



Self-Cleaning Oven with Trivection™
Ranges

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Owner's Manual

JS998

Write the model and serial numbers here:

Model # _____

Serial # _____

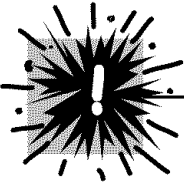
You can find them on a label behind the open oven door on the lower left corner of the range frame.



IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

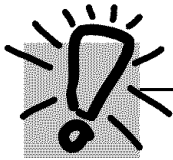
⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. **It is important not to defeat or tamper with the safety interlocks.**
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - 1 door (bent),
 - 2 hinges and latches (broken or loosened),
 - 3 door seals and sealing surfaces.



IMPORTANT SAFETY NOTICE

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

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock, or to prevent property damage, personal injury, or loss of life.

**⚠ WARNING ANTI-TIP DEVICE**

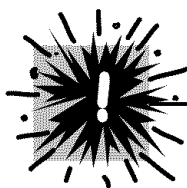
All ranges can tip and injury could result.

To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.

To check if the device is installed and engaged properly, remove the storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this manual. Failure to take this precaution could result in tipping of the range and injury.

**SAFETY PRECAUTIONS**

When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Do not cover or block any openings on the appliance.
- Before performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! SAFETY PRECAUTIONS

Do not operate the oven or cooktop controls if the glass is broken. Food splatter or cleaning solution may penetrate a broken control panel or cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass control panel or cooktop become broken.

- Do not store flammable materials in an oven or near the cooktop.

■ **CAUTION:** Items of interest to children should not be stored in cabinets above a range or on the back of a range—children climbing on the range to reach items could be seriously injured.

- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.

- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

- For your safety, never use your appliance for warming or heating the room.

- Do not let cooking grease or other flammable materials accumulate in or near the range.

- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door.

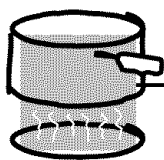
REMEMBER: The inside surface of the oven may be hot when the door is opened.

- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Teach children not to play with the controls or any other part of the range.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance from your range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.



COOK MEAT AND POULTRY THOROUGHLY...

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

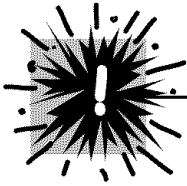


SURFACE UNITS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
 - Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
 - To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
 - Always turn the surface units off before removing cookware.
 - When preparing flaming foods under the hood, turn the fan on.
 - Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
 - Keep an eye on foods being fried at high or medium high heat settings.
 - Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
 - Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
 - If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
 - Always heat fat slowly, and watch as it heats.
 - Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
 - Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry, and rivets on clothing.
 - Large scratches or impacts to glass doors or cooktops can lead to broken or shattered glass.
 - Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
 - Never use the glass cooktop surface as a cutting board.
 - Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
 - Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.
 - Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- NOTE:** We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. **Sugar spills are the exception to this.** Please see the *Cleaning the glass cooktop* section.
- When the cooktop is cool, use only the CERAMA BRYTE® Ceramic Cooktop Cleaner and the CERAMA BRYTE Ceramic Cooktop Cleaning Pad to clean the cooktop.
 - To avoid possible damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot.
 - After cleaning, use a dry cloth or paper towel to remove all cleaning cream residue.
 - Read and follow all instructions and warnings on the cleaning cream labels.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



TRIVECTION™ OVEN

Read and follow the specific "Precautions to Avoid Possible Exposure to Excessive Microwave Energy" section in this manual.

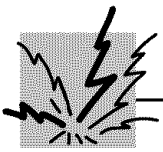
To reduce the risk of fire in the oven cavity:

- Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - In defrost mode, remove wire twist-ties from paper or plastic containers before placing bags in the oven.
 - Oven Cooking Bags—Do not use the wire twist-tie to close the bag.
 - Do not use paper towels.
 - Do not use your oven to dry newspapers.
 - Do not overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
 - Do not operate the oven while empty to avoid damage to the oven and the danger of fire.
 - Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
 - If materials inside the oven should ignite, keep the oven door closed, turn the oven off and shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
 - This oven is not approved or tested for marine use.
- Some products such as whole eggs and sealed containers—for example, closed jars—will explode and should not be heated in this oven. Such use of the oven could result in injury.
 - Do not boil eggs in this oven. Pressure will build up inside the egg yolk and will cause it to burst, possibly resulting in injury.
 - Do not pop popcorn in your oven.
 - Foods with unbroken outer "skin" such as potatoes, sausages, tomatoes, apples, egg yolks, chicken livers and other giblets should be pierced to allow steam to escape during cooking.
 - Don't defrost frozen beverages in narrow-necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.
 - Hot foods and steam can cause burns. Be careful when opening any containers of hot food, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.
 - As with any appliance, close supervision is necessary when used by children.



ALL THESE THINGS ARE NORMAL WITH YOUR TRIVECTION™ OVEN

- Steam or vapor escaping from around the door.
- Dimming of the oven light and change in the blower sound may occur.
- The microwave fan may operate with both ovens off. It is cooling the control and will turn itself off.
- Some TV-radio interference might be noticed while using your oven. It is similar to the interference caused by other small appliances and does not indicate a problem with your oven.

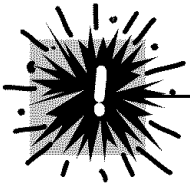


ARCING

If you see arcing, open the door and correct the problem.

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins or gold-rimmed dishes in the oven.
- Recycled paper towels containing small metal pieces being used in the oven.



SUPER HEATED WATER AND SPONTANEOUS BOILING

Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.**

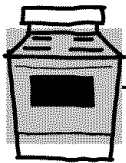
IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! OVEN

Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.



SELF-CLEANING OVEN

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. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Before self-cleaning the oven, remove the racks, broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Clean only parts listed in this Owner's Manual.
- Listen for fan—A fan noise should be heard sometime during the cleaning cycle. If not, call a serviceman before self-cleaning again.

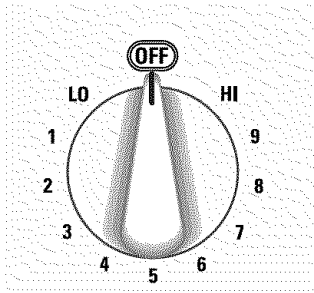


**READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.
SAVE THESE INSTRUCTIONS**

Using the surface units.

ge.com

NOTE: Throughout this manual, features and appearance may vary from your model.



Be sure you turn the control knob to OFF when you finish cooking.

How to Set

Push the knob in and turn in either direction to the setting you want.

At both **OFF** and **HI** the control **clicks** into position. You may hear slight **clicking** sounds during cooking, indicating the control is keeping the power level you set.

A **HOT SURFACE** indicator light, on the cooktop, will glow when any radiant element is turned on. It will remain on until the surface is cooled to approximately 150°F.

Hot surface indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- glow until the unit is cooled to approximately 150°F.

Safety Instructions

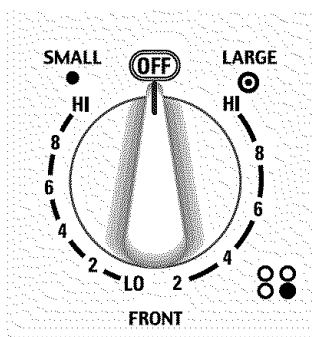
Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

Using the surface units.

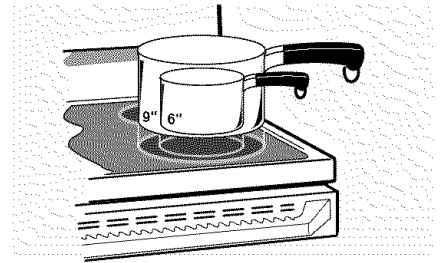


Dual Surface Unit Control Knob

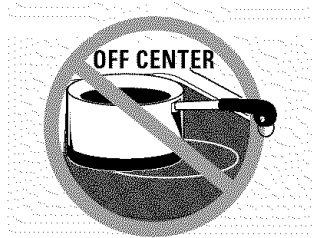
The right front surface unit has 2 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

To use the small (6 inch) surface unit, turn the control knob to the **SMALL** settings.

To use the large (9 inch) surface unit, turn the control knob to the **LARGE** settings.



Never cook directly on the glass. Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.



About the radiant surface units...

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid over-cooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

Temperature Limiter

Every radiant surface unit has a temperature limiter.

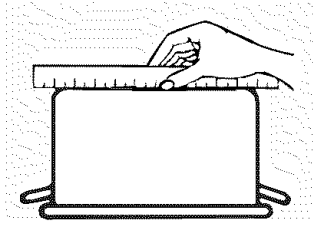
The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

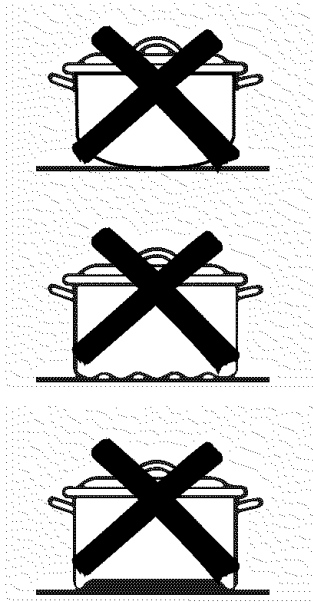
- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

Selecting types of cookware.

The following information will help you choose cookware which will give good performance on glass cooktops.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel Covered Cast Iron:

recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass ceramic cooktop.

Glass-ceramic:

usable, but not recommended

Poor performance. May scratch the surface.

Stoneware:

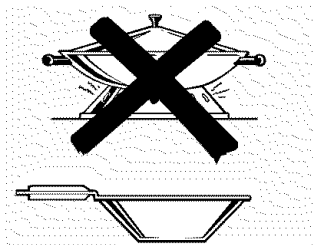
usable, but not recommended

Poor performance. May scratch the surface.

Wok Cooking

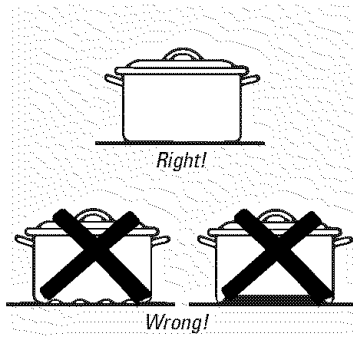
We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Do not use round-bottom woks. You could be seriously burned if the wok tipped over.



Use only flat-bottomed woks.

Selecting types of cookware.



Note: Flat-bottomed canners are required for glass cooktops.

Observe the Following Points in Canning

Pots that extend beyond 1" of the surface unit's circle are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the surface units.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm the glass cooktop surfaces.

- 1 Be sure the canner fits over the center of the surface unit. If your cooktop or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
- 2 Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface units and take a long time to boil water.
- 3 When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr brand; and the United States Department of Agriculture Extension Service.

- 4 Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with **HOT** tap water for fastest heating of large quantities of water.

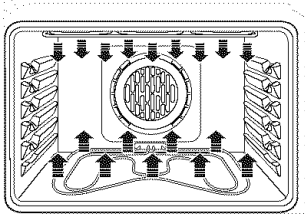
CAUTION:

- Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.
- After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.
- Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, do not can on any cooktop surface unit if your canner is not flat.

Introduction.

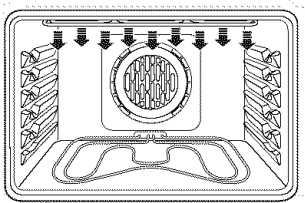
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The GE Profile oven with Trivection™ technology is a microwave-assist oven designed to cook food up to five times faster than a traditional oven. This oven gives the user the flexibility to cook food in traditional cooking modes (Bake or Broil), convection modes (convection bake and convection roast) or in speedcook modes (speed bake and speed broil). This oven features easy-to-use controls that will guide you through oven operations.



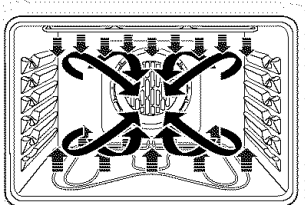
Bake

Baking is cooking with heated air. The upper and lower elements cycle back and forth to heat the air and maintain temperature. Used for traditional baking and roasting. Best for delicate items.



Broil

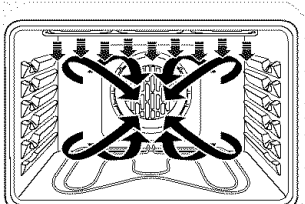
Heat is provided by the upper element to broil your food. May be used with the oven door open or closed.



Convection Bake—Multi and Single Rack

Heat is provided by the element in the back of the oven, along with the upper and lower elements. The air is circulated with a reversing fan system. The fan will change directions to provide optimal

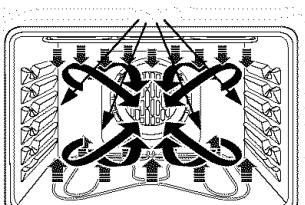
evenness and browning. The **Multi Rack** option is ideal for evenly baking foods when using more than one rack. The **1 Rack** option, used for one rack of food, cooks food faster than **BAKE** mode.



Convection Roast

Heat is provided by the upper element and circulated with the reversing fan system. The fan will change directions to provide optimal evenness and browning. Good for roasting large tender cuts of

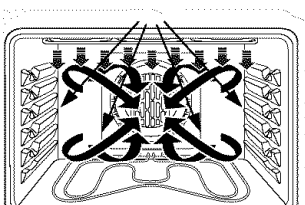
meat or poultry, uncovered. Roasts foods up to 25% faster.



Speed Bake

Heat is provided by the three elements and microwave. The exact combination of elements is automatically determined by the food category selected. Air is

circulated with the reversing fan system described above. **Ideal for baking and roasting foods up to five times faster.**



Speed Broil

Heat is provided by the upper element and microwave. Air is circulated with the reversing fan system described above. Oven door must be closed. **Ideal for broiling foods to medium to well done**

doneness levels two times faster than traditional broil.

Safety Instructions

Operating Instructions

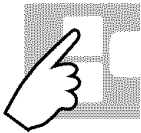
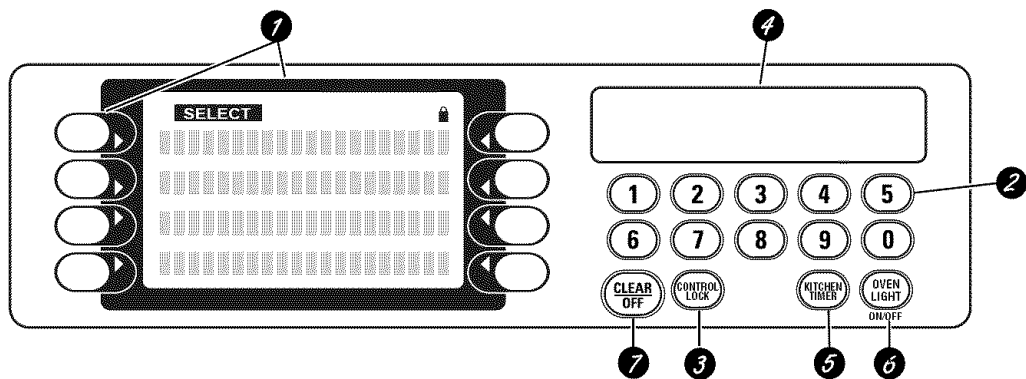
Care and Cleaning

Troubleshooting Tips

Consumer Support

Using the oven controls.

(Throughout this manual, features and appearance may vary from your model.)



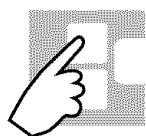
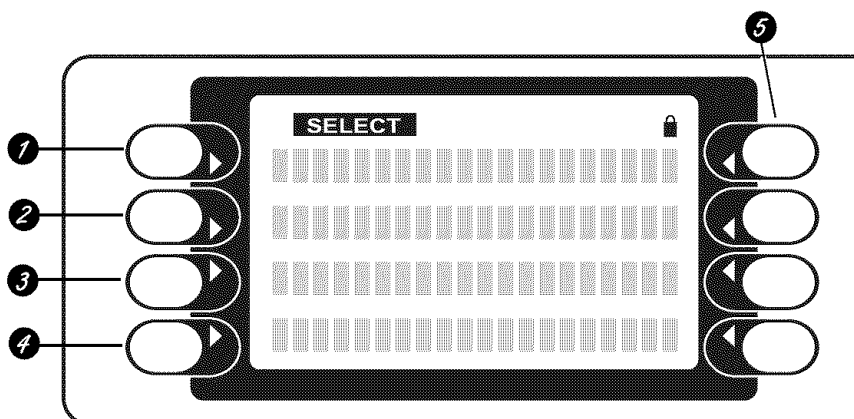
Oven Control Layout and Description

- 1** **Control Screen & Keypad**
All cooking modes, special features and oven settings are directed and operated from the control screen. Directions for operating the oven and prompting for required information are displayed within the control screen.
- 2** **Numeric Keypad**
Used to enter information requiring numbers such as time of day on the clock, timer, oven temperature, start time and length of operation for timed baking and self-cleaning.
- 3** **Control Lock**
Allows the user to lock the control so that the touch pads cannot be activated when pressed.
- 4** **Time and Temperature Display**
All time and temperature information is displayed in this area as feedback to the user.
- 5** **Kitchen Timer**
Turns the kitchen timer on and off. Does not control the oven.
- 6** **Oven Light**
Turns oven light on or off.
- 7** **Clear/Off**
Cancels **ALL** oven operations **EXCEPT** the clock and timer.

If "F" and a number or letter" flash in the display and the oven control signals, this indicates a function error code. Press the **CLEAR/OFF** pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage.



Control Screen and Keypad

Press pad beside display to select item in display.

Oven Control Sleep Feature—Any time the oven is not in use (no cooking, no cleaning, no help and no timers) for more than 10 minutes, the oven control will go to sleep. While sleeping, the control display will not show any text; it will go blank. The clock will remain displayed in the time and temperature display unless the “no clock” option has been selected.

There will be no audible signal given to indicate that the control is entering the sleep feature.

The control will enter the sleep feature even when the control is locked.

The user **cannot** turn this feature **OFF**.

How to Exit the Sleep Feature—Touch any key. The function associated with that key will not be started, but the control display main menu will reappear.

1 Speedcook

In **Speedcook** mode, the user will be prompted to enter food category, temperature and cooking time.

Speed Bake—Bakes food faster than traditional cooking modes.

Speed Broil—Broils food faster than traditional Hi/Lo Broil.

2 Bake

Traditional bake mode.

3 Convection

Conv 1-Rack—Convection bake function used for baking on one rack.

Conv Multi—Convection bake function used for baking on more than one rack.

ConvRoast—Convection roast function.

4 Broil

LO & HI—Traditional broil function.

Speed Broil

5 Features

Additional cooking-related features

Defrost—This feature is used to thaw frozen foods. Enter the defrost time using the chart in the *Using the Defrost Feature* section.

Self-Clean—This feature cleans the oven. See the *Using the self-cleaning oven* section.

Warmer—This feature keeps hot, cooked food warm for up to 3 hours. It is not intended for reheating cold food. See the *How to Set the Oven for Warmer* section.

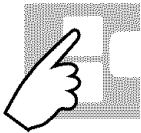
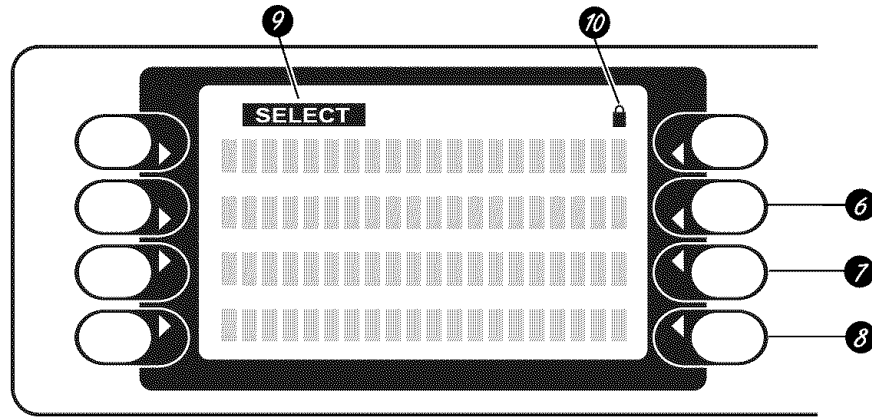
Proof—This feature maintains a warm environment useful for rising yeast-leavened products. It is not intended to keep food warm or reheat cold food. See the *How to Set the Oven for Proof* section.

Warm (Cook & Hold)—When this feature is turned on, it will keep hot, cooked foods warm for up to 3 hours following a Timed Bake function. See the *How to Set the Oven for Warm* section.

Sabbath—Designed for use on the Jewish Sabbath and Holidays. See the *Using the Sabbath Feature* section.

Using the oven controls.

(Throughout this manual, features and appearance may vary from your model.)



Control Screen and Keypad

- 6** *Settings*
This oven has additional settings that you may choose to use. See the *Settings* section.
- 7** *Recipes*
This oven feature allows the user to store up to six temperature/cooking time combinations. The user can then speed bake, bake or convection bake/roast one of the six stored favorite recipes without having to choose the settings each time.
- 8** *Help*
Provides basic information on each function and how to find the function. If selected from the home screen, it gives general help. If selected while performing a function, it gives help on that function. Select **Exit** to leave **Help**.
- 9** *Select Prompt*
Visual prompt to the user indicating that a selection needs to be made from the control screen.
- 10** *Door Lock Indicator*
Indicates that the oven door is locked for self-clean.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during timed baking, a self-cleaning cycle or delayed start time.

- 1 Select **SETTINGS**.
- 2 Select **CLOCK**.
- 3 Press the number pads.
- 4 Select **ENTER**.

Make sure the clock is set to the correct time of day.



The timer is an hour and minute timer only.

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

To set 10 minutes, enter 10. DO NOT enter 10:00!

To Set the Timer

- 1 Press the **KITCHEN TIMER** pad.
- 2 Press the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, press **2**, **4** and **5** in that order. If you make a mistake, press the **KITCHEN TIMER** pad and begin again.
- 3 Select **START**.
After selecting **START**, **SET** disappears; this tells you the time is counting down, although the display does not change until

one minute has passed. Seconds will not be shown in the display until the last minute is counting down.

- 4 When the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER** pad is pressed once.

The continuous beep can be canceled by following the steps in the **Settings** section under **Tones at the End of a Timed Cycle**.

To Reset the Timer

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by pressing the **KITCHEN TIMER** pad or using **REVIEW TIMES**.

You may change it by pressing the **KITCHEN TIMER** pad, then press the number pads until the time you want appears in the display.

To Cancel the Timer

Press **KITCHEN TIMER** pad twice.



Control Lockout

Your control will allow you to lock out the touch pads so they cannot be activated when pressed.

To lock/unlock the controls:

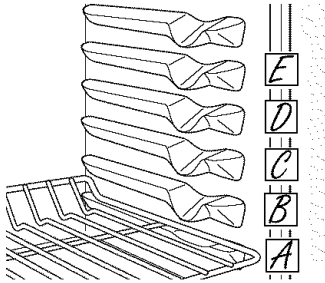
- 1 Press the **CONTROL LOCK** pad for 3 seconds, until the control screen shows **CONTROL IS LOCKED**.
- 2 To unlock the control, press the **CONTROL LOCK** pad for 3 seconds, until **CONTROL IS LOCKED** disappears from the control screen and the main menu is displayed.

When this feature is on and the touch pads are pressed, the control will show **CONTROL IS LOCKED**.

- The control lockout mode affects all touch pads.
- The control will remain locked after a power failure.

Using the oven.

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



30" Trivection™ oven has 5 rack positions A–E (as shown).

Before you begin...

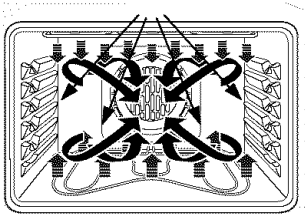
The racks have stop-locks, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.

When placing and removing cookware, pull the rack out to the bump on the rack support.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the rack (stop-locks) on the support, tilt up the front and push the rack in.

NOTE: A cooling fan will automatically turn on during all cooking modes. This fan turns on to cool internal parts. It may run for up to 1 1/2 hours after the oven is turned off.



Microwave Assisted

In the Trivection oven, a microwave is used to assist cooking.

The combination of microwave, convection fan and heating elements is unique for each food category.

NOTE The microwave will cycle on and off while cooking to best distribute energy to the food.

The microwave turns off and the cook time stops counting down when the oven door is opened.

NOTE: The convection fan may cycle on and off and change direction while cooking to best distribute hot air in the oven. The convection fan shuts off when the oven door is opened.

Auto Recipe™ Conversion

You can use your favorite recipes in the Trivection oven.

When speedcooking, enter the traditional cooking temperature and the maximum recipe/package cook time.

When speedcooking, the Auto Recipe™ conversion feature automatically converts traditional cook time into the appropriate

speedcooking time. The converted time will display after you start the oven. This time will be up to 5 times faster than traditional baking based on food type.

Cookware for Speedcooking . . .

You can use cookware that is oven-safe. Heat-resistant paper and plastic containers and bakeware that are recommended for use in traditional baking can also be used for speed baking. However, they should not be used at temperatures higher than the temperature recommended by the bakeware manufacturer.

If you are cooking with several pans, leave space between them. Arcing is the microwave term for sparks in the oven. To avoid arcing, be sure there is at least 1 inch of space between metal surfaces—pans, wall of cavity, aluminum foil.

Do not completely surround food with metal and/or foil while speedcooking—you will not have a time savings (for example, wrapping potato with foil, using metal roasting pan with lid).

When using a metal pan, do not cover it with a metal lid or foil. **DO NOT USE FOOD WRAPPERS MADE FROM A COMBINATION OF METAL FOIL AND PAPER IN THE OVEN** in speedcook modes. For example, some frozen or deli breads are baked and sold in these wrappers. Remove the food from the wrapper and speed bake on a flat metal pan.

When speedcooking with metal pans, heavy aluminum pans are recommended for best results.

When speed baking with stoneware or cooking stones, refer to the manufacturer's owner's manual for proper use and maintenance. For best results, preheat your flat cooking stones. If manufacturer does not recommend preheating cooking stones, don't use them in the Speedcooking mode. **Do not use hearth inserts while speedcooking.**

Use pans with low sides whenever possible. A shallow pan allows air to circulate around the food more efficiently.

Dark or matte finish bakeware will produce darker browning on food. When you are speed broiling, it is important that you use the broiler pan with grid for best results. The pan is used to catch grease spills and the grid is used to prevent grease spatters.

Using the Trivection™ oven.

Other Speedcooking Tips. . .

You must preheat your oven.

Put the food in the oven after the preheat beep when the oven control displays “Put Food In Oven” and then press **START**. **You must press the START key after placing the food in the oven to start the speedcook mode.**

When choosing a speedcook food category, refer to the chart on page 21.

In general, when cooking meats wrapped in dough or refrigerated dough product, use the Biscuit/Roll or BakedGoods category.

For recipes using a large quantity of cheese, milk and/or eggs, use the BakedGoods category.

Larger amounts of food or multiple racks of food may require additional time. Check food doneness as prompted and continue cooking as needed.

Items such as appetizers, cookies, biscuits and rolls can be speed baked on multiple racks. Cooking time may increase slightly for some foods, but since two or three racks of food are being cooked at the same time, the overall result is substantial time saved.

When cooking multiple items or pans, leave space between them for maximum air circulation.

Cakes and quick breads (banana, zucchini or pumpkin bread) are not recommended for multiple rack speed baking. Place cakes side-by-side on one rack if speed baking. When using more than one rack to cook these foods, use **CONV MULTI** mode. See *Using the convection modes* section.

Meats/Poultry

Cooking times will vary depending on the cut of meat. Check for doneness at minimum time. **Note:** Meats will continue to cook and internal temperatures will rise after they are removed from the oven (standing time).

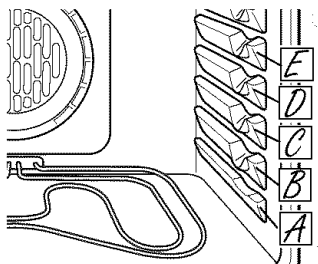
Use the broiler pan and grid provided with your oven for best results.

As in a conventional oven, aluminum foil may be used to shield food—to prevent overbrowning or overcooking (i.e., placing small strips of foil on tips of wings and legs of poultry). Make sure that the foil is securely attached to the food. However, large amounts of foil or fully enclosing food in foil blocks the microwave energy, which eliminates time savings.

Do not use oven thermometers, meat thermometers or wire twist-ties in the oven while speedcooking.

Pop-up thermometers in your meat may be inaccurate. Check the temperature of the meat with a thermometer after removing the meat from the oven.

For best results, speed bake turkeys unstuffed.



Rack positions, Trivection™ oven.

Rack Positions for Speed Baking. . .

If cooking on one rack, place food so that it is approximately centered in the oven.

Rack Positions and Examples

- C** Cookies, pizza, pie, muffins, cakes, biscuits, casseroles
- B** Loaves of bread, bundt cakes, meat loaf, small and medium roasts, whole chicken
- A** Very tall items: turkey, large roasts, angel food cakes

If cooking on two racks, use rack positions A and D to provide lots of space between items for optimal results.

If cooking on three racks, use rack positions A, C and E.

How to Set the Oven for Speed Baking

- 1 Select **SPEEDCOOK** from the main menu.
- 2 Select **SPEED BAKE** when baking or roasting.
- 3 Select food type. You can select **FROZENFOODS, MEAT** or **VEG/CASS**. Select **MORE** to see additional categories—**POULTRY/FISH, BAKEDGOODS** and **BREADS**. Reference the table for food category and time savings.
NOTE: You will need to select a subcategory for some food types. For example, if you select **VEG/CASS**, you will need to select between **BAKED POTATO, VEGETABLE** or **CASSEROLE**.
- 4 Enter recipe cook temperature.
- 5 Enter maximum recipe or package cook time.
- 6 Select **START**. Cook time will automatically convert to shorter time and display on control screen.
- 7 You must always preheat the oven. Wait for preheat signal and message on display to **"PUT FOOD IN OVEN"** before placing food in oven.
- 8 Select **START**. Start will not appear on control screen until door is opened and food is put in oven. You must select **START** to start cooking. Countdown of cook time will begin.
NOTE: Food may be checked at any time by opening the door. The microwave and convection fan will turn off and the cooking time countdown will stop while the door is open. All three will resume when the door is closed.
- 9 Check food when prompted and add more time if desired.
After the cooking time has ended, the oven will prompt the user to add "MORE TIME" to further cook food if desired. Add additional time by selecting MORE TIME. Enter traditional cooking time in minutes and select START. Once again, the oven automatically converts the traditional time to the appropriate speedcook time (nearest minute). Press CLEAR/OFF pad if food has finished cooking.

Food Type	Food Subcategory	Food Examples	Approximate Time Savings
FrozenFood	Desserts	Frozen: Pies, Cookies, Cobblers	1-1/2 times faster
	MainDishes	Frozen: Entrees, Lasagna, TV Dinners, Pizzas	2 times faster
	Snack/Sides	Frozen: Snacks, Appetizers, Vegetables, French Fries Frozen: Rolls, Biscuits	2 to 3 times faster
Meat	Ham	Ham	1-1/2 times faster
	Pork	Pork Tenderloin, Pork Roast	2-1/2 to 3 times faster
	Beef	Meatloaf, Beef Roast	2-1/2 to 3 times faster
	Lamb	Leg of Lamb	2-1/2 to 3 times faster
	Game/Wild	Venison	2-1/2 to 3 times faster
Veg/Cass	BakedPotato	Baked Potatoes	5 times faster
	Vegetable	Unfrozen: Vegetables (carrots, squash, etc.)	4 times faster
	Casserole	Unfrozen: Meat Casseroles or Lasagna, Unfrozen: Vegetable Casseroles	4 times faster
Poultry/Fish	—	Chicken, Fish, Turkey, Seafood, Cornish Hens	2 to 3 times faster
BakedGoods	—	Cookies, Muffins, Cupcakes, Appetizers, Bar Cookies, Cakes, Fresh Pies, Brownies, Souffles, Cobblers	2 times faster
Breads	QuickBread	Quick Breads such as Corn Bread and Banana Bread	2 times faster
	DoughBread	Yeast Bread, Fresh or Deli Pizzas	3 times faster
	Biscuit/Roll	Biscuits, Sweet Rolls, Dinner Rolls, Breadsticks	3 times faster

Using the Trivection™ oven.

Traditional Roasting Guide

Meats			Minutes/Lb.	Oven Temp.	Internal Temp.
Beef	Rib, Boneless Rib,	Rare†	22–26	325°F	140°F†
	Top Sirloin	Medium	26–30	325°F	160°F
	(3 to 5 lbs.)	Well	30–34	325°F	170°F
	Beef Tenderloin	Rare†	12–16	325°F	140°F†
		Medium	16–20	325°F	160°F
Pork	Bone-in, Boneless (3 to 5 lbs.)		30–35	325°F	160°F
Ham	Canned, Butt, Shank (3 to 5 lbs., fully cooked)		23–28	325°F	140°F
Lamb	Bone-in, Boneless (3 to 5 lbs.)	Medium	25–30	325°F	160°F
		Well	30–35	325°F	170°F
Poultry	Whole Chicken (2-1/2 to 3-1/2 lbs.)		24–26	325°F	180°–185°F
	Cornish Hens, Unstuffed (1 to 1-1/2 lbs.)		40–45	325°F	180°–185°F
	Stuffed (1 to 1-1/2 lbs.)		45–50	325°F	180°–185°F
	Duckling (4 to 5 lbs.)		28–32	350°F	180°–185°F
	Turkey, whole*				
	Unstuffed (10 to 16 lbs.)		14–18	325°F	180°–185°F
	Unstuffed (18 to 24 lbs.)		8–12	325°F	180°–185°F
Turkey Breast (4 to 6 lbs.)		23–27	325°F	170°F	

* Stuffed birds are not recommended to be speedcooked.

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

Tips for Speed Broiling

Your oven with Trivection™ technology has the flexibility to broil like a traditional oven or speed broil. Speed broiling of meats is approximately twice as fast as traditional broiling.

Speed broiling must be done with the door closed.

The oven must be preheated when speed broiling.

Turning meat and poultry is optional in speed broil. However, use tongs if turning meat to prevent piercing the meat and losing juices.

Speed broil will generally produce good results for medium to well done meats. If rare meat is desired, use traditional broil.

Cooking times will vary depending on the cut of meat. Check for doneness at minimum time using a meat thermometer. **DO NOT leave a meat thermometer in the meat or poultry while cooking with Trivection technology since this may damage the thermometer.**

Use the broiler pan with grid provided with your oven for best results.

Evenly slit fat around the outside edges of steaks and chops to prevent curling during broiling.

If desired, marinate meats before broiling. Brush with sauces during the last five minutes only.

How to Set the Oven for Speed Broiling

Heat is provided by the upper element and microwave. Air is circulated with the reversing fan system. Oven door must be closed. **Ideal for broiling foods to medium to well done doneness levels two times faster than traditional broil.**

- 1 Select **SPEEDCOOK** from the main menu.
- 2 Select **SPEED BROIL**.
- 3 Enter traditional broil time for first side (using maximum time if a range is given). Reference the chart below.
NOTE: If you don't plan to turn the food over, enter the total broil time.
- 4 Select **START** to preheat oven. Cook time will automatically convert to shorter time and display on control screen.
- 5 **You must preheat the oven.** Wait for the preheat signal and message on display to "**PUT FOOD IN OVEN**" before placing food in oven.

- 6 Select **START**. Start will not appear on control screen until door is opened and food is put in oven. Countdown of cook time will begin.

NOTE: Food may be checked at any time by opening the door. The microwave and convection fan will turn off and the time countdown will stop while the door is open. They will resume when the door is closed.

- 7 Check food when prompted. Turn food as needed and add more time for the second side.

After the cooking time has ended, the oven will prompt the user to add "**MORE TIME**" to further cook food if desired. Add additional time by selecting **MORE TIME**. Enter traditional cooking time in minutes and select **START**. Once again, the oven automatically converts the traditional time to the appropriate speedcook time (nearest minute). Press **CLEAR/OFF** pad if food has finished cooking.

Traditional Broiling Guide for Speed Broiling

Food	Quantity and/or Thickness	Rack Position	First Side Time, Min	Second Side Time, Min.	Comments
Ground Beef	2 lb. (8 patties) 1/2" to 3/4" thick	D	10	8	Space evenly on pan. Up to 8 patties take about the same time
Beef Steaks					
Med. Rare	1" thick	D	11	10	Steaks less than 1" thick cook through before browning. Cook first side to desired brownness. Then turn and finish second side to desired doneness. Slash fat.
Medium	(about 2–3 lbs.)	D	13	12	
Med. Rare	1-1/2" thick	D	14	13	
Medium	(about 3–4 lbs.)	D	17	16	
Chicken					
	1 whole, cut up, about 3 to 3-1/2 lbs.	C	35	25	Brush each side with melted butter. Broil skin-side down first.
	6 Bone-in breasts, 12 to 14 oz. each	C	28	26	
	6 Boneless breasts, 5 to 7 oz. each	D	12	10	
Fish					
	4 Fillets, 1/4" to 1/2" thick	E	7	Do not turn over.	Place skin side down. Brush with olive oil.
	4 Fillets, 3/4" to 1" thick	D	14	Do not turn over.	Place skin side down. Brush with olive oil.
	4 Steaks, 1" thick (about 2 lbs.)	D	10	10	Brush with lemon butter before and during cooking, if desired.
Lobster Tails	2–4, 8 to 12 oz. each	C	18–20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter after half of broiling time.
Pork Chops					
	6 Chops, 1/2" thick (about 2 lbs.)	E	9–11	7	Slash fat.
	6 Chops, 1" thick (about 4 lbs.)	D	23	14	Slash fat.
Ham Slices	2 precooked, 1/2" thick	D	13	6	
Lamb Chops					
Medium	4 Chops, 1-1/2" thick,	D	12	9	Slash fat.
Well Done	about 1-1/2 lbs.	D	14	12	

Using the defrost feature.

The defrost feature allows you to thaw food for a set amount of time.

Cookware/Tips for Defrosting

For best results, remove food from packaging and **place on broil pan and grid**. If food is left in packaging, slit, pierce or vent to prevent heat buildup.

Place food in the oven according to *Defrosting Guide*.

You can use all cookware/containers that are oven safe or microwave-safe. Arcing is the microwave term for sparks in the oven. Be sure there is at least 1 inch of space between metal surfaces—pans, wall of cavity, aluminum foil—to prevent arcing. **Dishes with metallic trim should not be used as arcing may occur. Remove metal twist ties from paper or plastic bags before placing them in the oven.**

Do not completely surround food with metal and/or foil.

Plastic storage containers should be uncovered before defrosting.

Foods that spoil easily should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.

Use caution when removing metal pans and stoneware after defrosting. They may become very warm, and you may need to use a potholder.

For more even defrosting, turn food over, separate and rearrange when prompted. Be sure large meats are completely defrosted before cooking. See the *Defrosting Guide* for additional comments.

When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the oven very briefly, or let it stand a few minutes.

How to Set the Oven for Defrost

- 1 Place food in oven.
- 2 Select **FEATURE** from main menu.
- 3 Select **DEFROST**.
- 4 Enter the defrost time in hours and/or minutes. Reference the chart on the next page.
- 5 Select **START**.

NOTE: Food may be checked at any time by opening the door. The microwave and convection fan will turn off and the defrost time countdown will stop while the door is open. They will resume when the door is closed.

- 6 Check food and turn over when prompted. Add more time if desired.

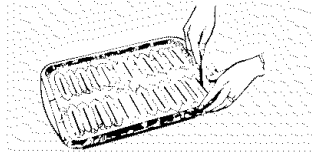
After the defrost time has ended, the oven will prompt the user to add "MORE TIME." Add additional time by selecting MORE TIME. Enter time in minutes. Press CLEAR/OFF pad if food has finished defrosting.

Defrosting Guide

Food	Rack Position	Defrost Time	Stand Time	Comments
Ground Meat 1 lb. more than 1 lb.	D C	9 min. 9 min./lb.	5 min. 10 min.	Turn over, break apart and remove defrosted meat at signals.
Hamburger Patties	D	9 min./lb.	5 min.	Turn over and separate at signals.
Stew Meat	D	9 min./lb.	10 min.	Turn over and break apart at signals.
Steaks and Chops	B	10–12 min./lb.	10 min.	Turn over and separate at signals. Shield warm areas with small pieces of foil.
Roasts Boneless and Bone-in	A	8–9 min./lb.	30 min.	Turn over at signals. Shield warm areas with small pieces of foil.
Chicken Pieces, Boneless Pieces, Bone-in Whole	C C B	9 min./lb. 9 min./lb. 9–10 min./lb.	10 min. 10 min. 20 min.	Turn over and separate at signals. Rinse under cold water after stand. Shield ends of legs and wings with foil. Turn over at signals. Rinse under cold water after stand.
Turkey Breast	B	10 min./lb.	30 min.	Turn over at signals. Shield warm areas with foil.
Cornish Hens	C	8 min./lb.	30 min.	Shield ends of legs with foil. Turn over at signals. Rinse under cold water after stand time.
Duck	B	9–10 min./lb.	30 min.	Shield ends of legs with foil. Turn over at signals. Rinse under cold water after stand time.
Fish Fillets and Steaks Whole	C C	6–7 min./lb. 8 min./lb.	10 min. 10 min.	Turn over and rearrange at signals. Shield warm areas with foil. Let stand in cold water.
Seafood Shrimp and Scallops Lobster Tails	D C	6 min./lb. 7 min./each	10 min. 15 min.	Separate at signals. Rinse under cold water after stand. Shield tail ends with foil. Turn over at signals. Let stand in cold water.

Using traditional bake and roast.

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



Cut slits in the foil just like the grid.

Aluminum Foil

You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Never entirely cover a rack with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower rack several inches below the food.

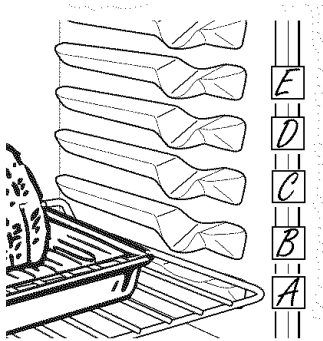
Preheating and Pan Placement for Baking

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two racks, use **CONV MULTI** mode described in *Using the convection modes* section for best results, placing food on racks A and D.

Rack Position Trivection™ 30" Oven

Type of Food	Rack Position
Frozen pies (on cookie sheet)	B or C
Angel food cake	A
Bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	B or C
Casseroles	B or C



How to Set the Oven for Baking or Roasting

- 1 Select **BAKE**.
- 2 Press the number pads to set the desired temperature.
- 3 Select **START**. The display will show the changing temperature (starting at 100°F). The display starts changing once the temperature reaches 100°F.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Press the **CLEAR/OFF** pad when cooking is complete.

NOTE: A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

Using the traditional timed baking and roasting features. (on some models)

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

How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Select **BAKE**.
- 2 Using the number pads, enter the desired temperature.
- 3 Select **OPTIONS**.
- 4 Select **TIMED BAKE**.

NOTE: The time countdown will not start until after the oven is preheated.

- 5 Using the number pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.

- 6 Select **ENTER**. This tells the oven that you have finished setting it.

- 7 Select **START**.

The display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the **WARM** feature was set. See the *Using the Proof, Warmer and Warm Features* section.

After the cooking time has ended, the oven will prompt the user to add **"MORE TIME"** to further cook food if desired. Add additional time by selecting **MORE TIME**. Enter traditional cooking time in minutes and select **START**. Press **CLEAR/OFF** pad if food has finished cooking.

How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Select **BAKE**.
- 2 Using the number pads, enter the desired temperature.
- 3 Select **OPTIONS**.
- 4 Select **TIMED BAKE**.
- 5 Using the number pads, enter the desired baking time.

NOTE: The time countdown will not start until after the oven is preheated.

- 6 Select **ENTER**.
- 7 Select **OPTIONS**.
- 8 Select **DELAY BAKE**.
- 9 Using the number pads, enter the time of day you want the oven to turn on and start cooking.

- 10 Select **ENTER**.

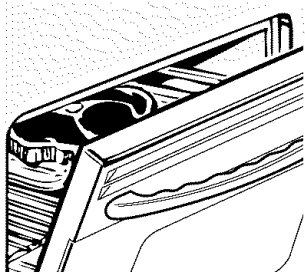
- 11 Select **START**.

If you would like to check the times you have set, select **REVIEW TIMES**. You have the option to see delay time, clock, bake time or timer.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

The oven will continue to cook for the programmed amount of time. After the cooking time has ended, the oven will prompt the user to add **"MORE TIME"** to further cook food if desired. Add additional time by selecting **MORE TIME**. Enter traditional cooking time in minutes and select **START**. Press **CLEAR/OFF** pad if food has finished cooking. The oven will turn off automatically, unless the **WARM** feature was set. See the *Using the Proof, Warmer and Warm Features* section.

Using traditional broil.



How to Set the Oven for Broiling

Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

NOTE: Food can be broiled with the door open or closed; however, if the door is closed, the food may not brown as well because the oven heating element will cycle on and off.

- 1 Select **BROIL**.
- 2 Select **HI** for high broil or **LO** for low broil. **LO** is used to broil thicker cuts of meat without over-browning them.
- 3 Select **START**. We recommend preheating for 5 minutes with the door closed, whether you broil food with the door open or closed.

- 4 Place the meat or fish on the broiler grid and pan.
- 5 Follow suggested rack positions in the *Broiling Guide*.

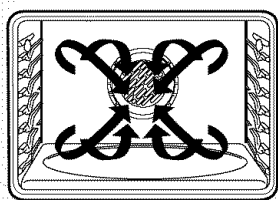
The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

- 6 When broiling is finished, press the **CLEAR/OFF** pad.

NOTE: The oven will automatically turn off after 3 hours of continuous broil.

Broiling Guide

Food	Quantity and/or Thickness	Rack Position	First Side Time, Min	Second Side Time, Min.	Comments
Ground Beef	2 lb. (8 patties) 1/2" to 3/4" thick	D	10	8	Space evenly on pan. Up to 8 patties take about the same time
Beef Steaks					
Med. Rare	1" thick	D	11	10	Steaks less than 1" thick cook through before browning. Cook first side just to turn meat color then finish second side to desired doneness. Slash fat.
Medium	(about 2–3 lbs.)	D	13	12	
Med. Rare	1 1/2" thick	D	14	13	
Medium	(about 3–4 lbs.)	D	17	16	
Chicken					
	1 whole, cut up, about 3 to 3-1/2 lbs.	C	35	25	Brush each side with melted butter. Broil skin-side down first.
	6 Bone-in breasts, 12 to 14 oz. each	C	28	26	
	6 Boneless breasts, 5 to 7 oz. each	D	12	10	
Fish					
	4 Fillets, 1/4" to 1/2" thick	E	7	Do not turn over.	Place skin side down. Brush with olive oil.
	4 Fillets, 3/4" to 1" thick	E	14	Do not turn over.	Place skin side down. Brush with olive oil.
	4 Steaks, 1" thick (about 2 lbs.)	E	12	12	Brush with lemon butter before and during cooking, if desired.
Lobster Tails	2–4, 8 to 12 oz. each	C	18–20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter after half of broiling time.
Pork Chops					
	6 Chops, 1/2" thick (about 2 lbs.)	E	9–11	7	Slash fat.
	6 Chops, 1" thick (about 4 lbs.)	D	23	14	
Ham Slices	2 precooked, 1/2" thick	D	13	6	
Lamb Chops					
Medium	4 Chops, 1-1/2" thick,	D	12	9	Slash fat.
Well Done	about 1-1/2 lbs.	D	14	12	



Convection Fan

In a convection oven, a fan circulates hot air over, under and around the food.

This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time with convection heat.

NOTE: The convection fan may cycle on and off and change direction while cooking to best distribute hot air in the oven. The convection oven fan shuts off when the oven door is opened.

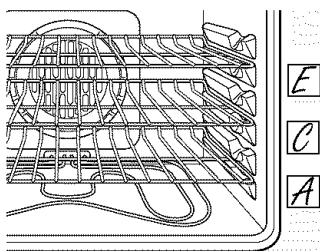
DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

1-Rack Convection Baking

The convection fan circulates the heated air evenly over and around the food using the bake and broil elements.

Ideal for cooking large casseroles and lasagna with good results.

When convection baking with only 1 rack, use **CONV 1 RACK** and for best results place the rack on shelf B or C at the center of the oven. Cook times may decrease, so food should be checked earlier than package directions to make sure that it does not overcook.



Multi-rack position.

Multi-Rack Convection Baking

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple racks.

The amount of time required for multi-rack baking may increase slightly for some foods, but overall time is saved because two to three times as much food is cooked at once. Cookies, muffins, biscuits and other quick breads give good results with multi-rack baking.

To cook food on more than one rack in convection bake, use **CONV MULTI**.

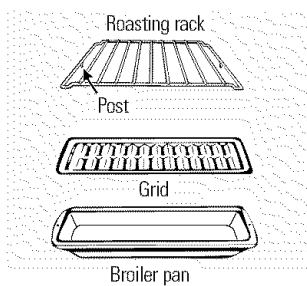
When baking on 3 racks, place one rack in the first (A) position, one in the third (C) position and one in the 5th (E) position.

Auto Recipe™ Conversion

When convection baking, the Auto Recipe™ Conversion feature automatically reduces the set traditional baking temperature by the recommended 25°F. See Auto Recipe™ Conversion in the *Settings* section.

- Use pan size recommended.
- Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the traditional temperature on the package.

Using the convection modes.



Convection Roast

■ Good for large tender cuts of meat, uncovered.

The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. Using the roasting rack provided, heated air will be circulated over, under and around the food being roasted. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

When you are convection roasting, it is important that you use the broiler pan and grid and the special roasting rack for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease spatters, while the rack allows the heated air to circulate under the meat and increase browning on the underside of the meat or poultry.

- Place the grid on the broiler pan and put the roasting rack over them, making sure the posts on the roasting rack fit into the holes in broiler pan.
- Place the meat on the roasting rack.

Cookware for Convection Cooking

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used for convection baking, but shouldn't be used at temperatures higher than the temperature recommendation of the cookware manufacturer.

Metal and Glass

Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

■ Glass or ceramic pans cook more slowly.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.

How to Set the Oven for Convection Baking or Roasting

- 1 Select **CONVECTION**.
- 2 Select **CONV MULTI** for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake. See *Multi-Rack Baking* section for more information.

Select **CONV 1-RACK** for one rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

Select **CONVROAST** for convection roasting.

- 3 Press the number pads to set the desired oven temperature.

- 4 Select **START**.

When the oven starts to heat, the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

To change the oven temperature, select **HOME**. Select **CONVECTION** and the desired convection mode. Then use the number pads to set the new temperature and select **START**.

- 5 Press **CLEAR/OFF** pad when finished.

- You will hear a fan while cooking with convection. The convection fan will stop when the door is opened, but the heat will not turn off.
- You may hear the oven clicking during baking. This is normal.

Using the timed features for convection cooking.

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You will hear a fan while cooking with these features. The convection fan will stop when the door is opened, but the heat will not turn off.

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

How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Select **CONVECTION**.
- 2 Select **CONV MULTI** for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake. See *Multi-Rack Baking* section for more information. Select **CONV 1-RACK** for one rack convection baking. This mode is used for cooking food items on only one rack in convection bake. Select **CONVROAST** for convection roasting.
- 3 Press the number pads to set the desired oven temperature.
- 4 Select **OPTIONS**.
- 5 Select **TIMED BAKE**.
- 6 Using the number pads, enter the desired convection cooking time. The oven temperature and the cooking time that you entered will be displayed.

NOTE: The time countdown will not start until after the oven is preheated.

7 Select **ENTER**. This tells the oven that you have finished setting it.

8 Select **START**.

When the oven starts to heat, the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the **WARM** feature was set. See the *Settings* section.

After the cooking time has ended, the oven will prompt the user to add **"MORE TIME"** to further cook food if desired. Add additional time by selecting **MORE TIME**. Enter traditional cooking time in minutes and select **START**. Press **CLEAR/OFF** pad if food has finished cooking.

Using the timed features for convection cooking.

How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Select **CONVECTION**.
- 2 Select **CONV MULTI** for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake. See *Multi-Rack Baking* section for more information.

Select **CONV 1-RACK** for one rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

Select **CONVROAST** for convection roasting.

- 3 Press the number pads to set the desired oven temperature.
- 4 Select **OPTIONS**.
- 5 Select **TIMED BAKE**.
- 6 Using the number pads, enter the desired convection cooking time.

NOTE: The time countdown will not start until after the oven is preheated.

- 7 Select **ENTER**.

- 8 Select **OPTIONS**.
- 9 Select **DELAY BAKE**.
- 10 Using the number pads, enter the time of day you want the oven to turn on and start cooking.
- 11 Select **ENTER**.
- 12 Select **START**.

If you would like to check the times you have set, select **REVIEW TIMES**. You have the option to see delay time, clock, cook time or timer.

When the oven starts to heat, the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the programmed amount of time. After the cooking time has ended, the oven will prompt the user to add "**MORE TIME**" to further cook food if desired. Add additional time by selecting **MORE TIME**. Enter traditional cooking time in minutes and select **START**. Press **CLEAR/OFF** pad if food has finished cooking. The oven will turn off automatically, unless the **WARM** feature was set. See the *Settings* section.

Press the **CLEAR/OFF** pad to clear the display.

Convection Roasting Guide

Meats		Minutes/Lb.	Oven Temp.	Internal Temp.	
Beef	Rib, Boneless Rib, Rare	20–24	325°F	140°F†	
	Top Sirloin (3 to 5 lbs.)	Medium Well	24–28 325°F 325°F	160°F 170°F	
	Beef Tenderloin	Rare Medium	10–14 14–18	325°F 325°F	140°F† 160°F
Pork	Bone-in, Boneless (3 to 5 lbs.)		23–27	325°F	170°F
	Chops (1/2 to 1" thick)	2 chops	30–35 total	325°F	170°F
		4 chops	35–40 total	325°F	170°F
6 chops		40–45 total	325°F	170°F	
Ham	Canned, Butt, Shank (3 to 5 lbs. fully cooked)		14–18	325°F	140°F
Lamb	Bone-in, Boneless (3 to 5 lbs.)	Medium	17–20	325°F	160°F
		Well	20–24	325°F	170°F
Seafood	Fish, whole (3 to 5 lbs.)		30–40 total	400°F	
	Lobster Tails (6 to 8 oz. each)		20–25 total	350°F	
Poultry	Whole Chicken (2½ to 3½ lbs.)		24–26	350°F	180°–185°F
	Cornish Hens Unstuffed (1 to 1½ lbs.)	Stuffed (1 to 1½ lbs.)	50–55 total	350°F	180°–185°F
			55–60 total	350°F	180°–185°F
	Duckling (4 to 5 lbs.)		24–26	325°F	180°–185°F
	Turkey, whole*	Unstuffed (10 to 16 lbs.)	8–11	325°F	180°–185°F
		Unstuffed (18 to 24 lbs.)	7–10	325°F	180°–185°F
	Turkey Breast (4 to 6 lbs.)		16–19	325°F	170°F

* Stuffed birds generally require 30–45 minutes additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Source: *Safe Food Book. Your Kitchen Guide*. USDA Rev. June 1985.)

You can preset up to six temperature/cooking time combinations with this function. You can then bake, convection bake/roast or speed bake any of these six favorite recipes without choosing settings each time.

NOTES:

You cannot program Broil, Defrost, Dehydrate, Warmer, Proof, Speed Broil, Delay Bake or Self-Clean in **RECIPES**.

Your oven will remember **FAVORITES** that have been programmed even after a power outage.

The cooking time you enter does not include preheat time. The oven will begin to count down the cooking time after the oven has completed preheating. At the preheat tone, put your food in the oven.

To Program a New FAVORITE

- 1 Select **RECIPES**.
- 2 Select an available **FAVORITE**. An available **FAVORITE** will not have a block before and after it. A **FAVORITE** that has already been programmed will have a block before and after it. For example: ■FAVORITE1■.
- 3 Select the desired cooking mode. The available options are **BAKE**, **CONVECTION** (both convection bake modes and convection roast) and **SPEED BAKE** (all speed bake categories and sub-categories).
- 4 Use the number pads to enter the cooking temperature.
- 5 Use the number pads to enter the cooking time. Select **ENTER** when finished.
- 6 The control display will show the programmed cooking mode, temperature and time for the **FAVORITE**. Select **SAVE** if the information displayed is correct.
- 7 Select **START** to begin cooking with the recipe that was just saved. If you do not want to start the recipe now, touch the **CLEAR/OFF** pad.

To Use a FAVORITE

- 1 Select **RECIPES**.
- 2 Select an available **FAVORITE**. An available **FAVORITE** will not have a block before and after it. A **FAVORITE** that has already been programmed will have a block before and after it. For example: ■FAVORITE1■.
- 3 The control display will show the programmed cooking mode, temperature and time for the **FAVORITE** selected. Select **START** to begin cooking with the selected recipe.

To Change or Replace a FAVORITE

- 1 Select **RECIPES**.
- 2 Select the desired **FAVORITE** recipe. A **FAVORITE** that has already been programmed will have a block before and after it. For example: ■FAVORITE1■.
- 3 The control display will show the programmed cooking mode, temperature and time for the **FAVORITE**. Select **REPLACE**.
- 4 Select the desired cooking mode. The available options are **BAKE**, **CONVECTION** (both convection bake modes and convection roast) and **SPEED BAKE** (all speed bake categories and sub-categories).
- 5 Use the number pads to enter the cooking temperature.
- 6 Use the number pads to enter the cooking time. Select **ENTER** when finished entering the cooking time.
- 7 The control display will show the programmed cooking mode, temperature and time for the **FAVORITE**. Select **SAVE** if the information displayed is correct.
- 8 Select **START** to begin cooking with the recipe that was just saved. If you do not want to start the recipe now, touch the **CLEAR/OFF** pad.

Using the proof, warmer and warm features.

The proofing feature maintains a warm environment useful for rising yeast-leavened products.

How to Set the Oven For Proof

NOTE: For best results, cover the dough with a cloth or with greased plastic wrap (the plastic may need to be anchored underneath the container so the oven fan will not blow it off).

- 1 Place the covered dough in the oven on rack B or C.
- 2 Select **FEATURES**, then **MORE**, then **PROOF** and then **START**.

The interior oven lights turn on and remain on during proofing.

The proofing feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.

- 3 Set the **KITCHEN TIMER** for the minimum proof time.

- 4 When proofing is finished, press the **CLEAR/OFF** pad.

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.
- Check bread products early to avoid over-proofing.

NOTE:

- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the **WARMER** feature to keep hot food warm.
- Proofing will not operate when oven is above 125°F. "OVEN TOO HOT" will show in the display.

How to Set the Oven For Warmer

The warmer feature can be activated independently to keep hot, cooked foods warm. This feature is not designed to reheat cold food.

To use this feature, select **FEATURES**, then **WARMER**, then **START**.

To Crisp Stale Items

- Place food in low-sided dishes or pans.
- For best results, place the food items in a single layer. Do not stack.
- Leave them uncovered.
- Check crispness after 20–30 minutes. Add time as needed.

IMPORTANT NOTES:

- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.
- For moist foods, cover them with an oven-safe lid or aluminum foil.

- Fried or crisp foods do not need to be covered, but can become too dry if warmed for too long.
- Repeated opening of the door allows the hot air to escape and the food to cool.
- Allow extra time for the temperature inside the oven to stabilize after adding items.
- With large loads it may be necessary to cover some of the cooked food items.
- Remove serving spoons, etc., before placing containers in the oven.
- Do not use plastic containers, lids or plastic wrap.

CAUTION: Plastic containers, lids or plastic wrap will melt if placed in the oven. Melted plastic may not be removable and is not covered under your warranty.

How to Set the Oven For Warm

The warm feature (cook and hold) automatically keeps hot cooked foods warm for up to 3 hours after a **TIMED BAKE** is finished.

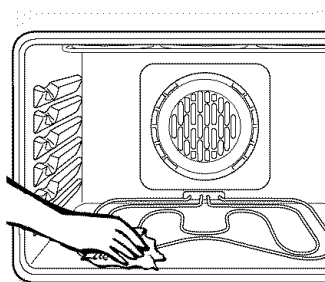
To turn this feature **ON** or **OFF**, select **FEATURES**, then **MORE**, then **WARM**.

If the blocks before and after **WARM** are lit, the feature is **ON**. If there are no blocks lit before and after **WARM**, the feature is **OFF**.

Using the self-cleaning oven.

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The oven door must be closed and all controls must be set correctly for the cycle to work properly.



Wipe up heavy soil on the oven bottom. (appearance may vary)

Before a Clean Cycle

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the broiler pan, broiler grid, all cookware and any aluminum foil from the oven.

The oven racks and convection roasting rack can be self-cleaned, but they will darken, lose their luster and become hard to slide.

Do not use abrasives or oven cleaners. Clean the top, sides and outside of the oven door with soap and water.


Make sure the oven light bulb cover is in place and the oven light is off.


NOTE: See the *Cleaning the Oven Door* section in the *Care and Cleaning* section for instructions on how to clean the inner door outside the gasket. This area is not cleaned during the self-clean cycle.


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



How to Set the Oven for Cleaning

- 1 Select **FEATURES**.
- 2 Select **SELF CLEAN**.
- 3 Select the desired self clean.
A 3-hour self-clean time is recommended when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.
LO (3 hrs) will self clean the oven for 3 hours.
STD (4 hrs) will self clean the oven for 4 hours.
ADJUST TIME allows oven to be set for any time between 3 and 5 hours. Input the clean time (to nearest 5 minutes) using the number pads and select **ENTER**.
- 4 Select **START**.

The door locks automatically.  will flash until door is locked. The display will show the clean time remaining.

It will not be possible to open the oven door until the temperature drops below the lock temperature and the  (**LOCK**) light goes off.

When the  (**LOCK**) light goes off, you will be able to open the door.

 To stop a clean cycle, press the **CLEAR/OFF** pad. When the  (**LOCK**) light goes off indicating the oven has cooled below the locking temperature, you will be able to open the door.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips


Consumer Support


Using the self-cleaning oven.

The oven door must be closed and all controls must be set correctly for the cycle to work properly.

How to Delay the Start of Cleaning

- 1 Select **FEATURES**.
- 2 Select **SELF CLEAN**.
- 3 Select the desired self clean.
A 3-hour self-clean time is recommended when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.
LO (3 hrs) will self clean the oven for 3 hours.
STD (4 hrs) will self clean the oven for 4 hours.
ADJUST TIME allows oven to be set for any time between 3 and 5 hours. Input the clean time (to nearest 5 minutes) using the number pads and select **ENTER**.
- 4 Select **DELAY CLEAN**.
- 5 Using the number pads, enter the time of day you want the clean cycle to start.
- 6 Select **ENTER**.
- 7 Select **START**.

The door locks automatically when you select **START**. The oven will remain locked. The display will show the start time. Once the self-clean cycle starts, it will not be possible to open the oven door until the temperature drops below the lock temperature and the  goes off.

When  goes off, you will be able to open the door.


After a Clean Cycle


You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel-wool pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

 You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

 If the racks become hard to slide, wipe the rack supports with cooking oil.

Settings.

Your new touch pad control has additional settings that you may choose to use. They remain in the control's memory, even after a power failure.

NOTE: If a setting is selected, it will have blocks before and after. For example: **1** settings **1**. If the setting is not selected, it will not have a block before and after. For example: (settings).

Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. Note that the time of day cannot be changed during a timed baking or self-cleaning cycle.

- 1 Select **SETTINGS** and then select **CLOCK**.
- 2 Press the number keys to enter the correct time of day.
- 3 Select **ENTER**.

Clock Options

Your control uses a 12-hour clock. If you prefer to have no clock displayed or a 24-hour military time clock, follow these steps:

- 1 Select **SETTINGS** and then select **CLOCKOPTIONS**.
- 2 Select "12 hour", "24 hour" or "no clock."
- 3 After setting this option, select **HOME**.

NOTE: If you select the "no clock" option, you will not be able to use the **DelayBake** or **DelayClean** functions.

12 Hour Shut Off

With this option, should you forget and leave the oven on, the control will automatically turn the oven off after 12 hours.

To turn this option ON or OFF:

- 1 Select **SETTINGS** and then select **MORE**.

- 2 Select **12HOUROFF** to turn the option **ON** or **OFF**.
- 3 After setting this option, select **HOME**.

Check Food Doneness

To help you adapt to cooking with Trivection™ technology, this option prompts you 3/4 of the way through a speed bake mode so that you can check your food doneness.

To turn this option ON or OFF:

- 1 Select **SETTINGS** and then select **MORE**.

- 2 Select **CHECKFOOD** to turn the option **ON** or **OFF**.
- 3 After setting this option, select **HOME**.

Settings.

Auto Recipe™ Conversion

When using convection bake, the Auto Recipe™ Conversion feature automatically changes entered traditional baking temperatures to convection baking temperatures. For example, if you enter a regular recipe temperature of 350°F and select **START**, the display will show **Con** and then the converted temperature of 325°F.

NOTE: This feature does not change traditional baking times, only traditional baking temperatures.

To turn this option ON or OFF:

- 1 Select **SETTINGS** and then select **MORE**.
- 2 Select **CONVTEMP** to turn the option **ON** or **OFF**.
- 3 After setting this option, select **HOME**.

Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **CLEAR/OFF** pad is pressed. This continuous 6-second beep may be canceled.

To turn the continuous 6-second beep ON or OFF:

- 1 Select **SETTINGS** and then select **MORE** twice.
- 2 Select **BEEPONCE** to turn the continuous 6-second beep **OFF**. Select **FULL BEEP** to turn the continuous 6-second beep **ON**.
- 3 After setting this option, select **HOME**.

Fahrenheit or Celsius Temperature

Your oven control displays the temperature in Fahrenheit (°F), but you may change this to display the temperature in Celsius (°C).

To change the temperature display between Fahrenheit or Celsius:

- 1 Select **SETTINGS** and then select **MORE**.
- 2 Select **TEMP°F** to display the temperature in Fahrenheit (°F). Select **TEMP°C** to display the temperature in Celsius (°C).
- 3 After setting this option, select **HOME**.

Tone Volume

This feature allows you to adjust the tone volumes to a more acceptable level. There are three possible volume levels.

To change the volume level:

- 1 Select **SETTINGS** and then select **MORE** twice.
- 2 Select **BEEPVOLUME**. Each time the volume level is changed, the tone you hear is an audible indication of the volume level. Select **2 BEEP** for the middle volume level. Select **3 BEEP** for the loudest volume level. Select **1 BEEP** for the quietest volume level.
- 3 After choosing the desired sound level (**1 BEEP**, **2 BEEP** or **3 BEEP**), select **HOME**.

Adjust the oven temperature—Do it yourself!

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You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

NOTE: This adjustment will only affect baking and roasting temperatures; it does not affect broiling, convection, speedcooking or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

To Adjust the Temperature

- 1 Select **SETTINGS**, then **MORE**, then **MORE**, then **± temp**.

The current temperature adjustment will appear in the time and temperature display.

- 2 Select **INCREASE** (cook hotter) or **DECREASE** (cook cooler) to change cooking temperature adjustment in 1° increments. Continue until desired number is displayed.

The oven temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler.

- 4 When you have made the adjustment, select **HOME** to go back to the main display. Use your oven as you would normally.

The type of margarine will affect baking performance!

Most recipes for baking have been developed using high-fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher-fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low-fat spreads, on the other hand, contain less fat and more water. The high-moisture content of these spreads affect the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the Sabbath Feature.

(Designed for use on the Jewish Sabbath and Holidays.) (on some models)

The Sabbath feature can be used for baking/roasting only. It cannot be used for Convection, Broil, Speedcook, Defrost, Proof, Dehydrate, Warm, Warmer, Self-Clean or DelayBake cooking.

NOTE:

- The oven light is automatically locked out by the control while using the Sabbath feature. The light cannot be turned on or off by the oven light keypad or by opening or closing the door. If the oven light is on, it will remain on and if the oven light is off, it will remain off while the Sabbath feature is being used.
- If there is a loss of power while using the Sabbath feature, the oven will return to the Sabbath feature when power returns, but the Bake settings will need to be reentered.
- The **CLEAR/OFF** pad still works during the Sabbath feature and will clear any active **BAKE** settings.
- The Glass Touch number pads surface is solid and will not depress when pushed. To make sure that any command entered while using Sabbath registers for the Glass Touch, ensure that the entire pad of your finger is squarely over the keypad for two seconds. Make sure not to overlap another pad while touching the desired pad—be especially careful around the **CLEAR/OFF** pad so that the programmed cooking mode is not exited accidentally.

How to Set for Sabbath Feature in Baking/Roasting

Make sure that the clock shows the correct time of day.

- 1 Select **BAKE**. Enter the desired temperature using the number pads and **START** the oven.
- 2 Select **HOME**, then **FEATURES** then **MORE**.
- 3 Select **SABBATH**. No audible signal will be given and the temperature will disappear from the time and temperature display. The element and oven icons will remain displayed to indicate that the oven is on.

Control screen

Sabbath	
Bake	
	Back
	Start

NOTE: Selecting **BAKE**, entering a temperature and pressing **START** will clear any programmed Timed Bake and start the new settings.

How to Set for Sabbath Feature in Timed Baking/Roasting—Immediate Start and Automatic Stop

Make sure that the clock shows the correct time of day.

- 1 Select **BAKE**.
- 2 Using the number pads, enter the desired temperature between 170°F and 550°F. No audible signals will be given and no temperature will be displayed.
- 3 Select **OPTIONS**.
- 4 Select **TIMEDBAKE**. Enter the desired cooking time using the number pads. Note that the cooking time will not start to count down until after preheat is complete.
- 5 Select **ENTER**. This tells the oven that you have finished setting it.
- 6 Select **START**.
- 7 Select **HOME**, then **FEATURES** then **MORE**.
- 8 Select **SABBATH**. No audible signal will be given and the temperature will disappear from the time and temperature display. The element and oven icons will remain displayed to indicate that the oven is on and the cooking time will remain displayed.

Control screen

Sabbath	
Bake	
	Back
	Start

NOTE: The temperature can not be changed during a Timed Bake. Selecting **BAKE**, entering a temperature, and pressing **START** will clear any programmed Timed Bake and start the new settings.

When cooking is finished, **0^{HR}:00** will appear in the time and temperature display. Then the **0^{HR}:00** along with the element and oven icons will turn off, indicating that the oven has turned **OFF**. The control remains in the Sabbath feature.

Once in Sabbath Feature...How to Set for Baking/Roasting or Adjust Baking Temperature

- 1 Select **BAKE**. No audible signal will be given.
- 2 Using the number pads, enter the desired temperature between 170°F and 550°F. No audible signals will be given and no temperature will be displayed.
- 3 Select **START**. No audible signal will be given.

NOTE:

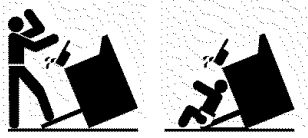
- When setting the oven for baking/roasting, the element and oven icons will light after a random delay period of approximately 30 seconds to 1 minute to indicate that the oven is baking/roasting. If the element and oven icons do not appear in the time and temperature display, start again at step 1. The control did not recognize the temperature entered as a valid temperature.
- When adjusting the temperature setting of the oven, the element and oven icons remain lit to indicate that the oven is still on. If the element and oven icons turn off, start again at step 1. The control did not recognize the temperature entered as a valid temperature.
- The Glass Touch number pads surface is solid and will not depress when pushed. To make sure that any command entered while using Sabbath registers for the Glass Touch, ensure that the entire pad of your finger is squarely over the keypad for two seconds. Make sure not to overlap another pad while touching the desired pad—be especially careful around the **CLEAR/OFF** pad so that the programmed cooking mode is not exited accidentally.

How to Exit the Sabbath Feature

- 1 Touch the **CLEAR/OFF** pad to make sure that the oven is turned **OFF**. No audible signal will be given.
- 2 Hold the **BACK** key for 3 seconds. No audible signal will be given. This will take the oven control out of the Sabbath feature. The control will return to the Features menu where **SABBATH** was originally selected. Select **HOME** to return to the main menu on the control display.

Care and cleaning of the range.

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape and cooktop labels on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

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

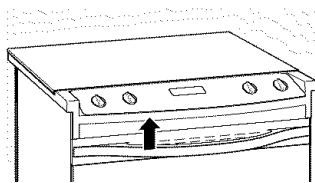
Control Knobs

The control knobs may be removed for easier cleaning.

knobs, check the **OFF** position to insure proper placement.

Before removing the knobs for cleaning, please note that the knobs are in the **OFF** position. When replacing the

Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.



Oven Vent

The oven vent is above the left side of the door.

This area could become hot during oven use.

It is normal for steam to come out of the vent.

The vent is important for proper air circulation. Never block this vent.

Control Panel

If desired, the touch pads may be deactivated before cleaning.

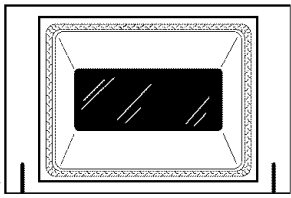
See the *Control lockout* information in the *Using the clock, timer and control lockout* section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner or the cooktop cream.

Remove heavier soil with warm soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.



Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Cleaning the Oven Door

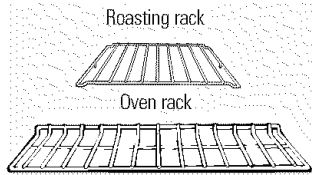
To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled steel wool or plastic pad, hot water and detergent. Rinse well with a vinegar and water solution.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.
- When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

Care and cleaning of the range.

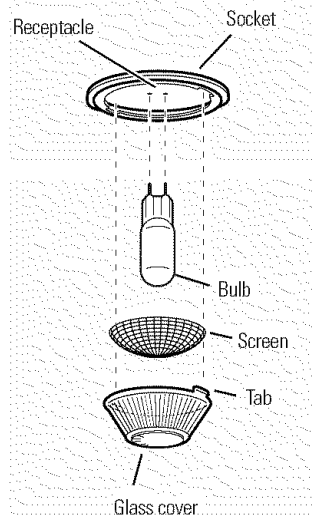


Oven Racks and Convection Roasting Rack

Clean the oven racks and the convection roasting rack with an abrasive cleanser or steel wool. After cleaning, rinse the racks with clean water and dry with a clean cloth.

NOTE: The oven racks and convection roasting rack may be cleaned in the self-cleaning oven. However, the oven racks will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.

To make the oven racks slide more easily, apply a small amount of cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.



Oven Light Bulbs

NOTE: The glass cover should be removed only when cold. Wearing latex gloves may offer a better grip.

CAUTION: Before replacing your oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel.

Be sure to let the light cover and bulb cool completely.

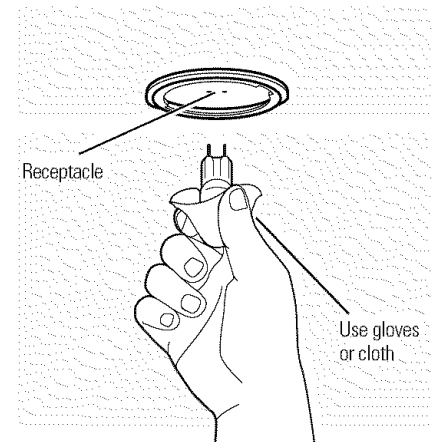
For your safety, do not touch a bulb with bare hands or a damp cloth. It can also shorten the bulb life.

To remove:

- 1 Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket.
- 2 Using gloves or a dry cloth, remove the bulb by pulling it straight out.

To replace:

- 1 Use a new 130-volt Halogen bulb, not to exceed 50 watts.
- 2 Using gloves or a dry cloth, remove the bulb from its packaging. **Do not touch the bulb with bare fingers.**



- 3 Push the bulb straight into the receptacle all the way. Then replace the screen.

NOTE: The screen must be replaced or the life of the bulb will be reduced.

- 4 Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

- 5 Reconnect electrical power to the oven.

Stainless Steel Surfaces *(on some models)*

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

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

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number:

National Parts Center

1.800.626.2002

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Do not store a soiled broiler pan and grid anywhere in the range.

Broiler Pan & Grid

Do not clean the broiler pan or grid in a self-cleaning oven.

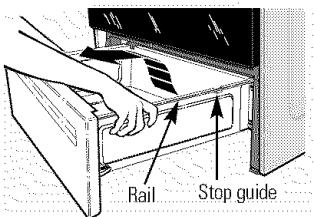
After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.



Storage Drawer Removal

To remove the drawer:

- 1 Pull the drawer out until it stops.
- 2 Lift the front of the drawer until the stops clear the guides.
- 3 Remove the drawer.

To replace the drawer:

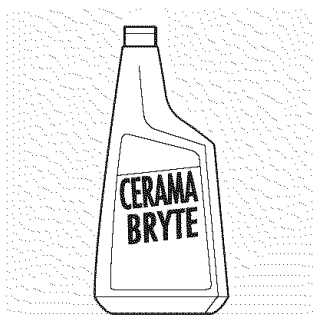
- 1 Place the drawer rails on the guides.
- 2 Push the drawer back until it stops.
- 3 Lift the front of the drawer and push back until the stops clear the guides.
- 4 Lower the front of the drawer and push back until it closes.

Oven Heating Elements

Do not clean the broil element. Any soil will burn off when the element is heated.

To clean the area below the bake element, gently lift the element and clean with warm, soapy water.

Cleaning the glass cooktop.



Clean your cooktop after each spill.

Normal Daily Use Cleaning

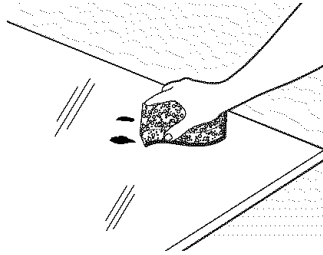
ONLY use the recommended cleaning cream, Cerama Bryte®, on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

- 1 Before using the cooktop for the first time, clean it with the cooktop cleaning cream. This helps protect the top and makes clean-up easier.
- 2 Daily use of the cooktop cleaning cream will help keep the cooktop looking new.

- 3 Shake the cleaning cream well. Apply a few drops of the cream directly to the cooktop.
- 4 Use a paper towel or sponge to clean the entire cooktop surface.

NOTE: It is very important that you **DO NOT** heat the cooktop until it has been cleaned thoroughly.



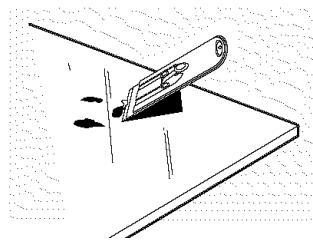
Scotch-Brite® Multi-Purpose No Scratch scrub pad

Burned-On Residue

WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than **BLUE** Scotch-Brite® Multi-Purpose No Scratch scrub pads by 3M.

- 1 Allow the cooktop to cool.
- 2 Spread a few drops of Cerama Bryte® to the entire burned residue area.
- 3 Using the Scotch-Brite® blue pad, rub the residue area, applying pressure as needed.

- 4 If any residue remains, repeat the steps listed above as needed.
- 5 For additional protection, after all residue has been removed, polish the entire surface with Cerama Bryte® and a paper towel.



The RAZOR SCRAPER is available through our Parts Center. See instructions under "To Order Parts" section on next page.

NOTE: Razor blade is packed inverted for safety reasons. Prior to use, the blade must be rotated and reinserted into slot. Do not use a dull or nicked blade.

Heavy, Burned-On Residue

- 1 Allow the cooktop to cool.
- 2 Spread a few drops of Cerama Bryte® to the entire burned residue area.
- 3 Hold the razor scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.

- 4 Keep a small amount of cream on the residue as you scrape.
- 5 After scraping with the razor scraper, use the scrub sponge to remove any remaining residue.
- 6 For additional protection, after all residue has been removed, polish the entire surface with Cerama Bryte® and a paper towel.

Metal Marks and Scratches

- 1 Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.
These marks are removable using the cleaning cream with a Scotch-Brite® blue pad and/or razor scraper.
- 2 If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.
This should be removed immediately before heating again or the discoloration may be permanent.

WARNING: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Glass surface—potential for permanent damage.

Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, it can cause permanent damage to the glass surface unless the spillover is immediately removed.

Damage from Sugary Spills and Melted Plastic

- 1 Turn off all surface units. Remove hot pans.
- 2 Wearing an oven mitt:
 - a. Use the razor scraper to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.
- 3 Any remaining spillover should be left until the surface of the cooktop has cooled.
- 4 Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

To Order Parts

To order Cerama Bryte® cream and the razor scraper, please call our toll-free number:

National Parts Center **800.626.2002.**

Cerama Bryte® Cream # WX10X300

Razor Scraper # WX5X1614

Kit # WB64X5027

(Kit includes cream and razor scraper)

Before you call for service...



Troubleshooting Tips

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

Problem	Possible Causes	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the surface unit selected.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
Scratches (may appear as cracks) on cooktop glass surface	<p>Incorrect cleaning methods being used.</p> <p>Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.</p> <p>Cookware has been slid across the cooktop surface.</p>	<ul style="list-style-type: none"> Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	<ul style="list-style-type: none"> See the <i>Cleaning the glass cooktop</i> section.
	Hot surface on a model with a light-colored cooktop.	<ul style="list-style-type: none"> This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<ul style="list-style-type: none"> See the <i>Glass surface—potential for permanent damage</i> section in the <i>Cleaning the glass cooktop</i> section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	<ul style="list-style-type: none"> Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	<ul style="list-style-type: none"> Use only flat cookware to minimize cycling.
Oven light does not work	Light bulb is loose or defective.	<ul style="list-style-type: none"> Tighten or replace the bulb.
	Switch operating light is broken.	<ul style="list-style-type: none"> Call for service.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the oven</i> section.

Problem	Possible Causes	What To Do
Food does not speed bake properly	Oven controls improperly set.	• See <i>Using the Trivection™ Oven</i> section.
	Rack position is incorrect or the rack is not level.	• See <i>Using the Trivection™ Oven</i> section.
	Incorrect use of cookware and/or aluminum foil. Cookware of improper size being used.	• See <i>Using the Trivection™ Oven</i> section.
	Door not closed.	• Close door completely.
	Very delicate item.	• Use traditional bake.
	Food not to desired doneness.	• Cook times will vary due to recipe and pan variations. Check food when prompted and add additional time with More Time if needed.
	Sauce on food gets too brown.	• Apply sauce later in cooking cycle.
	Meat cooked too long.	• Remove from oven sooner and allow to stand. Meat temperature will continue to rise.
Put food in too early.	• Place food in the oven once the oven is preheated and the display shows, "PUT FOOD IN OVEN."	
Temperature reading on meat thermometer seems inaccurate	Don't use a meat thermometer in oven while speedcooking.	• Take the temperature of the meat after removing it from the oven.
Food does not speed broil properly	Oven controls improperly set.	• See <i>Using the Trivection™ Oven</i> section.
	Improper rack position being used.	• See the <i>Broiling Guide</i> .
	Cookware not suited to broiling.	• Use the broiling pan and grid that came with your oven.
	Door not closed.	• Close door completely.
	Food overcooked.	• Remove from oven sooner and allow to stand. Food temperatures will continue to rise.
	Food undercooked.	• Speed broil for additional time using MoreTime .
	Meat is too done in center.	• Use traditional broil for very thin steaks or for foods where a rare to medium rare doneness is desired.
	Put food in too early.	• Place food in the oven once the oven is preheated and the display shows, "PUT FOOD IN OVEN."
Cook time doesn't countdown while speedcooking	Oven controls improperly set.	• See <i>Using the Trivection™ Oven</i> section.
	Door is not closed completely.	• Close door completely.
	START not selected.	• Press START once food is placed in the oven.

Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Arcing between metal surfaces in oven while speedcooking or defrosting	Improper spacing between metal surfaces and/or aluminum foil.	<ul style="list-style-type: none"> • See <i>Using the Trivection™ Oven</i> section.
Display shows “Miswired detected”	Wiring from house to oven is incorrect.	<ul style="list-style-type: none"> • Contact installer or qualified electrician to check house wiring to range.
Option not seen on the display screen	Option may be listed on the next screen.	<ul style="list-style-type: none"> • Select MORE to see additional items.
Hot air from oven	When using the cooking features, hot air will exit the oven through the vent located above the door.	<ul style="list-style-type: none"> • This is normal.
Food does not bake or roast properly in the oven	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using traditional bake and roast</i> section.
	Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> • See the <i>Using traditional bake and roast</i> section.
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> • See the <i>Using traditional bake and roast</i> section.
Food does not broil properly	Oven temperature needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven temperature—Do it yourself!</i> section.
	Oven controls improperly set.	<ul style="list-style-type: none"> • Make sure you select BROIL.
	Improper shelf position being used.	<ul style="list-style-type: none"> • See the <i>Broiling Guide</i>.
	Cookware not suited for broiling.	<ul style="list-style-type: none"> • Use the broiling pan and grid that came with your oven.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> • See the <i>Using traditional bake and roast</i> section.
Clock and timer do not work or display goes blank	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> • Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the <i>Broiling Guide</i>.
	The clock is in the no clock mode.	<ul style="list-style-type: none"> • See the <i>Settings</i> section for the oven clock.
	Controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the clock and lower oven timer</i> section.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.

Problem	Possible Causes	What To Do
Oven temperature too hot or too cold	Oven temperature needs adjustment.	<ul style="list-style-type: none"> See the <i>Adjust the oven temperature—Do it yourself!</i> section.
Oven will not work	<p>Oven controls improperly set.</p> <p>A fuse in your home may be blown or the circuit breaker tripped.</p>	<ul style="list-style-type: none"> See the <i>Using the oven</i> section. Replace the fuse or reset the circuit breaker.
Oven will not self-clean	<p>The oven temperature is too high to set a self-clean operation.</p> <p>Oven controls improperly set.</p>	<ul style="list-style-type: none"> Allow the oven to cool and reset the controls. See the <i>Using the self-cleaning oven</i> section.
"Crackling" or "popping" sound in the oven	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> This is normal.
Excessive smoking in the oven during a clean cycle	Excessive soil.	<ul style="list-style-type: none"> Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the (LOCK) light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	Oven too hot.	<ul style="list-style-type: none"> Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	<p>Oven controls improperly set.</p> <p>Oven was heavily soiled.</p>	<ul style="list-style-type: none"> See the <i>Using the self-cleaning oven</i> section. Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
(LOCK) light is on when you want to cook in the oven	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	<ul style="list-style-type: none"> Press the CLEAR/OFF pad. Allow the oven to cool.
Display shows "ERR"	A temperature was set outside the allowable range of 170°F–550°F.	<ul style="list-style-type: none"> Set the temperature between 170°F–550°F.

Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Oven light does not work	Light bulb is loose or defective.	• Tighten or replace the bulb.
	Pad operating light is broken.	• Call for service.
"F— and a number or letter" flash in the oven display	You have a function error code.	• Press the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	• Disconnect all power to the cooking center for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Power outage, clock flashes	Power outage or surge.	• Reset the clock. If the oven was in use, you must reset it by pressing the CLEAR/OFF pad, setting the clock and resetting any cooking function.
Steam from the vent	When using the convection or speedcook feature, it is normal to see steam coming out of the oven vent. As the number of shelves or amount of food being cooked increases, the amount of visible steam will increase.	• This is normal.
"Burning" or "oily" odor emitting from oven vent	This is normal in a new oven and will disappear in time.	• To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
Strong odor in the oven	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	• This is temporary.
Fan noise when using the oven	A cooling fan or a convection fan (depending on the function you are using) may automatically turn on.	• This is normal. The cooling fan will turn on to cool internal parts. It may run for up to 1-1/2 hours after the oven is turned off. The convection fan will cycle on and off until the function is over or the door is opened.
Storage drawer is crooked	Rear drawer support is on top of the guide rail.	• Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.
Storage drawer won't close	Power cord may be obstructing drawer in the lower back of the range.	• Reposition the drawer and power cord. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.
	Rear drawer support is on top of the guide rail.	• Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.

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General Electric Company
Warranty Registration Department
P.O. Box 32150
Louisville, KY 40232-2150

Consumer Product Ownership Registration

Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us. We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

1

Complete and mail your **Consumer Product Ownership Registration today.** Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

2

After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800.GE.CARES (800.432.2737).


3

Read your Owner's Manual carefully. It will help you operate your new appliance properly.

Model Number

Serial Number

Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at ge.com.

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Consumer Product Ownership Registration



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Serial Number

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Apt. #

E-mail Address*

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Date Placed In Use Month Day Year Phone Number --

* Please provide your e-mail address to receive, via e-mail, discounts, special offers and other important communications from GE Appliances (GEA).

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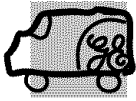
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GE Self-Cleaning Oven with Trivection™ Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at ge.com, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

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

For The Period Of: GE Will Provide:

One Year

From the date of the original purchase

Any part of the speedcook electric convection range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.

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

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company, Louisville, KY 40225

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

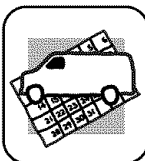
Consumer Support.



GE Appliances Website

ge.com

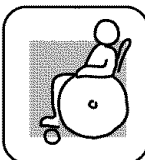
Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more...



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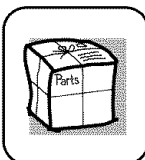
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Extended Warranties

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Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.



Parts and Accessories

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Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Also available is a VHS video tape on using your oven with Trivection™ technology. Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

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



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General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225



Register Your Appliance

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