

KitchenAid®

CLASSIC COMMERCIAL STYLE DUAL FUEL CONVECTION RANGES WITH STEAM-ASSIST

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-422-1230** or visit our website at www.kitchenaid.com

In Canada, call: **1-800-807-6777** or visit our website at www.KitchenAid.ca

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IMPORTANT:

Before you use your new Steam-Assisted Dual Fuel Range:

Before you use your range for the first time, please call the KitchenAid Customer eXperience Center at: 1-866-808-9184 (Monday - Friday, 8 a.m.-8 p.m. EST) for crucial information regarding steam-assisted cooking.

Models KDRP707 KDRP767

9761936

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RANGE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.

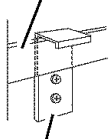
⚠ WARNING

Tip Over Hazard

- A child or adult can tip the range and be killed.**
- Connect anti-tip bracket to wall behind range.**
- Reconnect the anti-tip bracket, if the range is moved.**
- See the installation instructions for details.**
- Failure to follow these instructions can result in death or serious burns to children and adults.**



Rear Brace



Anti-Tip Bracket

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to wall behind range.
- Slide range completely back, so anti-tip bracket is over rear brace of range.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING: TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.**
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- **Proper Installation** – Be sure the range is properly installed and grounded by a qualified technician.
- **Never Use the Range for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the range.
- **User Servicing** – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in or on the Range** – Flammable materials should not be stored in an oven or near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boilover causes smoking and greasy spillovers that may ignite.
- **Protective Liners** – Do not use aluminum foil to line oven bottom.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
- **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
- **Keep Oven Vent Ducts Unobstructed.**
- **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- **Proper Installation** – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. Be sure the range is properly installed and grounded by a qualified technician.
- **Disconnect the electrical supply before servicing the appliance.**
- **Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.**
- **Maintenance** – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- **Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.**

For self-cleaning ranges –

- **Do Not Clean 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.
- **Clean Only Parts Listed in Manual.**
- **Before Self-Cleaning the Oven** – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

For units with ventilating hood –

- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
- **When flaming foods under the hood, turn the fan on.**

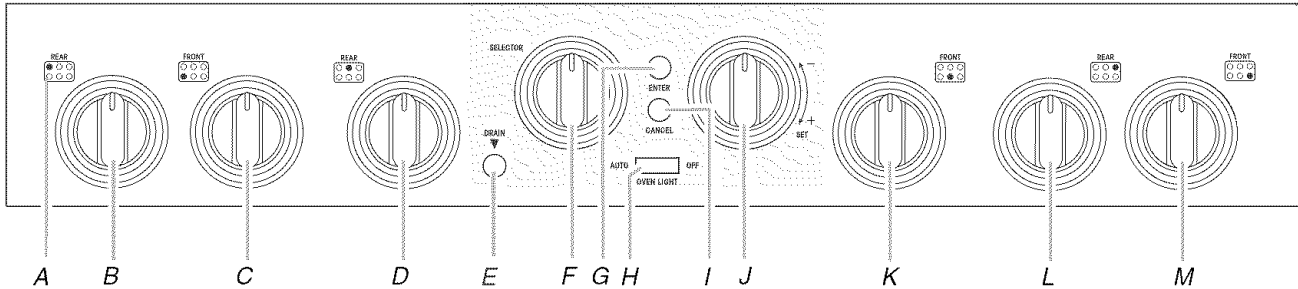
SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

This manual covers several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

Control Panels

36" (91.4 cm) Model



Cooktop

- A. Surface burner locator
- B. Left rear control knob (15,000 BTU)
- C. Left front control knob (6,000 BTU)
- D. Rear center control knob (15,000 BTU)

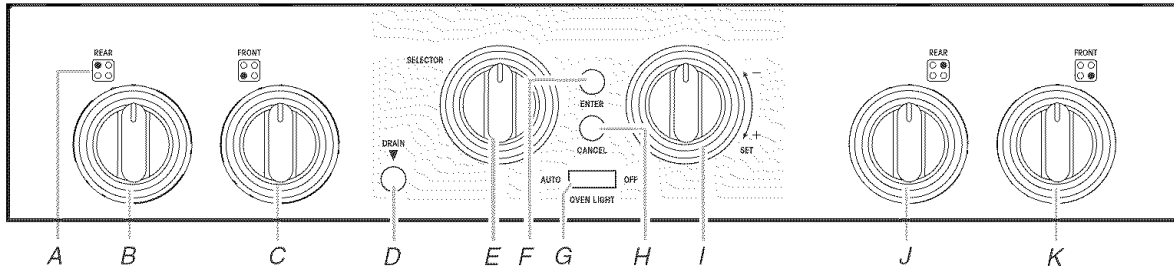
Oven

- E. Drain button
- F. Oven selector knob (selects oven functions)
- G. Enter button
- H. Oven light switch
- I. Cancel button
- J. Oven set knob (selects steam options, time and temperature)

Cooktop

- K. Front center control knob (15,000 BTU)
- L. Right rear control knob (15,000 BTU)
- M. Right front control knob (6,000 BTU)

30" (76.2 cm) Model



Cooktop

- A. Surface burner locator
- B. Left rear control knob (15,000 BTU)
- C. Left front control knob (15,000 BTU)

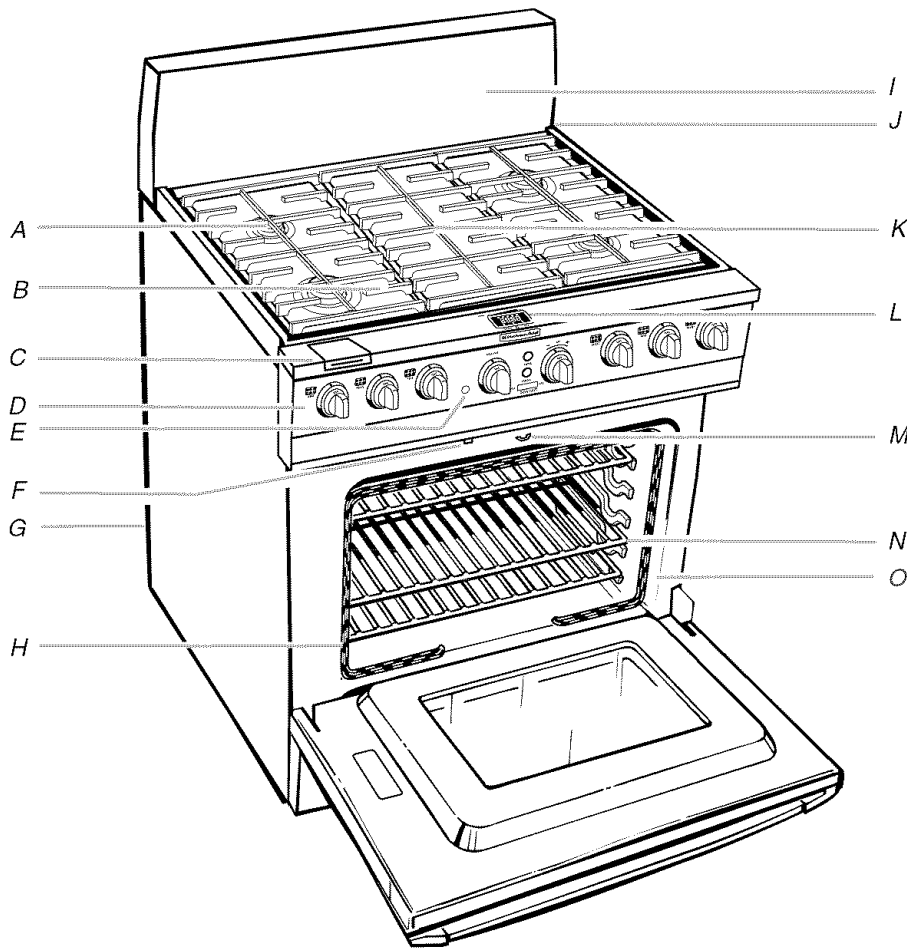
Oven

- D. Drain button
- E. Oven selector knob (selects oven functions)
- F. Enter button
- G. Oven light switch
- H. Cancel button
- I. Oven set knob (selects steam options, time and temperature)

Cooktop

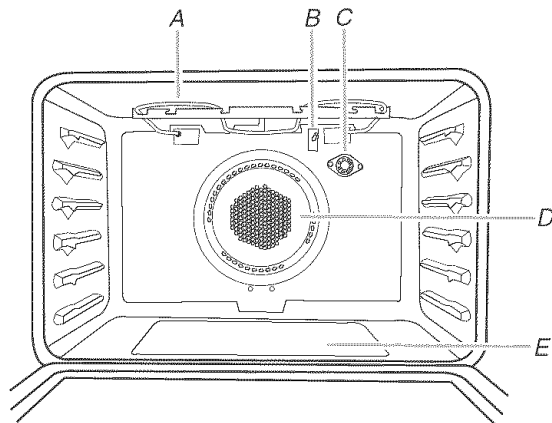
- J. Right rear control knob (15,000 BTU)
- K. Right front control knob (15,000 BTU)

Range



- A. Surface burner
- B. Surface burner grate
- C. Water fill inlet
- D. Control panel
- E. Drain button
- F. Drain outlet
- G. Gas regulator (rear of unit)
- H. Door gasket
- I. Stainless steel backguard (island trim not shown)
- J. 2-pin connector (not shown; rear of unit - not for consumer use - for factory test only)
- K. Filler or center grate
- L. Electronic oven control display
- M. Self-cleaning latch
- N. Oven rack
- O. Model and serial number plate (located on side trim)

Oven Interior




- A. Broil element
- B. Oven cavity sensor
- C. Steam orifice
- D. Convection fan and ring element (not visible)
- E. Bake element (not visible)

COOKTOP USE

Cooktop Controls

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

IMPORTANT: Your cooktop is factory-set for use with Natural gas. If you wish to use LP gas, an LP Gas Conversion Kit is included with your new range. See the instructions included with the LP Gas conversion kit for details on making this conversion.

Electric igniters automatically light the surface burners when control knobs are turned to LITE.

The large burners (15,000 BTU [British Thermal Units]) provide the highest heat setting, and are ideal for cooking large quantities of food or liquid, using large pots and pans. For simmering, use the Simmer Plate provided with the range.

The small burners (6,000 BTU) allow more accurate simmer control at the lowest setting, and are ideal for cooking smaller quantities of food, using smaller pots and pans.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without any cookware on the grate.

NOTE: Visually check that the burner has lit. If the burner does not ignite, listen for the clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker or blown fuse.

Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist.

Proper grounding and polarity are necessary for correct operation of the electric ignition system. If the wall receptacle or junction box does not provide correct polarity, the igniter will become grounded and occasionally click, even after the burner has ignited. Contact a trained repair specialist to check the wall receptacle or junction box to see whether it is wired with the correct polarity.

To Set:

1. Push in and turn knob counterclockwise to LITE.
All surface burners will click. Only the burner with the control knob turned to LITE will produce a flame.
2. Turn knob anywhere between HI and LO. Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
LITE	■ Light the burner.
HI	■ Start food cooking. ■ Bring liquid to a boil.
MED to HI Medium to High	■ Hold a rapid boil. ■ Quickly brown or sear food.
MED Medium	■ Fry or sauté foods. ■ Hold a slow boil.
MED to LO Medium to Low	■ Cook soups, sauces and gravies. ■ Stew or steam foods.
LO (with Simmer Plate)	■ Keep food warm. ■ Simmer.

REMEMBER: When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

Power Failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to HI. After burner lights, turn knob to setting.

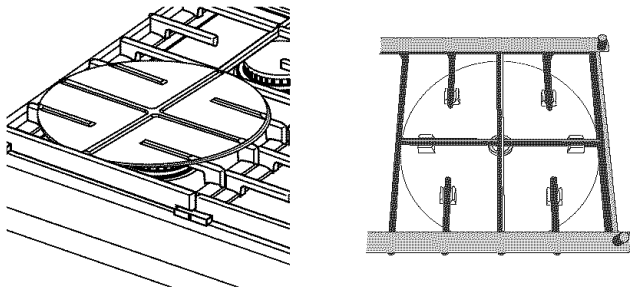
Cooktop Surface

Wiping off the cooktop, grates and caps before and after each use will help keep it free from stains.

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

For more information, see the "Sealed Surface Burners" and "General Cleaning" sections.

Simmer Plate

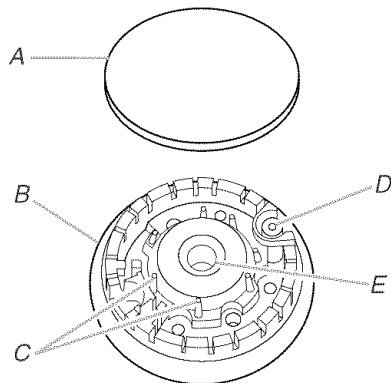


- The Simmer Plate is made of aluminum with a nonstick coating to evenly spread the heat over the bottom of cookware.
- Channels on the bottom of the Simmer Plate have been designed so it fits properly and securely over the grate. See above illustration.
- The Simmer Plate may be used on large and small surface burners.
- Use the Simmer Plate with burner settings in the medium to low range on the cooktop when lower temperatures are needed for simmering, or for maintaining food at a low temperature over an extended period of time.

See "Assistance or Service" section to order extra Simmer Plates.

Sealed Surface Burners

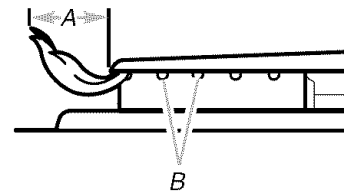
IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.



- A. Burner cap
- B. Burner base
- C. Alignment pins
- D. Igniter
- E. Gas tube opening

Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the "General Cleaning" section.

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Protect it from spillovers by always using a burner cap.



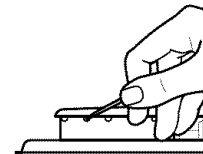
- A. 1-1/2" (25-38 mm)
- B. Burner ports

Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

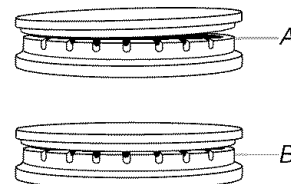
To Clean:

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap from the burner base and clean according to "General Cleaning" section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.



- A. Incorrect
- B. Correct

5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none">■ Heats quickly and evenly.■ Suitable for all types of cooking.■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none">■ Heats slowly and evenly.■ Good for browning and frying.■ Maintains heat for slow cooking.
Ceramic or Ceramic glass	<ul style="list-style-type: none">■ Follow manufacturer's instructions.■ Heats slowly, but unevenly.■ Ideal results on low to medium heat settings.
Copper	<ul style="list-style-type: none">■ Heats very quickly and evenly.
Earthenware	<ul style="list-style-type: none">■ Follow manufacturer's instructions.■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none">■ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none">■ Heats quickly, but unevenly.■ A core or base of aluminum or copper on stainless steel provides even heating.

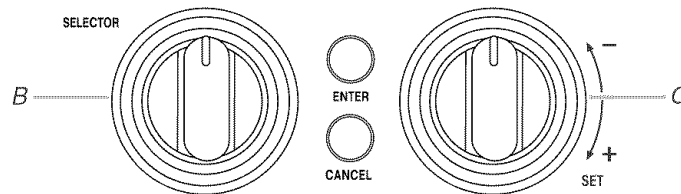
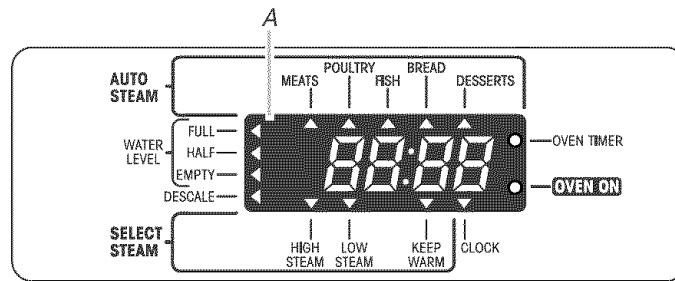
Home Canning

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate.
- Do not place canner on 2 surface burners at the same time.

For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

ELECTRONIC OVEN CONTROL



A. Display
B. Oven selector knob
C. Oven set knob

First Use/Power Interruption

When power is first supplied to the range or if power is interrupted, all indicator lights in the display will appear on for 2 seconds. Then, a buzzer will beep one time and "PF" will appear in the display window.

Anytime "PF" appears, a power failure has occurred. Turn the SELECTOR control knob to the RESET position, press the ENTER button, and follow the clock setting instructions in the "Clock" section.

Oven Selector Knob

All cooking functions are set with the SELECTOR knob. Once a cycle is complete, turn the SELECTOR knob until RESET appears in the display to select a new function or to turn off the oven.

Cooking functions are:

Bake, Broil, Convection Bake, Convection Roast, Proof, Auto Steam and Select Steam.

Oven Set Knob

All Auto and Select Steam options, along with all temperature and time adjustments, are set with the SET knob. All temperature adjustments are displayed in 5°F (2.8°C) increments.

Auto Steam settings

Meats, Poultry, Fish, Bread and Desserts

Auto Steam settings display temperature and time settings to guide the cooking process. These may be changed according to recipe directions.

Select Steam settings

High Steam, Low Steam and Keep Warm

Enter and Cancel

The ENTER button begins any oven function.

The CANCEL button stops any oven function except for the Clock/Time of Day. After canceling an operation, "STOP" will be displayed and "Oven On" indicator light will turn off to show the function was canceled. To exit from the stop mode, turn the selector knob to RESET.

Once the oven is turned on, a cooling fan will begin to operate and continue operating until after the oven has been turned off. This is normal.

Clock

This is a 12-hour clock and does not show a.m. or p.m.

To Set:

1. Turn the SELECTOR knob to the RESET position.
2. Press and hold the ENTER button until the CLOCK indicator light begins to blink. Release the ENTER button.
3. Turn the SET knob to set the time of day.
4. Press the ENTER button to accept time on display.

To Change: Repeat steps 2-4 to change time of day on the display.

Water Usage for Steam Functions

Water Level

When you are using the steam functions, the water level indicator lights will show in the display, indicating the level of the water in the reservoir.

NOTE: The range must be set to one of the steam functions in order to fill the system with water.

It is recommended that distilled water be used. The water reservoir holds 8 cups (2,000 mL) of water. For more information, see the “Steam-Assisted Cooking” section.

If you will be on vacation or not using your range for an extended period of time, you should drain the water from the reservoir. See the “Water Reservoir Drain Operation” section.

Descal

Calcium deposits or scale from water may build up in the steam generator over time. The descale indicator light will come on when it is necessary to descale. Descal the steam generator following the instructions provided in the “Descaling” section of “Range Care”.

Oven Timer

The Oven Timer can be set in hours and minutes and counts down the set time.

- The Oven Timer will not turn off the oven, except during the self-clean cycle.
- The Oven Timer is not an independent timer, it can only be used with cooking functions.

When the set time ends, “0:00” will appear on the display and a tone will sound 4 times. Four reminder tones will sound every minute and the time will count up in 1-minute increments to let you know how much time has elapsed since the set time ended. The time will continue to count up until you reset or turn off the oven.

OVEN USE

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Positioning Racks and Bakeware

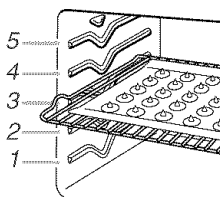
IMPORTANT: Do not place food or bakeware directly on the oven door or bottom. Permanent damage will occur to the porcelain finish.

RACKS

NOTES:

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, then lift out. Use the following illustration and charts as a guide.



Traditional Cooking

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1 or 2
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

Convection Cooking

FUNCTION	NUMBER OF RACKS USED	RACK POSITION(S)
Convection baking or roasting	1	1, 2 or 3
Convection baking	2	2 and 4
Convection baking	3	1, 3 and 5

Steam-Assisted Cooking

FUNCTION	NUMBER OF RACKS USED	RACK POSITION(S)
Steam-assisted baking or roasting	1	1, 2 or 3
Baking stone	1	1

BAKEWARE

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Staggered when using more than one rack. Make sure that no bakeware piece is directly over another.

Aluminum Foil

IMPORTANT: Do not line the oven bottom with any type of foil, liners or cookware because permanent damage will occur to the oven bottom finish.

- Do not cover food with aluminum foil when convection or steam-assisted cooking.
- Do not cover entire rack with foil because air must be able to move freely for best cooking results.
- To catch spills, place foil on rack below dish. Make sure foil is at least ½" (1.3 cm) larger than the dish and that it is turned up at the edges.

Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

BAKEWARE/ RESULTS	RECOMMENDATIONS
Light colored aluminum <ul style="list-style-type: none">■ Light golden crusts■ Even browning	<ul style="list-style-type: none">■ Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or nonstick finish <ul style="list-style-type: none">■ Brown, crisp crusts	<ul style="list-style-type: none">■ May need to reduce baking temperatures 25°F (15°C).■ Use suggested baking time.■ For pies, breads and casseroles, use temperature recommended in recipe.■ Place rack in center of oven.
Insulated cookie sheets or baking pans <ul style="list-style-type: none">■ Little or no bottom browning	<ul style="list-style-type: none">■ Place in the bottom third of oven.■ May need to increase baking time.
Stainless steel <ul style="list-style-type: none">■ Light, golden crusts■ Uneven browning	<ul style="list-style-type: none">■ May need to increase baking time.
Stoneware/Baking stone <ul style="list-style-type: none">■ Crisp crusts	<ul style="list-style-type: none">■ Follow manufacturer's instructions.
Ovenproof glassware, ceramic glass or ceramic <ul style="list-style-type: none">■ Brown, crisp crusts	<ul style="list-style-type: none">■ May need to reduce baking temperatures 25°F (15°C).

Preheating

The time the oven takes to preheat will vary according to the set temperature. It will also vary according to the existing oven cavity temperature, which is measured by the oven cavity sensor. It is normal for the temperature showing on the display and the actual oven temperature to differ.

After a temperature is set and ENTER is pressed, the oven begins to preheat. The display will alternate between "PrE" and actual temperature as the oven preheats. When the set temperature is reached, a tone will sound. If the oven timer has been set, the oven time will begin to countdown.

Limit opening the oven door while the oven is preheating as this will prolong the preheating cycle.

Changing Oven Timer or Temperature

Time and temperature can be changed during the cooking cycles.

To change time and/or temperature:

1. Press the ENTER button. The set temperature is displayed with the "F" flashing in the display. Turn the Set Knob to the desired temperature.
2. Press the ENTER button again. The set time is displayed with the Cook Time indicator light flashing. Turn the Set Knob to the desired time.
3. Press the ENTER button again, and the changes will take effect.

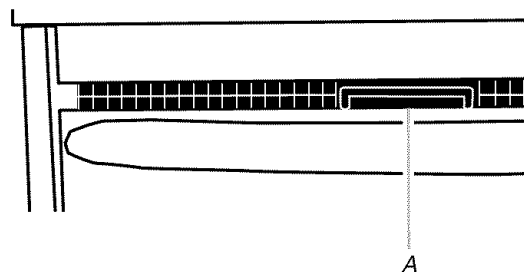
NOTE: Changing the temperature and/or time setting is a 3-step process. Each time the Enter button is pressed, the control advances to the next step. It is not necessary to change both the temperature and time settings. To skip a step, press the Enter button to advance to the next step.

Meat Thermometer

Use a meat thermometer to determine doneness of meat, poultry and fish. The internal temperature, not appearance, should be used to determine doneness. A meat thermometer is not supplied with this appliance.

- Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. The tip of the thermometer should not touch fat, bone or gristle.
- After reading the thermometer once, push it into the meat ½" (1.3 cm) more and read again. If the temperature drops, cook the meat or poultry longer.
- Check all meat, poultry and fish in 2 or 3 different places.

Oven Vent



A. Oven vent

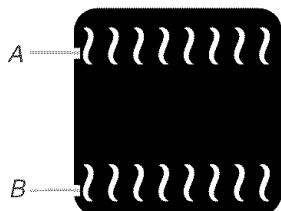
The oven vent should not be blocked or covered since it allows the release of hot air and moisture from the oven. Blocking or covering the vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

TRADITIONAL COOKING

Baking and Roasting

The BAKE function is ideal for baking, roasting or heating casseroles.

During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain oven temperature.



A. Broil element (example only)
B. Bake element (example only)

If the oven door is opened during baking or roasting, the broil and bake elements will turn off immediately. They will come back on once the door is closed.

Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section.

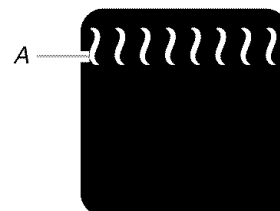
To Use Bake or Roast:

When roasting, it is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

1. Turn the SELECTOR knob to BAKE. The display will read 350°F (175°C).
2. Turn the SET knob to desired temperature. See the “Changing Oven Timer or Temperature” section.
The bake range can be set between 175°F and 500°F (80°C and 260°C).
3. Press the ENTER button. “0:00” will appear in the display, and the Oven Timer indicator light will flash.
NOTE: If you wish to bypass setting a cook time, skip to Step 5.
4. Turn the SET knob to the desired cook time. The time will change in 1-minute increments.
5. Press the ENTER button. The cooking time will be accepted, “PrE” will appear in the display, and the oven will begin to preheat. If the Oven Timer was set, it will not begin counting down until preheating is complete.
The display will alternate between “PrE” and actual temperature as the oven preheats.
6. When the set oven temperature is reached a tone will sound and the selected time will appear on the display.
The oven timer will begin to count down from the set time and the display will alternate the set temperature and the remaining time.
If a baking time was not selected, the display will show only the oven temperature.
7. When the cooking time ends, “0:00” will appear on the display and 4 tones will sound.
The oven will remain on. Four reminder tones will sound every minute and the time will count up in 1-minute increments. The display will alternate between “0:00” and the count up time until you reset or turn off the oven.
8. Press CANCEL and turn the SELECTOR knob to the RESET position when finished cooking.

Broiling

Broiling uses direct radiant heat to cook food.



A. Broil element (example only)

Changing the broil setting allows more precise control when cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures. See the following Broil Settings chart.

- Use only the broiler pan and grid provided with the range. It is designed to drain juices and help avoid spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Before broiling, position rack according to the Broiling Settings chart. It is not necessary to preheat the oven before putting food in unless recommended in the recipe. Position food on grid in the broiler pan, then place it in the center of the oven rack.

To Use Broil:

1. Close the door.
2. Turn the SELECTOR knob to BROIL. “HI” will appear on the display.
3. Turn the SET knob to the desired broil setting. There are 5 broil settings, refer to the Broil Settings chart.
4. Press the ENTER button. “0:00” will appear in the display and the Oven Timer indicator light will flash.
NOTE: If you wish to bypass setting a broil time, skip to Step 6.
5. Turn the SET knob to the desired broil time. The time will change in 1-minute increments. See the “Changing Oven Timer or Temperature” section.
6. Press the ENTER button, the broil time will be accepted.
7. The oven timer will begin to count down from the set time and the display will alternate between the broil level and the remaining time.
If a broiling time was not selected, the display will show only the broil level.

- When the broiling time ends, "0:00" will appear on the display and 4 tones will sound.

The oven will remain on. Four reminder tones will sound every minute, and the time will count up in 1-minute increments. The display will alternate between "0:00" and the count up time until you reset or turn off the oven.

- Press CANCEL and turn the SELECTOR knob to the RESET position when finished cooking.

BROIL SETTINGS

Use the following chart when setting broiling levels and broiling temperatures.

BROIL LEVEL	BROIL PERCENTAGE	BROIL TEMPERATURE
HI	100	500°F
Br4	90	450°F
Br3	80	400°F
Br2	70	350°F
LO	60	300°F

BROILING CHART

For best results, place food 3" (7 cm) or more from the broil burner. Times are guidelines only and may need to be adjusted for individual tastes. Recommended rack positions are numbered from the bottom (1) to the top (5). For diagram, see the "Positioning Racks and Bakeware" section.

FOOD	RACK POSITION	BROIL LEVEL	TOTAL TIME (min.)
Steak 1" (2.5 cm) thick medium rare	4	HI	21-23
medium	4	HI	23-25
well-done	4	HI	27-29
Ground meat patties* ¾" (2 cm) thick well-done	4	HI	20-22
Pork chops 1" (2.5 cm) thick	4	HI	30-33
Lamb chops 1" (2.5 cm) thick	4	HI	22-26
Chicken bone-in pieces	3	HI	34-40
boneless breasts	4	HI	22-32
Fish Filletts ¼-½" (0.6-1.3 cm) thick	4	HI	12-15
Steaks ¾-1" (2-2.5 cm) thick	4	HI	24-27

*Place up to 9 patties, equally spaced, on broiler grid.

Proofing Bread

Proofing bread prepares the dough for baking by activating the yeast. Follow your recipe recommendation.

To Proof:

Before first proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place on rack guide 2. See "Positioning Racks and Bakeware" for diagram. Close the door.

- Turn the SELECTOR knob to PROOF. The display will show 100°F (38°C) and the "F" will flash on and off.
- Press the ENTER button. "0:00" will appear on the display and the Oven Timer indicator light will flash.
NOTE: If you wish to bypass setting a cook time, skip to Step 4.
- Turn the SET knob to the desired proofing time. The time will change in 1-minute increments.
- Press the ENTER button, the proofing time will be accepted, "PrE" will appear in the display, and the oven will begin to preheat. If the oven timer was set, it will not begin counting down until preheating is complete.
The display will alternate between "PrE" and actual temperature as the oven preheats.
- When the oven temperature is reached a tone will sound and the selected time will appear on the display.
- The oven timer will begin to count down from the set time. The display will alternate between the set temperature and the remaining time.
- Let the dough rise until nearly doubled in size, checking item(s) after 20-25 minutes. Proofing time may vary depending on dough type and quantity.
- When the proofing time ends, "0:00" will appear on the display and 4 tones will sound.

The oven will remain on. Four reminder tones will sound every minute and the time will count up in 1-minute increments. The display will alternate between "0:00" and the count-up time until you reset or turn off the oven.

- Press CANCEL and turn the SELECTOR knob to the RESET position when finished. Before second proofing, shape the dough, place it in baking pan(s). Repeat steps 1-4 above.

CONVECTION COOKING

During convection cooking, the fan provides increased hot air circulation continuously and more consistently throughout the oven. The movement of heated air around the food helps to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

Many foods can be cooked by lowering cooking temperatures 25°F (10°C) and/or cooking time can be shortened by as much as 30 percent. By using multiple racks, more food can be cooked at the same time.

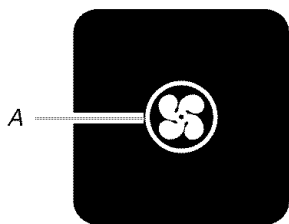
- It is important not to cover foods so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by only opening the oven door when necessary.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time with an alternative method such as using a toothpick.
- Use a meat thermometer to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 different places.
- Before convection baking or roasting, position the rack(s) according to the “Positioning Racks and Bakeware” section.

Convection Baking

In the Convection Bake function, the ring element operates, along with the fan, to provide an indirect source of heat in the oven cavity. Use Convection Bake for single or multiple rack baking and cooking foods such as cookies, cakes, biscuits and casseroles.

- When using more than one rack, position bakeware/cookware on the racks to allow movement of the fan circulated air around the food. See the “Positioning Racks and Bakeware” section.
- If the oven is full, extra cooking time may be needed.

During Convection Bake preheating, the fan, and the bake and broil elements heat the oven cavity. When preheating is finished, the ring element cycles to maintain the oven temperature while the fan continues to constantly circulate the heated air.



A. Convection element and fan (example only)

If the oven door is opened during convection baking or preheating, the ring element and fan will turn off immediately. Once the door is closed, they will come back on.

- For optimal cooking results, do not cover food with aluminum foil.

To Use Convection Bake:

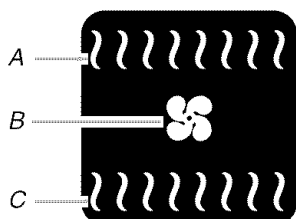
1. Turn the SELECTOR knob to CONVECT BAKE. The display will read 325°F (165°C).
2. Turn the SET knob to desired temperature. See the “Changing Oven Timer or Temperature” section.
The convection bake range can be set between 170°F and 500°F (75°C and 260°C).
3. Press the ENTER button. “0:00” will appear in the display, and the Oven Timer indicator light will flash.
NOTE: If you wish to bypass setting a cook time, skip to Step 5.
4. Turn the SET knob to the desired cook time. The time will change in 1-minute increments.
5. Press the ENTER button. The cooking time will be accepted and the oven will begin to preheat. The display will alternate between “PrE” and the actual oven temperature.
6. When the set oven temperature is reached, a tone will sound, “PrE” will disappear and the display will alternate between the set temperature and the remaining time.
If a baking time was not selected, the display will only show the oven temperature.
7. Place item(s) to be cooked into the oven and close the door. The clock will begin to count down from the set time, and the display will alternate between the set temperature and the remaining time. If a baking time was not selected, only the bake setting will be displayed.
8. When the cook time ends, “0:00” will appear in the display and a tone will sound 4 times.
The oven will remain on. Four reminder tones will sound every minute, and the time will count up in 1-minute increments. The display will alternate between “0:00” and the count-up time until you reset or turn off the oven.
9. Press CANCEL and turn the SELECTOR knob to the RESET position when finished cooking.

Reference the “Cooking Charts” section when convection baking fish, seafood and breads.

Convection Roasting

In the Convection Roast function, the bake and broil elements operate, along with the fan, to provide heat in the oven cavity. Use Convection Roast when cooking food on a single rack, such as chicken, turkey, tender roasts and vegetables. It may also be used when baking bread, pies, tube and loaf cakes on a single rack.

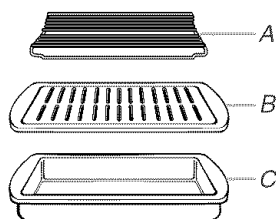
During Convection Roast preheating, the fan and the bake and broil elements heat the oven cavity. When preheating is finished, the same elements cycle to maintain the oven temperature while the fan continues to constantly circulate the heated air.



A. Broil element (example only)
B. Convection fan (example only)
C. Bake element (example only)

If the oven door is opened during convection roasting or preheating, the bake element, broil element and the fan will turn off immediately. Once the door is closed, they will come back on.

- For optimal cooking results, do not cover food or use cooking bags.
- When roasting poultry and meat, use the roasting rack on the top of the broiler pan and grid. It is not necessary to wait for the oven to preheat, unless recommended in the recipe.



A. Roasting rack
B. Broiler grid
C. Broiler pan

To Use Convection Roast:

1. Turn the SELECTOR knob to CONVECT ROAST. The display will read 300°F (150°C).
2. Turn the SET knob to desired temperature. See the "Changing Oven Timer or Temperature" section.
The convection roast range can be set between 170°F and 500°F (75°C and 260°C).
3. Press the ENTER button. "0:00" will appear in the display, and the Oven Timer indicator light will flash.
NOTE: If you wish to bypass setting a cook time, skip to Step 5.
4. Turn the SET knob to the desired roasting time. The time will change in 1-minute increments.
5. Press the ENTER button. The roasting time will be accepted and the oven will begin to preheat. The display will alternate between "PrE" and the actual oven temperature.
6. When the set oven temperature is reached, a tone will sound, "PrE" will disappear and the display will alternate between the set temperature and roasting time.
If a roasting time was not selected, the display will only show the oven temperature.
7. Place item(s) to be cooked into the oven and close the door. The oven timer will begin to count down from the set time, and the display will alternate between the set temperature and the remaining time.
8. When the roasting time ends, "0:00" will appear in the display and 4 tones will sound.
The oven will remain on. Four reminder tones will sound every minute, and the time will count up in 1-minute increments. The display will alternate between "0:00" and the count-up time until you reset or turn off the oven.
9. Press CANCEL and turn the SELECTOR knob to the RESET position when finished cooking.

Reference the "Cooking Charts" section when convection roasting meats and poultry.

STEAM-ASSISTED COOKING

Steam-assisted cooking builds on the benefits of convection cooking by helping to retain moisture, texture and flavor in food. Steam or moisture is automatically added during the cooking cycles. There are 2 categories of steam-assisted cooking; Auto Steam and Select Steam.

- Steam eliminates the need for the use of parchment paper wraps, water baths and spritzing during the cooking process.
- When cooking with steam, place meat, poultry, fish and desserts into a cool oven. If the oven is hot from previous cooking, allow the oven to cool down before steam cooking.
- Optimum levels of moisture are introduced at the appropriate time during the cooking cycles.
- Specially developed cycles enhance browning on meats, poultry and bread.
- When baking bread, preheating is required.
- For best results, the use of distilled water is recommended.
- The range must be set to one of the steam functions in order to fill the system with water.
- The reservoir will hold 8 cups (2,000 mL) of water.
- Do not fill the reservoir with any liquid other than water.
- The convection fan will run continuously during all steam functions except Desserts. The convection fan will cycle on and off during the Desserts function.

Reference the “Cooking Charts” section when using steam-assisted cooking and to help you convert your own recipes. Also, reference the Auto Steam cookbook provided with the range.

Auto Steam

Auto Steam has 5 settings; Meats, Poultry, Fish, Bread and Desserts. Auto Steam settings have preset temperature and time settings to guide the cooking process. Choose the type of food being cooked, and a suggested temperature and the time will appear on the display. If desired, both the temperature and time can be changed according to recipe recommendation.

NOTE: Avoid opening door during a cycle requiring steam. If the oven door is opened steam production is automatically shut off until the door is closed.

Auto Steam Time and Temperature Chart

Auto Steam Function	Temperature Display	Oven Timer Display
Meat	325°F (160°C)	1:30
Poultry	325°F (160°C)	1:30
Fish	340°F (170°C)	0:25
Bread	400°F (205°C)	0:30
Dessert	275°F (135°C)	0:30

Auto Steam Settings

Meats

The Meats setting gives best results with tender cuts of meat that would typically be dry roasted.

The Meats setting has 2 phases. During the first phase, the oven temperature will automatically rise above the set temperature for optimal browning conditions.

- Most of the browning will occur during this phase; this is normal.

During the second phase, the temperature is reduced to the set temperature. Steam is added to provide a moist environment to maintain the juiciness of your meat.

- During this phase, very little exterior browning will occur.

NOTE: Restarting the cycle will overcook and/or overbrown food. Instead, change the time and/or temperature.

When using the Meats setting:

- Use the broiler pan, grid and roasting rack for best results.
- Preheating is not recommended.
- Lower standard baking temperature by 25°F (15°C).
- Roasting time may need to be reduced up to 20% compared to convection and traditional roasting times.
- Use a meat thermometer to gauge doneness of food.

With traditional roasting, standing time is included before carving. The internal temperature will usually increase 5°F to 10°F (2°C to 5°C) during standing time. When roasting with the Auto Steam Meats setting, the internal temperature may increase 15°F to 20°F (5°C to 10°C) during stand time, therefore it is necessary to stop cooking and remove the meat at a lower internal temperature than with conventional roasting.

Poultry

The Poultry setting gives best results with poultry that would typically be dry roasted.

The Poultry setting has 2 phases. During the first phase the oven temperature will automatically rise above the set temperature for optimal browning conditions.

- Most of the browning will occur during this phase. This is normal.

During the second phase, the temperature is reduced to the set temperature. Steam is added to provide a moist environment to maintain the juiciness of your poultry.

- During this phase, very little exterior browning will occur.

NOTE: Restarting the cycle will overcook and/or overbrown food. Instead, change the time and/or temperature.

When using the Poultry setting:

- Use the broiler pan, grid and roasting rack for best results.
- Preheating is not recommended.
- Roasting time may need to be reduced up to 20 percent compared to convection and traditional roasting times.
- Use a meat thermometer to gauge doneness of food.

Fish

The Fish setting bakes at a lower temperature than traditional baking. This gives you moist, tender, evenly-cooked fish with results similar to those achieved when steaming fish in parchment paper. You can cook fillets, steaks or whole fish with this setting.

- Use the broiler pan, grid and roasting rack or a low-sided baking pan for best results.
- Preheating is not recommended.
- Very little to no browning will occur throughout the cycle. If browning is desired, use a higher temperature. The fish will be moister than when conventional baking.

Bread

The Bread setting gives best results when baking yeast breads. With the addition of steam to the cycle, you no longer need to spritz with water or add moisture into the oven to achieve a crispy crust and moist interior.

- Preheating is required.
- Lower standard baking temperature by 25°F (15°C).
- Baking times may be slightly less than with standard baking.
- If you are using a baking stone, place it in the oven on rack 1 before beginning the cycle.

The oven will preheat to a temperature higher than the set temperature. It will then begin adding steam so the bread dough will go into a moist, hot environment, which is best for rising and crust development.

After preheat, place the bread dough in the oven as quickly as possible and close the door. The oven temperature will reduce to the set temperature, and a small amount of moisture will be added. The remainder of the cycle is dry heat for optimal browning.

Desserts

The Desserts setting gives best results for delicate desserts such as crème brulee and cheesecake that are typically baked in a water bath. This setting also works well for other custard based dishes, souffles, and pies.

- Preheating is not recommended.
- Lower standard baking temperature by 25°F (15°C).
- Allows the center of a dessert to bake without overcooking the outer edges.
- It is not necessary to cook with a water bath.
- No need to shield edges of pie crust with foil.

The convection fan is on only when steam is introduced into the cycle to distribute the moisture evenly. To minimize the creation of a skin on the surface of foods, convection is not used at any other time in this setting.

To Cook With Auto Steam:

Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section.

1. Turn the SELECTOR knob to AUTO STEAM. The display will be blank, and the “Meat” indicator light will flash on and off.
2. Turn the SET knob to the desired Auto Steam setting and press ENTER. The preset temperature for that setting will appear on the display and the “F” will flash until a temperature is selected.
3. If desired, turn the SET knob to change the temperature. The bake range can be set between 250°F and 450°F (120°C and 230°C).
4. Press the ENTER button. The preset cooking time will appear on the display. The “Cook Time” indicator light will flash until a temperature is selected.
5. If desired, turn the SET knob to change the cooking time in 1-minute increments.
6. Press the ENTER button to accept the time.

NOTE: If the water level is below “HALF,” 3 tones will sound and the display will flash “FILL.” The tones will repeat every 30 seconds until the reservoir is filled. Pour water into the water inlet until the “Full” indicator light comes on.

7. For all Auto Steam settings except “Bread” the display will show “LoAd” on the display.
8. When you are using the “Bread” setting, once the reservoir is filled, the oven will begin to preheat and “PrE” will appear on the display.

When the oven temperature is reached “LoAd” will appear in the display.

A tone will also sound prompting the user to open the oven door and insert the item(s) to be cooked.

9. Once the oven door is closed the oven timer will begin to count down from the set time and the display will alternate the set temperature and the remaining time.
10. When the cooking time ends, “0:00” will appear on the display and 4 tones will sound.
The oven will remain on. Four reminder tones will sound every minute, and the time will count up in 1-minute increments. The display will alternate between “0:00” and the count up time until you reset or turn off the oven.
11. Press CANCEL and turn the SELECTOR knob to the RESET position when finished cooking.

Select Steam

Select Steam has 3 settings: High Steam, Low Steam and Keep Warm.

Select Steam Settings

High Steam

The High Steam setting gives best results to vegetables, shellfish and other foods that benefit from a very moist environment with minimal browning.

By setting the temperature at 250°F (120°C), the lowest setting allowed, you can achieve similar results to steaming on the cooktop.

- Use the broiler pan and grid or a low-sided baking dish for best results.
- Preheating is not recommended.
- Cooks cheese-topped casseroles such as lasagna without over-browning the cheese topping.
- For best results, do not use the Select Steam settings for green beans, artichokes and beets.

Low Steam

The Low Steam setting gives best results to casseroles, roasted vegetables or other foods that you want to cook with more browning, but keep moist.

- Use a low-sided baking dish for best results.
- Preheating is not recommended.

Keep Warm

The Keep Warm function allows hot cooked food to stay warm before serving without drying them out.

For more information see the “Keep Warm” section.

To Cook With High or Low Steam:

Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section.

1. Turn the SELECTOR knob to SELECT STEAM. The display will be blank and the “High Steam” indicator light will flash on and off.
2. Turn the SET knob to desired SELECT STEAM setting or press ENTER for High Steam. The preset temperature for that setting will appear on the display and the “F” will flash until a temperature is selected.
3. If desired, turn the SET knob to change the temperature. The bake range can be set between 250°F and 450°F (120°C and 230°C).
4. Press the ENTER button. The preset cooking time will appear on the display. The “Oven Timer” indicator light will flash until a time is selected.
5. If desired, turn the SET knob to change the cooking time in 1-minute increments.

6. Press the ENTER button to accept the time.

NOTE: If the reservoir needs water, 3 tones will sound and the display will flash “FILL.” The tones will repeat every 30 seconds until the reservoir is filled. Pour water into the water inlet until the “Full” indicator light comes on.

7. Once the water reservoir is filled, the display will show “LoAd” in place of “FILL” on the display.

A tone will also sound prompting the user to open the oven door and insert the item(s) to be cooked.

8. Once the oven door is closed, the oven timer will begin to count down from the set time and the display will alternate the set temperature and the remaining time.

9. When the cooking time ends, “0:00” will appear on the display and 4 tones will sound.

The oven will remain on. Four reminder tones will sound every minute, and the time will count up in 1-minute increments. The display will alternate between “0:00” and the count-up time until you reset or turn off the oven.

10. Press CANCEL and turn the SELECTOR knob to the RESET position when finished cooking.
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Water Reservoir Drain Operation

The reservoir will not drain if the oven is on, if the door is closed, or if the water temperature is too hot to drain.

- If the drain button is pressed when the oven is off and the oven door is closed, “OPEn” will appear in the display. Open the door to drain the reservoir.
- If the drain button is depressed while the oven is on 3 tones will sound, “rUn” will appear in the display and the reservoir will not drain.
- If the water temperature is too hot to drain, 3 tones will sound, “Hot” will show in the display and the reservoir will not drain.
- If you will be on vacation or not using your range for an extended period of time, you should drain the water from the reservoir.
- If you plan to winterize your home, you should drain the water from the reservoir.

To drain water from the reservoir:

1. Open oven door and pull oven rack out to stop position. Place a 2 qt (2 L) container under the drain outlet located directly below drain button.
2. Press and hold the DRAIN button. After a 1-second pause, water will begin to flow from the drain outlet. Pressure must be applied continuously to the drain button to continue draining the reservoir.
3. Once the water stops flowing from the drain outlet the reservoir is empty. Release the drain button.

Keep Warm

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven.

The steam-assisted Keep Warm function adds moisture into the oven to keep food from drying out, keeping food warm and moist before serving.

- Do not use Keep Warm to heat cold food. Use only cooked, hot foods with Keep Warm.
- Follow manufacturer's recommendations when warming empty serving bowls and plates.
- For best results, do not cover food with foil or lids.
- Use rack positions 1-4. Do not place food on top rack.
- Check food occasionally if left in the oven for more than 1 hour.
- For best results, hold food in Keep Warm for no longer than 4 hours.

The following chart provides recommendations for different foods within a range of temperatures. The temperature range can be set between 145°F and 200°F (63°C and 93°C). Use these temperatures as a guideline and adjust as required for smaller or larger pieces and quantities of food.

Keep Warm Chart

Setting	Recommended Foods
145°F-160°F (63°C-71°C)	Bread, rolls Fruit pies Coffee cake/pastries
165°F-180°F (74°C-82°C)	Appetizer Casseroles Custard, pumpkin Pies Egg dishes Fish* Meats** Poultry Vegetables
185°F-200°F (85°C-93°C)	Bacon*** French toast Pancakes Waffles***

*Fish must be cooked thoroughly until opaque and flaky.

**Beef must be cooked to at least an internal temperature of 145°F (63°C).

***Arrange in a single layer on a wire cooling rack. Set rack on a baking sheet.

To Use:

1. Turn the SELECTOR knob to SELECT STEAM. The "High Steam" indicator light will appear in the display and flash on and off.
2. Turn the SET knob until the "Keep Warm" indicator light appears in the display and flashes on and off.
3. Press the ENTER button. The default temperature will appear in the display with the "F" flashing.
4. Turn the SET knob to the desired temperature.
The temperature range can be set between 145°F and 200°F (63°C and 93°C).
5. Press the ENTER button. The "Oven Timer" indicator light will appear in the display and flash on and off until a warming time is selected.
6. Turn the SET knob to the desired warming time. The time will change in 1-minute increments.
7. Press the ENTER button to accept the time. A tone will sound, and "LOAd" will appear in the display.

NOTE: If the reservoir needs water, 3 tones will sound and the display will flash "FILL." The tones will repeat every 30 seconds until the reservoir is filled. Pour water into the water inlet until the "Full" indicator light comes on. Once the water reservoir is filled, "LoAd" will appear on the display in the place of "FILL."

8. Open the oven door and place item(s) into the oven.
9. Close the oven door. Once the oven door is closed, the oven timer will begin to count down from the set warming time.
The display will alternate between the set temperature and the remaining time.
10. When the warming time ends, "0:00" will appear in the display and a tone will sound 4 times.
The oven will remain on. Four reminder tones will sound every minute, and the time will count up in 1-minute increments. The display will alternate between "0:00" and the count-up time until you reset or turn off the oven.
11. Press CANCEL and turn the SELECTOR knob to the RESET position when finished cooking.

COOKING CHARTS

Bread Baking Chart

Yeast Breads**

FOOD	OVEN TEMPERATURE	BAKING TIME (in minutes)
Basic White Bread [8½" x 4½" x 2½" (21.6 cm x 11.4 cm x 6.4 cm) pan]		
Recipe: Bake	400°F (200°C)	30*
Auto Steam Breads	375°F (190°C)	25*
Convection Bake	375°F (190°C)	25*
Sixty-Minute Rolls		
Recipe: Bake	425°F (220°C)	12*
Auto Steam Breads	375°F (190°C)	12*
Convection Bake	400°F (200°C)	8*
French Bread [approximately 1½ lbs (680 g) loaves]		
Recipe: Bake	450°F (230°C)	30
Auto Steam Breads	400°F (200°C)	30
Convection Bake	425°F (220°C)	30
Honey Oatmeal Bread [8½" x 4½" x 2½" (21.6 cm x 11.4 cm x 6.4 cm) pan]		
Recipe: Bake	375°F (190°C)	40
Auto Steam Breads	325°F (165°C)	35
Convection Bake	350°F (175°C)	37
Light Rye Bread [approximately 1¼ lbs (567 g) loaves]		
Recipe: Bake	350°F (175°C)	30-45
Auto Steam Breads	325°F (165°C)	34-36
Convection Bake	325°F (165°C)	34-36
Cinnamon Swirl Rounds [12 rolls in a 13" x 9" x 2" (33 cm x 22.9 cm x 5 cm) pan]		
Recipe: Bake	350°F (175°C)	20-25
Auto Steam Breads	325°F (165°C)	19-20
Convection Bake	325°F (165°C)	18-20
Crusty Pizza Dough [14" (35.6 cm) pizza pan with toppings]		
Recipe: Bake	450°F (230°C)	15-20
Auto Steam Breads	425°F (220°C)	12-13
Convection Bake	425°F (220°C)	12-13

*Or until golden brown.

Quick Breads**

FOOD	OVEN TEMPERATURE	BAKING TIME (in minutes)
Banana Nut Bread [9" x 5" x 3" (22.9 cm x 12.7 cm 7.6 cm) pan]		
Recipe: Bake	350°F (175°C)	40-45
Auto Steam Breads	325°F (165°C)	38-40
Convection Bake	325°F (165°C)	40-45
Baking Powder Biscuits [2" (5 cm) biscuits, rolled to ½" (1.3 cm) thickness]		
Recipe: Bake	450°F (230°C)	12-15
Auto Steam Breads	425°F (220°C)	9-11
Convection Bake	425°F (220°C)	11-13
Bran Muffins [2¾" x 1¼" (7 cm x 3.2 cm) cup size]		
Recipe: Bake	400°F (200°C)	20*
Auto Steam Breads	375°F (190°C)	16*
Convection Bake	375°F (190°C)	15*

*Or until a toothpick inserted into the center comes out clean.

Other Foods

FOOD	OVEN TEMP.	BAKING TIME (in minutes)
Lemon-Poppy Seed Popovers		
Recipe: Bake	400°F (200°C)	40
Auto Steam Breads	375°F (190°C)	40
Convection Bake	375°F (190°C)	30-35
Brie Baked in Pastry		
Recipe: Bake	350°F (230°C)	30-40
Auto Steam Breads	350°F (230°C)	40
Beef Wellington, 2½ lbs (1.1 kg) roast		
Recipe: Bake	400°F (200°C)	50-55*
Auto Steam Breads	375°F (190°C)	60-65*

*To medium-rare and crust golden brown.

**Yeast bread and quick bread recipes from KitchenAid Stand Mixer Instructions and Recipes, 2001, 9706634 Rev. A.

Desserts Baking Chart

FOOD	OVEN TEMPERATURE	BAKING TIME (in minutes)
Black Satin Fudge Cake [9" (22.9 cm) springform pan]		
Recipe: Bake (in waterbath)	350°F (175°C)	40-45
Auto Steam Desserts	300°F (150°C)	40 or until toothpick comes out slightly moist
Garden Quiche [9" (22.9 cm) pie plate]		
Recipe: Bake (prebaked crust)	350°F (175°C)	30-35
Auto Steam Desserts (do not prebake crust)	375°F (190°C)	28-30 or until knife inserted in center comes out clean
Tawny Pumpkin Pie [9" (22.9 cm) pie plate]		
Recipe: Bake	400°F (200°C)	40-50
Auto Steam Desserts	375°F (190°C)	48-50 or until knife inserted in center comes out clean
Bread Pudding [8" x 8" x 2" (20.3 cm x 20.3 cm x 5 cm) baking dish]		
Recipe: Bake	325°F (165°C)	35-40
Auto Steam Desserts	300°F (150°C)	35 or until knife inserted in center comes out clean
Chocolate Souffle [2 qt (2 L) souffle dish]		
Recipe: Bake	375°F (190°C)	35-40
Auto Steam Desserts	325°F (165°C)	40 or until knife inserted under "top hat" comes out clean
Banana Souffle [1½ qt (1.4 L) souffle dish]		
Recipe: Bake	375°F (190°C)	35
Auto Steam Desserts	325°F (165°C)	40 or until golden brown
Cheese Souffle [2 qt (2 L) souffle dish]		
Recipe: Bake	350°F (175°C)	50
Auto Steam Desserts	325°F (165°C)	55 or until knife inserted near center comes out clean
Mushroom-Onion Tartlet (miniature muffin tins)		
Recipe: Bake	375°F (190°C)	15-20
Auto Steam Desserts	350°F (175°C)	23 or until egg mixture is puffed and golden brown
Sweet Potato Puff [9" (22.9 cm) pie plate]		
Recipe: Bake	400°F (200°C)	20
Auto Steam Desserts	375°F (190°C)	28 or until set
Double Crust Apple Pie [9" (22.9 cm) pie plate]		
Recipe: Bake	400°F (200°C)	40-50
Auto Steam Desserts	375°F (190°C)	50-55
Pecan Pie [9" (22.9 cm) pie plate]		
Recipe: Bake	350°F (175°C)	45-50
Auto Steam Desserts	325°F (165°C)	50-55 or until knife inserted near center comes out clean
Custard Pie [9" (22.9 cm) pie plate]		
Recipe: Bake	350°F (175°C)	40-45
Auto Steam Desserts	325°F (165°C)	40 or until knife inserted near center comes out clean
Crème Brulee [6 oz (177.4 mL) cups]		
Recipe: Bake in water bath	250°F (120°C)	60-90
Auto Steam Desserts	250°F (120°C)	28 or until set
Cheesecake [9" (22.9 cm) springform pan]		
Recipe: Bake in water bath	325°F (165°C)	55-60
Auto Steam Desserts	275°F (135°C)	48 or until set

Fish and Shellfish Cooking Chart

Fish

FOOD	OVEN TEMPERATURE	COOKING TIME (in minutes)	OVEN TEMPERATURE	COOKING TIME (in minutes)
	For fish similar to cooking in parchment paper, use the 340°F (170°C) setting.		If a little browning is desired, use the 425°F (220°C) setting.	
Filletts, ¼" (0.6 cm) thick				
Auto Steam Fish	340°F (170°C)	8-9	425°F (220°C)	Not recommended
Convection Bake (preheated)	Not recommended		425°F (220°C)	5-6
Filletts, ½" (1.3 cm) thick				
Auto Steam Fish	340°F (170°C)	10-12	425°F (220°C)	11-13
Convection Bake (preheated)	Not recommended		425°F (220°C)	9-11
Filletts, ¾" (1.9 cm) thick				
Auto Steam Fish	340°F (170°C)	11-13	425°F (220°C)	9-13
Convection Bake (preheated)	Not recommended		425°F (220°C)	8-12
Filletts, 1" (2.5 cm) thick				
Auto Steam Fish	340°F (170°C)	12-14	425°F (220°C)	13-15
Convection Bake (preheated)	Not recommended		425°F (220°C)	10-12
Filletts, 1½" (3.8 cm) thick				
Auto Steam Fish	340°F (170°C)	20-22	425°F (220°C)	20-22
Convection Bake (preheated)	Not recommended		425°F (220°C)	20-22
Whole, dressed 1" (2.5 cm) thick				
Auto Steam Fish	340°F (170°C)	13-14	400°F (200°C)	12-13
Convection Bake (preheated)	Not recommended		400°F (200°C)	12-15

Shellfish

FOOD	OVEN TEMPERATURE	COOKING TIME (in minutes)
Scallops (10-20 ct)		
Select Steam, High	250°F (120°C)	11-12
Convection Bake (preheated)	400°F (200°C)	8-12
Scallops (20-30 ct)		
Select Steam, High	250°F (120°C)	10-11
Convection Bake (preheated)	400°F (200°C)	5-6
Shrimp (16-20 ct)		
Select Steam, High	250°F (120°C)	9-10
Convection Bake (preheated)	400°F (200°C)	7-8
Shrimp (26-30 ct)		
Select Steam, High	250°F (120°C)	8-9
Convection Bake (preheated)	400°F (200°C)	6-7
Lobster Tail [10-12 oz (283-340 g)]		
Select Steam, High	250°F (120°C)	19-21
Convection Bake (preheated)	Not recommended	
Lobster tail [16-20 oz (454-567 g)]		
Select Steam, High	250°F (120°C)	33-37
Convection Bake (preheated)	Not recommended	

High Steam Cooking Chart

VEGETABLES* - arrange in a single layer	OVEN TEMPERATURE	COOKING TIME (in minutes)
Asparagus spears	250°F (120°C)	12-18
Broccoli, cut up	250°F (120°C)	18-20
Cauliflower flowerets	250°F (120°C)	16-18
Cauliflower, whole	250°F (120°C)	24-25
Corn on cob without husk	250°F (120°C)	20-24
Corn on cob with husk, no soaking required	250°F (120°C)	19-21
Zucchini, sliced	250°F (120°C)	12-13
Acorn squash halves	250°F (120°C)	25-40 (depending on size)
Mushrooms, small whole	250°F (120°C)	11-12
Carrots, whole	250°F (120°C)	20-21
Potatoes, tiny new	250°F (120°C)	19-20

*Artichokes, green beans and beets not recommended.

OTHER FOODS	OVEN TEMPERATURE	COOKING TIME (in hours and minutes)
Steamed Pudding [2½ qt (2.4 L) dish]		
Recipe: Steamed on the cooktop		3 hrs 30 min
High Steam	250°F (120°C)	2 hrs 25 min or until toothpick inserted comes out clean
Lasagna [2 qt (2 L) rectangular baking dish]		
Recipe: Bake	375°F (190°C)	30-35 min
High Steam	350°F (170°C)	23 min or until heated through
Bratwurst, fresh		
High Steam	250°F (120°C)	17 min - or to 160°F (71°C) to 165°F (74°C) internal temperature
Steamed Dumplings		
Recipe: Steamed on the cooktop		10 minutes over rapidly boiling water
High Steam	250°F (120°C)	12 min - or to 160°F (71°C) to 165°F (74°C) internal temperature
Steamed Pork Buns		
Recipe: Steamed on the cooktop		10 minutes over rapidly boiling water
High Steam	250°F (120°C)	15 min - or to 160°F (71°C) internal temperature
Fresh Corn Tamales with Roasted Red Peppers		
Recipe: Steamed on the cooktop		1 hr
High Steam	250°F (120°C)	50 min
Stuffed Green Peppers		
Recipe: Bake	375°F (190°C)	15 min
High Steam	350°F (170°C)	20 min or until heated through

Low Steam Cooking Chart

FOODS	OVEN TEMPERATURE	COOKING TIME (in minutes)
Cheese Strata [8" x 8" x 2" (20.3 cm x 20.3 cm x 5 cm) baking dish]		
Recipe: Bake	325°F (165°C)	45-50
Low Steam	300°F (150°C)	30 or until set
Baked Apples (4 medium)		
Recipe: Bake	350°F (170°C)	40-45
Low Steam	325°F (165°C)	15 or until tender
Chicken Pot Pie [8" x 8" x 2" (20.3 cm x 20.3 cm x 5 cm) baking dish]		
Recipe: Bake	450°F (170°C)	12-15
Low Steam	350°F (170°C)	25 or until pastry is golden brown
Scalloped Corn [8" x 8" x 2" (20.3 cm x 20.3 cm x 5 cm) baking dish]		
Recipe: Bake	350°F (170°C)	35
Low Steam	300°F (150°C)	35 - or until knife inserted near center comes out clean
Cheese Stuffed Chicken in Phyllo		
Recipe: Bake	350°F (170°C)	30-35
Low Steam	350°F (170°C)	40 or until chicken is tender and no longer pink
Chicken Breasts, boneless, skinless		
Recipe: Bake	350°F (170°C)	30
Low Steam	350°F (170°C)	25 or until chicken is tender and no longer pink
Fennel-Lemon Roasted Vegetables		
Recipe: Bake	450°F (170°C)	40
Low Steam	400°F (230°C)	25 or until vegetables are tender
Roasted Fingerling Potatoes		
Recipe: Bake	350°F (170°C)	40
Low Steam	350°F (170°C)	33 or until potatoes are tender
Roasted Potatoes, tiny new		
Recipe: Bake	350°F (170°C)	40
Low Steam	350°F (170°C)	34 or until potatoes are tender
Stuffed Mushrooms		
Recipe: Bake	425°F (220°C)	8-10
Low Steam	350°F (170°C)	16 or until heated through
Baked Stuffed Tomatoes		
Recipe: Bake	350°F (170°C)	15
Low Steam	325°F (165°C)	12-14 or until heated through
Meat Loaf, 7" x 3" x 2" (17.8 cm x 7.6 cm x 5 cm) loaf, 1 lb (454 g) meat		
Recipe: Bake	350°F (170°C)	45-50
Low Steam	350°F (170°C)	40 or until done (160°F [71°C])
Swedish Meatballs, 1½" (3.8 cm) diameter		
Recipe: Cooked in a skillet	Medium-high heat	10
Low Steam	350°F (170°C)	15-16 or until done (160°F [71°C])

Meats and Poultry Roasting Chart

- Place meat or poultry on the convection roasting rack set on top of the broiler pan.
- Insert a meat thermometer.
- Start in an unheated oven.
- Roast at the oven temperature recommended for the time given or until the thermometer reaches the specified temperature for doneness.
- Cover with foil and let stand for 10 to 20 minutes before carving.
- The temperature will rise during standing time.
- The temperature will rise more for meats and poultry roasted with steam-assisted convection than those roasted with Convection Roast.


FOOD	OVEN TEMPERATURE	COOKING TIME (in hours and minutes)	MINUTES/LB	INTERNAL TEMPERATURE
Beef				
Beef Rib Roast, from small end [4-5 lbs (1.8-2.3 kg)]				
Auto Steam Meats				
medium-rare	325°F (160°C)	1:30-1:45	18-22 min/lb	130°F (54°C)
medium	325°F (160°C)	1:30-2:15	23-26 min/lb	145°F (63°C)
Convection Roast				
medium-rare	325°F (160°C)	1:45-2:00	26-30 min/lb	135°F (57°C)
medium	325°F (160°C)	2:00-3:00	30-37 min/lb	150°F (65°C)
Beef Rib Eye Roast [4-4½ lbs (1.8-2 kg)]				
Auto Steam Meats				
medium-rare	350°F (175°C)	1:30-1:45	23-27 min/lb	130°F (54°C)
medium	350°F (175°C)	2:00-2:15	26-31 min/lb	145°F (63°C)
Convection Roast				
medium-rare	350°F (175°C)	2:00-2:15	26-28 min/lb	135°F (57°C)
medium	350°F (175°C)	2:15-2:45	31-36 min/lb	150°F (65°C)
Beef Sirloin Roast, boneless [4-5 lbs (1.8-2.3 kg)]				
Auto Steam Meats				
medium-rare	325°F (160°C)	1:30-2:00	19-21 min/lb	130°F (54°C)
medium	325°F (160°C)	1:45-2:15	20-25 min/lb	145°F (63°C)
Convection Roast				
medium-rare	325°F (160°C)	1:45-2:15	23-27 min/lb	135°F (57°C)
medium	325°F (160°C)	2:30-3:00	30-32 min/lb	150°F (65°C)
Pork				
Pork Top Loin Roast, single loin [boneless 2-2½ lbs (1-1.1 kg)]				
Auto Steam Meats	325°F (160°C)	1:00-1:15	27-32 min/lb	145°F (63°C)
Convection Roast	325°F (160°C)	1:15-1:30	31-37 min/lb	150°F (65°C)
Pork Top Loin Roast, double loin, tied [boneless 3-4 lbs (1.4-1.8 kg)]				
Auto Steam Meats	325°F (160°C)	1:30-1:45	24-28 min/lb	145°F (63°C)
Convection Roast	325°F (160°C)	1:45-2:00	25-32 min/lb	150°F (65°C)
Pork Loin Center Rib Roast [3-4 lbs (1.4-1.8 kg)]				
Auto Steam Meats	325°F (160°C)	1:30-1:45	22-27 min/lb	145°F (63°C)
Convection Roast	325°F (160°C)	1:30-2:00	30-40 min/lb	150°F (65°C)
Pork Tenderloin [¾-1 lb (340-454 g)]				
Auto Steam Meats	425°F (220°C)	0:25-0:33	30-36 min/lb	145°F (63°C)
Convection Roast	425°F (220°C)	0:30-0:33	32-38 min/lb	150°F (65°C)
Ham, fully cooked shank [8-8½ lbs (3.6-3.9 kg)]				
Auto Steam Meats	300°F (150°C)	1:45-2:00	13-14 min/lb	125°F (52°C)
Convection Roast	300°F (150°C)	2:30-2:45	19-20 min/lb	130°F (54°C)

FOOD	OVEN TEMPERATURE	COOKING TIME (in hours and minutes)	MINUTES/LB	INTERNAL TEMPERATURE
Lamb				
Leg of lamb [6-6½ lbs (2.7-2.9 kg)]				
Auto Steam Meats	325°F (165°C)	1:30-2:00	15-19 min/lb	130°F (54°C)
Convection Roast	325°F (165°C)	2:00-2:15	18-20 min/lb	135°F (57°C)
Lamb Rib Roast [3-3½ lbs (1.4-1.6 kg)]				
Auto Steam Meats	400°F (200°C)	1:00-1:05	17-21 min/lb	130°F (54°C)
Convection Roast	400°F (200°C)	1:00-1:10	15-19 min/lb	135°F (57°C)
Chicken				
Chicken, broiler-fryer [4-4½ lbs (1.8-2 kg)]				
Auto Steam Poultry	350°F (175°C)	0:40-1:05	9-17 min/lb	180°F (82°C)
Convection Roast	350°F (175°C)	1:00-1:15	13-20 min/lb	180°F (82°C)
Chicken, roasting [4-6½ lbs (1.8-2.9 kg)]				
Auto Steam Poultry	350°F (175°C)	1:00-1:15	12-15 min/lb	180°F (82°C)
Convection Roast	350°F (175°C)	1:15-1:30	14-18 min/lb	180°F (82°C)
Turkey				
Turkey [10-12 lbs (4.5-5.4 kg)]				
Auto Steam Poultry	325°F (165°C)	1:00-1:30	6-8 min/lb	180°F (82°C)
Convection Roast	325°F (165°C)	1:30-2:15	9-12 min/lb	180°F (82°C)
Turkey [14-17 lbs (6.4-7.7 kg)]				
Auto Steam Poultry	300°F (150°C)	1:30-2:00	6-8 min/lb	180°F (82°C)
Convection Roast	300°F (150°C)	2:15-3:15	9-12 min/lb	180°F (82°C)
Turkey [20-24 lbs (9-10.9 kg)]				
Auto Steam Poultry	300°F (150°C)	2:00-2:30	6-7 min/lb	180°F (82°C)
Convection Roast	300°F (150°C)	3:00-4:00	9-12 min/lb	180°F (82°C)
Turkey Breast, half [2-2½ lbs (1-1.1 kg)]				
Auto Steam Poultry	325°F (165°C)	0:50 to 1:00	20-27 min/lb	170°F (77°C)
Convection Roast	325°F (165°C)	1:15-1:30	31-36 min/lb	170°F (77°C)
Turkey Breast, whole [4-5½ lbs (1.8-2.5 kg)]				
Auto Steam Poultry	325°F (165°C)	1:00-1:30	12-14 min/lb	170°F (77°C)
Convection Roast	325°F (165°C)	1:45-2:00	18-22 min/lb	170°F (77°C)
Duck				
Duck [5-6 lbs 2.3-2.7 kg]				
Auto Steam Poultry	325°F (165°C)	1:15-1:30	13-15 min/lb	180°F (82°C)
Convection Roast	325°F (165°C)	1:30-1:45	15-20 min/lb	180°F (82°C)
Goose				
Goose [11½-12 lbs (5.2-5.4 kg)]				
Auto Steam Poultry	325°F (165°C)	1:00-1:30	6-8 min/lb	180°F (82°C)
Convection Roast	325°F (165°C)	1:30-1:45	8-9 min/lb	180°F (82°C)
Cornish Hens				
Cornish Hens [22 oz (624 g)]				
Auto Steam Poultry	350°F (175°C)	0:30-0:33	22-24 min/lb	180°F (82°C)
Convection Roast	350°F (175°C)	0:45-0:50	33-36 min/lb	180°F (82°C)

RANGE CARE

Self-Cleaning Cycle

⚠ WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See "Oven Vent" section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Remove oven racks to keep them shiny and easy to slide. See "General Cleaning" section for more information.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being CERTAIN not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc. enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

The oven is preset for a non-adjustable 3-hour, 30-minute clean cycle.

Once the oven has completely cooled, remove ash with a damp cloth. Do not wipe down any of the inside surfaces until the oven has completely cooled down. Applying a cool damp cloth to the inner door glass before it has cooled completely could result in the glass breaking.

The oven light will not work during the Self-Cleaning cycle.

To Self-Clean:

Before self-cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Turn the SELECTOR knob to CLEAN.
2. Turn the SET knob to "On."
3. Press the ENTER button. "CLn" will appear in the display.

To Stop Self-Clean anytime:

Turn the SELECTOR knob to the RESET position or press the CANCEL button. If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools.

Descaling

Descaling Steps

1. Drain the reservoir following the instructions in the "Water Reservoir Drain Operation" section.
2. Turn the Selector knob to AUTO or SELECT STEAM.
3. Prepare a descaling solution. Use a packaged descaling agent or descaling tablets, or mix a solution of 4 cups (1,000 mL) white vinegar and 4 cups (1,000 mL) water.
4. Pour the descaling solution into the water fill inlet.
5. Leave the descaling solution in the range for 2 hours.
6. Drain the descaling solution.
7. Turn the Selector knob to AUTO or SELECT STEAM and fill the reservoir with clean water.
8. Drain the reservoir and fill again with clean distilled water.

To Reset the Descale Indicator after Descaling the System:

1. Turn the selector knob to SELECT STEAM. The display will be blank and the "High Steam" indicator light will flash on and off.
2. If the water level indicator light is at the "Empty" level, add water until the "Half" level is indicated.
3. Press the ENTER button to select HIGH STEAM and set 250°F as the cooking temperature.
4. Press the ENTER button. The preset cooking time will appear in the display. Set the cook time to "15:00" (minutes).
5. Press the ENTER button to accept the cooking time. The display will read "LoAd."
6. Open and close the oven door. After about 10 minutes the "Descal" indicator will turn off.
7. If the descale indicator does not turn off, this means the descale process did not completely remove the deposits from the boiler, and the descale process should be repeated.
8. The descale indicator may be manually turned off by turning the selector knob to RESET and depressing the CANCEL button for 5 seconds.

NOTE: If the descaling process was not completed correctly, the descale indicator will turn on the next time a steam-assisted cooking function is used.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:

Gently clean around the model and serial number plate because scrubbing may remove numbers.

STAINLESS STEEL

To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty washcloths or some paper towels.

Rub in direction of grain to avoid damaging.

Cleaning Method:

- Stainless Steel Cleaner & Polish (not included):
See “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Do not clean in the Self-Cleaning cycle.

Do not clean in dishwasher.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser:
Clean as soon as cooktop, grates and caps are cool.

SURFACE BURNERS

Sealed Burner models

See “Sealed Surface Burners” section.

COOKTOP CONTROLS

Do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak knobs.

When replacing knobs, make sure knobs are in the OFF position.

Do not remove seals under knobs.

NOTE: When replacing knobs after cleaning either the surface burner controls, make sure the knobs are replaced to the correct location.

Cleaning Method:

- Soap and water or dishwasher:
Pull knobs straight away from control panel to remove.

CONTROL PANEL

Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

Cleaning Method:

- Soap and water:
Wash, rinse and dry with a soft cloth.
- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.

SIMMER PLATE

Do not clean in dishwasher.

Cleaning Method:

- Liquid detergent and water:
Wipe with damp cloth or sponge then rinse with clean water and wipe dry.

OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

Cleaning Method:

- Self-Cleaning cycle:
See “Self-Cleaning Cycle” first.

OVEN RACKS AND ROASTING RACKS

Cleaning Method:

- Self-Cleaning cycle:
See “Self-Cleaning Cycle” first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.
- Steel-wool pad

BROILER PAN AND GRID

Do not clean in the Self-Cleaning cycle.

Cleaning Method:

- Mildly abrasive cleanser:
Scrub with wet scouring pad.
- Solution of ½ cup (125 mL) ammonia to 1 gal. (3.75 L) water:
Soak for 20 minutes, then scrub with scouring or steel wool pad.
- Oven cleaner:
Follow product label instructions.

Porcelain enamel only, not chrome

- Dishwasher

DESCALING

Cleaning Method:

- See the “Descaling” section.
Packaged descaling agent or decalcification tablets:
Follow the directions on the package.
- White vinegar and water:
Mix a solution of 4 cups (1,000 mL) white vinegar and 4 cups (1,000 mL) water.

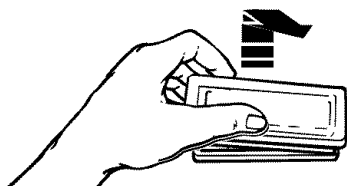
Oven Lights

The oven lights are 12-volt, 5-watt maximum halogen bulbs. They will come on when the oven door is opened. The oven lights will not work during the Self-Cleaning cycle. When the oven door is closed, press OVEN LIGHT switch to AUTO to turn on the light. Press OFF to turn off the light.

To Replace:

Before replacing, make sure the oven is off and cool.

1. Disconnect power.
2. Remove glass light cover by grasping the front edge and pulling away from oven.



3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. Do not touch bulb with bare fingers.
5. Replace bulb cover by snapping back into wall.
6. Reconnect power.

Oven Door

! WARNING

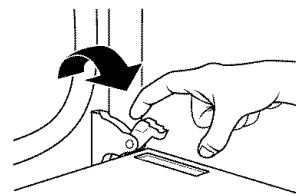
Excessive Weight Hazard

**Use two or more people to move and install range.
Failure to do so can result in back or other injury.**

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

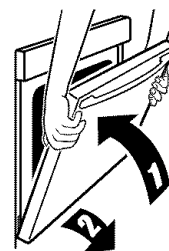
To Remove:

1. Open oven door all the way.
2. Flip up the hinge latch on each side.



3. Close the oven door as far as it will shut.
4. Lift the oven door while holding both sides.

Continue to push the oven door closed and pull it away from the oven door frame.



To Replace:

1. Insert both hanger arms into the door.



2. Open the oven door.
You should hear a “click” as the door is set into place.
3. Move the hinge levers back to the locked position. Check that the door is free to open and close. If it is not, repeat the removal and installation procedures.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown or has the circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
-

Surface burners will not operate

- **Is this the first time the surface burners have been used?**
Turn on any one of the surface burner knobs to release air from the gas lines.
 - **Is the control knob set correctly?**
Push in knob before turning to a setting.
 - **Are the burner ports clogged?**
See “Sealed Surface Burners” section.
 - **Are the burner caps positioned properly?**
See “Sealed Surface Burners” section.
-

Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**
See “Sealed Surface Burners” section.
 - **Are the burner caps positioned properly?**
See “Sealed Surface Burners” section.
 - **Is propane gas being used?**
The appliance may have been converted improperly. Contact a trained repair specialist.
-

Surface burner makes popping noises

- **Is the burner wet?**
Let it dry.
-

Burner igniter sparks but burners do not light

- **Is there continuous sparking, but the burner does not light?**
Be sure gas supply to range is turned on. If the problem continues, discontinue use of the surface burners and contact a service technician.
-

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.
-

Cooktop cooking results not what expected

- **Is the proper cookware being used?**
See “Cookware” section.
 - **Is the control knob set to the proper heat level?**
See “Cooktop Controls” section.
 - **Is the appliance level?**
Level the appliance. See the Installation Instructions.
-

Oven will not operate

- **Is the electronic oven control set correctly?**
See “Electronic Oven Control” section.
-

Steam is not visible

- This is normal. Many steam-assisted cycles do not have visual steam.
-

Cooling fan runs during baking, broiling or cleaning

- It is normal for the fan to automatically run while the oven is in use to cool the electronic control, and may run for up to 45 minutes after oven has been turned off.
-

Convection fan not operating

- The convection fan cycles on and off during the Desserts cycle.
 - If the oven door is opened, the fan turns off.
-

Display shows messages

- **Is the display showing “PF,”?**
There has been a power failure. Clear the display. See “Display” section. Reset the clock if needed. See “Clock” section.
 - **Is the display showing a letter followed by a number?**
Call for service.
-

Self-Cleaning Cycle will not operate

- **Is the oven door open?**
Close the oven door all the way.
 - **Has the function been entered?**
See “Self-Cleaning Cycle” section.
-

Water will not drain from the reservoir

- **Is the oven off?**
Turn the oven off.
- **Is the oven door open?**
Open the oven door.
- **Water temperature may be too hot to drain.**
Wait for the water temperature to decrease.

Water reservoir will not fill

- **Is the oven in the Auto Steam or Select Steam mode?**
Turn the selector knob to Auto Steam or Select Steam setting.
- **Is the “FuLL” indicator light on?**
Select Auto or Select Steam and verify that the reservoir is “full.”

Oven cooking results not what expected

- **Is the appliance level?**
Level the appliance. See the Installation Instructions.
- **Is the proper temperature set?**
Increase or decrease temperature 25°F (14°C).
- **Was the oven preheated?**
For recipes that call for preheating, wait for oven to preheat before placing food in oven.
- **Is the proper bakeware being used?**
See “Bakeware” section.
- **Are the racks positioned properly?**
See “Positioning Racks and Bakeware” section.

- **Is there proper air circulation around bakeware?**
See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**
Make sure batter is level in the pan.
- **Is the proper length of time being used?**
Increase or decrease baking or roasting time.
- **Has the oven door been opened while cooking?**
Oven peeking releases oven heat (and moisture during a steam-assist cycle), this may result in longer cooking times.
- **Are baked items too brown on the bottom?**
Decrease oven temperature 15° F to 25° F (9°C to 14°C).
- **Are pie crust edges browning early?**
Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

Steam-assisted cooking results not what expected

- **Was the oven preheated?**
Preheating is not recommended for most steam-assisted cooking functions. See “Steam-Assisted Cooking” section.
- **Is the oven hot from previous cooking?**
Allow the oven to cool before steam cooking.
- **Are food items overdone?**
Remove food at a lower internal temperature. Food will continue to cook for a period of time after a steam-assisted cycle is complete. Internal temperatures may increase 10°F to 20°F (5°C to 10°C) during standing time.
- **Are food items too brown?**
Browning occurs early in the Meats and Poultry cycles. This is normal. Do not restart the cycle. This will start the browning phase over again, browning food even more.

If you wish to lower the cooking temperature, see the “Changing Time and Temperature” section.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new KITCHENAID® appliance.

To locate factory specified parts in your area, call us or your nearest KitchenAid designated service center.

In the U.S.A.

Call the KitchenAid Customer eXperience Center toll free:
1-800-422-1230.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the KitchenAid designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to KitchenAid with any questions or concerns at:

KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories U.S.A.

To order accessories, call the KitchenAid Customer eXperience Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at www.kitchenaid.com and click on “Shop-Online,” then “Accessories.” Portable appliances, bakeware, cookware, gadgets and textiles are also available.

Accessories List

KitchenAid® Stainless Steel Cleaner & Polish

(stainless steel models)

Order Part Number 8171420

Cooktop Cleaner

(porcelain or glass cooktop surfaces)

Order Part Number 31464

Cooktop Protectant

(porcelain or glass cooktop surfaces)

Order Part Number 31463

Gas Grate & Drip Pan Cleaner

Order Part Number 31617

All-Purpose Appliance Cleaner

Order Part Number 31662

In Canada

Call the KitchenAid Canada Customer Interaction Centre toll free:
1-800-807-6777.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Referrals to local dealers, repair parts distributors, and service companies. KitchenAid Canada designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

For further assistance

If you need further assistance, you can write to KitchenAid Canada with any questions or concerns at:

Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

KITCHENAID® COOKTOP, BUILT-IN OVEN AND RANGE WARRANTY

ONE-YEAR LIMITED WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON ELECTRIC ELEMENTS, CERAMIC GLASS COOKTOP, GAS BURNERS, SOLID STATE TOUCH CONTROL SYSTEM, AND MAGNETRON TUBE

On electric ranges and electric cooktops, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for any electric element to correct defects in materials or workmanship.

On ceramic glass ranges and ceramic glass cooktops, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for the ceramic glass cooktop. KitchenAid or KitchenAid Canada warrants that the ceramic glass cooktop will not discolor, the cooktop pattern will not wear off, the rubber seal between the ceramic glass cooktop and porcelain edge will not crack, the ceramic glass cooktop will not crack due to thermal shock and the surface unit elements will not burn out.

On gas ranges and gas cooktops, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for any gas burner to correct defects in materials or workmanship.

On ranges and built-in ovens, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for solid state touch control system and Magnetron tube in combination ovens to correct defects in materials or workmanship.

SECOND THROUGH TENTH YEAR LIMITED WARRANTY ON RANGES AND BUILT-IN OVENS PORCELAIN OVEN CAVITY/INNER DOOR

On ranges and built-in ovens only, in the second through tenth years from date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid or KitchenAid Canada will pay for factory specified parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

KitchenAid or KitchenAid Canada will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace household fuses or correct house wiring, or to replace owner-accessible light bulbs.
2. Repairs when your appliance is used in other than normal, single-family household use.
3. Pickup and delivery. Your appliance is designed to be repaired in the home.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by KitchenAid or KitchenAid Canada.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. In Canada, travel or transportation expenses for customers who reside in remote areas.
8. Any labor costs during the limited warranty periods.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY.

KITCHENAID OR KITCHENAID CANADA SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized KitchenAid dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the KitchenAid Customer eXperience Center, **1-800-422-1230** (toll-free), from anywhere in the U.S.A. In Canada, contact your KitchenAid designated service company or call **1-800-807-6777**. 6/05

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____