

Owner's Manual

30" Convection
Wall Oven

ZET1 – Single Wall Oven
ZET2 – Double Wall Oven



Monogram®

Introduction

Your new Monogram wall oven makes an eloquent statement of style, convenience and kitchen planning flexibility. Whether you chose it for its purity of design, assiduous attention to detail—or for both of these reasons—you'll find that your Monogram wall oven's superior blend of form and function will delight you for years to come.

Your Monogram wall oven was designed to provide the flexibility to blend in with your kitchen cabinetry. Its sleek design can be beautifully integrated into the kitchen.

The information on the following pages will help you operate and maintain your wall oven properly.

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Remove packaging tape

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

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

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

Consumer Information

Wall Oven

*Before
using your
wall oven*

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

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

OR

Visit our Website at: **ge.com**

*Write
down the
model &
serial
numbers*

You'll find them on a label on the front left trim behind the oven door.
Fill out and return the Consumer Product Registration Card that is packed with this product.

Before sending in this card, please write these numbers here:

Model Number

Serial Number

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

*If you
received a
damaged
wall oven*

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

*Save time
& money*

Before you request service, check the Problem Solver in the back of this manual.

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

*If you
need
service*

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

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

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.
- **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.

SAFETY PRECAUTIONS

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

- **Be sure all packing materials are removed from the oven** before operating it to prevent fire or smoke damage should the packing material ignite.
- **Use this appliance only for its intended use** as described in this Owner's Manual.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure.** Never allow anyone to climb, sit, stand or hang on the oven door.
- **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 wall oven unless it is specifically recommended in this manual.** All other servicing should be referred to a qualified technician.
- **Teach children not to play with the controls** or any other part of the oven.
- **Never leave the oven door open** when you are not watching the oven.
- **Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your oven.**
- **For your safety, never use your appliance for warming or heating the room.**
- **Do not store flammable materials in the oven.**
- **Always keep wooden and plastic utensils and canned food a safe distance away from your oven.**
- **Always keep combustible wall coverings, curtains or drapes a safe distance from your oven.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **Do not let cooking grease or other flammable materials accumulate in or near the wall oven.**
- **Do not use water on grease fires.** Never pick up a flaming pan. Turn the controls off.
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.

MESURES DE SÉCURITÉ IMPORTANTES

AVIS IMPORTANT EN MATIÈRE DE SÉCURITÉ

- Le **California Safe Drinking Water and Toxic Enforcement Act** exige que le gouverneur de Californie publie une liste de substances que l'on sait occasionner le cancer, des anomalies congénitales ou d'autres anomalies de reproduction, et exige que les entreprises avertissent leurs clients des dangers que leur font courir une exposition à ces substances.
- **L'isolement en fibre de verre dans les fours auto-nettoyants émet un très petit montant de gaz carbonique pendant le cycle de nettoyage.** Vous pouvez réduire votre exposition à ce gaz en aérant, en ouvrant la fenêtre ou en utilisant un ventilateur ou une hotte d'aération.
- **IMPORTANT:** Certains oiseaux sont extrêmement sensibles à la fumée produite pendant le programme d'autonettoyage de n'importe quel four. Placez les oiseaux dans une autre pièce bien aérée.

MESURES DE SÉCURITÉ

Pour utiliser des appareils électroménagers, vous devez suivre des précautions élémentaires de sécurité, en particulier :

- **Assurez-vous d'enlever tous les matériaux d'emballage du four** avant de le mettre en marche, pour éviter tout danger d'incendie ou de dommage dû à la fumée si ces matériaux d'emballage prennent feu.
- **N'utilisez cet appareil que pour l'usage auquel il est destiné**, comme expliqué dans le présent Manuel du propriétaire.
- **Assurez-vous que votre appareil est bien installé et mis à la terre** par un installateur qualifié, conformément aux directives d'installation fournies.
- **Assurez-vous que le four est bien installé dans une armoire solidement fixée à la charpente de la résidence.** Ne laissez personne grimper, s'asseoir ou monter sur la porte du four, ou s'y agripper.
- **Demandez à l'installateur de vous montrer l'emplacement du disjoncteur ou du fusible.** Identifiez-le pour pouvoir le trouver facilement.
- **Ne tentez pas de réparer ni de remplacer aucune pièce du four, à moins que cela ne soit recommandé dans le présent manuel.** Tout autre service d'entretien doit être assuré par un réparateur qualifié.
- **Apprenez aux enfants à ne pas jouer avec les commandes** ou toute autre pièce du four.
- **Ne laissez jamais la porte du four ouverte** lorsque vous ne surveillez pas l'appareil.
- **Gardez toujours les linges à vaisselle, les mitaines de four et autres articles en tissu à une distance sécuritaire de votre four.**
- **Pour votre sécurité, n'utilisez pas cet appareil pour réchauffer la pièce.**
- **Ne rangez pas de matériaux inflammables dans le four.**
- **Gardez toujours les ustensiles en plastique et en bois, de même que les aliments en conserve, à une distance sécuritaire de votre four.**
- **Gardez toujours les revêtements muraux combustibles, les rideaux et les tentures à une distance sécuritaire de votre four.**
- **NE PAS EMMAGASINEZ OU UTILISEZ DES MATÉRIELS COMBUSTIBLES, L'ESSENCE OU LES AUTRES VAPEURS ET LES LIQUIDES INFLAMMABLES À PROXIMITÉ DE CECI OU AUCUN AUTRE APPAREIL.**
- **Ne laissez pas de graisse ou autres matières inflammables s'accumuler dans le four ou à proximité de ce dernier.**
- **Ne tentez pas d'éteindre des feux de graisse avec de l'eau.** Ne soulevez jamais une casserole en flammes. Mettez tous les réglages en position off (arrêt).

Vous pouvez éteindre complètement les flammes en fermant la porte du four et en éteignant l'appareil, ou en utilisant un extincteur chimique à poudre ou à mousse.

IMPORTANT SAFETY INSTRUCTIONS

SAFETY PRECAUTIONS

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

Potentially hot surfaces include the oven vent openings and surfaces near the openings, crevices around the oven door, the edges of the door window and metal trim parts above the door.

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

- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE AN OVEN—CHILDREN CLIMBING ON THE OVEN 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 oven. Flammable material could be ignited if brought in contact with oven 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 heating elements. Do not use a towel or other bulky cloth.
- **Keep the oven vent unobstructed.**
- **Keep the oven free from grease buildup.**
- **Stand away from the oven when opening the oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **After broiling, always take the broiler pan out of the oven and clean it.** Leftover grease in the broiler pan can catch fire the next time you use the pan.
- **Large scratches or impacts to glass doors can lead to broken or shattered glass.**
- **Never leave jars or cans of fat drippings in or near your oven.**

MESURES DE SÉCURITÉ

- **N'utilisez pas de papier d'aluminium pour couvrir la sole du four, sauf de la façon indiquée dans le présent manuel.** Une utilisation inadéquate du papier d'aluminium peut présenter des risques de chocs électriques ou d'incendie.
- **Faites cuire la viande et la volaille à fond**—la température INTERNE de la viande doit être d'au moins 160 °F, et celle de la volaille d'au moins 180 °F. La cuisson à ces températures internes assure généralement une bonne protection contre les intoxications alimentaires.
- **Avant d'effectuer une réparation, COUPEZ TOUJOURS L'ALIMENTATION DU FOUR AU PANNEAU DE DISTRIBUTION EN ENLEVANT LE FUSIBLE OU EN DÉCLENCHANT LE DISJONCTEUR.**
- **Ne laissez pas les enfants sans surveillance**— Il ne faut jamais laisser les enfants seuls ou sans surveillance près de l'appareil, lorsque celui-ci fonctionne. On doit également leur interdire de grimper ou de s'asseoir sur l'appareil.
- **Ne touchez pas aux éléments chauffants, ni aux parois du four.** Ces surfaces peuvent être suffisamment chaudes pour causer des brûlures, même si elles ne sont pas rouges. Pendant et après l'utilisation, faites en sorte que vos vêtements et autres matériaux inflammables ne viennent pas en contact avec les parois du four. Laissez-les d'abord refroidir.

Les surfaces susceptibles de devenir chaudes comprennent notamment l'évent du four et les surfaces qui l'entourent, les aspérités autour de la porte du four, la surface périphérique du hublot et les moulures métalliques au-dessus de la porte.

N'oubliez pas : Les parois du four peuvent être chaudes lorsque vous ouvrez la porte.

- **ATTENTION : NE RANGEZ PAS DES ARTICLES QUI PRÉSENTENT UN INTÉRÊT POUR LES ENFANTS, DANS LES ARMOIRES SE TROUVANT AU-DESSUS D'UN FOUR CAR CEUX-CI POURRAIENT GRIMPER SUR L'APPAREIL POUR LES ATTEINDRE ET RISQUERAIENT DE SE BLESSER.**
- **Ne portez jamais de vêtements amples lorsque vous utilisez cet appareil.** Faites attention lorsque vous prenez des articles rangés dans les armoires au-dessus du four. Les tissus inflammables peuvent prendre feu au contact des surfaces chaudes et causer de graves brûlures.
- **N'utilisez que des poignées ou des mitaines de four sèches**—les poignées ou mitaines de four humides ou mouillées peuvent causer des brûlures de vapeur. Ne laissez pas les poignées venir en contact avec les éléments chauds. N'utilisez pas de serviette ou autre objet encombrant en tissu au lieu de mitaines de four.
- **Assurez-vous que l'évent du four n'est jamais obstrué.**
- **Ne laissez pas s'accumuler de dépôts graisseux dans le four.**
- **Ne vous tenez pas trop près du four lorsque vous ouvrez la porte.** L'air chaud et la vapeur qui s'en échappent peuvent vous brûler les mains, le visage et les yeux.
- **Après le grillage, sortez toujours la lèchefrite du four et nettoyez-la.** La graisse qui s'est accumulée dans la lèchefrite pourrait prendre feu la prochaine fois que vous utiliserez le four.
- **De grandes égratignures ou des impacts sur la surface vitrée des portes peuvent entraîner le bris du verre.**
- **Ne laissez jamais de pots à graisse ou de boîtes de conserve contenant des matières grasses à proximité de votre four.**

IMPORTANT SAFETY INSTRUCTIONS

SAFETY PRECAUTIONS

- **Children in walkers, or children crawling, can be attracted to the round oven door handle and may grab and open the oven door.** This can result in injury from the door being pulled open on a child, or severe burns if the oven is in use and hot.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.
- **Place the oven rack in the desired position while the oven is cool.** If racks must be handled when hot, do not let pot holder contact the heating elements.
- **Extending the rack to its fully open position is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **When using cooking or roasting bags in the oven, follow the manufacturer's directions.**
- **Do not use your oven to dry newspapers.** If overheated, they can catch on fire.
- **Do not use 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 allow anyone to climb, stand or hang on the door.** They could damage the oven or cause severe personal injury.

SELF-CLEANING OVEN

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- **Clean only parts listed in this Owner's Manual.**
- **Before self-cleaning the oven, remove the 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.
- **The oven racks may be cleaned in the oven during the self-cleaning cycle.**

SAVE THESE INSTRUCTIONS

MESURES DE SÉCURITÉ IMPORTANTES

MESURES DE SÉCURITÉ

- **Les enfants en marchette ou les enfants qui rampent peuvent être attirés par la poignée ronde de porte du four et peuvent la saisir, et ainsi ouvrir la porte.** Cela peut occasionner une ouverture de la porte sur l'enfant ou des brûlures sérieuses si le four est en fonctionnement et chaud.
- **Ne faites pas chauffer de récipient fermé.** L'accumulation de pression dans le récipient peut le faire éclater, causant ainsi des blessures.
- **Placez les clayettes à la hauteur désirée lorsque le four est froid.** Si vous devez les manipuler lorsque le four est chaud, évitez que vos mitaines de four entrent en contact avec les éléments du four.
- **Il est plus pratique de soulever des plats lourds lorsque la grille est entièrement ouverte.** Vous éviterez ainsi de vous brûler en touchant aux parois de la porte ou du four.
- **Lorsque vous utilisez des sachets pour la cuisson ou le rôtissage,** suivez les directives du fabricant.
- **Ne faites pas sécher de journaux dans le four.** S'ils surchauffent, ils risquent de prendre feu.
- **N'entrez pas d'articles dans votre four.** Ils pourraient prendre feu.
- **Ne laissez pas de produits en papier, d'ustensiles de cuisson ou d'aliments dans le four lorsqu'il n'est pas utilisé.**
- **Ne laissez personne grimper ou monter sur la porte du four, ou s'y agripper.** Cela pourrait endommager l'appareil ou causer de graves blessures.

FOUR AUTONETTOYANT

- **Ne nettoyez pas le joint de la porte.** Ce joint est essentiel à une bonne étanchéité. Il faut éviter de le récurer, de l'endommager ou de le déplacer.
- **N'utilisez pas de produits nettoyants commerciaux pour le four.** Il ne faut jamais utiliser des produits nettoyants commerciaux ou des enduits protecteurs dans le four ou près des pièces du four. Les résidus de ces produits nettoyants endommageront l'intérieur du four lorsque vous effectuerez un autonettoyage.
- **Ne nettoyez que les pièces indiquées dans le présent manuel d'utilisation.**
- **Avant de commencer l'autonettoyage,** enlevez la lèchefrite, la grille et autres ustensiles de cuisine.
- **Avant de commencer l'autonettoyage, essuyez les aliments renversés.**
- **Si le programme d'autonettoyage fonctionne mal,** éteignez le four et coupez l'alimentation électrique. Faites réparer l'appareil par un technicien qualifié.
- **Vous pouvez nettoyer les clayettes du four pendant le cycle d'auto-nettoyage.**

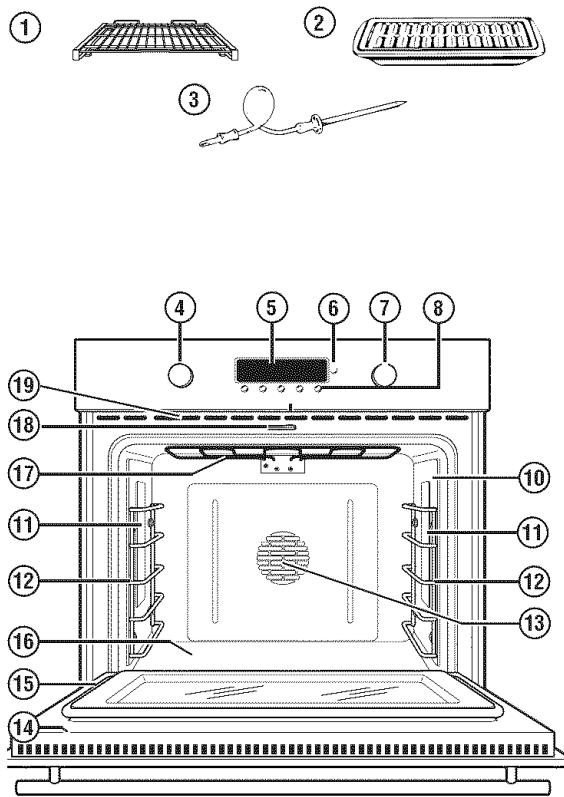
CONSERVEZ CES DIRECTIVES

Features of Your Wall Oven

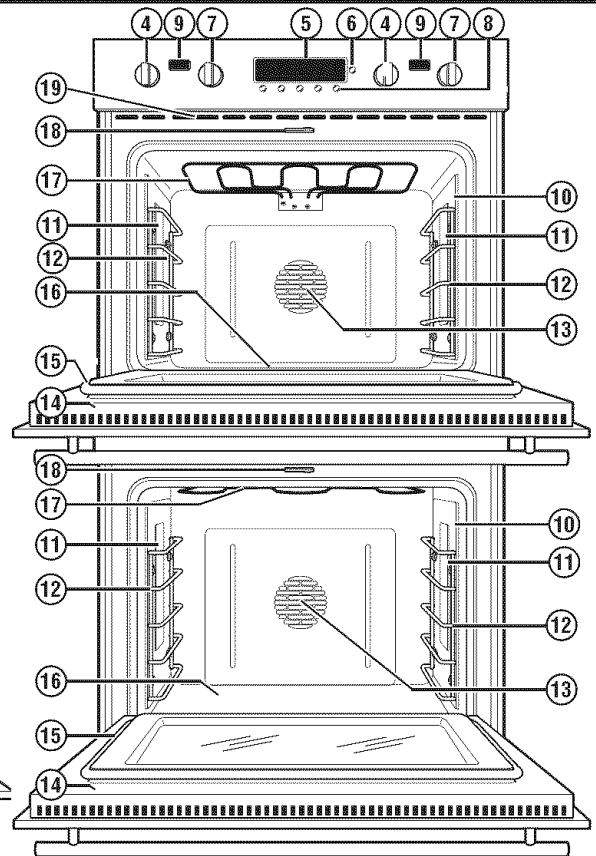
Wall Oven

Design information

(Not all features are on all models. Appearance may vary.)



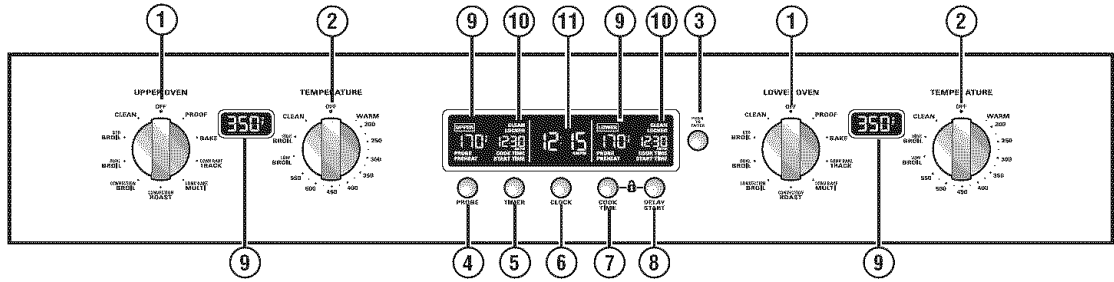
ZET1—shown with Integrated style knobs



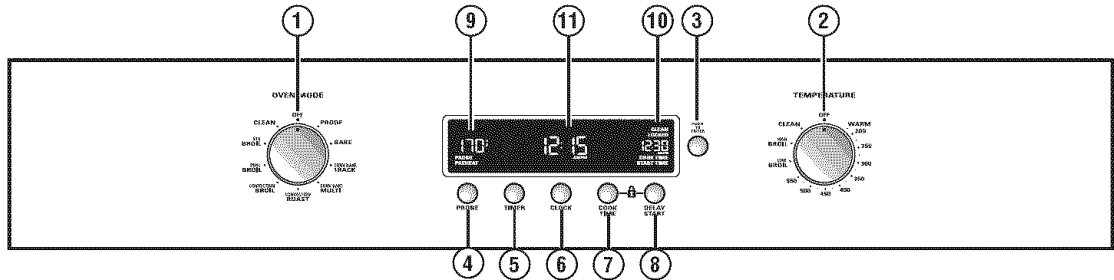
ZET2—shown with Pro style knobs

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Features of your oven control, clock and timer (Not all features are on all models. Appearance may vary.)



Double oven control – Pro style shown (Appearance may vary)



Single Oven control – Integrated style shown (Appearance may vary)

1 Oven Mode knob – Turn to select:

- PROOF** – Maintains a warm environment useful for rising yeast-leavened products.
- BAKE** – Select for traditional baking.
- CONV BAKE 1 RACK** – Use for convection baking on one rack.
- CONV BAKE MULTI** – Use for convection baking on multiple racks.
- CONV ROAST** – Use for convection roasting.
- CONV BROIL** – Use for convection broiling.
- DUAL BROIL** – Select to provide traditional broiling for a larger food quantity.
- STD BROIL** – Select to provide traditional broiling for a smaller food quantity.
- CLEAN** – Select for the self-cleaning function. See the *Self-Cleaning Oven* section.

2 Temperature knob – Turn to select:

- Use to set baking temperatures from 200°F to 550°F.
- WARM** – Keeps already cooked foods warm for up to 2 hours after the cooking function is finished.
- LOW BROIL** – A lower broiling temperature is automatically set.
- HIGH BROIL** – A higher broiling temperature is automatically set.
- CLEAN** – The self-clean temperature is automatically set.

3 Mini-Knob

Turn to select and push to enter PROBE, TIMER, CLOCK, COOK TIME and DELAY START settings.

4 PROBE – Push to select the probe to cook food to a set internal temperature. Turn and push the Mini-Knob to set.

5 TIMER – Push to select the timer function. The timer does not control oven operations. The timer can time up to 11 hours and 59 minutes. Turn and push the Mini-Knob to set.

6 CLOCK – Push to enter the time of day. Turn and push the Mini-Knob to set.

7 COOK TIME – Push to enter the desired length of cooking time for baking (or roasting), convection baking and convection roasting. Turn and push the Mini-Knob to set.

8 DELAY START – Push to delay the start of cooking or the self-clean cycle. Turn and push the Mini-Knob to set the time you want the oven to start.

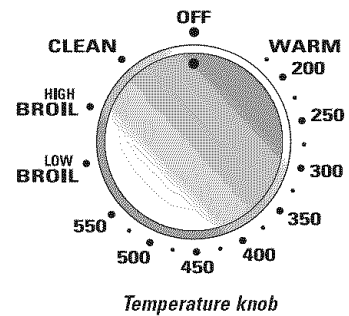
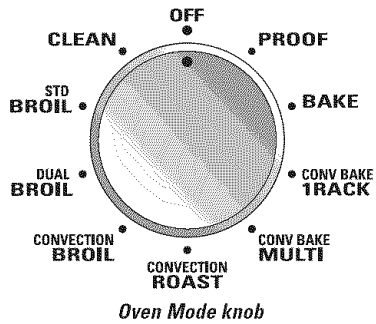
9 Temperature Display – Shows the oven set temperature or probe set temperature and if the oven is preheating. (On some double wall oven models, UPPER and LOWER are displayed above their respective settings.)

NOTE: On some wall oven models, the set temperature shows in displays between their respective control knobs.

10 Timing and Cleaning Status Display – If set, shows the remaining COOK TIME and the DELAY START time. Lights indicate the status of the self-clean cycle.

11 Time of Day Display – Shows set time of day.

Introduction to the oven controls



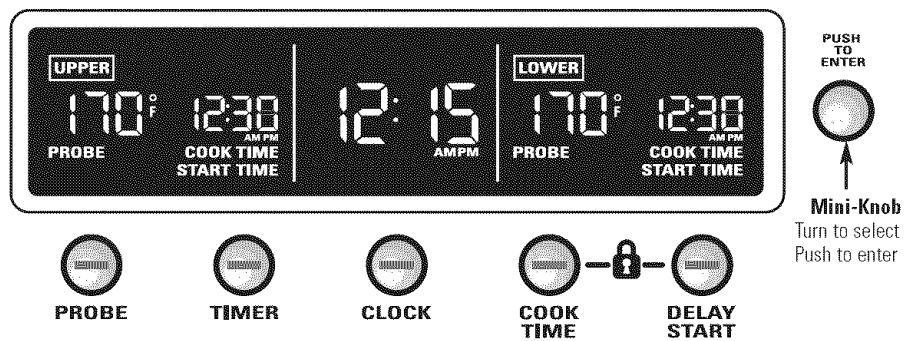
For all modes except Proof, the oven will not operate unless both the Oven Mode and the Temperature knobs are set. See table.

To cancel a feature, turn either the Oven Mode knob or the Temperature knob to OFF.
To cancel PROOF, turn the Oven Mode knob to OFF.

Mode Knob	Temperature Knob
PROOF	OFF
BAKE	WARM to 550°F
CONV BAKE/1 RACK	WARM to 550°F
CONV BAKE/MULTI	WARM to 550°F
CONVECTION/ROAST	WARM to 550°F
CONVECTION/BROIL	HIGH or LOW BROIL
DUAL BROIL	HIGH or LOW BROIL
STD BROIL	HIGH or LOW BROIL
CLEAN	CLEAN

Introduction to the probe temperature set and time controls

Double oven display shown



Push the **PROBE**, **TIMER**, **CLOCK**, **COOK TIME** or **DELAY START** buttons and set them by turning and pushing the Mini-Knob. See each respective section for details.

The **Mini-Knob** will select in increments of 1, 5 or 10 depending on how fast it is turned. Turn it clockwise to increase probe set temperatures and time or counterclockwise to reduce them. Push to set.

See the *Control lockout* section for how to lock and unlock the controls.

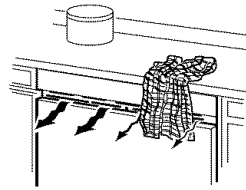
Baking Tips

Wall Oven

Oven air flow

An internal cooling fan operates during all oven modes. The warm air from inside the oven will be exhausted out through vents located between the door and control panel.

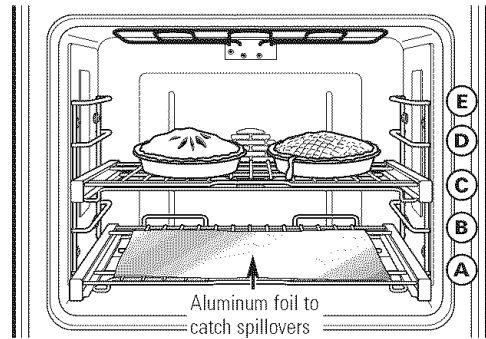
Do not allow this air flow to be obstructed by draping kitchen towels over the front of the oven in undercounter applications.



Aluminum foil

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.

NOTE: For general baking, only one or two racks will be used. Three racks will be used only when multi-rack baking. Remove the third rack from the oven when it is not in use.



Pan placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1- to 1½" space between pans as well as from the back of the oven, the door and the sides.

If you need to use two racks, use rack positions A and C, B and D or A and D and stagger the pans so that one is not directly above the other.

Baking pans/sheets

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.

- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan or sheet.

- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.

Preheating

Allow the oven to preheat before placing food in the oven. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature. The PREHEAT light will turn on and 100°F will appear in the display. (The temperature display will start to change once the oven temperature reaches 100°F.) The convection fan will also turn on during preheating. The control will beep when the oven is preheated—this will take approximately 10 to 15 minutes. The PREHEAT light will turn off and the display will show the set temperature.

When the PREHEAT light goes off, foods should be placed in the oven.

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.

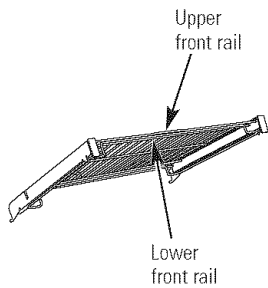
Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

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.

Before You Begin

Wall Oven

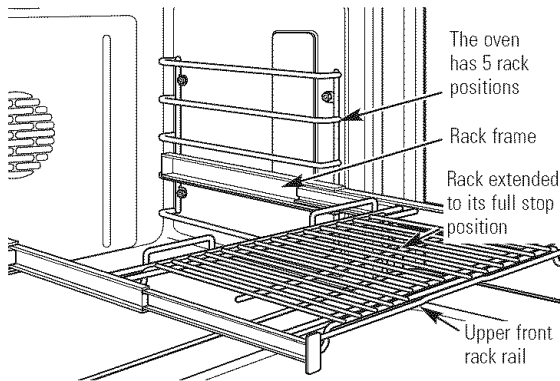
Full extension oven racks



To avoid possible burns, place the racks in the correct position before turning on the oven.

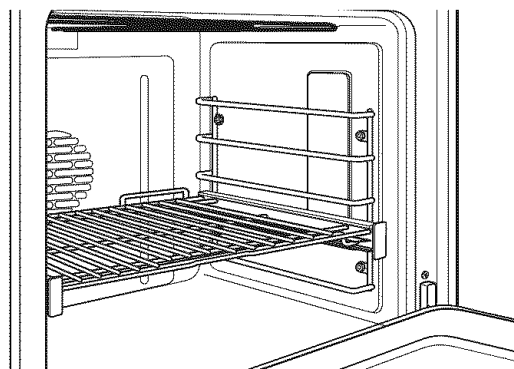
The correct rack position depends on the kind of food and the browning desired.

The racks have a frame that locks into the rack supports on both sides. Once the frame is locked into place, always pull the rack out, by its upper front rail, to its full extension stop position, when placing or removing cookware.

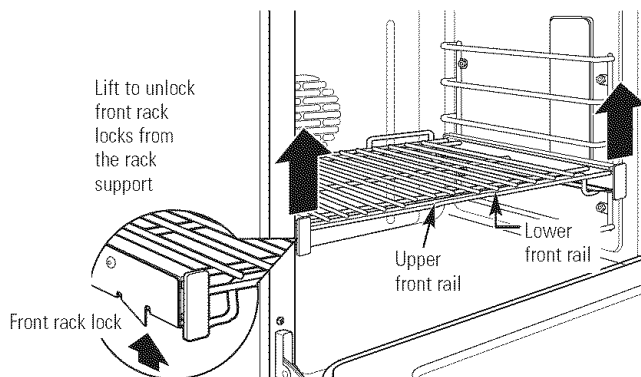


To remove a rack:

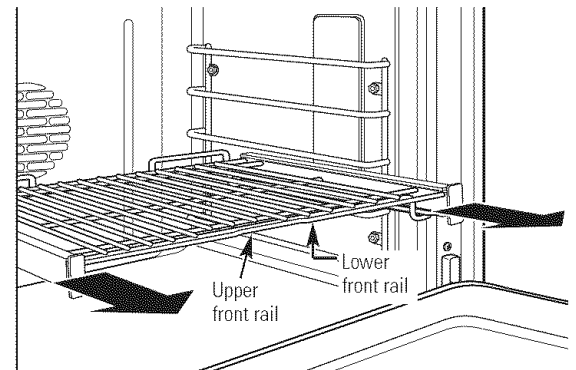
1. Make sure the rack is pushed all the way into the oven.



2. Grasp the rack by both its upper front rail and its lower front rail and lift straight up to unlock the front rack locks from the rack supports.

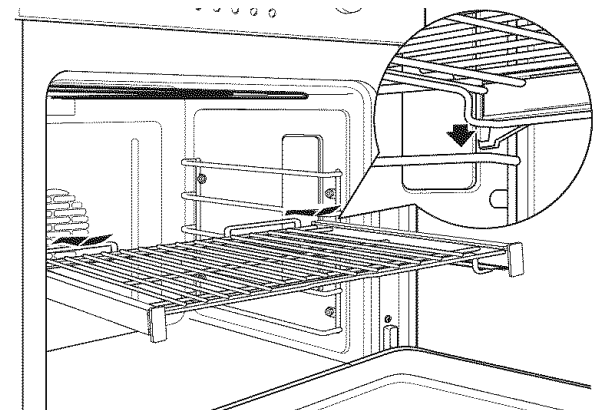


3. Firmly holding onto both the upper and lower front rack rails, pull the rack forward and remove it from the oven.

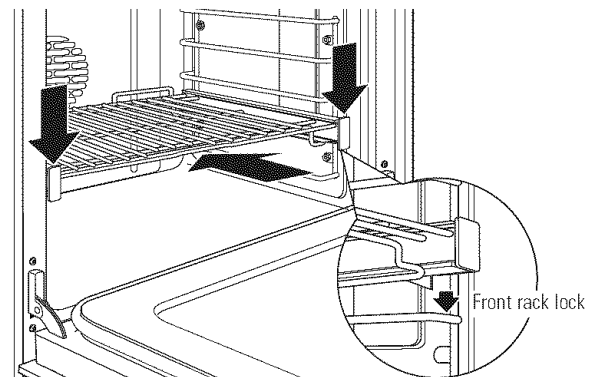


To replace a rack:

1. Place the rear rack locks over and onto the rack supports (five rack positions are available including the top position).

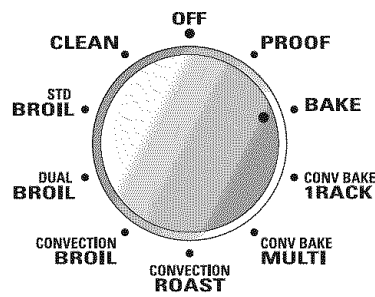


2. Slide the rack all the way in until the rear rack locks are secure on the rear rack supports and press the front rack locks onto the front rack supports.

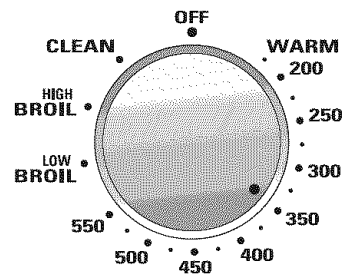


Slide the rack all the way in and push down to lock the front rack locks onto the front rack supports

How to set the oven for baking



Oven Mode knob



Temperature knob

1 Turn the Oven Mode knob to BAKE.

2 Using the Temperature knob, set the desired temperature, in 25°F increments, from 200°F to 550°F.

The oven and the oven interior lights will turn on immediately and stay on until the oven is turned off.

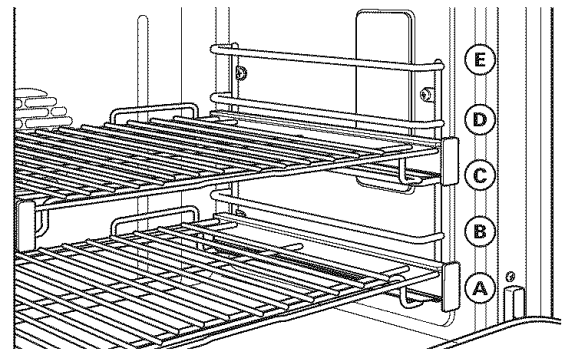
The convection fan will turn on (after a short delay), the PREHEAT light will turn on and 100°F will appear in the display. (The temperature display will start to change once the oven temperature reaches 100°F.) The control will beep when the oven is preheated—this will take approximately 10 to 15 minutes. The PREHEAT light will turn off and the display will show the set temperature.

When the PREHEAT light goes off, place food in the oven.

3 Check the food for doneness at the minimum time on the recipe. Cook longer if necessary.

4 Turn the Oven Mode knob and the Temperature knob to OFF when baking is finished.

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



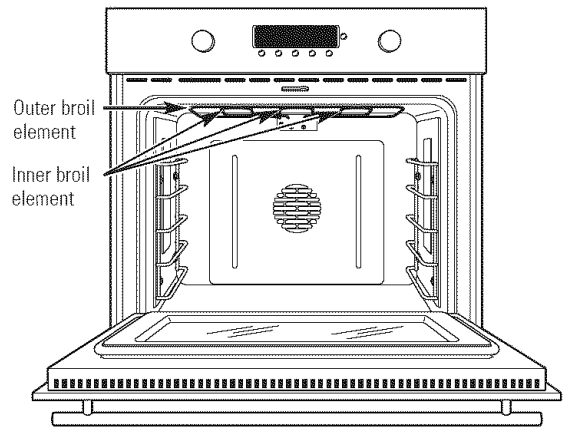
The oven has 5 rack positions. See the *Full extension oven racks* section for how to use, remove and replace the racks.

Type of Food	Rack Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Single pie	B or C
Frozen pies	B or C (on cookie sheet)
Casseroles	B or C

Introduction to broiling

Different broil elements are used in each broil mode as described below. There are 3 different broil modes, each providing a HI and a LO setting.

- The HI setting can be used to seal in juices or provide intense browning or charring when needed (a higher rack is generally used).
- The LO setting can be used when foods need adequate browning and also need to be thoroughly cooked through (a lower rack is used for large food items such as pork tenderloin or London Broil).



Dual Broil – Both the inside and outside broil elements are used in this broil mode. Use this mode for full broiler pan food loads. See the *How to set the oven for broiling* section.

HI – Full broiler pan – hamburgers; roast vegetables such as whole peppers, eggplant, corn, assorted cut vegetables, kabobs and very thin meats such as smoked pork chops

LO – Full broiler pan – fish fillets

Std Broil – Uses the inner element only – use for smaller food loads. See the *How to set the oven for broiling* section.

HI – Small food quantity – (2–4) hamburgers or 1/2"–1" pork chops or steaks

LO – Small food quantity – (2–4) chicken breasts or fish fillets

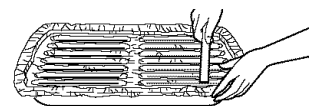
Convection Broil – Uses both the inside and outside broil elements and the convection fan. See the *How to set the oven for convection broiling* section.

HI – 1½"–2" thick steaks, London Broil and chicken breasts (seals in juices without overbrowning)

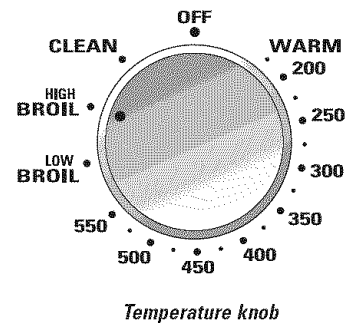
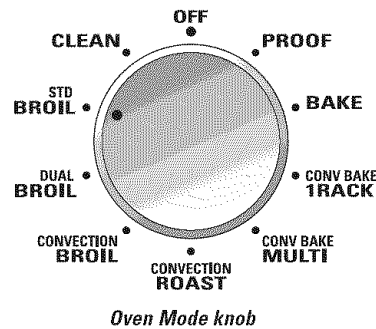
LO – Large pork tenderloin or beef roast (provides adequate browning along with thorough cooking)

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.

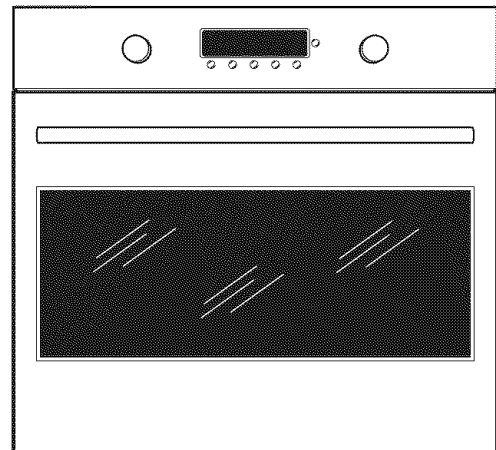


How to set the oven for broiling



- 1 If the meat has fat or gristle around the edge, cut vertical slashes through both about 2" apart. If desired, the fat may be trimmed, leaving a layer about 1/8" thick.
- 2 Place the meat or fish on the broiler pan and grid. Always use the grid so that any fat will drip into the broiler pan; otherwise the juices may become hot enough to catch on fire.
- 3 Position rack in oven.
- 4 Close the door. *Always broil with the door closed.*
- 5 Turn the Oven Mode knob to DUAL BROIL (for larger food quantities) or STD BROIL (for smaller food quantities).
- 6 Turn the Temperature knob to LOW BROIL or HIGH Broil. The broiling temperature will be automatically set. LO or HI will appear in the display depending on the automatic broil temperature selected.
The oven and the oven interior lights will turn on immediately and stay on until the oven is turned off.
- 7 When broiling is finished, turn the Oven Mode knob and the Temperature knob to OFF.

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



Close the door. *Always broil with the door closed.*

The broiler does not need to be preheated for most broiling. However, foods that cook quickly, such as thin strips of meat or fish may require a short preheating period of 2 to 3 minutes to allow the food surface to brown in the same time the food takes to be cooked throughout.

Turn the food only once during broiling.

NOTE: Broil will not work if the temperature probe is plugged in. Never leave your probe inside the oven during a broil cycle.

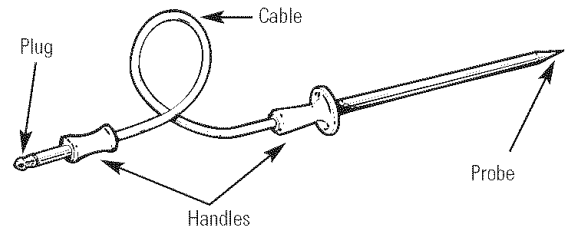
Temperature probe

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The temperature probe takes the guesswork out of roasting by cooking foods to the exact doneness you want.

Use of probes other than the one provided with this product may result in damage to the probe.

Use the handles of the probe and plug when inserting and removing them from the meat and oven outlet.

- To avoid damaging the probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave the probe inside the oven during a broil or self-cleaning cycle.
- Do not store the probe in the oven.



The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet in the oven.

Proper placement of the probe

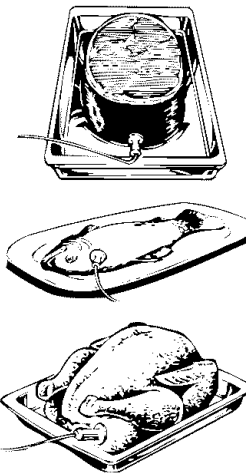
After preparing the meat and placing it on the broiler pan grid, follow these directions for proper probe placement.

- The tip of the probe should rest in the center of the thickest meaty part of the roast.
- The probe must be inserted completely into the meat, up to the handle, in order for it to read the temperature properly. It should not touch the bone, fat or gristle.

For roasts with no bone, insert the probe into the meatiest part of the roast. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.

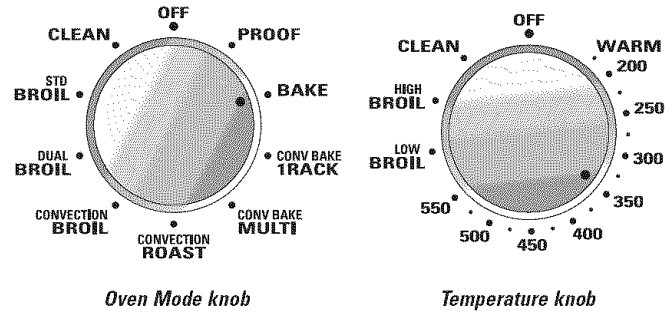
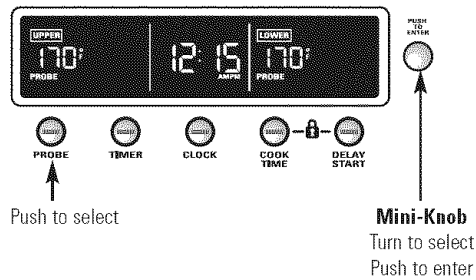
Insert the probe into the center of dishes such as meat loaf or casseroles. When cooking fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Insert the probe into the meatiest part of the inner thigh from below and parallel to the leg of a whole turkey.



How to set the oven for roasting when using the probe

Double oven display shown.



- 1 Insert the probe into the meat.
- 2 Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.

- 3 Push the **PROBE** button.

NOTE: On double wall oven models, the oven control will automatically set the oven that has the probe plugged into it.

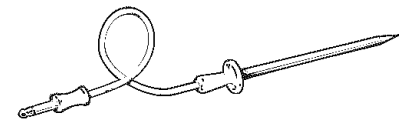
- 4 Turn the Mini-Knob to select and push it to enter the desired internal food or meat temperature. The minimum and maximum internal temperatures for the food that you can enter are 100°F to 200°F.

“PROBE” will flash in the display if the probe is inserted into the outlet and you have not entered a probe temperature.

- 5 Turn the Oven Mode knob to **BAKE**.
For convection roasting with the probe, see the *How to set the oven for convection roasting when using the probe* section.
- 6 Using the Temperature knob, set the desired oven temperature, in 25°F increments, from 200°F to 550°F.

The oven and the oven interior lights will turn on immediately and stay on until the oven is turned off.

The convection fan will turn on (after a short delay), the **PROBE** light will turn on and 100°F will appear in the display. (The temperature display will start to change once the internal temperature of the meat reaches 100°F.)



CAUTION: To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the oven.

- 7 When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off, **END** will show in the display and the oven control will beep. (**PROBE** will remain lit along with the probe temperature.) To stop the reminder beep, turn the Oven Mode knob and the Temperature knob to **OFF** or push the Mini-Knob. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

“PROBE” will flash in the display until the probe is removed from the oven receptacle.

To change the set internal food or meat (probe) temperature during the Roast cycle, push the **PROBE** button, turn the Mini-Knob to select the new temperature and push to enter it.

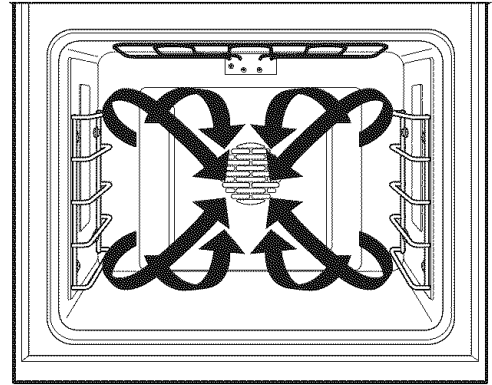
- You can use the timer even though you cannot use timed oven operations.

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 will cycle on and off while cooking to best distribute hot air in the oven. The convection 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.



Cookware for convection cooking

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 in convection ovens. Plastic cookware that is heat-resistant to temperatures of 400°F can also be used.

NOTE: Do not allow any paper or plastic to come into contact with the upper broil element.

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.

Darkened or matte-finished pans will bake faster than shiny pans.

Glass or ceramic pans cook more slowly.

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

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.

Adapting recipes

You can use your favorite recipes in the convection oven.

When convection baking, reduce baking temperature by 25°F. No temperature adjustment is necessary when convection roasting.

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 temperature on the package.

1-Rack convection baking

When convection baking with only 1 rack, use CONV BAKE 1 RACK and for best results place the rack on rack position 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.

Ideal for cooking large casseroles and lasagna with good results.

Multi-rack convection baking

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

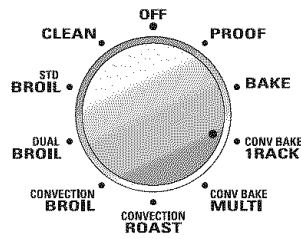
The amount of time required for multi-rack baking may increase slightly for some foods, but overall time is saved because two to three times as much food is cooked at once.

Cookies, muffins, biscuits and other quick breads give good results with multi-rack baking.

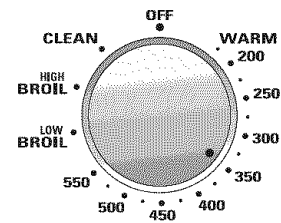
Convection Baking

Wall Oven

How to set the oven for convection baking



Oven Mode knob



Temperature knob

Convection Baking is ideal for evenly browned baked foods cooked on single or multiple racks.

When set on Convection Bake, the rear bake element and the fan operate whenever the oven is heating.

- 1 Turn the Oven Mode knob to CONVECTION BAKE/1 RACK (Convection Bake 1-Rack mode) for 1-rack convection baking. This mode is used for cooking food items on only 1 rack in convection bake.

Turn the Oven Mode knob to CONVECTION BAKE/MULTI (Convection Bake Multi mode) 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 the *Multi-rack convection baking* section for more information.

- 2 Using the Temperature knob, set the desired temperature, in 25°F increments, from 200°F to 550°F.

Type of Food	Rack Position
Biscuits (1 rack)	B or C
Biscuits (2 racks)	A & C or B & D
Muffins and Cupcakes (1 rack)	B or C
Muffins and Cupcakes (2 racks)	A & C or B & D
Cookies (1 rack)	B or C
Cookies (3 racks)	A, C & E
2-Layer Cakes (1 rack)	B or C
4-Layer Cakes (2 racks)	A & C or B & D
1 Frozen Pie (1 rack)	B or C (on cookie sheet)
2 Frozen Pies (2 racks)	A & C or B & D (on cookie sheet)
Casseroles (1 rack)	B or C
12" Frozen Pizza (1 rack)	B or C
2-12" Frozen Pizzas (2 racks)	A & C or B & D
Roasting (large cuts of meat, turkeys, etc.)	A, B or C

NOTE: These rack positions are suggestions—use racks which give best results. Racks A and D are another suggestion.

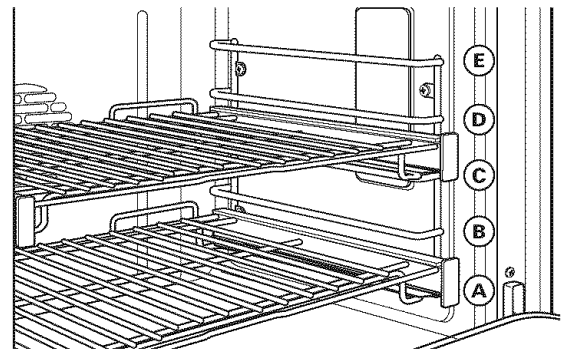
The oven and the oven interior lights will turn on immediately and stay on until the oven is turned off.

The convection fan will turn on (after a short delay), the PREHEAT light will turn on and 100°F will appear in the display. (The temperature display will start to change once the oven temperature reaches 100°F.) The control will beep when the oven is preheated—this will take approximately 10 to 15 minutes. The PREHEAT light will turn off and the display will show the set temperature.

When the PREHEAT light goes off, place food in the oven.

- 3 Check the food for doneness at the minimum time on the recipe. Cook longer if necessary.
- 4 Turn the Oven Mode knob and the Temperature knob to OFF when convection cooking is finished.

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

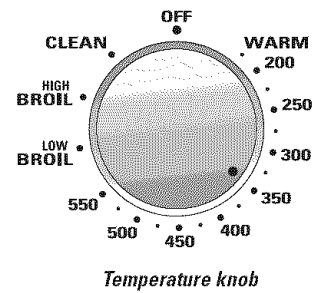
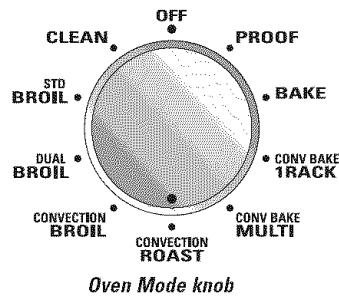


The oven has 5 rack positions. See the *Full extension oven racks* section for how to use, remove and replace the racks.

Convection Roasting

Wall Oven

How to set the oven for convection roasting



Convection Roasting is good for roasting large tender cuts of meat, uncovered.

- 1 Turn the Oven Mode knob to CONVECTION ROAST.
- 2 Using the Temperature knob, set the desired temperature, in 25°F increments, from 200°F to 550°F.

The oven and the oven interior lights will turn on immediately and stay on until and the oven is turned off.

The convection fan will turn on (after a short delay), the PREHEAT light will turn on and 100°F will appear in the display. (The temperature display will start to change once the oven temperature reaches 100°F.) The control will beep when the oven is preheated—this will take approximately 10 to 15 minutes. The PREHEAT light will turn off and the display will show the set temperature.

- 3 Check the food for doneness at the minimum time on the recipe. Cook longer if necessary.

- 4 Turn the Oven Mode knob and the Temperature knob to OFF when convection cooking is finished.

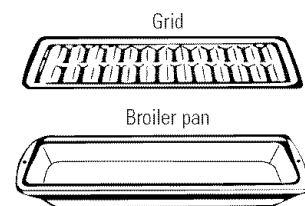
NOTE: A cooling fan will turn on to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

Convection roasting tips

Using the broiler pan and grid 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 interior while, at the same time, creating a rich golden brown exterior.

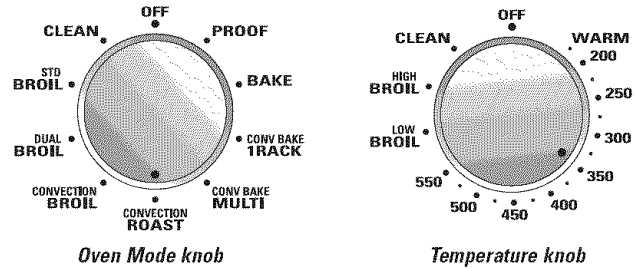
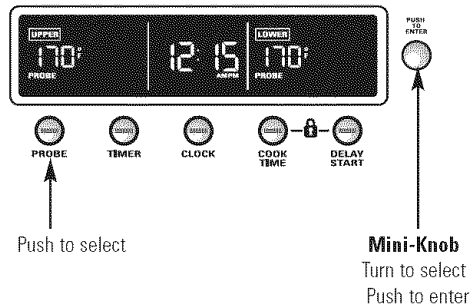
When you are convection roasting, it is important that you use the broiler pan and grid. The pan is used to catch grease spills and the grid is used to prevent grease spatters and allow heated air to circulate under the meat and increase browning on the underside of the meat or poultry.

- Place the grid on the broiler pan.



How to set the oven for convection roasting with the probe

Double oven display shown.



See the *Convection roasting tips* section.

- 1 Place the rack in the desired rack position and insert the probe into the meat.
- 2 Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.
- 3 Push the **PROBE** button.

NOTE: On double wall oven models, the oven control will automatically set the oven that has the probe plugged into it.

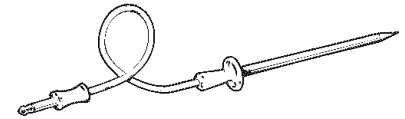
- 4 Turn the Mini-Knob to select and push it to enter the desired internal food or meat temperature. The minimum and maximum internal temperatures for the food that you can enter are 100°F to 200°F.

“PROBE” will flash in the display if the probe is inserted into the outlet and you have not entered a probe temperature.

- 5 Turn the Oven Mode knob to CONVECTION ROAST.
- 6 Using the Temperature knob, set the desired oven temperature, in 25°F increments, from 200°F to 550°F.

The oven and the oven interior lights will turn on immediately and stay on until the oven is turned off.

The convection fan will turn on (after a short delay), the PROBE light will turn on and 100°F will appear in the display. (The temperature display will start to change once the internal temperature of the meat reaches 100°F.)



CAUTION: To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the oven.

- 7 When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off, END will show in the display and the oven control will beep. (PROBE will remain lit along with the probe temperature.) To stop the reminder beep, turn the Oven Mode knob and the Temperature knob to OFF or push the Mini-Knob. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

“PROBE” will flash in the display until the probe is removed from the oven receptacle.

To change the set internal food or meat (probe) temperature during the Roast cycle, push the **PROBE** button, turn the Mini-Knob to select the new temperature and push to enter it.

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You can use the timer even though you cannot use timed oven operations.

Convection Roasting

Wall Oven

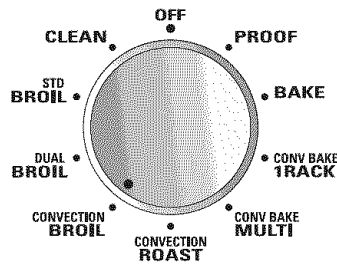
Convection roasting guide

Meats			Minutes/Lb.	Oven Temp.	Internal Temp.
Beef	Rib, Boneless Rib, Top Sirloin (3 to 5 lbs.)	Rare	20–24	325°F	140°F†
		Medium	24–28	325°F	160°F
		Well	28–32	325°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.)		50–55 total	350°F	180°–185°F
		Stuffed (1 to 1½ lbs.)	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	

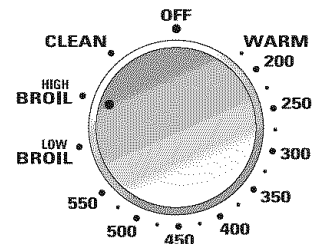
* Stuffed birds generally require 30–45 minutes additional roasting time. Shield legs and breast with foil to prevent over-browning and drying of skin.

† 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.)

How to set the oven for convection broiling



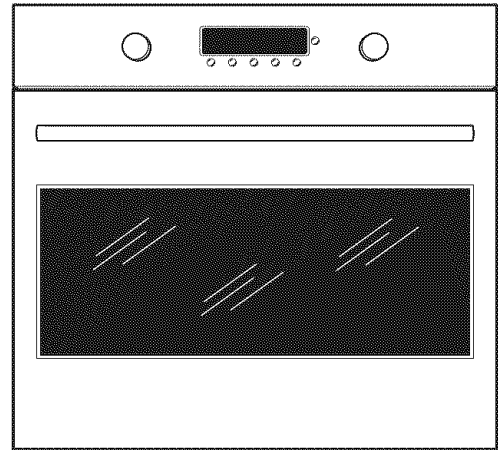
Oven Mode knob



Temperature knob

Convection Broil is good for broiling fish or smaller cuts of meat. When set at Convection Broil, both top elements operate whenever heating.

- 1 If the meat has fat or gristle around the edge, cut vertical slashes through both about 2" apart. If desired, the fat may be trimmed, leaving a layer about 1/8" thick.
- 2 Place the meat or fish on the broiler pan and grid. Always use the grid so that any fat will drip into the broiler pan; otherwise the juices may become hot enough to catch on fire.
- 3 Position rack in oven.
- 4 Close the door. *Always broil with the door closed.*
- 5 Turn the Oven Mode knob to CONVECTION BROIL.
- 6 Turn the Temperature knob to LOW BROIL or HIGH Broil. The broiling temperature will be automatically set. LO or HI will appear in the display depending on the automatic broil temperature selected.
The oven and the oven interior lights will turn on immediately and stay on until the oven is turned off.
The convection fan will turn on (after a short delay).
- 7 When broiling is finished, turn the Oven Mode knob and the Temperature knob to OFF.



Close the door. *Always broil with the door closed.*

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

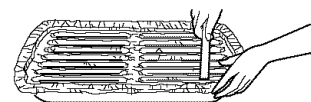
The broiler does not need to be preheated for most broiling. However, foods that cook quickly, such as thin strips of meat or fish, may require a short preheating period of 2 to 3 minutes to allow the food surface to brown in the same time the food takes to be cooked throughout.

Turn the food only once during broiling.

NOTE: Convection broil will not work if the temperature probe is plugged in. Never leave your probe inside the oven during a broil cycle.

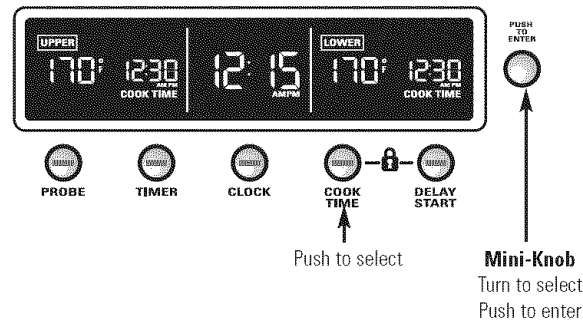
Aluminum foil

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.



Timed cooking (immediate start and automatic stop)

Double oven display shown.



Timed cooking allows you to set the oven to turn on immediately, cook for a selected length of time and turn off automatically.

To set the oven to turn on immediately and turn off automatically:

NOTE: Before beginning, make sure the clock shows the correct time of day.

To avoid possible burns, place the racks in the correct position before turning on the oven.

- 1 Turn the Oven Mode knob to the desired cooking function.

NOTE: Timed cooking cannot be set for the Broil or Proof features.

- 2 Using the Temperature knob, set the desired temperature, in 25°F increments, from 200°F to 550°F.

The oven and the oven interior lights will turn on immediately and stay on until the oven turns off.

The convection fan will turn on (after a short delay), the PREHEAT light will turn on and 100°F will appear in the display. (The temperature display will start to change once the oven temperature reaches 100°F.) The control will beep when the oven is preheated—this will take approximately 10 to 15 minutes. The PREHEAT light will turn off and the display will show the set temperature.

When the PREHEAT light goes off, place food in the oven.

- 3 Push the **COOK TIME** button.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of cooking time (approximately 10 to 15 minutes).

- 4 Turn the Mini-Knob to select and push it to enter the desired length of cooking time. (The maximum cooking time is 9 hours and 59 minutes. The minimum cooking time is 1 minute.)

The display will show **COOK TIME** and the cooking time countdown.

NOTE: The cook time countdown will start immediately.

The oven will continue to cook for the programmed amount of time, then turn off automatically.

To recall the cook time, push the **COOK TIME** button. To change it, turn and push the Mini-Knob.

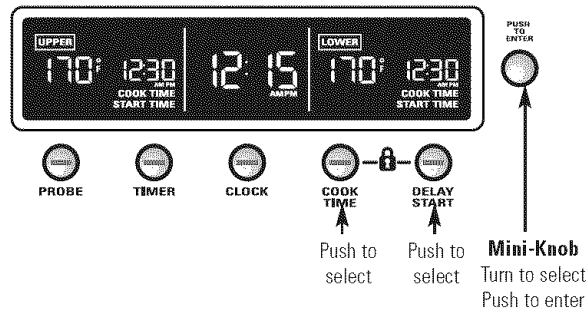
- 5 At the end of timed cooking, the oven will turn off, 0:00 will flash quickly, END will show in the display and the oven control will beep. To stop the reminder beep, turn the Oven Mode knob and the Temperature knob to OFF.

NOTE:

- The WARM (175° shows in the display) temperature setting of this oven is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may not be safe to eat.
- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria.

Timed cooking (delayed start and automatic stop)

Double oven display shown.



Timed cooking with DELAY START allows you to set the oven to turn on at the time of day you set, cook for a selected length of time and turn off automatically. DELAY START cannot be used with the Sabbath feature.

To delay the start of cooking:

NOTE: Before beginning, make sure the clock shows the correct time of day.

To avoid possible burns, place the racks in the correct position before turning on the oven.

NOTE: Timed cooking cannot be set for the Broil or Proof features.

- ➊ Push the **DELAY START** button. The current time of day will flash in the display.
*On double oven models, push the **DELAY START** button once to set the upper oven and twice to set the lower oven.*
- ➋ Turn the Mini-Knob to select and push it to enter the time of day you want the oven to turn on and start cooking.
- ➌ Push the **COOK TIME** button.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of cooking time (approximately 10 to 15 minutes).

- ➍ Turn the Mini-Knob to select and push it to enter the desired length of cooking time. (The maximum cooking time is 9 hours and 59 minutes. The minimum cooking time is 1 minute.)
- ➎ Turn the Oven Mode knob to the desired cooking function.
- ➏ Using the Temperature knob, set the desired temperature, in 25°F increments, from 200°F to 550°F.

To recall the start time, push the **DELAY START** button. To change it, turn and push the Mini-

Knob. To recall the cook time, push the **COOK TIME** button. To change it, turn and push the Mini-Knob.

The display will return to the time of day and show **START TIME** indicating the oven is set. When the start time is reached the oven and the oven interior lights will turn on.

NOTE: The cook time countdown will start when the delay start time is reached. The display will show **COOK TIME** and the cooking time countdown.

The oven will continue to cook for the programmed amount of time, then turn off automatically.

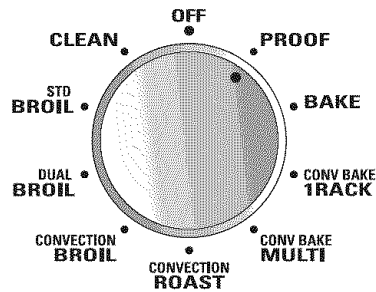
- ➐ At the end of timed cooking, the oven will turn off, 0:00 will flash quickly, **END** will show in the display and the oven control will beep. To stop the reminder beep, turn the Oven Mode knob and the Temperature knob to **OFF**.

*On double oven models, you can use timed baking in both ovens at the same time. Turn the Oven Mode knob and the Temperature knob of the second oven to the desired settings. Push the **COOK TIME** button and turn and push the Mini-Knob to enter. Push the **DELAY START** button and turn and push the Mini-Knob to enter.*

NOTE:

- The **WARM** (175° shows in the display) temperature setting of this oven is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may not be safe to eat.
- Foods that spoil easily, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria.

How to set the oven for proofing



Oven Mode knob

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

Place the covered dough in a dish in the oven on rack A.

- 1 Turn the Oven Mode knob to PROOF. The display will show PrF (proof). Proofing will not operate when oven is above 125°F. The display will show “too hot”. Allow the oven time to cool.

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

The proofing feature automatically provides the optimum temperature for the proofing process; therefore the Temperature knob does not affect the proof temperature.

The oven interior lights cycle on and off until the Oven Mode knob has been turned to OFF.

- 2 Set the TIMER for the minimum proof time, as a reminder to check food.
 - 3 When proofing is finished, turn the Oven Mode knob to OFF.
- 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.

The WARM temperature setting of this oven is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may not be safe to eat.

Self-Cleaning Oven

Wall Oven

Before a clean cycle

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

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

- Clean soil from the frame around the oven door and outside the door gasket. These areas must be cleaned by hand.
- **Do not clean the door gasket by hand as this could damage it.**
- Wipe up excess grease and other food spills with a damp cloth. This will minimize the amount of smoke created during self-cleaning.
- Remove all cookware, broiler pan, grid, probe and any aluminum foil from the oven.
- The oven racks may be left in the oven during the self-clean cycle.

- Make sure the oven light lens and lens frame are in place.

- **Do not use commercial oven cleaners, abrasives or oven protectors in or near the self-cleaning oven.**

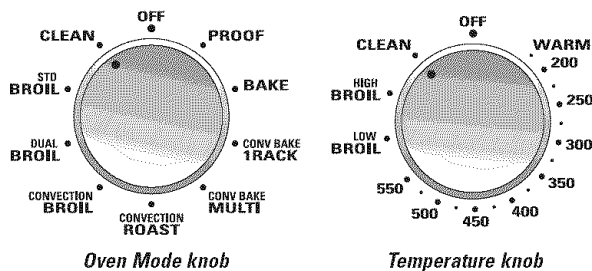
IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.

NOTE: Self-Clean will not work if the temperature probe is plugged in or if the Sabbath feature is set.

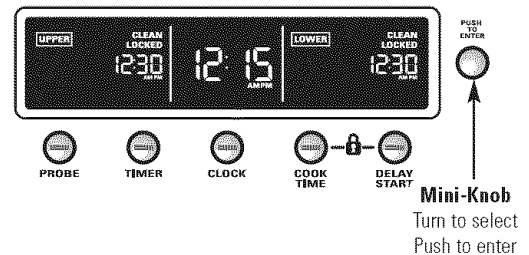
On double oven models, you can set a clean cycle in both ovens at the same time. The last oven set will automatically delay its start until the end of the first oven's clean cycle.

On double oven models, you can use timed baking in one oven and self-clean in the other at the same time.

How to set the oven for cleaning



Double oven display shown.



- 1 Turn the Oven Mode knob to CLEAN.
- 2 Turn the Temperature knob to CLEAN.

The oven is set to clean for its normal clean time of 5 hours. (If a clean time less than 5 hours is needed, turn the Mini-Knob to the clean time desired.) Push to enter it.

You can change the clean time to any time between 3 and 5 hours, in 15 minute increments, depending on the amount of soil in your oven.

NOTE: The Mini-Knob must be pushed for the self-clean cycle to start.

If your oven is connected to a 208V electrical supply, we recommend that you set your clean time for 5 hours.

If LOCKED flashes in the display, the self-clean cycle has been selected but the door is not closed. Close the oven door.

The display will show CLEAN and the clean time remaining.

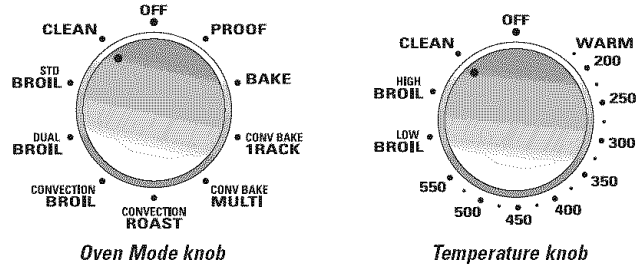
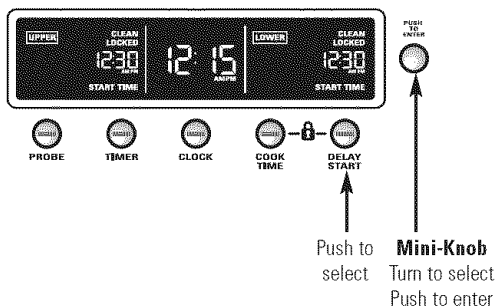
As the oven heats to the clean temperature, the door will lock automatically. The LOCKED light will turn on. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCKED light goes off.

- 3 After the clean cycle is complete and the oven has cooled, END will show in the display and the LOCKED light will turn off. Turn the Oven Mode knob and the Temperature knob to OFF.

To stop a clean cycle, turn the Oven Mode knob and the Temperature knob to OFF. When the LOCKED light goes off, indicating the oven has cooled below the locking temperature, you will be able to open the door.

How to delay the start of cleaning

Double oven display shown.



You can set the oven to delay the start of cleaning, clean for a selected length of time and turn off automatically.

NOTE: Before beginning, make sure the clock shows the correct time of day.

- 1 Turn the Oven Mode knob to CLEAN.
- 2 Turn the Oven Temperature knob to CLEAN.
The oven will be set to clean for its normal clean time of 5 hours. (If a clean time less than 5 hours is needed, turn the Mini-Knob to the clean time desired.) Push to enter it.
You can change the clean time to any time between 3 and 5 hours, in 15 minute increments, depending on the amount of soil in your oven.
NOTE: The Mini-Knob must be pushed for the self-clean cycle to be set.
- 3 Push the **DELAY START** button. The current time of day will flash in the display.
*On double oven models, push the **DELAY START** button once to set the upper oven and twice to set the lower oven.*
- 4 Turn the Mini-Knob to select and push it to enter the time of day you want the oven to turn on and start cleaning.

NOTE: The Mini-Knob must be pushed for the self-clean cycle to be set to start at the time of day entered.

The oven is now set to turn on at the time of day you set and clean for the set amount of clean time.

If your oven is connected to a 208V electrical supply, we recommend that you set your clean time for 5 hours.

If **LOCKED** flashes in the display, the self-clean cycle has been selected but the door is not closed. Close the oven door.

To check the start time, push the **DELAY START** button. To change it, turn and push the Mini-Knob.

The display will show **START TIME**. When the start time is reached, the oven will turn on automatically.

The display will show **CLEAN** and the clean time remaining.

As the oven heats to the clean temperature, the door will lock automatically. The **LOCKED** light will turn on.

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 **LOCKED** light goes off.

- 5 After the clean cycle is complete and the oven has cooled, **END** will show in the display and the **LOCKED** light will turn off. Turn the Mode Selector and the Temperature knobs to **OFF**.

To stop a clean cycle, turn the Mode Selector and the Temperature knobs to **OFF**. When the **LOCKED** light goes off, indicating the oven has cooled below the locking temperature, you will be able to open the door.

NOTE: On double oven models, you can set a delay clean in both ovens at the same time. Turn the Oven Mode knob and the Temperature knob of the second oven to **CLEAN**. The second oven set will automatically delay the start of cleaning until the end of the first oven's clean cycle.

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 warm sudsy water 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.

Power failure

If a flashing time of day is in the display, you have experienced a power failure. Reset the clock.

Clock

The clock must be set for the automatic oven timing functions to work properly.

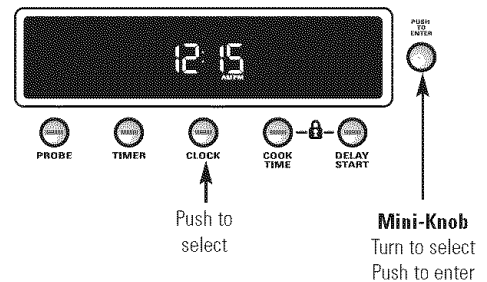
The time of day clock **cannot** be changed during Delay Start. (It can be changed during a regular bake or broil operation.)

To set the clock

- 1 Push the **CLOCK** button.
- 2 Turn the Mini-Knob to select the time of day and push it to enter.

NOTE: While setting, the time will roll around from AM to PM.

Double oven display shown.



Control lockout

Allows you to lock out all controls so that the Oven Mode knob, Temperature knob and the control panel buttons cannot be activated when set.

NOTE: On double oven models, this activates this feature for both ovens.

To lock/unlock the controls:

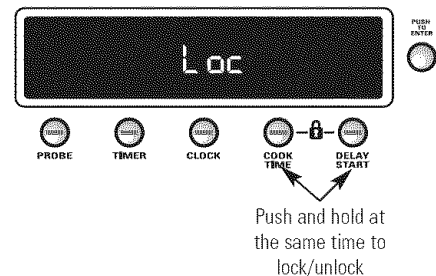
- 1 Push and hold the **COOK TIME** and **DELAY START** buttons at the same time for 3 seconds until the control beeps and the display shows "Loc." After locking the controls, the time of day will appear in the display.
- 2 To unlock, push and hold the **COOK TIME** and **DELAY START** buttons at the same time. ("Loc." will appear in the display). Hold for 3 seconds until the control beeps and "Loc" disappears from the display.

When this feature is on and the controls are attempted to be set, the display will show "Loc."

NOTES:

- If locked while a cooking, cleaning or timed function are in operation, they will be cancelled.
- The adjustment will be retained in memory after a power failure.

Double oven display shown.



Timer

NOTE: The timer is independent of all the other functions and it does not control the oven.

You may program the timer to time cooking or other household activities for up to 11 hours and 59 minutes.

To set the timer:

- 1 Push the **TIMER** button.
- 2 Turn the Mini-Knob to select the length of time for the timer up to 11 hours and 59 minutes and push to enter it.

*On double oven models, a second timer may be set by pressing the **TIMER** button twice.*

The timer display will show hours and minutes counting down 1 minute at a time from 24 hours to 1 hour. It will then change to show minutes and seconds counting down until the last minute is reached. The control will beep and the display will show seconds until the timer counts down to :00.

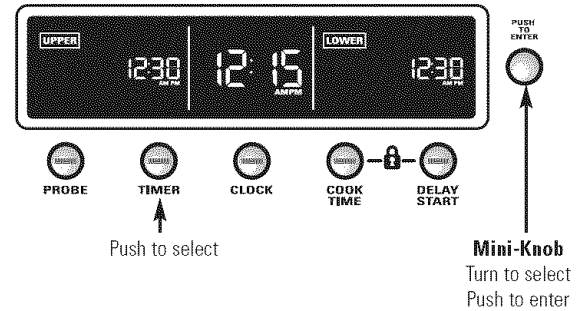
When the timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the **TIMER** button is pushed.

The 6-second tone can be cancelled by following the steps in *Tones at the end of a timed cycle* in the *Special Features* section.

To cancel the timer:

- 1 Push the **TIMER** button.
- 2 Turn the Mini-Knob to :00 and push to enter.

Double oven display shown.



Special features of your oven control

Your oven has additional Special Features that you may choose to use.

They remain in the control's memory until the steps are repeated. The Special Features will remain in memory after a power failure.

Either the Oven Mode knob and/or the Temperature knob must be turned to OFF.

On double oven models, either the Oven Mode knob or the Temperature knob will have to be turned to OFF for each oven.

NOTE: While in the Special Features mode, if the Mini-Knob is not pushed to enter a choice after 60 seconds, the mode will be cancelled (without changes) and the time of day will return to the display.

The following are the features and how you may activate them.

Oven thermostat adjustment

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 thermostat yourself.

To adjust the oven thermostat:

1 Push and hold the **PROBE** and **DELAY START** buttons at the same time for 4 seconds until the display shows SF (Special Features).

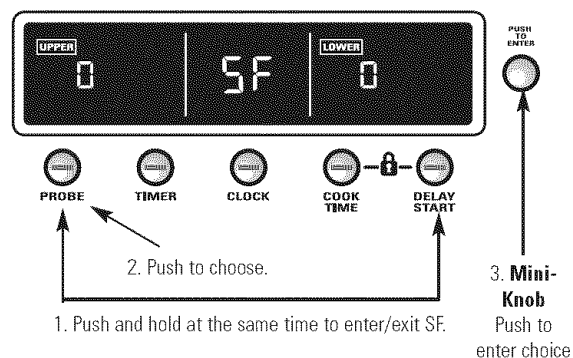
2 Push the **PROBE** button. A "0" will show in the display.

*On double wall oven models, a "0" will show in both the upper and lower oven displays. Push the **PROBE** button a 2nd time ("UPPER" will show in the display) to set the upper oven, and push **PROBE** a 3rd time ("LOWER" will show in the display) to set the lower oven.*

3 Turn the Mini-Knob to adjust the oven thermostat up to 35°F hotter or (-) 35°F cooler in 1°F increments.

4 Push the Mini-Knob to enter your choice.

Double oven display shown.



5 Push and hold the Mini-Knob for 5 seconds to exit SF (Special Features) and return to the time of day clock.

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 temperatures; it does not affect broiling, convection or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

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 **TIMER** button is pushed. This continuous 6-second beep may be cancelled. To cancel the 6-second beep:

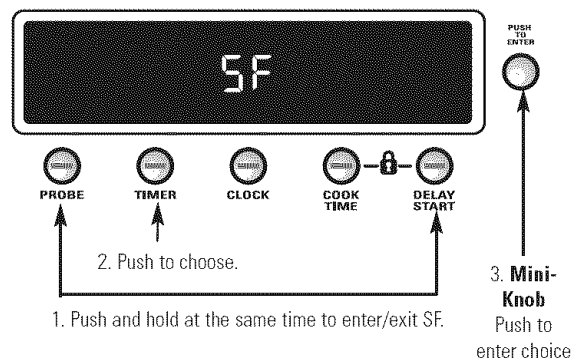
1 Push and hold the **PROBE** and **DELAY START** buttons at the same time for 4 seconds until the display shows SF (Special Features).

2 Push the **TIMER** button to choose between:
con SF bEEP – Continuous Beeps – Reminder beeps will sound after a timed cycle has ended until the **TIMER** button is pushed.
SF bEEP – No beeps – The reminder beeps after a timed cycle is cancelled.

3 Push the Mini-Knob to enter your choice.

4 Push and hold the Mini-Knob for 5 seconds to exit SF (Special Features) and return to the time of day clock.

Double oven display shown.



NOTE: On double oven models, this cancels the end-of-cycle tone for both ovens.

12-hour, 24-hour or clock blackout

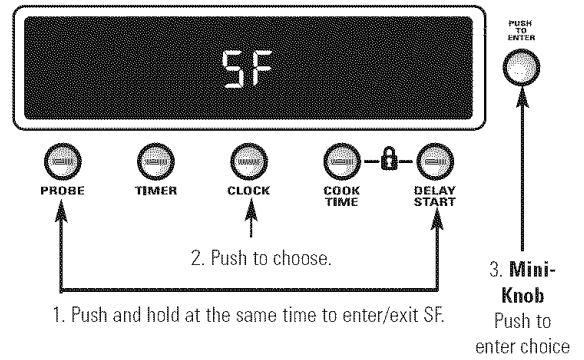
Your control is set to use a 12-hour clock. If you would prefer to have a 24-hour military time clock or black out the clock display, follow the steps below.

- 1 Push and hold the **PROBE** and **DELAY START** buttons at the same time for 4 seconds until the display shows SF (Special Features).
- 2 Push the **CLOCK** button to choose between:
 - 12 hr – 12 hour clock with AM and PM.
 - 24 hr – 24 hour clock – military time.
 - OFF – blacks out the clock from the display.

- 3 Push the Mini-Knob to enter your choice.
- 4 Push and hold the Mini-Knob for 5 seconds to exit SF (Special Features).

NOTE: If the clock is in the black-out mode, you will not be able to use the Delay Start function.

Double oven display shown.



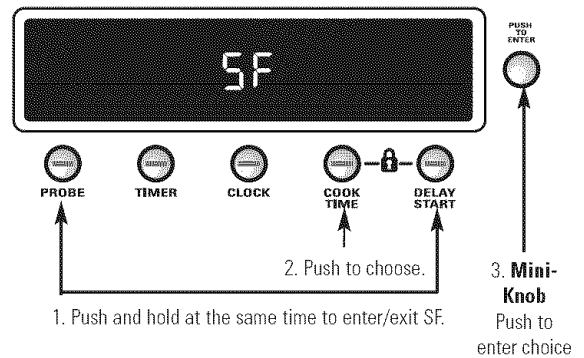
Tone volume

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

- 1 Push and hold the **PROBE** and **DELAY START** buttons at the same time for 4 seconds until the display shows SF (Special Features).
- 2 Push the **COOK TIME** button to choose between:
 - 1 SF bEEP – Quietest Beep Volume.
 - 2 SF bEEP – Middle Beep Volume.
 - 3 SF bEEP – Loudest Beep Volume.
- 3 Push the Mini-Knob to enter your choice.
- 4 Push and hold the Mini-Knob for 5 seconds to exit SF (Special Features) and return to the time of day clock.

NOTE: On double oven models, this activates this special feature for both ovens.

Double oven display shown.



Sabbath Feature, 12-hour shut-off or no shut-off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions. If you wish to turn off this feature, follow the steps below.

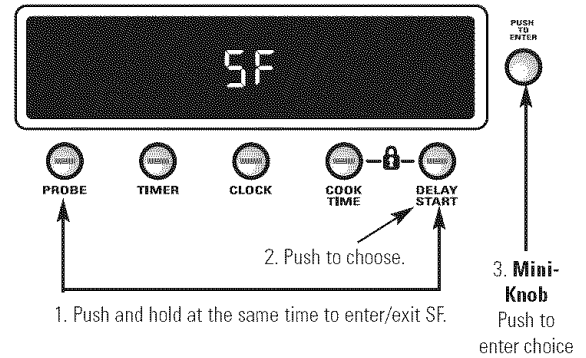
- 1 Push and hold the **PROBE** and **DELAY START** buttons at the same time for 4 seconds until the display shows SF (Special Features).
- 2 Push the **DELAY START** button to choose between:
 - 12 SF Shdn** – The oven will automatically turn off after 12 hours.
 - no SF Shdn** – The oven will not automatically turn off after 12 hours.
 - SabbAth** – Designed for use on the Jewish Sabbath and Holidays.

The Sabbath feature can be used for baking/roasting only. It cannot be used for convection, broiling, self-cleaning or Delay Start cooking.

When the Sabbath Feature is set, the oven light and all audible beeps will be disabled. The feature will also provide a random delay period, of approximately 30 seconds to 1 minute, before the oven will turn on once it is set to BAKE.
- 3 Push the Mini-Knob to enter your choice.
- 4 Push and hold the Mini-Knob for 5 seconds to exit SF (Special Features) and return to the time of day clock.

NOTE: On double oven models, this activates this special feature in both ovens.

Double oven display shown.



Care and Cleaning

Wall Oven

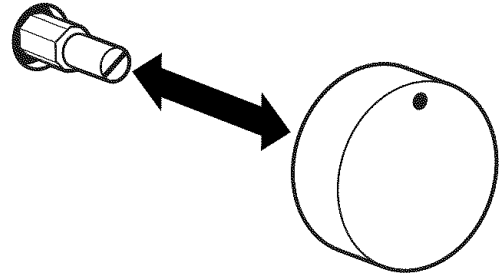
BE SURE ELECTRICAL POWER IS OFF AND ALL SURFACES ARE COOL BEFORE CLEANING ANY PART OF THE OVEN.

Control panel and knobs

Clean up spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Do not use abrasives of any kind on the control panel or knobs.

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.



NOTE: The Mini-Knob is not removable.

Oven heating elements

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

The bake element is not exposed and is under the oven floor. If spillovers, residue or ash accumulate on the oven floor, wipe up before self-cleaning.

Broiler pan and grid

After broiling, remove the broiler pan and grid 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.

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

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

Do not store a soiled broiler pan or grid anywhere in the oven.

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

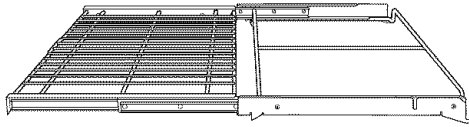


Oven racks

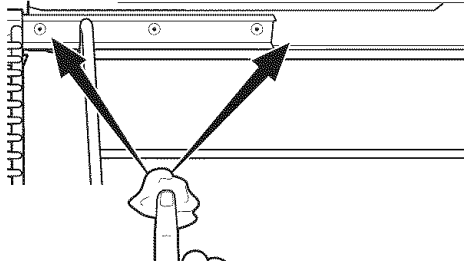
The racks may remain in the oven during the self-cleaning cycle without being damaged.

Periodically, after several self-clean cycles, the oven racks may need to be lubricated using the Graphite Lubrication shipped with your wall oven. To order additional Graphite Lubrication, call our National Parts Center **800.626.2002** and reference **WB02T10303**.

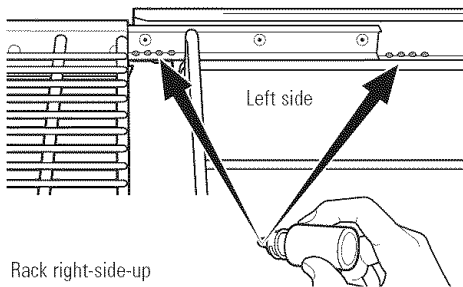
- 1 Remove rack from the oven. See the *Full extension oven racks* section.
- 2 Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy clean up.



- 3 If there is debris in the slide tracks, wipe it away using a paper towel. **NOTE:** Any graphite lubricant wiped away must be replaced.

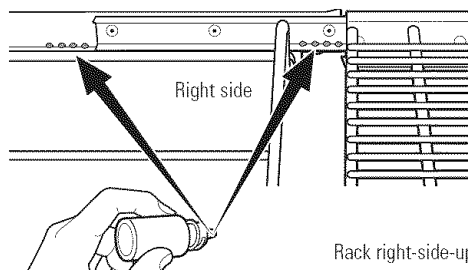


- 4 Shake the graphite lubricant before opening it. Starting with left slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.



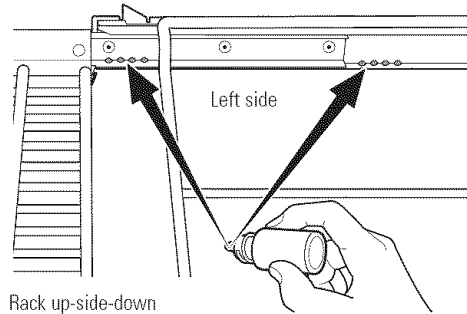
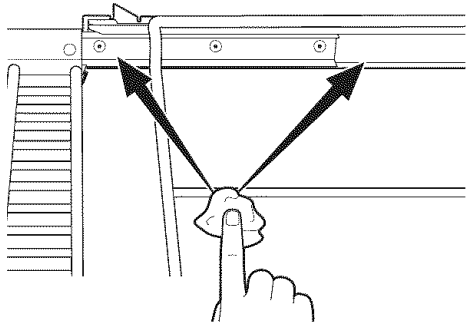
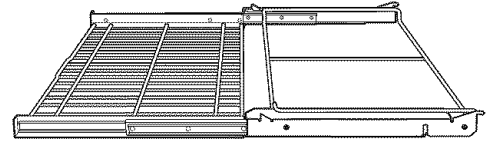
Rack right-side-up

- 5 Repeat for the right slide mechanism of the rack.

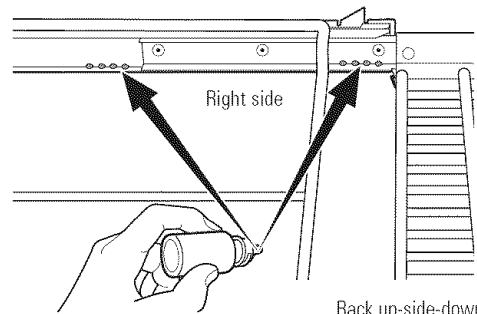


Rack right-side-up

- 6 Open and close the rack several times to distribute the lubricant.
- 7 Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.



Rack up-side-down



Rack up-side-down

- 8 Close the rack, turn rack right-side-up and place in the oven. See the *Full extension oven racks* section.

- 9 Repeat above steps for each rack.

NOTE: Do not spray with Pam® or other lubricant sprays.

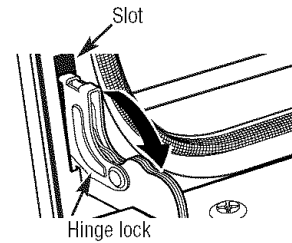
Lift-off oven door—removal

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

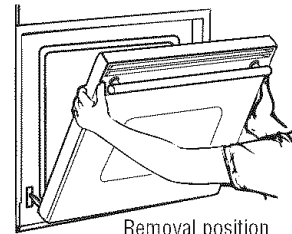
Do not lift the door by the handle.

To remove the door:

- 1 Fully open the door.
- 2 Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
- 3 Firmly grasp both sides of the door *at the top*.
- 4 Close door to the door removal position, which is most of the way and lift it up and out until the hinge arm is clear of the slot.



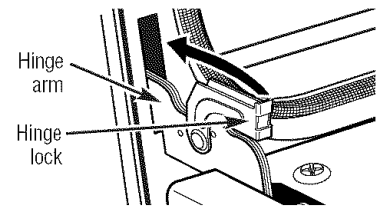
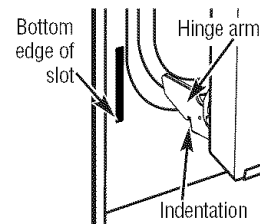
Pull hinge locks down to unlock



Removal position

To replace the door:

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



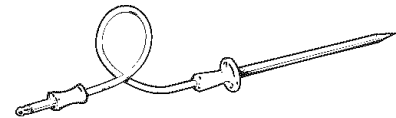
Push hinge locks up to lock

Probe

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

Do not immerse the temperature probe in water.

Do not store the temperature probe in the oven.



Oven lights

Each oven is equipped with two halogen light assemblies located on the side walls of the oven. The lights come on when the door is opened or when the oven is in a cooking cycle. The oven lights do not come on during self-cleaning or if the Sabbath Feature is set.

Each light assembly consists of a removable light cover with two locking clips, a light compartment with three light bulb sockets and three halogen light bulbs.

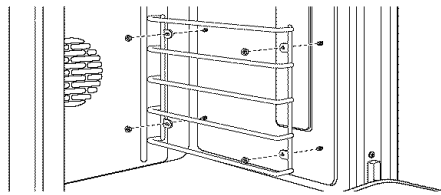
CAUTION: Before replacing the bulb, disconnect electrical power to the oven at the main fuse or circuit breaker panel.

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

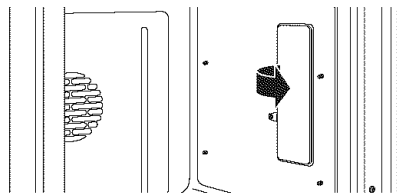
For your safety, do not touch a hot bulb with bare hands or a damp cloth.

To remove:

- 1 Remove the racks from the oven. See the *Full extension oven racks* section.
- 2 Using an adjustable wrench, remove the four nuts holding the rack support over the light assembly.

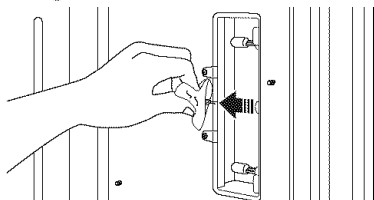


- 3 Remove the glass light cover by pulling its back edge out and rolling it toward you. Do not remove any screws.



NOTE: The two locking clips may fall from the glass light cover. Upon replacement, they will need to be placed in the correct position on the light cover and pressed back into the light compartment until seated.

- 4 Using gloves or a dry cloth, remove the burned-out light bulb by pulling it straight out.



To replace:

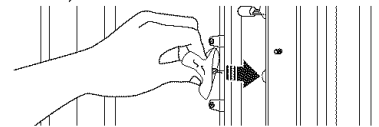
Use a new 120-volt Halogen bulb, with G8 pins, not to exceed 25 watts.

Replacement bulbs may be purchased by calling 800.626.2002. Order Part Number **WB25T10064**.

NOTE: Higher wattage bulbs will damage your oven.

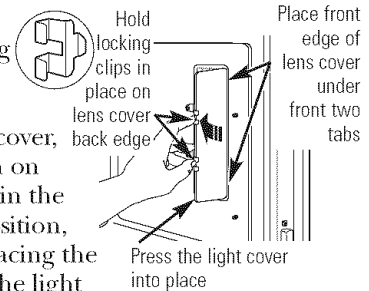
Using gloves or a dry cloth, remove the bulb from its packaging. **Do not touch the bulb with bare fingers.** Oil from bare fingers may cause hot spots on the glass surface and lead to premature failure of the bulb. If you do touch the glass, clean it with alcohol prior to installation.

- 1 Push the bulb straight into the receptacle all the way.



- 2 Replace the light cover, by placing its front edge under the front two tabs in the light compartment. Roll the back edge into place, making sure that it is firmly seated.

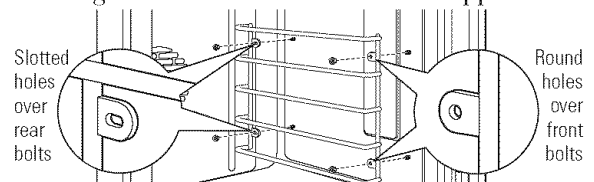
NOTE: If the locking clips fell from the glass lens cover, hold them on the cover, in the correct position, while replacing the cover on the light compartment.



The light cover must be in place when using the oven.

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

- 3 Replace the rack support with the slotted holes over the rear bolts and the round holes over the front bolts. Lightly secure with the four nuts removed earlier, but do not over-tighten or the enamel could be chipped.

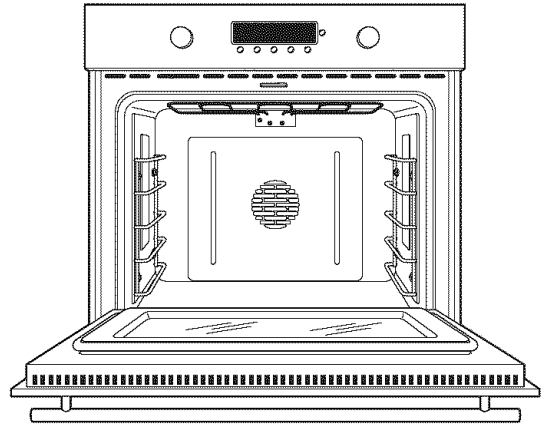


- 4 Replace the racks. See the *Full extension oven racks* section.
- 5 Reconnect electrical power to the oven.

To clean the door

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. Any soap left on the liner causes additional stains when the oven is heated, so be sure to rinse thoroughly.
- The area outside the gasket can be cleaned with a soap-filled scouring pad.
- **Do not rub or clean the door gasket**—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the oven, you should have it replaced.



Outside of the door:

- Depending on your model, see the *Stainless steel surfaces* section or the *Painted surfaces* section.

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, 800.626.2002 or visit ge.com.

Painted surfaces (on some models)

Painted surfaces include the door, top of the control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

*Save time
& money!*

Review the troubleshooting tips on the following pages first and you may not need to call for service.

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> ● A fuse in your home may be blown or the circuit breaker tripped. ● The oven controls are not properly set. ● The oven controls are set for cleaning. If necessary, allow the oven to cool; then open the door. ● Make sure the Oven Mode knob is set to BAKE and the Temperature knob is set to a temperature.
OVEN LIGHT(S) DO NOT WORK	<ul style="list-style-type: none"> ● The light bulb is defective. Replace the bulb. ● The oven is self-cleaning or the Sabbath feature is set. The oven lights do not come on during self-cleaning or if the Sabbath feature is set.
FOOD DOES NOT BAKE OR ROAST PROPERLY	<ul style="list-style-type: none"> ● The oven controls are improperly set. See the <i>Baking or Roasting</i> section. ● Oven not preheated for a long enough time (use approximately 10 to 15 minutes). ● Incorrect cookware or cookware of improper size being used. See the <i>Pan placement</i> section. ● Racks in the wrong position. See the <i>Baking or Roasting</i> section. ● Use a foil tent to slow down browning during roasting. ● Oven thermostat needs adjustment. See the <i>Oven thermostat adjustment</i> section.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> ● This model is designed for closed door broiling only. Close the door. Always broil with the door closed. ● The oven controls are not set at BROIL. See the <i>Broiling</i> section. ● The probe is plugged into the outlet in the oven. Remove the probe from the oven. ● Improper rack position being used. ● Food is being cooked in a hot pan. Use the broiling pan and grid that came with your oven. ● Cookware is not suited for broiling. 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. ● In some areas the power (voltage) may be low. Preheat the broil element for approximately 10 to 15 minutes. ● The probe is plugged into the outlet in the oven. Remove the probe from the oven.
OVEN WILL NOT SELF CLEAN	<ul style="list-style-type: none"> ● The oven temperature is too high to set a self-clean operation. Allow the oven to cool below the locking temperature and reset the controls. ● The controls are not properly set. See the <i>Self-Cleaning Oven</i> section.
“CRACKING” OR “POPPING” SOUND DURING CLEANING	<ul style="list-style-type: none"> ● This is normal. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.
EXCESSIVE SMOKING OCCURS DURING CLEANING	<ul style="list-style-type: none"> ● Excessive soil. Turn the Oven Mode and the Temperature knobs to OFF. Open the windows to rid the room of smoke. Wait until the locked door indicator light goes off. Wipe up excess soil and reset the clean cycle.
OVEN NOT CLEAN AFTER A CLEAN CYCLE	<ul style="list-style-type: none"> ● The oven was heavily soiled. Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again. ● Oven is connected to a 208V electrical supply. Set your cleaning time for 5 hours. ● The oven controls are not properly set. See the <i>Self-Cleaning Oven</i> section.
OVEN RACKS ARE DIFFICULT TO SLIDE	<ul style="list-style-type: none"> ● The racks were cleaned in the self-clean cycle and now need periodic lubrication. Do not spray with Pam® or other lubricant sprays. See <i>Full extension oven racks</i> in the <i>Care and Cleaning</i> section.

The Problem Solver

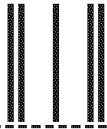
Wall Oven

Save time
& money!

PROBLEM	POSSIBLE CAUSE
CLOCK AND TIMER DO NOT WORK	<ul style="list-style-type: none"> • A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker. • Oven controls improperly set. See the <i>Clock and Timer</i> sections.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> • Oven thermostat needs adjustment. See the <i>Oven thermostat adjustment</i> section.
OVEN DOOR WILL NOT OPEN AFTER A CLEAN CYCLE	<ul style="list-style-type: none"> • The oven is too hot. Allow the oven to cool below locking temperature.
LOCKED FLASHES IN THE DISPLAY	<ul style="list-style-type: none"> • The self-clean cycle has been selected but the door is not closed. Close the oven door.
LOCKED LIGHT IS ON WHEN YOU WANT TO COOK	<ul style="list-style-type: none"> • The oven door is locked because the temperature inside the oven has not dropped below the locking temperature. Turn the Oven Mode and the Temperature knobs to OFF. Allow the oven to cool.
F9 FLASHES IN THE DISPLAY	<ul style="list-style-type: none"> • The oven has a function error code. Turn the Oven Mode and the Temperature knobs to OFF. Allow the oven to cool for one hour. Put the oven back into operation. • Disconnect all power to the oven for 30 seconds and then reconnect power. If the function error code repeats, call for service.
DISPLAY GOES BLANK	<ul style="list-style-type: none"> • A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker. • The clock is in the black-out mode. See the <i>Special Features</i> section.
DISPLAY FLASHES	<ul style="list-style-type: none"> • Power failure. Reset the clock.
UNABLE TO GET THE DISPLAY TO SHOW SF	<ul style="list-style-type: none"> • The PROBE and the DELAY START buttons must be pushed at the same time and held for 4 seconds.
“PROBE” APPEARS IN THE DISPLAY	<ul style="list-style-type: none"> • This is reminding you to enter a probe temperature after plugging in the probe. Enter a probe temperature.
POWER OUTAGE, CLOCK FLASHES	<ul style="list-style-type: none"> • Power outage or surge. Reset the the clock. If the oven was in use, you must reset it by pushing the CLOCK button, turning and pushing the Mini-Knob to enter.
STEAM FROM THE VENT	<ul style="list-style-type: none"> • When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.
“BURNING” OR “OILY” ODOR EMITTING FROM THE VENT	<ul style="list-style-type: none"> • This is normal in a new oven and will disappear in time.
STRONG ODOR	<ul style="list-style-type: none"> • This is temporary. An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.
FAN NOISE	<ul style="list-style-type: none"> • A cooling fan or a convection fan (depending on the function you are using) may turn on. This is normal. The cooling fan will turn on to cool internal parts. It may run after the oven is turned off. The convection fan may cycle on and off until the function is over or the door is opened.

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

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GE Appliances

Consumer Product Ownership Registration

Important Mail Today

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 completing this registration, write your model and serial numbers in this manual. You will need this information should you require service. The service number in the USA: 800.444.1845. In Canada: 1.888.880.3030.

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

Important: To ensure that your product is registered, mail the separate product registration card. If the separate product registration card is missing, fold and mail the form below. No envelope is needed.

FOLD HERE

Consumer Product Ownership Registration

Important
Mail
Today!

Product
Wall Oven

Model

Serial

Mr. Ms. Mrs. Miss

First Name _____ Last Name _____

Street Address _____

Apt. # _____

City _____ State _____ Zip Code _____

Date Placed In Use Month _____ Day _____ Year _____ Phone Number _____ - _____ - _____



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

GE Answer Center®

***In the USA:
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Whatever your question about any Monogram major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.

OR

Visit our Website at: ge.com

In Canada, call 1.888.880.3030.

In-Home Repair Service

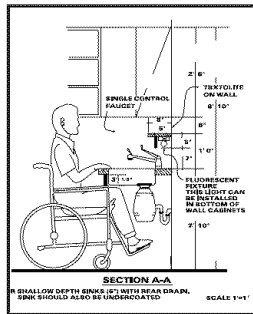
***In the USA:
800.444.1845***

***In Canada:
1.888.880.3030***

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.

For Customers With Special Needs...

***In the USA:
800.626.2000***



GE offers a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800.TDD.GEAC (800.833.4322) to request information or service.

Service Contracts

***In the USA:
800.626.2224***

***In Canada:
1.888.880.3030***

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories

***In the USA:
800.626.2002***

***In Canada:
1.888.880.3030***

Individuals qualified to service their own appliances can have parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this manual cover procedures intended 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.

YOUR MONOGRAM WALL OVEN WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty. Please have serial number and model number available when calling for service.

WHAT IS COVERED

From the Date of the Original Purchase

LIMITED ONE-YEAR WARRANTY

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

.....
This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii, Washington, D.C. or Canada. If the product is located in an area where service by our Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized Service location for service. In Alaska the warranty is the same except that you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, in the USA call 800.444.1845. In Canada: 888.880.3030.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.
 - Replacement of house fuses or resetting of circuit breakers.
 - Damage to the product caused by accident, fire, floods or acts of God.
 - Damage after delivery.
 - Failure of the product if it is used for other than its intended purpose or used commercially.
 - Improper installation, delivery or maintenance.
- If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Incidental or consequential damage caused by possible defects with this appliance.
 - 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.

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

Warrantor in USA: General Electric Company,
Louisville, KY 40225

Warrantor in Canada: Camco Inc.

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