

Electric Ranges

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Models

*Coil Top and
Radiant Top Models*

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label on the front of the range behind the storage drawer or behind the range door.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

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



⚠ WARNING ANTI-TIP DEVICE

All ranges can tip and injury could result.

To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied. If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB2X7909.



Make sure the device is installed and engaged properly.

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



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



IMPORTANT SAFETY NOTICE

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.

Fluorescent light bulbs contain mercury. If your model has a surface light, you must recycle the fluorescent light bulb according to local, state and federal codes.



SAFETY PRECAUTIONS

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

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



SAFETY PRECAUTIONS

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

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

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

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

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

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

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

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

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

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

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

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

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

- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.

- Teach children not to play with the controls or any other part of the range.

- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.

- Always keep wooden and plastic utensils and canned food a safe distance from your range.

- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!



COOK MEAT AND POULTRY THOROUGHLY...

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



SURFACE COOKING UNITS (all models)

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

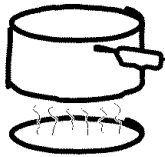
- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Always turn the surface units off before removing cookware.
- When preparing flaming foods under the vent hood, turn the fan on.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Keep an eye on foods being fried at high or medium high heat settings.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Do not leave plastic or flammable items on the cooktop—they may melt or ignite if left too close to the vent.



COIL SURFACE UNITS *(on some models)*

To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the OFF position and all coils are cool before attempting to lift or remove a unit.

- Clean the cooktop with caution. If a wet sponge is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- Do not immerse or soak the removable surface units. Do not put them in a dishwasher.
- Be sure the drip pans and the vent duct are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Do not use aluminum foil to line the drip pans or anywhere in the oven except as described in this manual. Misuse could result in a shock, fire hazard or damage to the range.



RADIANT SURFACE UNITS *(on some models)*

Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.

- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- Never use the glass cooktop surface as a cutting board.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.
- Do not stand on the glass cooktop. The weight may cause the top to break.
- Avoid heating an empty pan. Doing so may damage the cooktop and the pan.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- **NOTE:** We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see *Cleaning the glass cooktop* section.
- When the cooktop is cool, use only the recommended cleaning cream to clean the cooktop.
- To avoid possible damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot.
- After cleaning, use a dry cloth or paper towel to remove all cleaning cream residue.
- Read and follow all instructions and warnings on the cleaning cream labels.
- Large scratches or impacts to cooktops can lead to broken or shattered glass.
- Do not lift the cooktop on models with radiant surface units. Lifting the cooktop can lead to damage and improper operation of the range.
- Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!



OVEN

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

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



SELF-CLEANING OVEN (on some models)

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Before self-cleaning the oven, remove the broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Clean only parts listed in this Owner's Manual.
- Take the shelves out of the oven before you begin the self-clean cycle or they may discolor.



WARMING DRAWER (on some models)

- The purpose of the warming drawer is to hold hot cooked foods at serving temperature. Always start with hot food; cold food cannot be heated or cooked in the warming drawer.
 - Do not use the drawer to dry newspapers. If overheated, they can catch on fire.
 - Do not leave paper products, plastics, canned food or combustible materials in the drawer.
 - Never leave jars or cans of fat drippings in or near your drawer.
 - Do not warm food in the drawer for more than two hours.
 - Never place, use or self-clean the lower oven drawer pan in the upper oven.
 - **Do not touch the heating element or the interior surface of the drawer.** These surfaces may be hot enough to burn.
- REMEMBER:** The inside surface of the drawer may be hot when the drawer is opened.
- Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
 - Do not use aluminum foil to line the lower oven drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.



PREPARATION

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

Installing

The range should be installed on a 1/4 inch thick sheet of plywood (or similar material) as follows:

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

Leveling

Leveling screws are located on each corner of the base of the range. Remove the bottom drawer and you can level the range on an uneven floor with the use of a nutdriver or channel locks.

To remove the drawer, pull the drawer out all the way, tilt up the front and take it out. To replace the drawer, insert glides at back of the drawer beyond stop on the range glides. Lift drawer if necessary to insert easily. Let the front of drawer down, then push in to close.

One of the rear leveling screws will engage the Anti-Tip device. Allow for some side to side adjustment. Allow a minimum clearance of 1/8" between the range and the leveling screw that is to be installed into the Anti-Tip device.



READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

SAVE THESE INSTRUCTIONS

Using the surface units. (on touch pad-controlled models)

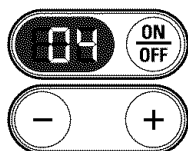
Throughout this manual, features and appearance may vary from your model.

Surface Unit Cook Settings

The controls for the radiant surface units allow for 10 different heat settings: LO, 2–9 and HI. The heating element may not visibly glow at low heat settings.

NOTE: When changing from a high heat setting to a lower heat setting, the surface unit may stop glowing. This is normal. The unit is still on and hot.

NOTE: This cooktop has a rapid heat-up feature. If the cooktop is cool when turned on, it will glow red for a short period of time until the desired power setting is reached.

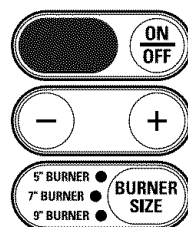


Single Surface Unit—Cook Settings

To turn on a single surface unit:

- 1 Touch the **ON/OFF** pad, then touch the **+** or **-** pads.
- 2 Use the **+** or **-** pads to choose the desired power setting.

To turn off a single surface unit, touch the **ON/OFF** pad again.



Tri-Ring Burner

To use the multi-size burner:

- 1 Touch the **ON/OFF** pad for the front right surface unit.
- 2 Use the **+** or **-** pads to set the desired power setting.
- 3 Touch the **BURNER SIZE** pad as needed to select the desired burner size. When first selected, the 9 inch size is on. Touch again for the 7 inch and again for the 5 inch.

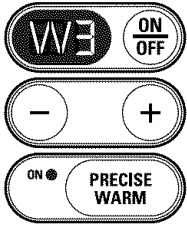
The light next to the **BURNER SIZE** pad indicates which size surface unit is on.

To turn the surface unit off, touch the **ON/OFF** pad.

Using Heat Settings

- At high or medium-high settings, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch on fire.
- It is safe to place hot cookware from the oven or surface units on the glass-ceramic surface when it is cool.

NOTE: Cooktop temperatures increase with the number of surface units that are on. With 3 or more units turned on, surface temperatures are high, so be careful when touching the cooktop. The hot surface indicator light(s) will remain lit after the surface unit is off until the surface has cooled below 150°F.



Precise Warm Feature

To turn on the precise warm feature:

- 1 Touch the **ON/OFF** pad, then touch the **PRECISE WARM** pad. The surface unit will turn on to warmer setting W3 (medium setting).
- 2 Use the **+** or **-** pads to choose additional settings between W1 (lowest setting) and W5 (highest setting).

To change from the warmer settings to regular cooking settings, press the **PRECISE WARM** pad again. The surface unit will be on power setting LO. The surface unit may then be set to the desired regular cooking setting using the **+** or **-** pads. To turn off the surface unit, whether using regular cooking settings or warmer settings, touch the **ON/OFF** pad.

CAUTION: Do not warm food on a **PRECISE WARM** surface unit setting for more than 2 hours.

Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.

Use only cookware recommended for top-of-range cooking.

CAUTION: Always start with hot food. Do not use to heat cold food. **Placing uncooked or cold food on a precise warm setting could result in foodborne illness.**

For best results, all food on **PRECISE WARM** should be covered with a lid or aluminum foil.

Always use pot holders or oven mitts when removing food from a precise warm surface unit as cookware will be hot.

A hot surface indicator light will glow when the glass surface is hot and will remain on until the surface has cooled below 150°F.

Using the surface units. (on knob-controlled models)

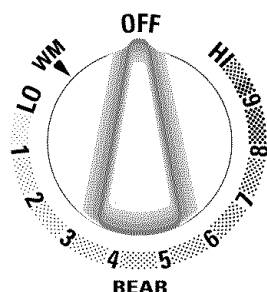
Throughout this manual, features and appearance may vary from your model.

How to Set

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

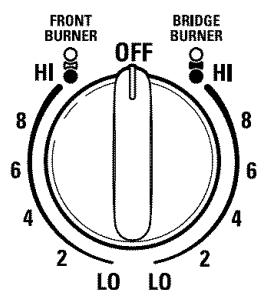
At both **OFF** and **HI** the control **clicks** into position. You may hear slight **clicking** sounds during cooking, indicating the control is keeping the power level you set.

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



Warmer Burner (on some models)

The **WARM** or **WM** (warm) setting (on some models) on the right **REAR** surface unit keeps already heated food warm until ready to serve.

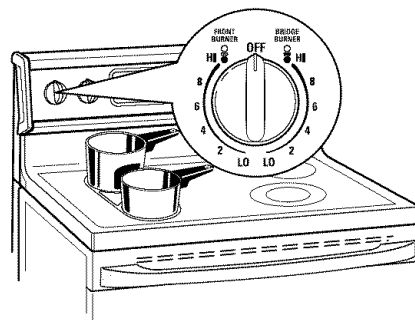


Using the Bridge Burner (on some models)

To use the bridge burner, turn the control knob to the **BRIDGE BURNER** settings.

For full bridge burner operation, turn on the rear burner.

To use only the front burner, turn the control knob to the **FRONT BURNER** settings.



Using the Warming Zone (on some models)

The **WARMING ZONE**, located in the center of the glass cooking surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the **WARMING ZONE** could result in food-borne illness.

On models with a WARMING ZONE pad:

- 1 Touch the **WARMING ZONE SET/OFF** pad.
- 2 Touch the number pads **1, 2** or **3** to select low (1), medium (2) or high (3) warming setting.
- 3 Touch the **START** pad.
- 4 To turn the **WARMING ZONE** off, touch the **WARMING ZONE SET/OFF** pad until **WARMER** disappears from the display.

On models with a WARMING ZONE knob:

Push and turn the control knob to any desired setting.

Always use pot holders or oven mitts when removing food from the **WARMING ZONE**, since cookware and plates will be hot.

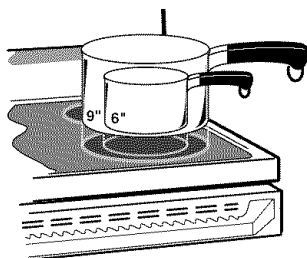
CAUTION: Do not warm food on the **WARMING ZONE** for more than two hours.

NOTE: The **WARMING ZONE** will not glow red like the cooking elements.

Depending on your model, either **HOT** will be displayed or a **HOT** indicator light will glow when the glass surface is hot and will remain on until the surface is cool enough to touch. Lower settings may not heat the glass surface enough to cause the **HOT** indicator light to come on.

A **WARMING ZONE** indicator light will glow when the unit is on.

Use only cookware recommended for top-of-range cooking.



Dual Surface Unit Control Knob (glass cooktops only)

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

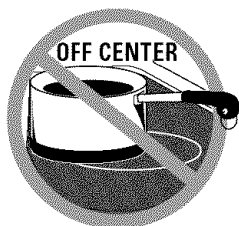
To use the small (6 inch) surface unit, turn the control knob to the **SMALL BURNER** settings.

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

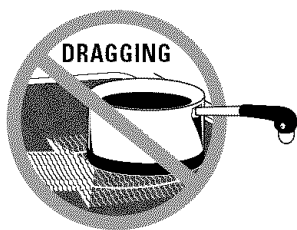
Using the radiant surface units. (glass cooktops only)



Never cook directly on the glass.
Always use cookware.



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



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

About the radiant surface units...

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

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

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

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

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

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

Indicator Lights

On glass cooktops, **HOT** indicator light will glow when any radiant element is turned on, and will remain on until the surface is cooled to approximately 150°F.

Indicator light will:

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

A surface units **ON** indicator light will glow when any surface unit is on.

NOTE: The surface units **ON** indicator light may glow between the surface control settings of **LO** and **OFF**, but there is no power to the surface units.

Temperature Limiter (glass cooktops only)

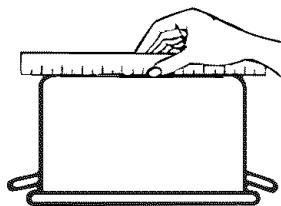
Every radiant surface unit has a temperature limiter.

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

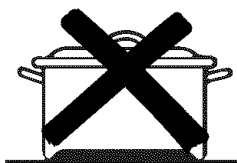
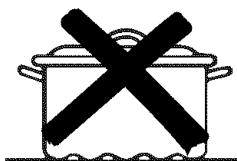
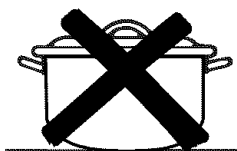
The temperature limiter may cycle the units off for a time if:

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

Selecting types of cookware.



Check pans for flat bottoms by using a straight edge.



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

Surface Cookware Tips (glass models only)

Stainless Steel:
recommended

Aluminum:
heavy weight recommended

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

Copper Bottom:
recommended

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

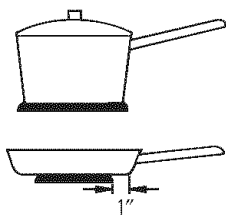
Porcelain Enamel Covered Cast Iron:
recommended

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

Glass-ceramic:
usable, but not recommended

Poor performance. May scratch the surface.

Stoneware:
usable, but not recommended
Poor performance. May scratch the surface.



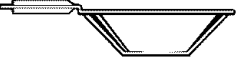
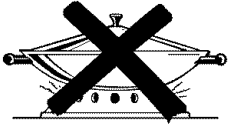
Not over 1 inch.

Surface Cookware Tips (electric coil models only)

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.

Selecting types of cookware.



Use only flat-bottomed woks.

Wok Cooking (electric coil models only)

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

Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous.

Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

Deep Fat Frying

Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

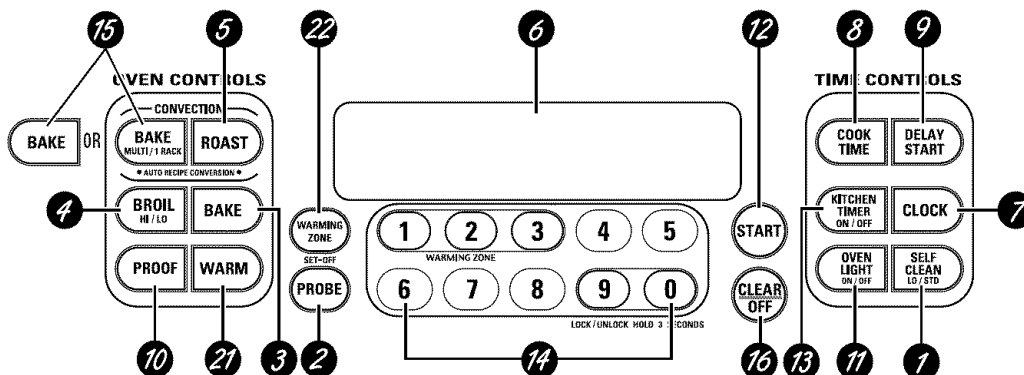
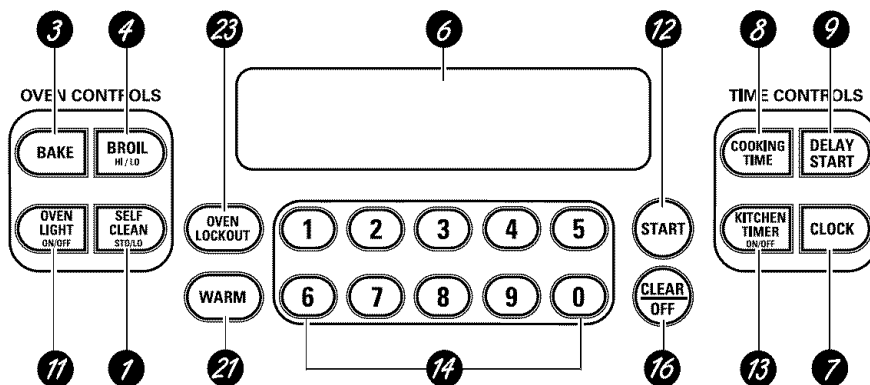
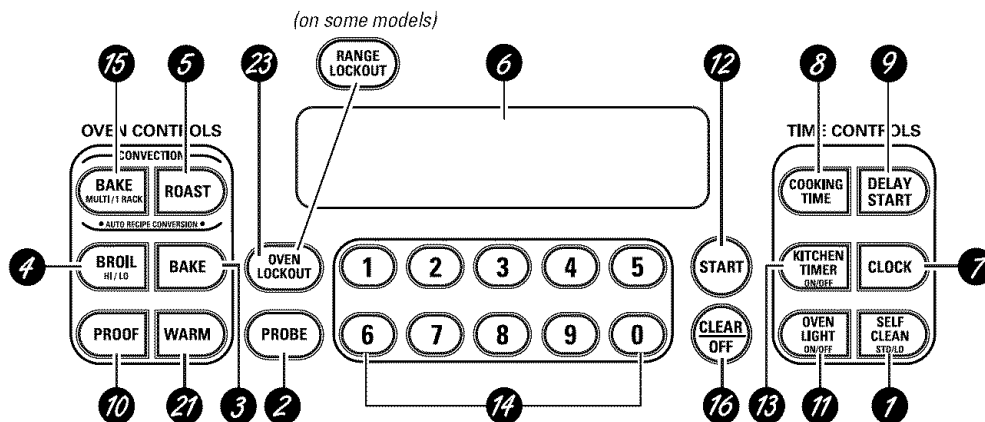
Use recipes and procedures from reputable sources. Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

To prevent burns from steam or heat, use caution when canning.

Oven control, clock and timer features. (on touch pad-controlled models)

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

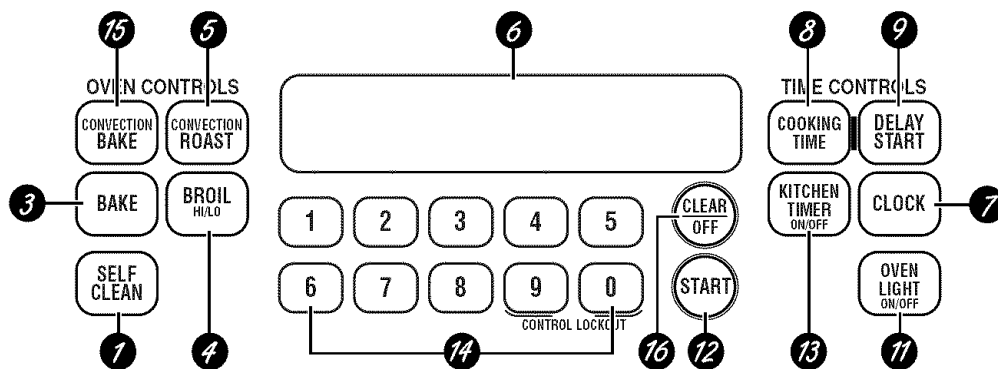
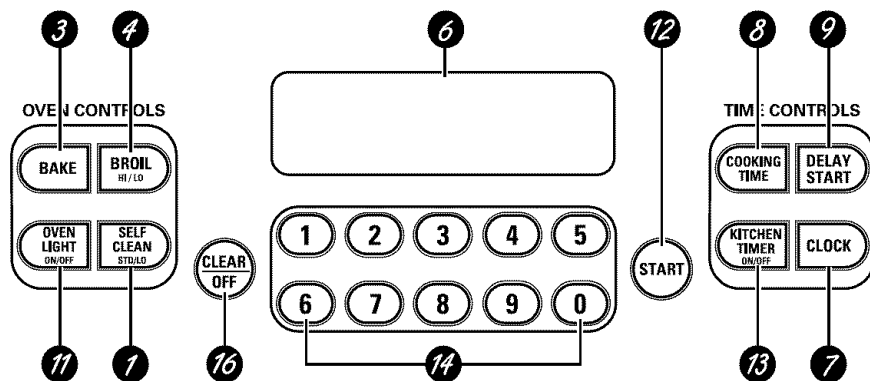
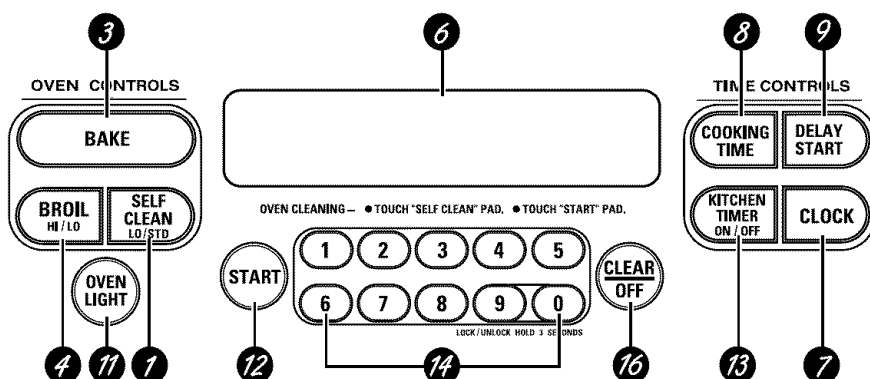
Your model may have one of the following controls.



Oven control, clock and timer features. (on touch pad-controlled models)

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

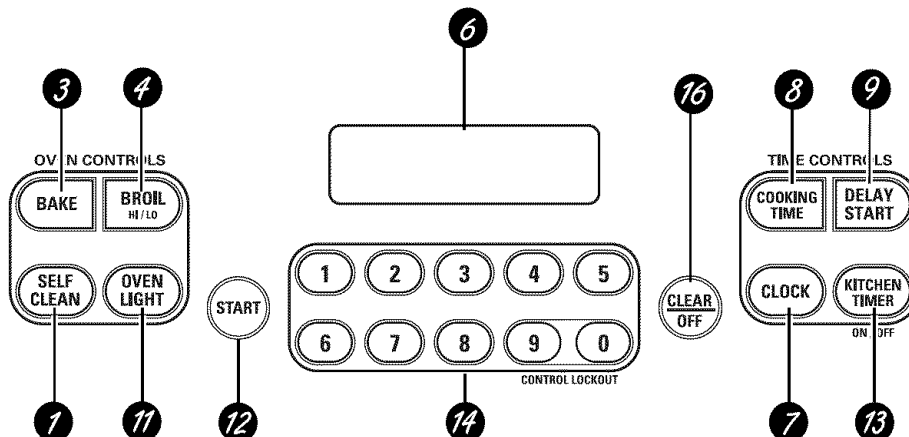
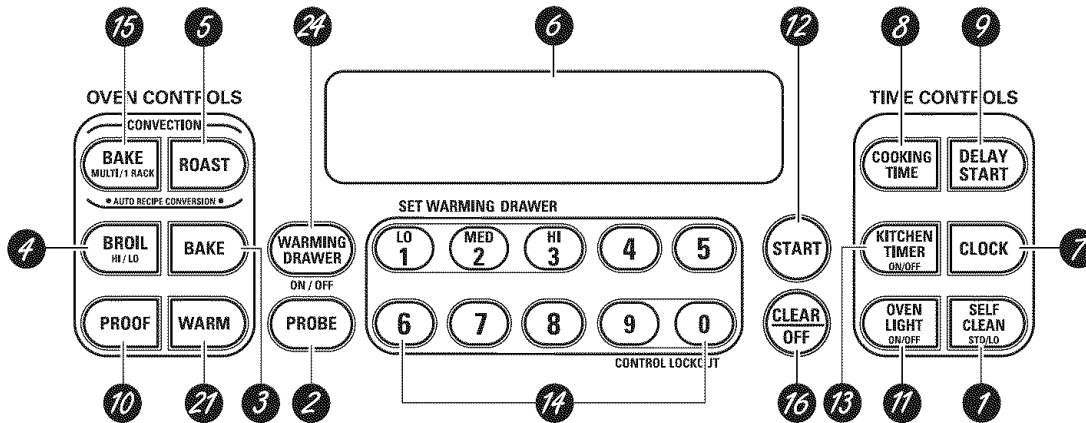
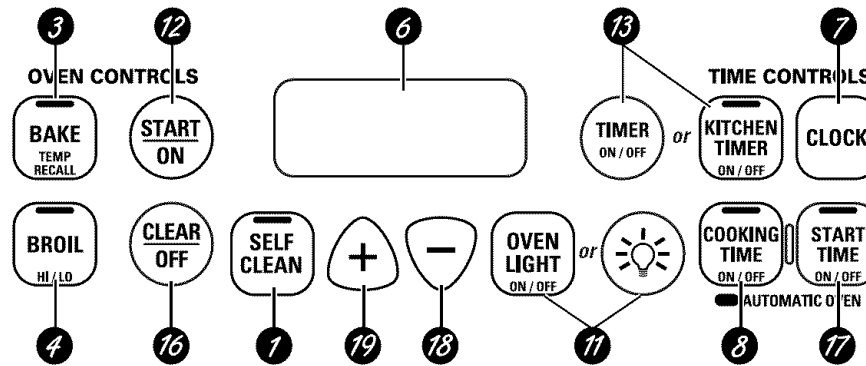
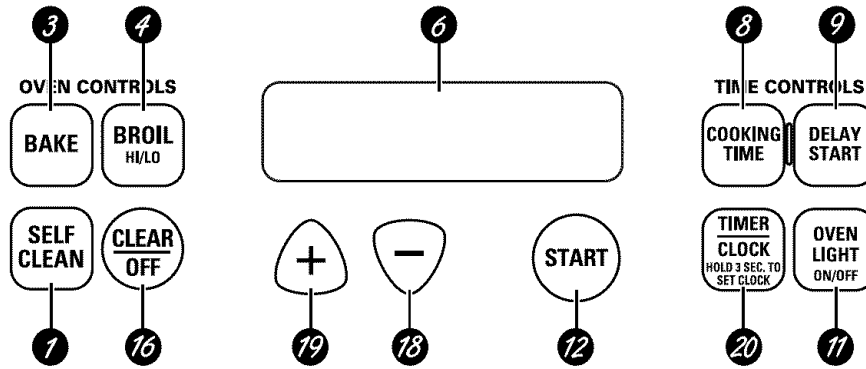
Your model may have one of the following controls.



Oven control, clock and timer features. (on touch pad-controlled models)

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

Your model may have one of the following controls.



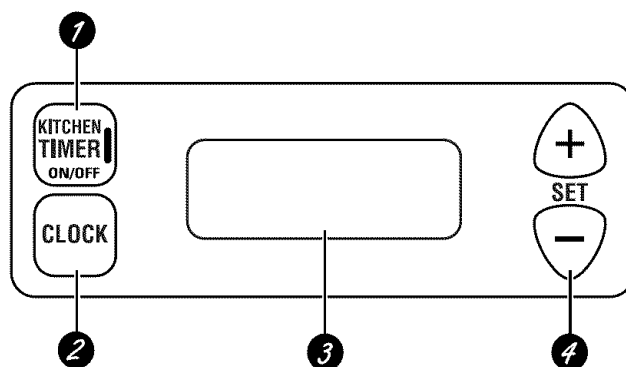
Oven control, clock and timer features. (on touch pad-controlled models)

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

- 1 SELF CLEAN Pad**
Touch this pad to select the self-cleaning function. See the *Using the self-cleaning oven* section.
- 2 PROBE Pad**
Touch this pad when using the probe to cook food to the desired internal temperature.
- 3 BAKE Pad**
Touch this pad to select the bake function.
- 4 BROIL HI/LO Pad**
Touch this pad to select the broil function.
- 5 CONVECTION ROAST Pad**
Touch this pad to select roasting with the convection function.
- 6 Display**
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode (on some models) and the times set for the timer or automatic oven operations.
If "F— and a number or letter" flash in the display and the oven control signals, this indicates a function error code.
If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.
The time of day will flash in the display when there has been a power outage.
- 7 CLOCK Pad**
Touch this pad before setting the clock.
- 8 COOKING TIME or COOK TIME ON/OFF Pad**
Touch this pad and then touch the number pads or the + or – pads (depending on model) to set the amount of time you want your food to cook.
The oven will shut off when the cooking time has run out.
- 9 DELAY START Pad**
Use along with **COOKING TIME** or **SELF CLEAN** pads to set the oven to start and stop automatically at a time you set.
- 10 PROOF Pad**
Touch to select a warm environment useful for rising yeast-leavened products.
- 11 OVEN LIGHT Pad**
Touch this pad to turn the oven light on or off.
On some models, opening the oven door will not automatically turn the oven light on. You may use the oven light switch to turn the light on and off.
- 12 START Pad**
Must be touched to start any cooking or cleaning function.
- 13 KITCHEN TIMER ON/OFF or TIMER ON/OFF Pad**
Touch this pad to select the timer feature.
- 14 Number Pads**
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.
- 15 CONVECTION BAKE Pad**
Touch this pad to select baking with the convection function.
- 16 CLEAR/OFF Pad**
Touch this pad to cancel **ALL** oven operations except the clock and timer.
- 17 START TIME Pad**
Press this pad and the **INCREASE** or **DECREASE** pads to delay the starting of your oven up to 9 hours and 59 minutes.
- 18 DECREASE Pad**
Short taps to this pad will decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
- 19 INCREASE Pad**
Short taps to this pad will increase the time or temperature by small amounts.
Press and hold the pad to increase the time or temperature by larger amounts.
- 20 TIMER/CLOCK Pad**
On some models, press this pad to select the timer feature. Press and hold this pad until the display changes to set the clock.
- 21 WARM Pad**
Touch to keep cooked foods warm. See the *How to Set the Oven for Warming* section.
- 22 WARMING ZONE Pad**
Touch this pad when using the center surface unit to keep food warm until ready to serve.
- 23 OVEN or RANGE LOCKOUT Pad**
Touch, then touch **START** to lock/unlock the range touch pad controls.
- 24 WARMING DRAWER ON/OFF Pad**
Touch to select the warming drawer function.

Oven control, clock and timer features. (on knob-controlled models)

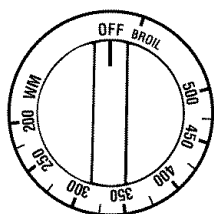
Throughout this manual, features and appearance may vary from your model.



Clock and Timer Features

- 1 KITCHEN TIMER ON/OFF Pad**
Press this pad to select the timer feature.
- 2 CLOCK Pad**
Press this pad before setting the clock.
- 3 Display**
Shows the time of day and the time set for the timer, cook time or start time.
- 4 SET TIME +/- Pads**
These pads allow you to set the clock and timer.

On some models you may use the oven light switch to turn the light on and off when the door is closed.
Your model may have one of the following oven control knobs.

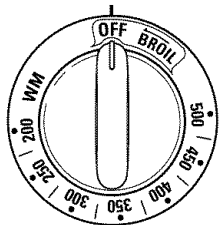


Oven Control Knob

On some models you may use the oven light switch to turn the light on and off when the door is closed.

Turn this knob to the setting you want.
(On some models you must push the knob in before turning.)

The oven cycling light glows until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.



Appearance may vary.

Special features of your oven control. (on models with a **START** pad)

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, touch the **START** pad. The special features will remain in memory after a power failure.

12 Hour 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 or after 3 hours during a broil function.

If you wish to turn **OFF** this feature, follow the steps below.

1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

2 Touch the **CLOCK** pad or **DELAY START** pad (on some models) repeatedly until the display shows **OFF** or **no shdn** (no shut-off).

3 Touch the **START** pad to activate the no shut-off and leave the control set in this special features mode.

Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.

1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

2 Touch the **BROIL HI/LO** pad. The display will show **F** (Fahrenheit). On some models, you will need to touch the **COOKING TIME** and **BROIL HI/LO** pads at the same time.

3 Touch the **BROIL HI/LO** pad again. The display will show **C** (Celsius). On some models, you will need to touch the **COOKING TIME** and **BROIL HI/LO** pads at the same time.

4 Touch the **START** pad.

Tones at the End of a Timed Cycle

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

To cancel the 6 second beep:

1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.

2 Depending on your model, you will need to touch either the **KITCHEN TIMER ON/OFF** pad or the **BROIL HI/LO** pad. The display shows **CON BEEP** (continual beep). Touch the pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)

3 Touch the **START** pad.

Control Lockout

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

- 1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **SELF CLEAN** pad. The display will show **LOC OFF**.
Touch the **SELF CLEAN** pad again. The display will show **LOC ON**.

- 3 Touch the **START** pad to activate the control lockout feature and leave the control set in this special features mode.

When this feature is on and the pads are touched the control will beep and the display will show **LOC**.

NOTE: The control lockout mode will not affect the **CLOCK**, **KITCHEN TIMER ON/OFF** and **TIMER/CLOCK** pads.

Control Lockout (on models with number pads)

Your control will allow you to lock out the touch pads so they cannot be activated when touched or cleaning the glass panel.

To activate this feature:

- 1 Touch the **9** and **0** touch pads at the same time for 3 seconds until the control beeps twice. The display will show **LOC** continuously and the time of day if not blacked out.

NOTE: All cooking and timing functions will be cancelled when locking out the control.

- 2 To unlock the control, touch the **9** and **0** touch pads at the same time for 3 seconds until the control beeps twice, and **LOC** will be removed from the display.

Oven or Range Lockout (depending on model)

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

To lock/unlock the touch pad controls:

- 1 Touch the **OVEN LOCKOUT** or **RANGE LOCKOUT** pad, then touch the **START** pad.
The surface unit displays (on models so equipped) will show **LC** and the oven display will show **Loc On** for several seconds, then they will go blank until a cooking pad is touched.
- 2 To unlock the control, touch the **OVEN LOCKOUT** or **RANGE LOCKOUT** pad, then touch the **START** pad.

If the range control is locked and a cooking pad is touched, the appropriate surface display (on models so equipped) or the oven display will show that the control is locked.

- On models with **OVEN LOCKOUT** only, the oven will be locked out. The knob-controlled surface units will still be active.
- The **RANGE LOCKOUT** mode affects all touch pads. No touch pads will work when this feature is activated.

Special features of your oven control. (on models with a START pad)

Cook and Hold

Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after the cooking function is finished.

To activate this feature, follow the steps below.

- 1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **COOKING TIME** pad. The display will show **Hid OFF**.
Touch the **COOKING TIME** pad again to activate the feature. The display will show **Hid ON**.
- 3 Touch the **START** pad to activate the cook and hold feature and leave the control set in this special features mode.

Using Convection Conversion (on models with a glass control panel only)

By using the Convection Conversion feature you can automatically convert the oven temperature from regular baking to Convection Bake temperatures.

To convert the oven temperature for convection baking, follow the steps below.

- 1 Touch and hold the **CONVECTION BAKE** pad for 4–5 seconds.
- 2 Using the number pads, enter the temperature recommended in the recipe.
- 3 Touch the **START** pad.

The display shows the converted (reduced) temperature. For example, if you entered a recipe temperature of 350°F, the display will show **325°F** when it is converted.

- 4 Touch the **CLEAR/OFF** pad when baking is finished.

NOTE: Conversion must be set each time you want to use it. It is not held in memory.

Changing the Speed of the Increase or Decrease Pads (on some models)

As you use the **INCREASE** or **DECREASE** pads when setting a time or temperature, you may notice the display changes slowly. This special feature allows you to change the speed.

To set the speed you prefer, follow the steps below.

- 1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **INCREASE** pad. The display will show you a set speed between 1 and 5.
- 3 Touch the **INCREASE** pad to increase the speed up to the number 5.
Touch the **DECREASE** pad to decrease the speed down to the number 1.
- 4 Touch **START** to activate the setting and leave the control set in this special features mode.

12 hour, 24 hour or clock black-out.

12 Hour, 24 Hour or Clock Black-Out (on some models)

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 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **CLOCK** or **TIMER/CLOCK** pad once. The display will show **12 hr**. If this is the choice you want, touch the **START** pad.

Touch the **CLOCK** or **TIMER/CLOCK** pad again to change to the 24 hour military time clock. The display will show **24 hr**. If this is the choice you want, touch the **START** pad.

Touch the **CLOCK** or **TIMER/CLOCK** pad again to black-out the clock display. The display will show **OFF**. If this is the choice you want, touch the **START** pad.

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

Clock Black-Out (on some models)

If you have several clocks in your kitchen, you may wish to black-out the time of day display of your range. If so, press the **CLOCK** pad.

Press the **CLOCK** pad twice to retain the time of day after a black-out.

Although you cannot see it, the clock maintains the correct time of day. It will reappear for the duration of any function that displays a Start Time or Cook Time. Press the **CLOCK** pad again to bring back the display.

Tone Volume

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

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds, until the display shows **SF**.
- 2 Touch the **OVEN LIGHT ON/OFF** pad. The display will show **2 BEEP**. This is the middle volume level.
Touch the **OVEN LIGHT ON/OFF** pad again. The display will show **3 BEEP**. This is the loudest volume level.

Touch the **OVEN LIGHT ON/OFF** pad again. The display will show **1 BEEP**. This is the quietest volume level.

For each time the level is changed, a tone will sound to provide an indication of the volume level.

- 3 Choose the desired sound level (**1 BEEP, 2 BEEP, 3 BEEP**).
- 4 Touch the **START** pad to activate the level shown.

Using Auto Recipe™ Conversion

When using convection bake, the Auto Recipe™ Conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures.

This feature is activated so the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350°F and touch the **START** pad, the display will show **CON** and the converted temperature of 325°F.

NOTE: This feature does not convert convection bake cooking times, only regular baking temperatures.

To deactivate the feature:

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **CONVECTION BAKE** or **CONVECTION BAKE MULTI/1 RACK** pad (depending on model). The display will show **CON ON**. Touch the **CONVECTION BAKE** or **CONVECTION BAKE MULTI/1 RACK** pad again. The display will show **CON OFF**.

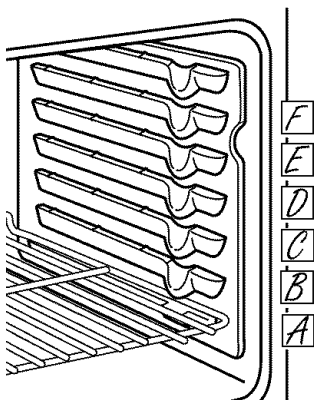
- 3 Touch the **START** pad.

To reactivate the feature, repeat steps 1–3 above but touch the **START** pad when **CON ON** is in the display.

Using the oven.

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

On models with a door latch, do not lock the oven door with the latch during cooking. The latch is used for self-cleaning only.



Depending on your model, the oven will have either 6 (shown) or 5 shelf positions.

Before you begin...

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

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

When placing and removing cookware, pull the shelf out until it stops.

On some models, the bake heating element is under the oven floor. Do not place foods on the oven bottom for cooking.

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

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

CAUTION: When you are using the shelf in the lowest position (A), you will need to use caution when pulling the shelf out. We recommend that you pull the shelf out several inches and then, using two pot holders, pull the shelf out by holding the sides of it. The shelf is low and you could be burned if you place your hand in the middle of the shelf and pull all the way out. Be very careful not to burn your hand on the door when using the shelf in the lowest position (A).

How to Set the Oven for Baking or Roasting

- 1 Touch the **BAKE** pad.
- 2 Touch the number pads or the + or – pads (depending on your model) to set the desired temperature.
- 3 Touch the **START** pad.
To change the oven temperature during **BAKE** cycle, touch the **BAKE** pad and then the number pads or + or – pads (depending on your model) to get the new temperature.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Touch the **CLEAR/OFF** pad when cooking is complete.

On models with an oven control knob, turn the knob to the temperature you desire.

On some models, you must push the knob in before turning.

Turn the knob to **OFF** when cooking is complete.

Do not place foods directly on the oven floor.

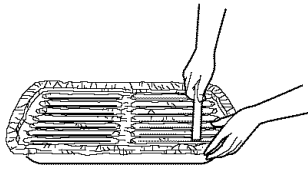
Preheating and Pan Placement

Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature.

On some models, the control will beep when the oven is preheated and the display will show your set temperature. This will take approximately 10–15 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two shelves, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.



Cut slits in the foil just like the grid.

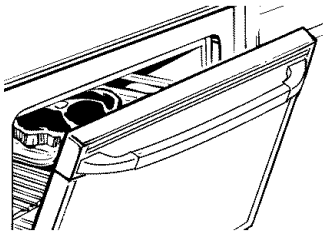
Aluminum Foil

Never cover the oven bottom with 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.

Aluminum foil may also be used to catch a spillover. To do so, place a small sheet of foil on a lower shelf several inches below the food.

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



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

How to Set the Oven for Broiling

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested shelf positions in the *Broiling Guide*.

If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

Use **LO Broil** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

- 3 Touch the **BROIL HI/LO** pad once for **HI Broil**.

To change to **LO Broil**, touch the **BROIL HI/LO** pad again.

- 4 Touch the **START** pad.
- 5 When broiling is finished, touch the **CLEAR/OFF** pad.

On models with an oven control knob, turn the knob to **BROIL**.

On some models, you must push the knob in before turning.

When broiling is finished, turn the knob to **OFF**.

Using the clock and timer. (on some models)

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

To Set the Clock

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

- 1 Touch the **CLOCK** pad once or twice (depending on your model).

On some models, touch and hold the **TIMER/CLOCK** pad.

- 2 Depending on your model, touch the number pads or the **+** or **-** pads.

- 3 Touch the **START** pad.

To Turn Off the Clock Display

If you have several clocks in your kitchen, you may wish to turn off the time of day clock display on your range.

- 1 Touch the **CLOCK** pad once to turn off the time of day display. Although you will not be able to see it, the clock maintains the correct time of day.
- 2 Touch the **CLOCK** pad again to recall the clock display.

To Set the Timer

The timer is a minute timer only. The timer does not control oven operations.

- 1 Touch the **KITCHEN TIMER ON/OFF** or **TIMER/CLOCK** pad (depending on your model).
- 2 Depending on your model, touch the number pads or the **+** or **-** pads until the amount of time you want shows in the display.
*If you make a mistake touch the **KITCHEN TIMER ON/OFF** or **TIMER/CLOCK** pad and begin again.*
- 3 On some models, you will need to touch the **START** pad.

- 4 On some models, when the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER ON/OFF** or **TIMER/CLOCK** pad (depending on your model) is touched.

On models with a **START pad**, the 6 second tone can be canceled by following the steps in the *Special features of your oven control* section under *Tones at the End of a Timed Cycle*.

To clear the tones on models with a control knob, press the pad of the function you are using.

To Reset the Timer

If the display is still showing the time remaining, you may change it by touching the **KITCHEN TIMER ON/OFF** or **TIMER/CLOCK** pad (depending on your model), then touch the number pads or the **+** or **-** pads (depending on your model) until the time you want appears in the display.

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by touching the **KITCHEN TIMER ON/OFF** or **TIMER/CLOCK** pad (depending on your model) and then touching the number pads or the **+** or **-** pads (depending on your model) to enter the new time you want.

To Cancel the Timer

Touch the **KITCHEN TIMER ON/OFF** or **TIMER/CLOCK** (depending on your model) pad twice.

End of Cycle Tones (on some models)

Clear the tones by pressing the pad of the function you are using.

Power Outage

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

To reset the clock, touch the **CLOCK** pad twice. Enter the correct time of day by touching the **+** or **-** pads. Touch the **START/ON** pad.

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

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

NOTE: 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. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

On models with a door latch, do not lock the oven door with the latch during cooking. The latch is used for self-cleaning only.

How to Set an Immediate Start and Automatic Stop (on models with pads only)

- 1 Touch the **BAKE** pad.
- 2 Using the number pads or the **+** or **-** pads (depending on your model), enter the desired temperature.
- 3 Touch the **COOKING TIME** pad.
NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.
- 4 Using the number pads or the **+** or **-** pads (depending on your model), enter the desired baking time.
- 5 Touch the **START** pad.

The display shows either the oven temperature that you set or the cooking time countdown. The cook time will begin to count down. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, 3 beeps will sound.

At the end of timed baking, the oven will turn off. The end of cycle tone will sound.

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

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

How to Set a Delayed Start and Automatic Stop (on models with pads only)

- 1 Touch the **BAKE** pad.
- 2 Using the number pads or the **+** or **-** pads (depending on your model), enter the desired temperature.
- 3 Touch the **COOKING TIME** pad.
NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.
- 4 Using the number pads or the **+** or **-** pads (depending on your model), enter the desired baking time.
- 5 Touch the **START TIME** or **DELAY START** pad.
- 6 Using the number pads or the **+** or **-** pads (depending on your model), enter the time of day you want the oven to turn on and start cooking.
- 7 Touch the **START** pad.
NOTE: An attention tone will sound if you are using timed baking and do not touch the **START** pad after entering the baking temperature.

If you would like to check the times you have set, touch the **START TIME** or **DELAY START** pad to check the start time you have set or touch the **COOKING TIME** pad to check the length of cooking time you have set.

The oven will turn on automatically. The cook time will begin to count down.

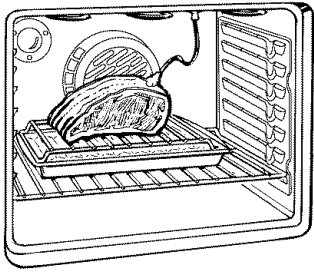
The oven will cook for the programmed cooking time and shut off automatically.

At the end of timed baking, the oven will turn off. The end of cycle tone will sound.

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

Using the probe. (on some models)

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.



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.

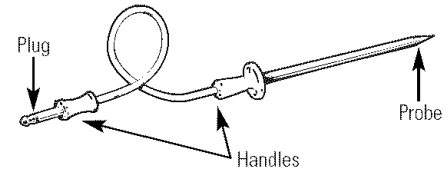
Use of probes other than the one provided with this product may result in damage to the probe.

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

- To avoid damaging your 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 your probe inside the oven during a self-cleaning cycle.

■ Do not store the probe in the oven.



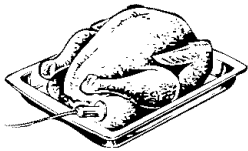
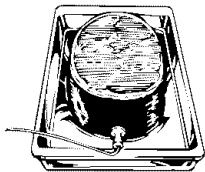
After preparing the meat and placing it on a trivet or on the broiler pan grid, follow these directions for proper probe placement.

Insert the probe completely into the meat. 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.

Insert the probe into the center of dishes such as meat loaf or casseroles.

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



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 while using the probe.

How to Set the Oven For Roasting When Using the Probe

- 1 Insert the probe into the food.
- 2 Plug the probe into the outlet in the oven. Make sure it's pushed all the way in. Close the oven door. Make sure the probe cable is not touching the broil element.
- 3 Touch the **PROBE** pad.
- 4 Touch the number pads to set the desired internal food or meat temperature.
- 5 Touch the **BAKE** pad.
- 6 Touch the number pads to set the desired oven temperature.
- 7 Touch the **START** pad.

The display will flash if the probe is inserted into the outlet and you have not set a probe temperature and touched the **START** pad.

When the oven starts to heat, the word **LO** will be in the display.

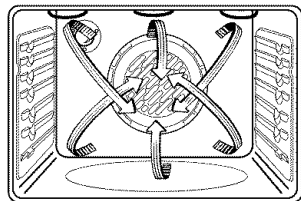
After the internal temperature of the food reaches 100°F, the changing internal temperature will be shown in the display.

- 8 When the internal temperature of the food reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, touch the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

To change the oven temperature during the Roast cycle, touch the **BAKE** pad and then the number pads to set the new temperature.

Using the convection oven. (on some models)

The convection oven fan shuts off when the oven door is opened. **DO NOT** leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.



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 than with regular heat.

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

Convection Bake

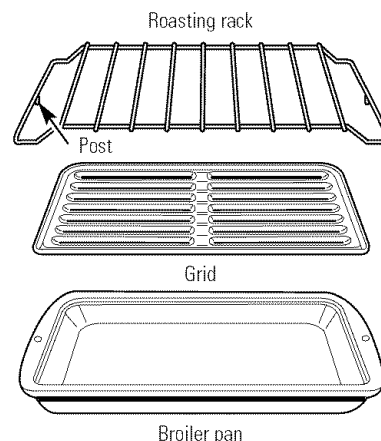
- Ideal for evenly browned baked foods cooked on multiple shelves.
- Good for large quantities of baked foods.
- Good results with cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.

Heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.

Convection Roast

- Good for large tender cuts of meat, uncovered.

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



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

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

Adapting Recipes...

You can use your favorite recipes in the convection oven.

When baking, reduce baking temperature by 25°F.

No need to preheat when cooking longer than 15 minutes.

- 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.

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, when oven is below 400°F.

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.

How to Set the Oven for Immediate Convection Baking or Roasting

1 Touch the **CONVECTION BAKE** or **CONVECTION ROAST** pad.

On models with a **CONVECTION BAKE MULTI/1 RACK** pad, touch once for multi-rack convection baking or twice for one rack convection baking.

2 Touch the number pads to set the desired oven temperature.

3 Touch the **START** pad.

To change the oven temperature, touch the **CONVECTION BAKE** or **CONVECTION ROAST** pad and then the number pads to set the new temperature.

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

4 Touch the **CLEAR/OFF** pad when finished.

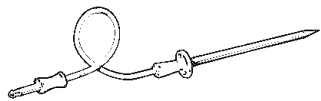
NOTE: *You will hear a fan while cooking with convection. The fan will stop when the door is opened but the heat will not turn off.*

Using the convection oven. (on some models)

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 will hear a fan while cooking with this feature. The fan will stop when the door is opened but the heat will not turn off.

You can use the timer even though you cannot use timed oven operations while using the probe.



For best results when roasting large turkeys and roasts, we recommend using the probe included in the convection oven.

How to Set the Oven for Convection Roasting When Using the Probe

The display will flash **PROBE** and the oven control will signal if the probe is inserted into the outlet, and you have not set a probe temperature and touched the **START** pad.

- 1 Place the shelf in the lowest position (A). Insert the probe into the food.
- 2 Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.
- 3 Touch the **PROBE** pad.
- 4 Touch the number pads to set the desired internal food temperature.
- 5 Touch the **CONVECTION ROAST** pad.
- 6 Touch the number pads to set the desired oven temperature.
- 7 Touch the **START** pad.

When the oven starts to heat, the word **LO** will be in the display.

After the internal temperature of the food reaches 100°F., the changing internal temperature will be shown in the display.

- 8 When the internal temperature of the food reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, touch the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

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.

Using the timed features for convection baking. (on some models)

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

You will hear a fan while cooking with this feature. The fan will stop when the door is opened but the heat will not turn off.

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

How to Set an Immediate Start and Automatic Stop

- 1 Touch the **CONVECTION BAKE** or **CONVECTION ROAST** pad.

On models with a **CONVECTION BAKE MULTI/1 RACK** pad, touch once for multi-rack convection baking or twice for one rack convection baking.

- 2 Touch the number pads to set the desired oven temperature.

- 3 Touch the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.

The oven temperature that you set and the cooking time that you entered will be in the display.

- 5 Touch the **START** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

- 6 At the end of timed convection bake the oven will turn off. The end of cycle tone will sound. Touch the **CLEAR/OFF** pad to clear the display if necessary.

- 7 Remove the food from the oven. Remember, foods that are left in the oven continue cooking after the controls are off.

Using the timed features for convection baking. (on some models)

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

Make sure the clock shows the correct time of day.

How to Set a Delayed Start and Automatic Stop

- 1 Touch the **CONVECTION BAKE** or **CONVECTION ROAST** pad.

On models with a **CONVECTION BAKE MULTI/1 RACK** pad, touch once for multi-rack convection baking or twice for one rack convection baking.

- 2 Touch the number pads to set the desired oven temperature.

- 3 Touch the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the number pads to set the desired cooking time.

- 5 Touch the **DELAY START** pad.

- 6 Touch the number pads to set the time of day you want the oven to turn on and start cooking.

- 7 Touch the **START** pad.

NOTE: An attention tone will sound if you are using timed baking and do not touch the **START** pad after entering the baking temperature.

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

At the end of timed convection bake the oven will turn off. The end of cycle tone will sound.

- 8 Touch the **CLEAR/OFF** pad to clear the display if necessary. When baking is finished, remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

Using the proofing and warming features. (on some models)

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

How to Set the Oven For Proofing (on some models)

- 1 Place the covered dough in a dish in the oven on shelf B or C.

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

- 2 Touch the **PROOF** pad and then the **START** pad.

The display will read **PrF** (proof).

The oven interior light turns on and remains on during proofing.

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

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

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

■ To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.

■ Check bread products early to avoid over-proofing.

NOTES:

■ Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the **WARM** or the **Cook and Hold** feature (depending on model) to keep food warm.

■ Proofing will not operate when oven is above 125°F. "HOT" will show in the display.

How to Set the Oven For Warming (on some models)

The warm feature keeps cooked foods warm for up to 3 hours after the cooking function is finished, or it can be activated independently to keep already cooked foods warm.

This feature is not designed to reheat cold food.

To use this feature independently, touch the **WARM** pad and then the **START** pad.

To activate this feature for use after Timed Baking or Roasting, touch the **WARM** pad after setting the desired length of cooking time and before touching **START**.

To Crisp Stale Items:

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

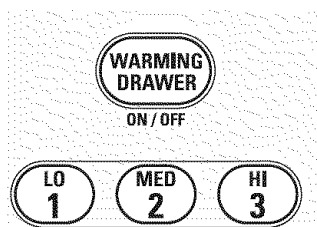
IMPORTANT NOTES:

- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.
- For moist foods, cover them with an oven-safe lid or aluminum foil.
- Fried or crisp foods do not need to be covered, but can become too dry if warmed for too long.
- Repeated opening of the door allows the hot air to escape and the food to cool.
- Allow extra time for the temperature inside the oven to stabilize after adding items.
- With large loads it may be necessary to cover some of the cooked food items.
- Remove serving spoons, etc., before placing containers in the oven.
- Do not use plastic containers, lids or plastic wrap.

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

Using the warming drawer. (on some models)

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.



To Use the Warming Drawer

- 1 Touch the **WARMING DRAWER** pad. “WARMER ON” and “1” are lit on the display and “Set” begins to blink.
 - 2 On the number pad, touch **1** for Low, **2** for Medium or **3** for High. The display “1” changes corresponding to the number pad selected.
 - 3 The warming drawer starts automatically after touching **1**, **2** or **3**. “WARMER ON” and the number remain lit. “Set” stops blinking.
- To cancel, touch the **WARMING DRAWER** pad.

NOTE: Touching the **CLEAR/OFF** pad does not turn the warming drawer off.

NOTES:

- The warming drawer has three settings: 1, 2 and 3. These settings maintain different temperature levels in the warming drawer.
- On some models, if using the oven at the same time as the warming drawer, only the oven settings will be displayed.
- The warming drawer cannot be used during a self-cleaning cycle.

When Using the Warming Drawer

Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.

Allow approximately 25 minutes for the warming drawer to preheat.

- Do not put liquid or water in the warming drawer.
- All foods placed in the warming drawer should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

CAUTION: Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty.

- Remove serving spoons, etc., before placing containers in warming drawer.

To Crisp Stale Items

- Place food in low-sided dishes or pans.
- Preheat on **1** setting.
- Check crispness after 45 minutes. Add time as needed.

Adjust the oven thermostat—Do it yourself!

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.

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 not affect the broiling or the self-cleaning (on some models) temperatures. The adjustment will be retained in memory after a power failure.

How to Adjust the Thermostat (on models with pads only)

- 1 Touch the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **BAKE** pad. A two digit number shows in the display.
Touch **BAKE** once to decrease (–) the oven temperature, or twice to increase (+).
- 3 The oven temperature can be adjusted up as much as 35°F. or down as much as 35°F.

To adjust the temperature on models with number pads, touch the number pads the same way you read them. For example, to change the oven temperature 15°F, touch **1** and **5**.

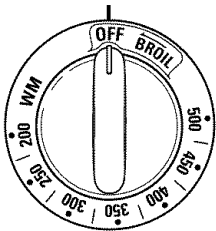
To adjust the temperature on models with + and – pads, touch the **INCREASE** pad to increase the temperature in one degree increments.

Touch the **DECREASE** pad to decrease the temperature in one degree increments.

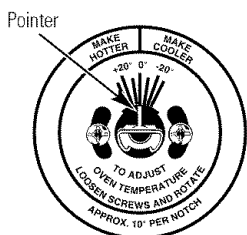
- 4 When you have made the adjustment, touch the **START** pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.

Pull the **OVEN CONTROL** knob off the shaft, look at the back of the knob and note the current setting before making any adjustment. The knob is factory set with the top screw directly under the pointer.



Front of **OVEN TEMP** knob (knob appearance may vary).



Back of **OVEN TEMP** knob.

How To Adjust the Thermostat (on models with a control knob only)

- 1 Pull off the **OVEN CONTROL** knob.
- 2 Loosen both screws on back of the knob.
- 3 Hold both parts of the knob as shown in the illustration of the back of the **OVEN CONTROL** knob and turn so the lower screw moves in the desired direction. You will hear and feel the notches as you turn the knob. Each notch changes temperature about 10°F.
- 4 Tighten the screws.
- 5 Return the **OVEN CONTROL** knob to the oven.

Re-check oven performance before making any additional adjustments.

Using the self-cleaning oven. (on some models)

On models with a door latch, never force the latch handle. Forcing the handle will damage the door lock mechanism. The oven door must be closed and all controls set correctly for the 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.

Before a Clean Cycle

Remove the shelves, broiler pan, broiler grid, probe (on some models), all cookware and any aluminum foil from the oven.

The oven shelves and convection roasting rack (on some models) can be self-cleaned, but they will darken, lose their luster and become hard to slide.

Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub.[®] Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Wipe up any heavy spillovers on the oven bottom.

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

CAUTION: The grates and drip pans (on some models) should never be cleaned in 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 range. Move birds to another well ventilated room.

How to Set the Oven for Cleaning (on models with pads only)

The oven door must be closed and all controls set correctly for the cycle to work properly. On models with a latch, move it into the locked position.

1 Touch the **SELF CLEAN** pad. On models with a **SELF CLEAN STD/LOW** pad, press once for a 4-hour clean time or twice for a 3-hour clean time.

2 Using the number pads or the + or – pads (depending on your model), enter the desired clean time, if a time other than 4 hours is needed.

You can change the clean time to any time between 3–5 hours, depending on how dirty your oven is.

3 Touch the **START** pad.

On models without a latch, the door locks automatically. 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 DOOR** light goes off.

When the **LOCKED DOOR** light is off, open the door.

The oven shuts off automatically when the clean cycle is complete.

■ The words **LOCK DOOR** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.

■ To stop a clean cycle, touch the **CLEAR/OFF** pad. When the **LOCKED DOOR** light goes off indicating the oven has cooled below the locking temperature, unlatch the door (on some models) and open the door.

How to Delay the Start of Cleaning (on models with pads only)

The oven door must be closed and all controls set correctly for the cycle to work properly. On models with a latch, move it into the locked position.

Make sure the clock shows the correct time of day.

- 1 Touch the **SELF CLEAN** pad. On models with a **SELF CLEAN STD/LOW** pad, press once for a 4-hour clean time or twice for a 3-hour clean time.
- 2 Using the number pads or the **+** or **-** pads (depending on your model), enter the desired clean time.
- 3 Touch the **START TIME** or **DELAY START** pad. The earliest start time you can set will appear in the display.

- 4 Using the number pads or the **+** or **-** pads (depending on your model), enter the time of day you want the clean cycle to start.

- 5 Touch the **START** pad.

On models without a latch, the door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED DOOR** light goes off.

When the **LOCKED DOOR** light is off, unlatch the door (on some models) and open the door.

After a Clean Cycle

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

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

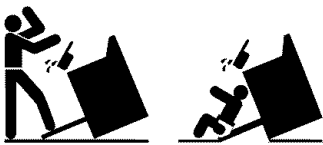
These deposits are usually a salt residue that cannot be removed by the clean cycle.

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

- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can touch the **CLOCK** pad to display the time of day. To return to the clean countdown, touch the **COOKING TIME** or **SELF CLEAN** (depending on your model) pad.
- If the shelves become hard to slide, apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven shelves with the paper towel.

Care and cleaning of the range.

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



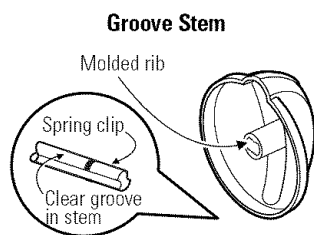
If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

How to Remove Packaging Tape

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

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

NOTE: The plastic tape (on some models) must be removed from all chrome trim. It cannot be removed if it is baked on.



Control Knobs

The control knobs may be removed for easier cleaning.

To remove a knob, pull it straight off the stem. If a knob is difficult to remove, place a towel or dishcloth between the knob and control panel and pull gently. Wash the knobs in soap and water or a vinegar and hot water solution.

Before removing the knobs for cleaning, please note that the knobs are in the **OFF** position. When replacing the knobs, check the **OFF** position to ensure proper placement.

Do not bend knobs by pulling them up or down or by hanging a towel or other such loads. This can damage the shaft.

To replace:

- 1 Check the back of the knob.
 - 2 The molded rib of the knob is designed to fit perfectly onto the knob stem.
 - 3 Align the molded rib to the clear groove in the knob stem. Push the knob back as far as it will go.
-

Control Panel

It's a good idea to wipe the control panel after each use of the oven. Use a damp cloth to clean or rinse. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. For rinsing, use clean water. Polish dry with a soft cloth.

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

Glass Window (on some models)

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth.

Painted Surfaces (on some models)

Painted surfaces include the sides of the range and the door, top of 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.

Stainless Steel Surfaces (on some models)

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

- 1 Shake bottle well.
- 2 Place a small amount of stainless steel cleaner on a **damp** cloth or **damp** paper towel.
- 3 Clean a small area (approximately 8" x 8"), rubbing with the grain of the stainless steel if applicable.
- 4 Dry and buff with a clean, dry paper towel or soft cloth.
- 5 Repeat as necessary.

NOTE: If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the stainless steel cleaner. After washing the surface with dishwashing liquid and water, use a generous amount of stainless steel cleaner to clean the appliance.

To Order:

To order stainless steel cleaner, please contact your dealer.

Stainless Steel Cleaner #PM10X311

Porcelain Enamel Cooktop (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Oven Vent

On models with glass cooktops, the oven is vented through an opening at the rear of the cooktop.

On models with coil cooktops, the oven is vented through an opening under the right rear surface unit.

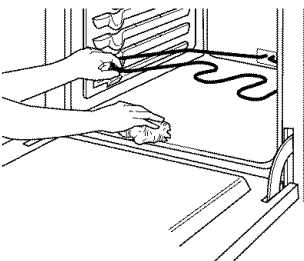
On slide-in and drop-in models, the oven vent is located above the door.

This area could become hot during oven use.

It is normal for steam to come out of the vent and moisture may collect underneath it when the oven is in use.

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

Never cover the opening with aluminum foil or any other material.



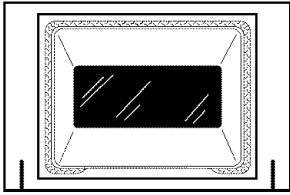
Appearance may vary.

Oven Heating Elements (on some models)

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.

Care and cleaning of the range.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

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

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

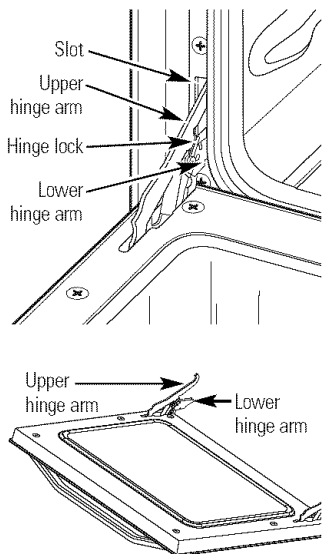
Cleaning the Oven Door

To clean the inside of the door:

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

To clean the outside of the door:

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



Lift-Off Oven Door (on some models)

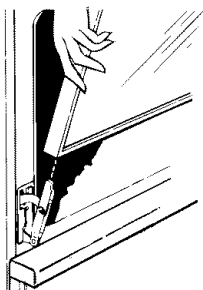
The oven door is removable, but it is heavy. You may need help removing and replacing the door.

To remove the door:

- 1 Open the door to the full open position.
- 2 Pull the hinge locks up over the hinge hooks on both sides.
- 3 Grasp the door firmly on each side, lift slightly and pull it straight out and away from the oven.

To replace the door:

- 1 Firmly grasp both sides of the door at the top.
- 2 Insert and seat the upper and lower hinge arms into the oven slots.
- 3 Push the hinge locks down from the hinge hooks.
- 4 Close the oven door and make sure it is working properly. If it is not working properly, remove and replace it following the above steps. **Do not attempt to close the door until this step is complete. The hinge or door could be damaged.**



Lift the door straight up and off the hinges.

Lift-Off Oven Door (on some models)

The oven door is removable for easier access to the light bulb.

Do not lift the door by the handle.

To remove the door, open it to the broil stop position. Grasp firmly on each side and lift the door straight up and off the hinges.

Do not place hands between the hinge and the oven door frame.

To replace the door, make sure the hinges are in the broil stop position. Position the slots in the bottom of the door squarely over the hinges and slowly lower it over both hinges.

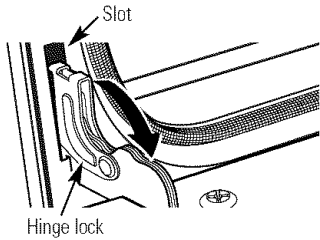
Lift-Off Oven Door (on some models)

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

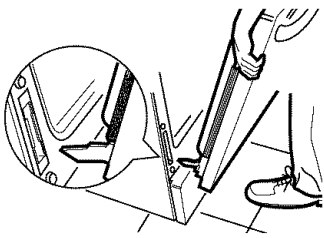
Do not lift the door by the handle.

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 halfway between the broil stop position and fully closed.
- 5 Lift door up and out until the hinge arm is clear of the slot.



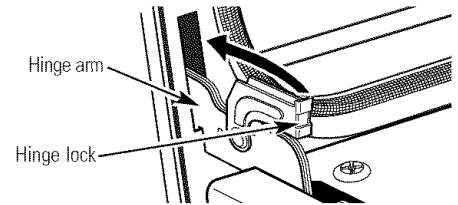
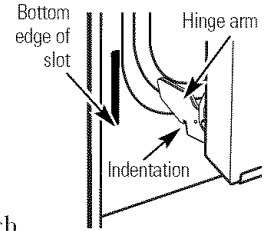
Pull hinge locks down to unlock.



Removal position.

To replace the door:

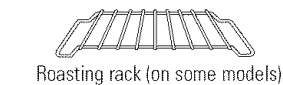
- 1 Firmly grasp both sides of the door at the top.
- 2 With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.
- 3 Fully open the door. If the door 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.



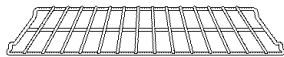
Push hinge locks up to lock.

- 5 Close the oven door.

Care and cleaning of the range.



Roasting rack (on some models)



Oven shelf



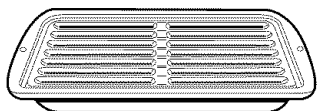
Offset shelf (on some models)

Oven Shelves

Clean the oven shelves and the convection roasting rack (on some models) with an abrasive cleanser or scouring pad. After cleaning, rinse the shelves and rack with clean water and dry with a clean cloth.

NOTE: If your oven is self-cleaning, the oven shelves and convection roasting rack (on some models) may be cleaned in the self-cleaning oven. However, the shelves will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.

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



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

Broiler Pan and Grid

On models with a self cleaning oven, do not clean the broiler pan or grid in the self-cleaning oven.

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

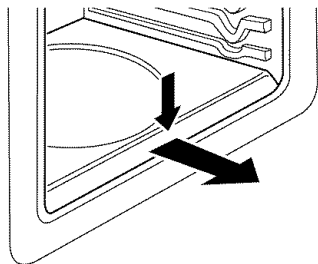
Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

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

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

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

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



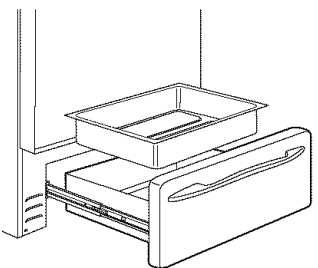
Press down and pull out.

Removable Oven Floor

To remove the oven floor:

- 1 Remove the oven door using the instructions in the *Lift-Off Oven Door* section.
- 2 Press down and pull out the removable oven floor.
- 3 Clean the oven floor with warm soapy water.
- 4 When reinstalling the oven floor, be sure to slide it all the way to the back of the oven.

IMPORTANT: Always replace the removable floor before the next use.



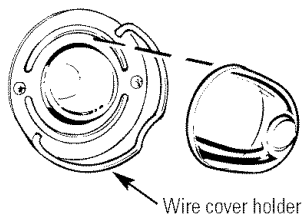
Removable Warming Drawer Pan (on some models)

NOTE: For models with an electric warming drawer or lower oven drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the drawer heating element is cool.

- Never place, use or self-clean the warming drawer pan in the upper oven.
- Warming drawer has a removable pan for easy cleaning. Clean with hot soapy water and a sponge or dish towel. Dry with a clean cloth. Replace the pan in the warming drawer.

NOTE: Allow warming drawer to cool before removing pan.

NOTE: Wipe spills promptly after each use.



Oven Light Replacement (on some models)

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

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

To remove the cover:

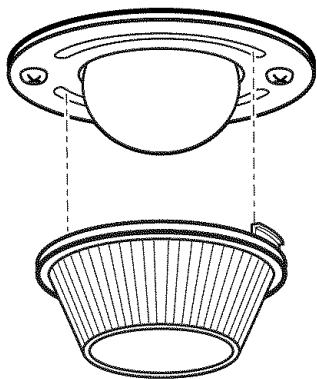
- 1 Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

Do not remove any screws to remove the cover.

- 2 Replace bulb with a 40-watt appliance bulb.

To replace the cover:

- 1 Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
- 2 Connect electrical power to the range.



Oven Light Replacement (on some models)

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

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

To remove the cover:

- 1 Twist lens counterclockwise about a quarter turn to remove.

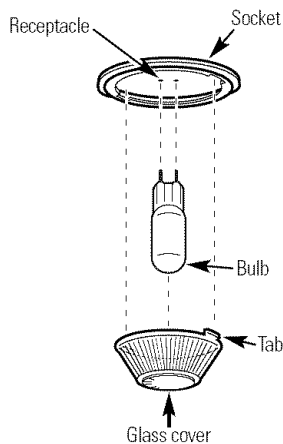
Do not remove any screws to remove the cover.

- 2 Replace bulb with a 40-watt appliance bulb or 2-prong halogen bulb, as appropriate.

To replace the cover:

- 1 Line up tabs of lens in front of tabs on housing and rotate clockwise to engage.

Care and cleaning of the range.



Oven Light Replacement (on some models)

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

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

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

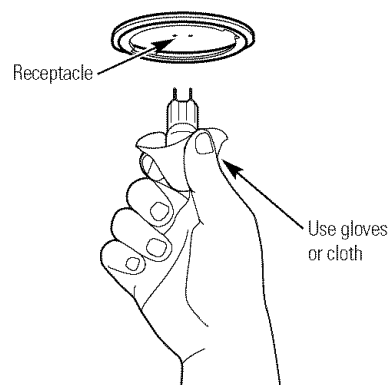
For your safety, do not touch a hot bulb with bare hands or a damp cloth.

To remove:

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

To replace:

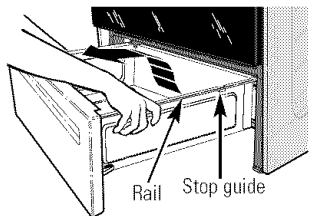
- 1 Use a new 130-volt halogen bulb, not to exceed 50 watts.
- 2 Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers.



- 3 Push the bulb straight into the receptacle all the way.
- 4 Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

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

- 5 Reconnect electrical power to the oven.



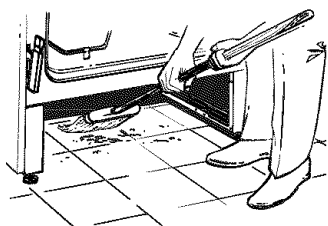
Storage Drawer Removal (on some models)

To remove the drawer:

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

To replace the drawer:

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



Clean under the range.

Storage Drawer Removal (on some models)

To remove the storage drawer:

- 1 Pull the drawer out all the way.
- 2 Tilt up the front and remove it.

To replace the storage drawer:

- 1 Insert glides at the back of the drawer beyond the stop on range glides.
- 2 Lift the drawer if necessary to insert easily.
- 3 Let the front of the drawer down, then push in to close.

Porcelain Oven Interior (on some models)

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.

Let the range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used.

Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight.

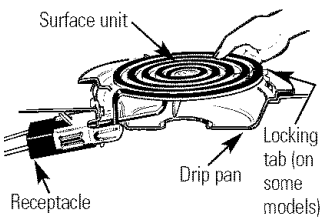
The ammonia fumes will help loosen the burned-on grease and food.

If necessary, you may use an oven cleaner. Follow the package directions.

- Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

Care and cleaning of the range.

Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.



Surface Units (electric coil models only)

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

To remove a surface unit

To remove the drip pans for cleaning, the surface units must be removed first.

If the surface unit has a locking tab, push the surface unit back toward the receptacle to free the locking tab from the cooktop.

Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

NOTE: Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.

Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.

Guide the surface unit into place so it rests evenly.

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Drip Pans (electric coil models only)

Remove the surface units. Then lift out the drip pans.

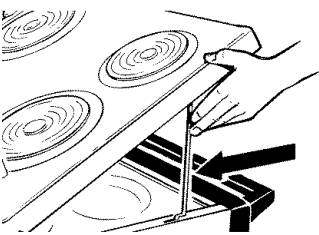
Place them in a covered container. Add 1/4 cup ammonia and let soak several hours or overnight. Wash, rinse well and dry.

The drip pans may also be cleaned in a dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

NOTE: Do not clean the drip pans in a self-cleaning oven.



Be sure all surface units are turned off before raising the cooktop.

Lift-Up Cooktop (on some electric coil models only)

Some models have a cooktop that can be lifted up for easier cleaning. The entire cooktop may be lifted up and supported in the up position.

The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

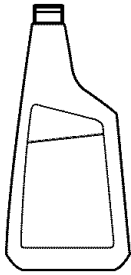
After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.

NOTE: Do not lift the cooktop on radiant top models. Lifting the cooktop can lead to damage and improper operation of the range.

Cleaning the glass cooktop.

Be sure all controls are OFF and all surfaces are cool before cleaning any part of the cooktop.



Clean your cooktop after each spill.

Normal Daily Use Cleaning

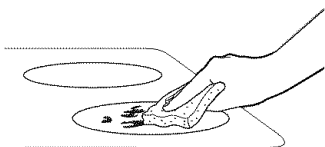
ONLY use a cleaning cream suitable for glass surfaces. Other creams may not be as effective.

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

- 1 Before using the cooktop for the first time, clean it with cooktop cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of cooktop cleaner will help keep the cooktop looking new.
- 3 Shake the cleaning cream well. Apply a few drops of cooktop cleaner directly to the cooktop.

- 4 Use a paper towel or cleaning pad for ceramic cooktops to clean the entire cooktop surface.
- 5 Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

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

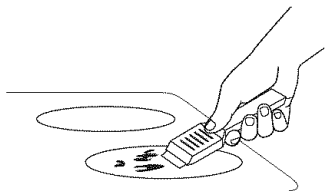


Use a cleaning pad suitable for glass surfaces.

Burned-On Residue

- 1 Allow the cooktop to cool.
- 2 Spread a few drops of cooktop cleaner on the entire burned residue area.
- 3 Using a cleaning pad suitable for glass surfaces, rub the residue area, applying pressure as needed.

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



NOTE: Do not use a dull or nicked blade.

Heavy, Burned-On Residue

- 1 Allow the cooktop to cool.
- 2 Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.

- 3 After scraping with the razor scraper, spread a few drops of cooktop cleaner on the entire burned residue area. Use a cleaning pad suitable for glass surfaces to remove any remaining residue.
- 4 For additional protection, after all residue has been removed, polish the entire surface with cooktop cleaner and a paper towel.

Cleaning the glass cooktop.

Be sure all controls are OFF and all surfaces are cool before cleaning any part of the cooktop.

Metal Marks and Scratches

- 1** Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the cooktop cleaner with a cleaning pad suitable for glass surfaces.
- 2** If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

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

Glass surface—potential for permanent damage.

Damage from Sugary Spills and Melted Plastic

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

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

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

Before you call for service...



Troubleshooting Tips

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

Problem	Possible Causes	What To Do
Glass Cooktop Models		
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> • Use pans which are flat and match the diameter of the surface unit selected.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace fuse or reset circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using.
Tiny scratches (may appear as cracks) or abrasions on radiant cooktop glass surface	Incorrect cleaning methods being used.	<ul style="list-style-type: none"> • Use recommended cleaning procedures.
	Cookware with rough bottoms being used or coarse particles (salt or sand were between the cookware and the surface of the cooktop.	<ul style="list-style-type: none"> • Be sure cookware bottoms and cookware are clean before use. Use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
	Cookware has been slid across the cooktop surface.	
Areas of discoloration on the cooktop	Improper cookware being used.	<ul style="list-style-type: none"> • Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<ul style="list-style-type: none"> • See the <i>Special Care</i> information in the <i>Cleaning the glass cooktop</i> section.
Pitting of the cooktop	Hot sugar mixture spilled on the cooktop.	<ul style="list-style-type: none"> • Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	<ul style="list-style-type: none"> • Use only flat cookware to minimize cycling.

Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Electric Coil Models		
Surface units not functioning properly	The surface units are not plugged in solidly.	<ul style="list-style-type: none"> • With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	<ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	<ul style="list-style-type: none"> • With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
Cooktop feels hot	Large pans hold heat close to the cooktop.	<ul style="list-style-type: none"> • Choose a pan that matches the size of the surface unit you are using.
	The oven vent is blocked.	<ul style="list-style-type: none"> • Pans on the right rear surface unit block air flow from the oven vent and cause the cooktop to get hot.
Oven—All Models		
Oven light does not work	Light bulb is loose or defective.	<ul style="list-style-type: none"> • Tighten or replace the bulb.
	On some models, the switch operating light is broken.	<ul style="list-style-type: none"> • Call for service.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
Food does not bake or roast properly	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Oven door is crooked (on some models)	The door is out of position.	<ul style="list-style-type: none"> • Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.

Problem	Possible Causes	What To Do
Food does not boil properly	Oven controls improperly set.	<ul style="list-style-type: none"> • On models with touch pad controls, make sure you touch the BROIL HI/LO pad. • On models with a control knob, make sure you turn the control knob all the way to the BROIL position.
	Door not open to the broil stop position as recommended.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Improper shelf position being used.	<ul style="list-style-type: none"> • See the <i>Broiling Guide</i>.
	Cookware not suited for broiling.	<ul style="list-style-type: none"> • Use the broiling pan and grid that came with your range.
	On models with a probe, the probe is plugged into the outlet in the oven.	<ul style="list-style-type: none"> • Unplug and remove the probe from the oven.
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> • Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the <i>Broiling Guide</i>.
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven thermostat—Do it yourself!</i> section.
Storage drawer is crooked	Rear drawer support is on top of the guide rail.	<ul style="list-style-type: none"> • Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.
Storage drawer won't close	Power cord may be obstructing drawer in the lower back of the range.	<ul style="list-style-type: none"> • Reposition the drawer and power cord. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.
	Rear drawer support is on top of the guide rail.	<ul style="list-style-type: none"> • Reposition the drawer. See the <i>Storage Drawer Removal</i> instructions in the <i>Care and cleaning of your range</i> section.
Clock and timer do not work (on some models)	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the clock and timer</i> section.

Before you call for service...



Troubleshooting Tips

Problem	Possible Causes	What To Do
Self-Cleaning Models		
Oven will not self-clean	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> • Allow the range to cool to room temperature and reset the controls.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the self-cleaning oven</i> section.
	The probe is plugged into the outlet in the oven.	<ul style="list-style-type: none"> • Remove the probe from the oven.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> • This is normal.
Excessive smoking during a clean cycle	Excessive soil.	<ul style="list-style-type: none"> • Touch the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the LOCKED DOOR light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	Oven too hot.	<ul style="list-style-type: none"> • Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the self-cleaning oven</i> section.
	Oven was heavily soiled.	<ul style="list-style-type: none"> • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the display	The self-clean cycle has been selected but the door is not closed.	<ul style="list-style-type: none"> • Close the oven door.
LOCKED DOOR light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	<ul style="list-style-type: none"> • Touch the CLEAR/OFF pad. Allow the oven to cool.
"F—and a number or letter" flash in the display	You have a function error code.	<ul style="list-style-type: none"> • Touch the CLEAR/OFF pad. Put the oven back into operation.
	If the function code repeats.	<ul style="list-style-type: none"> • Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Control signals after entering cooking time or start time	You forgot to enter a bake temperature or cleaning time.	<ul style="list-style-type: none"> • Touch the BAKE pad and desired temperature or the SELF CLEAN pad and desired clean time.

Problem	Possible Causes	What To Do
On Some Models		
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	The clock is in the black-out mode.	<ul style="list-style-type: none"> • See the <i>Special features of your oven control</i> section.
Display flashes	Power failure.	<ul style="list-style-type: none"> • Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not touched properly.	<ul style="list-style-type: none"> • The BAKE and BROIL HI/LO pads must be touched at the same time and held for 3 seconds.
"Probe" appears in the display	This is reminding you to enter a probe temperature after plugging in the probe.	<ul style="list-style-type: none"> • Enter a probe temperature.
Power outage, clock flashes	Power outage or surge.	<ul style="list-style-type: none"> • Reset the clock. If the oven was in use, you must reset it by touching the CLEAR/OFF pad, setting the clock and resetting any cooking function.
Steam from the vent	When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of shelves or amount of food being cooked increases, the amount of visible steam will increase.	<ul style="list-style-type: none"> • This is normal.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> • To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> • This is temporary.
Fan noise	A cooling fan or a convection fan (depending on the function you are using) may automatically turn on and off to cool internal parts.	<ul style="list-style-type: none"> • This is normal. The cooling fan will turn off and on. The convection fan will run until the function is over or the door is opened.
Surface light does not work	Switch operating light is broken.	<ul style="list-style-type: none"> • Call for service.
Warming drawer will not work	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Controls improperly set.	<ul style="list-style-type: none"> • See the <i>Warming drawer</i> section.
Excessive condensation in the drawer	Liquid in drawer.	<ul style="list-style-type: none"> • Remove liquid.
	Uncovered foods.	<ul style="list-style-type: none"> • Cover food with lid or aluminum foil.
	Temperature setting too high.	<ul style="list-style-type: none"> • Reduce temperature setting.
Food dries out in the warming drawer	Moisture escaping.	<ul style="list-style-type: none"> • Cover food with lid or aluminum foil.
	Drawer not fully closed.	<ul style="list-style-type: none"> • Push drawer in until latch engages.

Notes.
