



OWNER'S MANUAL

**27" Single Built-In ElectricWall Oven
27" Double Built-In ElectricWall Ovenen**

Para consultar una version en español
de este manual de instrucciones, visite nuestro
sitio de internet Monogram.com.

Contents

Consumer Information	3	Care and Cleaning	
Safety Information	4	Oven	16
Using The Oven		Oven Racks.	18
Single Wall Oven Controls	7	Oven Doors	19
Double Wall Oven Controls.	8	Oven Light.	20
Special Features	9	Troubleshooting Tips	21
12-hour Auto Shut-Off and		Warranty	26
Sabbath (SAbbAtH)	10	Accessories	27
Oven Racks	11	Consumer Support	28
Aluminum Foil and Oven Liners	12		
Cooking Modes	13		
Cookware	14		
Cooking Guide.	15		

Before using your wall oven

Read this manual carefully. It is intended to help you operate and maintain your new wall oven properly.
Keep it handy for answers to your questions.

If you don't understand something or need more help, there is a list of toll-free consumer service numbers included in the back section of this manual.

OR

Visit our website at: **Monogram.com**

Write down the model & serial numbers

You can find them on a label on the side trim or on the front of the (lower) oven behind the oven door.

Before sending in the Product Registration card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your wall oven.

If you received a damaged wall oven

Immediately contact the dealer (or builder) that sold you the wall oven.

Save time & money

Before you request service, check the Troubleshooting Tips in the back of this manual.

It lists causes of minor operating problems that you can correct yourself.

If you need service

To obtain service, see the Consumer Services page in the back of this manual.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Customer Relations
Monogram
Appliance Park
Louisville, KY 40225

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

▲WARNING GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your oven unless it is specifically recommended in this manual. All other servicing should be performed by a qualified technician.
- Before performing any service, disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **▲CAUTION** Do not store items of interest to children in cabinets above an oven - children climbing on the oven to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Avoid scratching or impacting glass doors or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

▲WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in or near an oven, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces, causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the oven. Grease in the oven or near the oven may ignite.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven.

▲WARNING OVEN SAFETY INSTRUCTIONS

- Stand away from the oven when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the standard racks to their stop-locks or the extension rack to its fully open position is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

▲WARNING SELF-CLEANING OVEN SAFETY INSTRUCTIONS

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before self-cleaning the oven, remove shiny silver colored oven racks (on some models), the probe, any aluminum foil, and any broiler pan, grid, and other cookware. Only porcelain coated oven racks may be left in the oven.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite, leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

▲ WARNING

This product contains one or more chemicals known to the State of California to cause cancer, and birth defects or other reproductive harm.

Self-clean electric ovens: Self clean ovens can cause low level exposure to some of the Proposition 65 substances, including carbon monoxide, during the cleaning cycle. Exposure to these substances can be minimized by opening a window or using a ventilation fan or hood.

The remote enable equipment installed on this oven has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to:

(a) provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

(b) accept any interference received, including interference that may cause undesired operation of the device.

Note that any changes or modifications to the wireless communication device installed on this oven that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.

How to Remove Protective Shipping Film and Packaging Tape

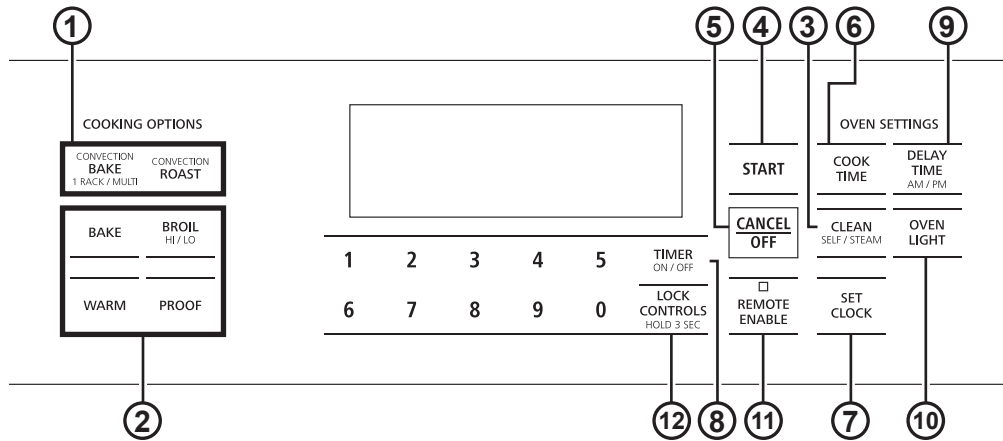
Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: The adhesive must be removed from all parts. It cannot be removed if it is baked on.

READ AND SAVE THESE INSTRUCTIONS

Single Wall Oven Controls



- 1. Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your oven has the following convection cooking modes: Convection Bake (1 Rack/Multi) and Convection Roast. See the Cooking Modes section for more information.
- 2. Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil Hi, Broil Lo, Proof and Warm. See the Cooking Modes section for more information.
- 3. Clean:** Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
- 4. Start:** Must be pressed to start any cooking, cleaning, or timed function.
- 5. Cancel/Off:** Cancels ALL oven operations except the clock and timer.
- 6. Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the **Cook Time** pad, use the number pads to **program a cooking time in hours and minutes**, then press **Start**. This can only be used with Bake, Convection Bake (1 Rack/Multi), and Convection Roast.
- 7. Clock:** Sets the oven clock time. Press the **Set Clock** pad and the number pads to program the clock. Press **Start** to save the time.
- 8. Timer:** Works as a countdown timer. Press the **Timer** pad and the number pads to **program the time in hours and minutes**. Press the **Start** pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off press the **Timer** pad.
- 9. Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Delay Time** pad and use the number pads to program the time of day for the oven to turn on then press **Start**. Press the desired cooking mode and temperature then press **Start**. Follow the directions under Cook Time for setting this feature. This can only be used with Bake, Convection Bake (1 Rack/Multi), Convection Roast and Self-Clean.

NOTE: When using the delay time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

10. Oven Light(s): Turns the oven light(s) on or off.

11. Remote Enable:

CONNECTING YOUR OVEN

Off - Oven is not connected. Open the app then press and hold **Remote Enable** pad for 5 seconds to begin the connecting process.

Slow flash - Oven is in discovery mode and looking for a network.

Rapid flash - An error occurred during the connecting process.

Solid - Oven is connected to the network and can be remotely controlled by a connected mobile device when in operation, but it cannot be started remotely.

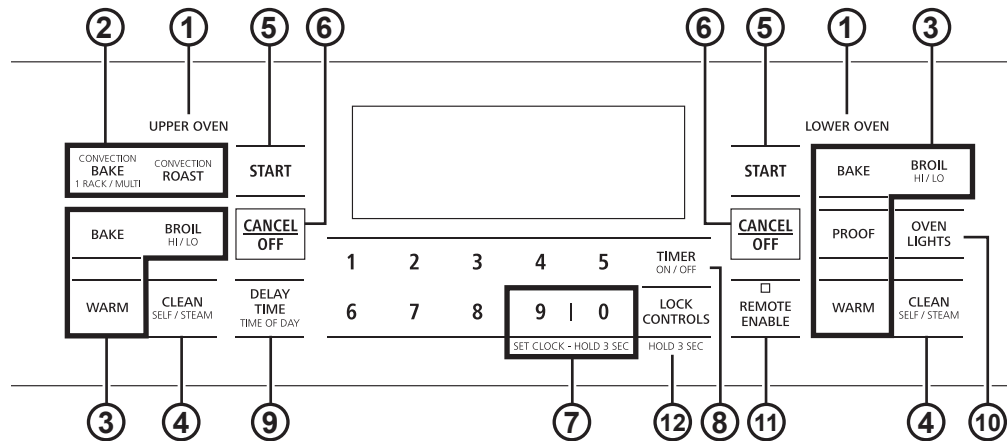
REMOTE STARTING YOUR OVEN

To be able to start the oven remotely, press the **Remote Enable** pad and the light above the **Remote Enable** pad will turn on. The oven can now be remotely started with a connected device. Opening an oven door or turning off the oven will turn off the light above the **Remote Enable** pad. The light above the **Remote Enable** pad must be lit to start the oven remotely. The light above the **Remote Enable** pad is not required to change the oven settings or to turn the oven off.

After using the oven, remember to verify that the light above the **Remote Enable** pad is on if you wish to start the oven remotely in the future.

12. Lock Controls: Locks out the control so that pressing the pads does not activate the controls. Press and hold the **Lock Controls** pad for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.

Double Wall Oven Controls



- Upper Oven and Lower Oven:** Designates which oven the controls will operate.
- Convection Cooking Modes:** Convection cook modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your upper oven has the following convection cooking modes: Convection Bake (1 Rack/Multi), and Convection Roast. See the Cooking Modes section for more information.
- Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil Hi, Broil Lo, Proof (Lower Oven) and Warm. See the Cooking Modes section for more information.
- Clean:** Your oven has two cleaning modes: **Self Clean** and **Steam Clean**. See the Cleaning the Oven section for important information about using these modes. Note that proof cannot be run when running a clean mode in the upper oven.
- Start:** Must be pressed to start any cooking, cleaning, or timed function.
- Cancel/Off:** Cancels ALL oven operations except the clock and timer.
- Clock:** Sets the oven clock time. Press the **9** and **0** pads and hold for 3 seconds. Use the number pads to program the clock. Press **Start** to save the time.
- Timer:** Works as a countdown timer. Press the **Timer** pad and the number pads to **program the time in hours and minutes**. Press the **Start** pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off press the **Timer** pad.
- Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Delay Time** pad and use the number pads to program the time of day for the oven to turn on then press **Start**. Press the desired cooking mode and temperature then press **Start**. This can only be used with Bake, Convection Bake (1 Rack/Multi), Convection Roast and Self-Clean.

NOTE: When using the delay time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

- Oven Light(s):** Turns the oven light(s) on or off in both ovens. Note that lights in both ovens will not turn on if the door is opened while the other oven is in a clean mode.
- Remote Enable:**

CONNECTING YOUR OVEN 

Off - Oven is not connected. Open the app then press and hold **Remote Enable** pad for 5 seconds to begin the connecting process.

Slow flash - Oven is in discovery mode and looking for a network.

Rapid flash - An error occurred during the connecting process.

Solid - Both ovens are connected to the network and can be remotely controlled by a connected mobile device when in operation, but cannot be started remotely

REMOTE STARTING YOUR OVEN

To be able to start the oven remotely, press the **Remote Enable** pad and the light above the **Remote Enable** pad will turn on. Either oven can now be remotely started with a connected device. Opening any oven door or turning off either oven will turn off the light above the **Remote Enable** pad. The light above the **Remote Enable** pad must be lit to start the oven remotely. The light above the **Remote Enable** pad is not required to change the oven settings or to turn either oven off.

After using the oven, remember to verify that the light above the **Remote Enable** pad is on if you wish to start an oven remotely in the future.

- Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the **Lock Controls** pad for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.

Special Features

There are several different special features on your wall oven. To change the settings of these special features, press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds. "SF" will appear in the display. Select the feature you want to change. When the change has been made, press the **Start** pad to save the change and return to the time of day. Press the **Cancel/Off** pad to exit Special Features without saving setting changes.

Adjust the Oven Temperature

This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. **For double oven models, the upper and lower ovens are adjusted separately.** This adjustment affects Bake, and Convection Bake (1 Rack/Multi) modes. No other cooking modes are affected.

Press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds until "SF" appears in the display. Press the **Bake** pad to select the oven to be adjusted. Press the **Bake** pad again to enter the temperature adjustment mode. A number between 35 and - 35 will display. Use the number pads to set the desired temperature adjustment and use the **Bake** pad to change between negative and positive.

Press the **Start** pad to save the temperature adjustment.

End of Timer Signals

This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a button on the control is pressed. Press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds until "SF" appears in the display. Press the **Broil Hi/Lo** pad to view the current setting and then to change the setting.

Fahrenheit or Celsius Temperature Display

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds until "SF" appears in the display. Press the number **6** and **8** pads at the same time to view the current setting, press again to change the setting.

Clock Display

This feature specifies how the time of day will be displayed or if no time of day will be displayed. You can select a standard 12-hour clock (12 H), 24-hour military time display (24 H), or for no clock displayed (oFF). Press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds until "SF" appears in the display. Press the **Clock** pad on single wall ovens or **0** and **9** pads at the same time for double wall ovens to view the current setting, press again to change the setting.

Auto Recipe Conversion

When using Convection Bake 1 Rack or Convection Bake Multi Rack cooking options, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. Press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds until "SF" appears in the display. Press the **Convection Bake (1 Rack/Multi)** pad to view the conversion setting, press again to toggle between On (Con On) and Off (Con oFF).

Sound Volume

This feature allows the oven tone volume to be adjusted between high (HI bEEP HI), medium (Std bEEP Std), low (Lo bEEP Lo) and off (oFF bEEP oFF). Press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds until "SF" appears in the display. Press the number **1** and **5** pads at the same time to view the current setting or to change the setting. The control will sound the oven tone at the new volume level each time the sound level is changed.

12-hour Auto Shut-Off and Sabbath (SAbbAtH)

12-hour auto shut-off turns off the oven after 12 hours of continuous operations. Options for this feature are "12 Shdn", "no Shdn" and "SAbbAtH". Press the **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds until "SF" appears in the display. Press the **Delay Time** pad to view the current setting and then to change the setting. Sabbath mode disables the oven lights, all sounds, convection, broil, warm, proof, and all time functions. Sabbath mode can only be used with Bake. This feature conforms to the Star-K Jewish Sabbath requirements.

NOTE: If a power outage occurs while in Sabbath Mode, the unit will return to Sabbath Mode when power is restored.

Enter the Sabbath Mode

Press **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds. "SF" will appear in the display. Press the **Delay Time** pad until "SAbbAtH" appears on the display, then press **Start**. The] icon will appear in the display to signify that the unit is in Sabbath Mode. The clock will not be displayed.

Start a Sabbath Bake

Press **Bake**, use the number pads to enter a temperature between 170°F and 550°F, and press **Start**. No sound will be given when the keys are pressed. At a random time between 30 seconds and 1 minute, the] icon will appear in the display indicating the oven is running.

Adjust the Temperature During a Sabbath Bake

Press **Bake**, use the number pads to enter a new temperature between 170°F and 550°F, and press **Start**. No sound will be given when the keys are pressed. Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

Timed Bake During Sabbath

Start with the oven not in the Sabbath Mode. Press **Cook Time**, use the number pads to enter the amount of time to cook in hours and minutes, and press **Start**. Follow the instructions above to enter the Sabbath Mode. Press **Bake**, use the number pads to enter a temperature between 170°F and 550°F and press **Start**. No sound will be given when the keys are pressed. The oven will turn off once the programmed cook time is expired. **NOTE:** This feature is not available on a double wall oven.

Exit the Sabbath Mode

To end a bake cycle, press **Cancel/Off**. The] icon will change to the] icon, indicating that the oven has turned off.

Press **Bake** and **Broil Hi/Lo** pads at the same time and hold for three seconds. "SF" will appear in the display. Press the **Delay Time** pad until "12 Shdn" or "no Shdn" appears on the display, then press **Start**. The clock will be displayed again indicating the oven is out of Sabbath Mode.

Oven Racks

Your oven has six rack positions. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is at least 1½" between pans to allow sufficient space for air to flow.

Oven Racks

Your oven may have extension racks and/or traditional flat racks.

To avoid possible burns, place the racks in the desired position before you turn the oven on.

Extension Racks

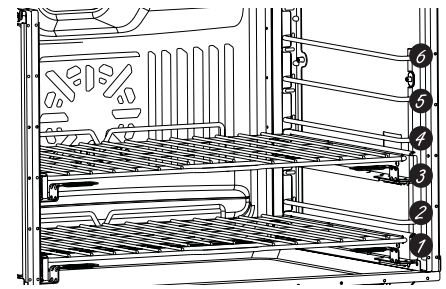
Extension racks have an install feature that locks into the rack supports (guides) on both sides. Once the install feature is locked into place, always pull the rack out, by its upper front rail, to its full extension stop position, when placing or removing cookware.

If extension racks are difficult to extend, lubricate the racks with the graphite lubricant provided with your oven. Remove the rack from the oven, remove debris in the slide tracks with a paper towel, shake the graphite lubricant and place 4 small drops on the two bottom tracks of the left and right sides. Open and close the rack several times to distribute the lubricant.

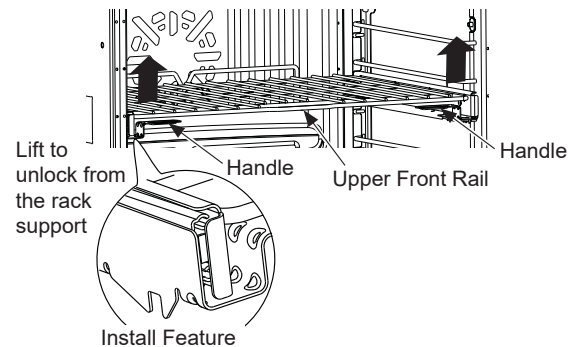
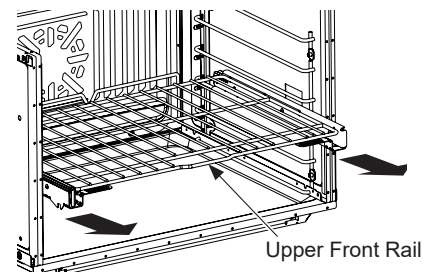
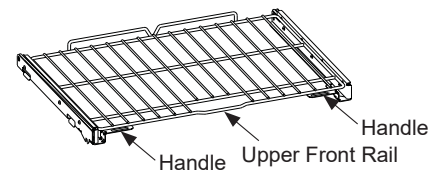
To order additional graphite lubricant, see the Accessories and Consumer Support sections at the end of this manual.

To Remove An Extension Rack:

1. Make sure the rack is pushed all the way into the oven.
2. Grasp the rack by both its upper front rail and its lower handles on two sides and lift straight up to unlock the rack from the rack supports.
3. Firmly holding onto both the upper front rail and lower handles on both sides, pull the rack forward. Grasp the rack on both sides if necessary. Then remove it from the oven.



The oven has 6 rack positions



Oven Racks (Cont.)

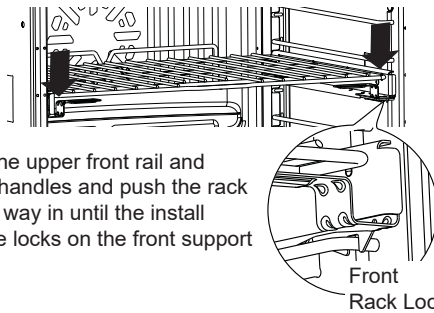
Extension Racks (Cont.)

To Replace An Extension Rack:

1. Place the rear portion of the rack onto the rack supports (guides) as shown in the picture.
2. Hold the upper front rail and lower handles and push the rack all the way in until the install feature locks into the front rack support.

If extension racks are difficult to replace or remove, wipe the oven rack supports with vegetable oil. Do not wipe oil on the rack slides.

NOTE: Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.



Hold the upper front rail and lower handles and push the rack all the way in until the install feature locks on the front support

Front
Rack Lock

Traditional Flat Racks

The racks have stops so that when placed correctly on the supports they will stop before coming completely out and will not tilt. When placing and removing cookware, pull the rack out until it stops.

To Remove a Rack

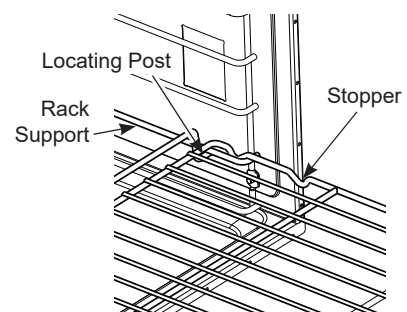
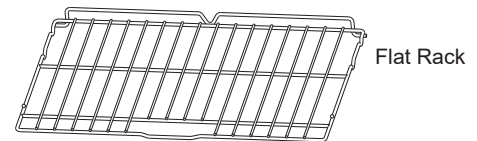
Pull it toward you, tilt the front end up and pull it out.

To Replace a Rack

Tilt the front of the rack up, hook the rear locating posts under the rack supports, push the rack back (past the stoppers) and lower it into position. Push the rack all the way in.

Racks may become difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

NOTE: Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.



CAUTION

Use caution when removing a rack from lowest position as door may be hot.

Aluminum Foil and Oven Liners

CAUTION

Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Baking and Roasting Modes

Select a mode for baking and roasting based on the type and quantity of food you are preparing. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

Bake

The bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode, press the **Bake** pad, enter a temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Convection Bake 1 Rack

The Convection Bake 1 Rack mode is intended for single rack cooking. This mode uses heat from the lower element and also the upper and rear elements, along with air movement from the convection fan to enhance evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. To use this mode press the **Convection Bake (1 Rack/Multi)** pad, enter a temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Convection Bake Multi Rack

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the **Convection Bake (1 Rack/Multi) Multi Rack** pad **twice**, enter a temperature, and then press **Start**. Always preheat when using this mode.

Convection Roast

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement from the convection fan to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode, or use a meat probe. To use this mode press the **Convection Roast** pad, enter a temperature, and then press **Start**. It is not necessary to preheat when using this mode.

Broiling Modes

Always broil with the door closed. The broil element in this oven is very powerful. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. **Broiling on rack position 6 is not recommended.**

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Broil Lo. For best performance center food below the broil heating element.

Cooking Modes (Cont.)

Broil Hi

The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/ or foods you prefer less done on the interior. To use this mode press the **Broil Hi/Lo** pad once and then press **Start**. It is not necessary to preheat when using this mode.

Broil Lo

The Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the **Broil Hi/Lo** pad **twice** and then press **Start**. It is not necessary to preheat when using this mode.

Proof

Proof mode is designed for rising (fermenting and proofing) bread doughs. Press the **Proof** pad and then press **Start**. Cover dough well to prevent drying out. Bread will rise more rapidly than at room temperature. Note that for double wall ovens, proof can not be run when running a clean mode in the lower oven.

Warm

Warm mode is designed to keep hot foods hot for up to 3 hours. To use this mode, press the **Warm** pad then press **Start**. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required not use warm to heat cold food other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

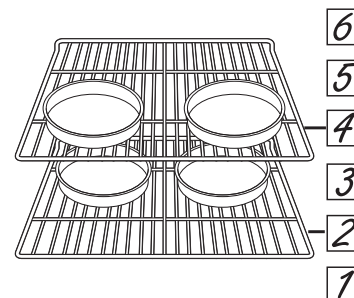
Keep cookware clean to promote even heating.

Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Convection Bake Multi Rack Bake	3 and 5	Extension rack position 3. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake Multi	3 and 5 1, 3 and 5	Extension rack position 3. Ensure adequate airflow.
Beef & Pork			
Hamburgers	Broil Hi	5	Use the extension rack and use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Steaks & Chops	Broil Hi	5	Use a broil pan; Move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Roasts	Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Convection Roast	2 or 3	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	1	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo	3	
	Bake Convection Bake 1 Rack		
Boneless chicken breasts	Broil Lo Bake Convection Bake 1 Rack	3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heating element.
Whole turkey	Convection Roast	1 or 2	Use a low sided pan such as a broil pan.
Turkey Breast	Convection Roast	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Lo	5 (1/2 thick or less) 4 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Convection Bake 1 Rack Bake	3	
Frozen Convenience Foods			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Convection Bake 1 Rack Bake	3	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Convection Bake Multi	3 and 5	Extension rack position 3. Ensure adequate airflow. Use shiny cookware.

*When baking four cake layers at a time, use racks 2 and 4. Place the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at www.IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.



Oven

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven

Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

Oven Exterior

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Stainless Steel Surfaces

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

Oven (Cont.)

Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean or Self Clean modes.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.

To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the **Clean** pad **twice** and then press **Start**. The oven door will lock. You can not open the door during the 30 minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Press the **Clean** pad once and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing **Start**. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the **Start** pad immediately after pressing the **Clean** pad. The oven will turn off automatically when the self clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.

On double oven models, you can set a clean cycle in both ovens at the same time. The last oven set will automatically delay its start until the end of the first oven's clean cycle.

Oven Racks

The racks that were provided with your oven (dark enameled racks, not shiny) may remain in the oven during the self-cleaning cycle without being damaged.

To manually clean racks, use warm, soapy water. Make sure not to wash the rack slides on an extension rack.

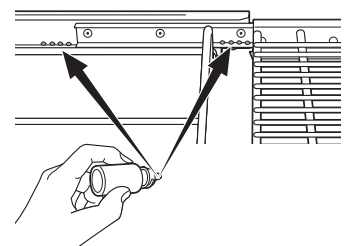
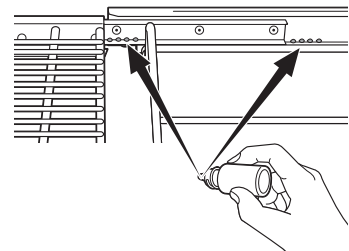
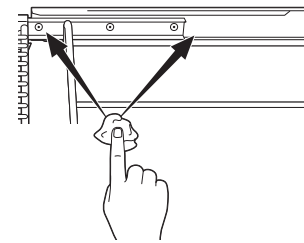
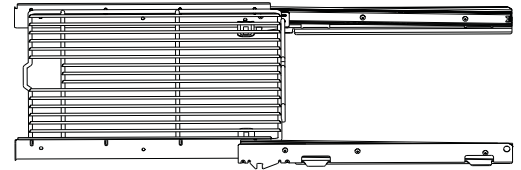
If racks become more difficult to remove from the oven, put some vegetable oil on a soft cloth or paper towel and rub onto the oven rack supports. Do not wipe the oil on an extension rack slide.

NOTE: Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.

Periodically, after several self-clean cycles, the extension rack slides may need to be lubricated using the graphite lubricant shipped with your wall oven. To order additional graphite lubricant, see the Accessories and Consumer Support sections at the end of this manual.

1. Remove extension rack from the oven. See the Extension Oven Racks section.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy clean up.
3. If there is debris in the slide tracks, wipe it away using a paper towel. **NOTE:** Any graphite lubricant wiped away must be replaced.
4. Shake the graphite lubricant before opening it. Starting with left slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.
5. Repeat for the right slide mechanism of the rack.
6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.
8. Close the rack, turn rack right-side-up and place in the oven. See the Extension Oven Racks section.
9. Repeat above steps for each rack.

NOTE: Do not spray with cooking spray or other lubricant sprays.



Oven Doors

Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

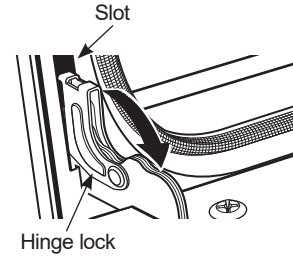
Do not lift the door by the handle.

To remove the door:

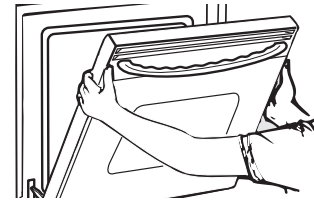
1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots.

To replace the door:

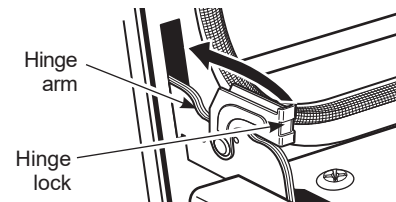
1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
5. Close the oven door.



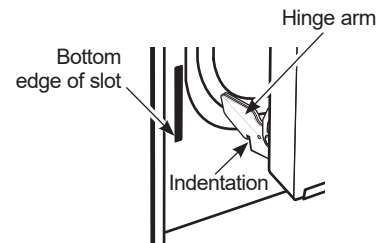
Pull hinge locks down to unlock



Removal position



Push hinge locks up to lock



*Oven Light***Oven Light Replacement**

⚠ WARNING **SHOCK OR BURN HAZARD:** Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠ CAUTION **BURN HAZARD:** The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Slide a flat blade screwdriver between the housing and the glass light cover.
4. Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven. Be careful not to chip the oven coating.
5. Gently twist the screwdriver blade to loosen the glass light cover.
6. Remove the glass light cover.
7. Remove the bulb by firmly grasping and sliding the bulb straight out until the two prongs have cleared the ceramic holder.
8. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it lights. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs in the ceramic holder, pressing gently until the bulb is securely in the ceramic socket.
9. Slide the protective lens into the holder and push until the clips snap into the housing.
10. Reconnect power.

Troubleshooting Tips

Wall Oven

*Before you
call for service*




Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Special Features section to adjust the oven temperature. NOTE: This adjustment affects Bake, Convection Bake 1 Rack and Convection Bake Multi temperatures; it will not affect Convection Roast, Broil, or Clean.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See the Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool
	Cookware not suited for broiling.	Use a pan specifically designed for broiling
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.

Troubleshooting Tips

Wall Oven

Before you
call for service

Problem	Possible Cause	What To Do
Why is my range making a "clicking" noise when using my oven?	Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, convection, and self-clean cycles.	This is normal.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
Oven light does not work	Light bulb is broken or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the controls.
	Oven controls improperly set.	See the Cleaning the Oven section.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the food.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"DOOR  flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door. Wait for oven door to finish locking.
	"DOOR  will flash while the oven door is locking to start self-clean and steam clean.	This is normal.
"DOOR  light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code.	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.

Troubleshooting Tips

Wall Oven

*Before you
call for service*

Problem	Possible Cause	What To Do
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	See the Special Features section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.
“Burning” or “oily” odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
Fan noise	A cooling fan may automatically turn on.	This is normal. The cooling fan will turn on to cool internal parts. It may run for up to 1-1/2 hours after the oven is turned off.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.
	Different cooking modes	The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake multi).
Oven will not work remotely	Router issues, no wireless signal, etc.	For assistance with oven wireless network connectivity, please call 800.444.1845.
	Oven is not connected.	

Notes

Notes

YOUR MONOGRAM WALL OVEN WARRANTY

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

WHAT IS COVERED

From the Date of the Original Purchase

LIMITED TWO-YEAR WARRANTY

For two years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the oven** that fails because of a manufacturing defect.

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at **Monogram.com** or call Monogram Preferred Service (800.444.1845). Please have your serial number and your model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives the factory service technician the ability to quickly diagnose any issues with your appliance and helps Monogram improve its products by providing Monogram with information on your appliance. If you do not want your appliance data to be sent to Monogram, please advise your technician not to submit the data to Monogram at the time of service.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This limited warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by an Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized Service location. In Alaska, the limited warranty excludes the cost of shipping or service calls to your home. Some states do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Extended Warranties: Purchase a Monogram extended warranty and learn about special discounts that are available while your warranty is still in effect. Visit **Monogram.com** or call 800.444.1845 to learn more on how to purchase.

Warrantor: GE Appliances, a Haier company
Louisville, KY 40225

Accessories

Looking For Something More?

Monogram offers a variety of accessories to improve your cooking and maintenance experiences!

Refer to the Consumer Support page for phone numbers and website information.

The following products and more are available:

Accessories

XL Broiler Pan (17 " x 1 ¼" x 19 1/4")

Parts

Oven racks

Oven elements

Light bulbs

Cleaning Supplies

CitruShine™ Stainless Steel Wipes

CeramaBryte Stainless Steel Appliance Cleaner

Graphite Lubricant

With the purchase of your new Monogram appliance, receive the assurance that if you ever need information or assistance from Monogram, we will be there. All you have to do is call!

Register Your Appliance

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.
In the US: **Monogram.com**

Schedule Service

Expert Monogram repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year.
In the US: **Monogram.com**
or call 800.444.1845 during normal business hours.

Extended Warranties

Purchase a Monogram extended warranty and learn about special discounts that are available while your warranty is still in effect.
In the US: **Monogram.com**
or call 800.444.1845 during normal business hours.

Remote Connectivity

For assistance with wireless network connectivity (for models with remote enable), visit our website at **monogram.com** or call 800.444.1845 in the US.

Parts and Accessories

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today 24 hours every day.
In the US: **Monogram.com** or by phone at 800.444.1845 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

