

THANK YOU for purchasing this high-quality product. Register your new range at www.kitchenaid.com. In Canada, register your range at www.kitchenaid.ca.

For future reference, please make a note of your product model and serial numbers. These can be located on the serial plates. The serial plates are located behind the control panel. You may view them by rotating the serial plates up.

Model Number _____ Serial Number _____

Para una versión de estas instrucciones en español, visite www.kitchenaid.com.

Deberá tener los números de modelo y serie, que se pueden encontrar en las placas de serie detrás del panel de control. Los puede ver al rotar hacia arriba las placas de serie.

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RANGE SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

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

These words mean:

⚠ DANGER

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

⚠ WARNING

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

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

The Anti-Tip Bracket

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

⚠ WARNING

Tip Over Hazard

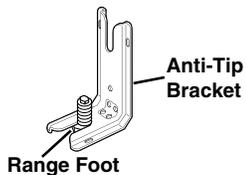
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

Failure to follow these instructions can result in death or serious burns to children and adults.



To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

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

IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

For units with ventilating hood –

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

SAVE THESE INSTRUCTIONS

FEATURE GUIDE

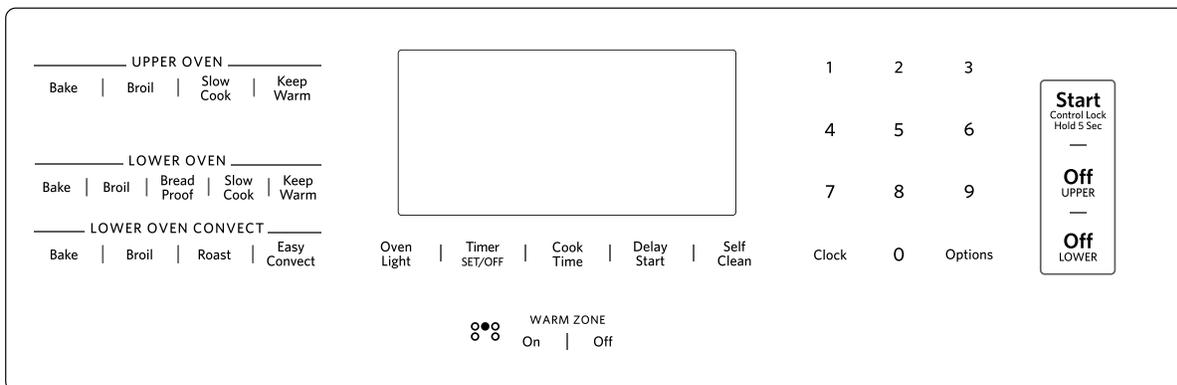
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Frequently Asked Questions (FAQs) section of our website at www.kitchenaid.com for more detailed instructions. In Canada, refer to the Customer Service Section at www.kitchenaid.ca.

⚠ WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.



KEYPAD	FEATURE	INSTRUCTIONS
CLOCK	Clock	This clock can use a 12- or 24-hour cycle. See “Electronic Oven Controls” section. <ol style="list-style-type: none"> 1. Press CLOCK 2. Press “3” for AM or “6” for PM. 3. Press the number keypads to set the time of day. 4. Press CLOCK or START.
OVEN LIGHT	Oven cavity light	While the oven doors are closed, press OVEN LIGHT to turn the lights on or off. The oven lights will come on when an oven door is opened.
TIMER SET/OFF	Oven timer	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the number keypads to set the length of time in hr-min-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.” 3. Press TIMER SET/Off to begin the countdown. If enabled, end-of-cycle tones will sound at the end of countdown. The display will return to the time of day at end of countdown. 4. Press TIMER SET/OFF to cancel the Timer and return to the time of day. Do not press the Off keypads because the oven will turn off.
START	Cooking start	The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
OFF UPPER OFF LOWER	Range function	The upper and lower Off keypads stop any oven function except the Clock, Timer, and Control Lock in the selected oven.
BAKE UPPER BAKE LOWER	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE for the desired oven. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF for the selected oven when finished.

KEYPAD	FEATURE	INSTRUCTIONS
BROIL UPPER BROIL LOWER	Broiling	<ol style="list-style-type: none"> 1. Press BROIL for the desired oven. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START, and then allow the oven to preheat for 5 minutes. 4. Position the cookware in the oven and leave the door open 4½" (11.4 cm) at the broil stop position. 5. Press OFF for the selected oven when finished.
CONVECT BAKE	Convection cooking	<ol style="list-style-type: none"> 1. Press CONVECT BAKE. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF LOWER when finished.
CONVECT ROAST	Convection cooking	<ol style="list-style-type: none"> 1. Press CONVECT ROAST. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF LOWER when finished.
CONVECT BROIL	Convection cooking	<ol style="list-style-type: none"> 1. Press CONVECT BROIL. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF LOWER when finished.
EASY CONVECT	Recipe conversion for convection cooking	<p>NOTE: For best results, preheat your oven to the required temperature prior to using EasyConvect™ Conversion. After preheating is complete, press the OFF LOWER key before using EasyConvect™ Conversion.</p> <ol style="list-style-type: none"> 1. Press EASY CONVECT until the desired EasyConvect™ option is displayed (MEATS, BAKED GOODS or OTHER). 2. Press START. 3. Press the number keypads to enter the standard cook temperature, and then press START. 4. Enter the standard cook time, and then press START. 5. Place food in the oven at the appropriate time. Check food doneness before the stop time is reached. If food will not be done when stop time is reached, add more cooking time before time elapses. See "Cook Time" section. At the end of the stop time, the oven will automatically turn off. 6. Press OFF LOWER when finished. <p>Refer to the "EasyConvect™ Conversion" section for more information.</p>
SLOW COOK UPPER SLOW COOK LOWER	Slow cooking	<p>It is not necessary to preheat the oven.</p> <ol style="list-style-type: none"> 1. Place food in the upper or lower oven. 2. Press SLOW COOK for the desired oven. 3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 4. Press START. 5. Press OFF for the selected oven when finished.

KEYPAD	FEATURE	INSTRUCTIONS
BREAD PROOF	Proofing bread	<ol style="list-style-type: none"> 1. Press BREAD PROOF until the desired proof is displayed (“Standard Proof” or “Rapid Proof”). NOTE: “Rapid” operates at a slightly higher temperature for second rise of formed dough. 2. Press START. Let the dough rise until it is nearly doubled in size. Proofing time may vary depending on dough type and quantity. 3. Press OFF LOWER when finished proofing. Refer to the “Proofing Bread” section for more information.
KEEP WARM UPPER KEEP WARM LOWER	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM for the desired oven. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperature allowed, the minimum or maximum temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. Press OFF for the selected oven when finished.
DELAY START	Delayed start	<p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.</p>
COOK TIME	Timed cooking	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.</p>
WARM ZONE ON/OFF	Warming zone	<p>Press WARM ZONE ON to select the warming element on the cooktop. Press START. Press WARM ZONE OFF to turn off the warming element.</p>
SELF CLEAN	Self-clean cycle	See the “Self-Clean Cycle” section.
START CONTROL LOCK hold 5 sec.	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the ovens and timers are off. 2. Press and hold START for 5 seconds. 3. If enabled, a tone will sound, and “CONTROL LOCK” will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked.
OPTIONS	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Oven Use” section.

COOKTOP USE

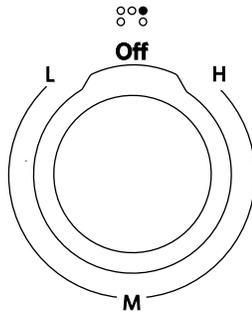
⚠ WARNING



Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.



The control knobs can be set to anywhere between “H” and “L”. Push in and turn to setting.

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

Ceramic Glass

The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. It will also randomly cycle off and back on again, even while on HIGH, to keep the cooktop from extreme temperatures.

It is normal for the surface of ceramic glass to appear to change color when the surface cooking areas are hot. As the glass cools, it will return to its original color.

Clean the cooktop after each use to help avoid scratches, pitting, abrasions, and to condition the glass surface. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads, or harsh chemicals for cleaning. The Cooktop Care Kit Part Number 31605 contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the “Range Care” section for additional information.

IMPORTANT: To avoid permanent damage to the cooktop surface and to make soils easier to remove, clean the cooktop after each use to remove all soils.

- Cooktops with an Even-Heat™ Ultra element provide the best speed to boil and simmering performance for large pans. For pans 10" (25.4 cm) and larger, use the Even-Heat Ultra element at “Ultra Hi” setting for fastest boiling performance. For best low heat performance on pans 10" (25.4 cm) and larger, use the Even-Heat Ultra element at the “Even Heat Simmer” setting.
- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed, or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If the sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that can not be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- To avoid damage to the cooktop, do not cook food directly on the cooktop.

Cooktop On Indicator Light

The Cooktop On indicator light is located on the console panel. When any control knob on the console panel is turned on, the Cooktop On indicator light will glow.

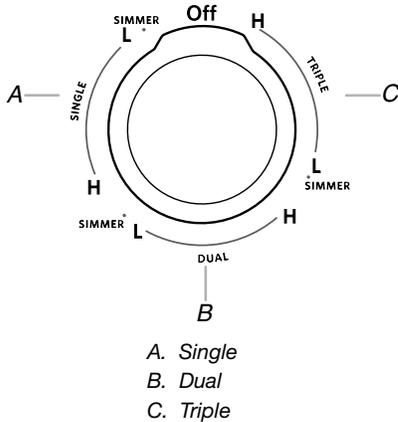
Hot Surface Indicator Light

On ceramic glass models, the Hot Surface indicator light is located on the console panel.

The Hot Surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area is turned off.

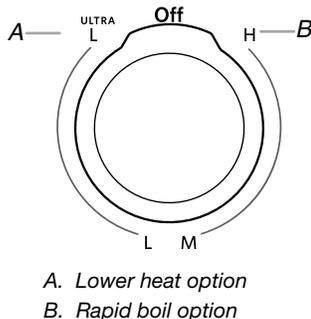
Triple Zone Element

The Triple Zone Element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine single, dual, and outer elements and are recommended for larger size cookware, large quantities of food, and home canning.



Even-Heat™ Ultra Element

The Even-Heat™ Ultra Element offers additional cooking flexibility. The Even-Heat™ Ultra Element can be used to boil liquids faster. The lowest setting can be used to prepare sauces and to keep foods at a low temperature. Use cookware appropriate in size for the Even-Heat™ Ultra Element.



Warm Zone Element

⚠ WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

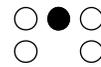
Use the Cooktop Warm Zone Element to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.

Do not use it to heat cold foods.

The Warm Zone Element can be used alone or when any of the other surface cooking areas are being used.

The Warm Zone Element area will not glow red when cycling on. However, the Cooktop On light will glow while the Cooktop Warm Zone Element is in use.

- Use only cookware recommended for oven and cooktop use.
- Cover all foods with a lid or aluminum foil. When warming baked goods, allow a small opening in the cover for moisture to escape.
- To avoid damage to the cooktop, do not use plastic wrap to cover food because the plastic wrap may melt.
- Use pot holders or oven mitts to remove food.



WARM ZONE

On | Off

To Use:

1. To turn on, press WARM ZONE ON then START.
2. To turn off, press WARM ZONE OFF.

Cookware

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

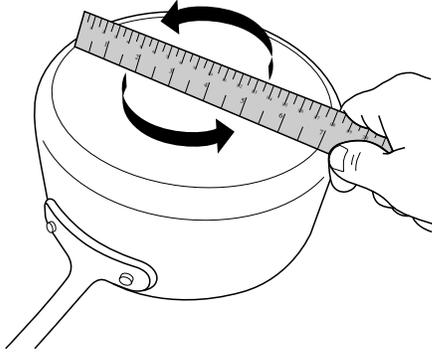
Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of medium-to-heavy thickness.

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

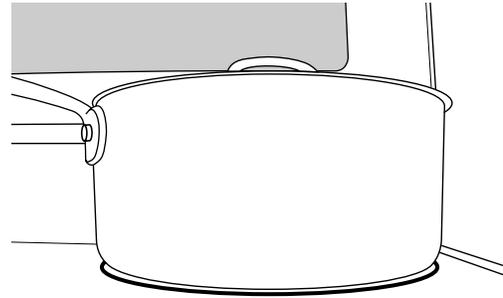
Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware with nonstick surfaces should not be used under the broiler.

Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



Use a flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



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

Cookware	Characteristics
Aluminum	<ul style="list-style-type: none"> ■ Heats quickly and evenly. ■ Suitable for all types of cooking. ■ Medium or heavy thickness is best for most cooking tasks. ■ May leave aluminum residues, which may be diminished if cleaned immediately after cooking.
Cast iron	<ul style="list-style-type: none"> ■ Heats slowly and evenly. ■ Good for browning and frying. ■ Maintains heat for slow cooking. ■ Rough edges or burrs may scratch the cooktop.
Ceramic or Ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Heats slowly but unevenly. ■ Ideal results on low to medium heat settings. ■ May scratch the cooktop.
Copper	<ul style="list-style-type: none"> ■ Heats very quickly and evenly. ■ May leave copper residues, which may be diminished if cleaned immediately after cooking. ■ Can leave a permanent stain or bond to the cooktop if overheated.
Earthenware	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings ■ May scratch the cooktop.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron. ■ Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

Home Canning

Canning can be performed on a glass smooth top cooking surface or traditional coil element cooktop. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

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

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

Electronic Oven Controls

Control Display

The display will light up when first powered up or after a power loss. When oven is not in use, the time of day is displayed.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone)
- Kitchen timer (long tone with a reminder tone every 60 seconds).
- Function has been entered

Three Tones

- Invalid keypad press

Four Tones

- End of cycle (with reminder tone every 60 seconds).

Use the Options keypad to change the tone settings.

Options

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Options keypad.

Use the Options keypad to scroll through the features that can be changed. Each press of the Options keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Details of all the feature changes are explained in the following sections.

Press OFF UPPER or OFF LOWER to exit Options.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit, but can be changed to Celsius.

1. Press OPTIONS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Audible Tones Display

Turn off all tones, including the end of cycle tone and key press tones.

1. Press OPTIONS until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Sound Volume

Sets the pitch of the tone to either high or low.

1. Press OPTIONS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

End of Cycle Tones

Activates or turns off the tones that sound at the end of a cycle.

1. Press OPTIONS until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Key Press Tones

Activates or turns off the tones when a keypad is pressed.

1. Press OPTIONS until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end of cycle tones.

1. Press OPTIONS until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

12/24 Hour Clock

1. Press OPTIONS until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120V power connection and permits the control features to be demonstrated without heating elements turning on. If this feature is activated, the oven will not work.

1. Press OPTIONS until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press OPTIONS until "12 HR AUTO OFF" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Languages – Scrolling Display Text

Language options are English, Spanish, and French.

1. Press OPTIONS until "LANGUAGE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Energy Save

The Energy Save mode deactivates the display to reduce energy consumption.

1. Press OPTIONS until "ENERGY SAVE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provided accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed to Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press OPTIONS until "TEMP CALIB" is displayed.
2. The current setting choice will be displayed. Press the "1" keypad to toggle between the upper and lower ovens.
3. Press START to select the choice displayed in Step 2. Wait 10 seconds for the display to change or press START, and then continue to step 4.
4. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
5. Press START.
6. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Keep Warm

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm function. For best results, cover food.

The Keep Warm feature allows hot cooked foods to stay at serving temperature.

To Use:

1. Press KEEP WARM for the desired oven.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START.
3. Press START.
4. Place food in the oven.
5. Press OFF for the selected oven when finished.
6. Remove food from oven.

To Cancel Keep Warm Feature:

Press OFF for the desired oven. Remove food from oven.

Sabbath Mode

The Sabbath Mode sets the oven to remain on in a bake setting until turned off.

When Sabbath Mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes.

When the oven door is open or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

NOTE: Warm Zone is not available when Sabbath Mode is enabled.

To Enable Sabbath Mode Capability (One Time Only):

1. Press OPTIONS until "SABBATH" is displayed.
2. Press the "1" keypad. Sabbath Mode can be activated for baking.
3. Press OFF UPPER or OFF LOWER to save the setting and exit to display the time of day.

NOTE: to disable the Sabbath Mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press bake for the desired oven.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum temperature will be displayed. Enter a temperature in the allowable range.
3. Press START.

For the timed cooking in Sabbath Mode, press COOK TIME, and then press the number keypads to set the desired cook time. Press START.

- (Optional) If Sabbath Mode is to be used for both ovens, repeat steps 1 through 3 for the second oven.
- Press OPTIONS. Three tones will sound. Then press “7.” “SAB” will appear in the display.

To Adjust Temperature (when Sabbath Mode is running in only one oven):

- Press the number keypad as instructed by the scrolling text to select the new temperature.
NOTE: The temperature adjustment will not appear on the display, and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
- Press START.

To Adjust Temperature (when Sabbath Mode is running in both ovens):

- Press BAKE for the desired oven.
- Press the number keypad as instructed by the scrolling text to select the new temperature.
NOTE: The temperature adjustment will not appear on the display, and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
- Press START.

To Deactivate Sabbath Mode

Press OPTIONS, then press “7” to return to regular baking, or press OFF UPPER or OFF LOWER to turn off the oven(s).

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

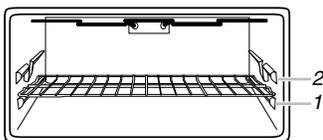
IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.
- Place food so it will not rise into the broil element. Allow at least 1/2" (1.3 cm) between pans and the broil element.

To move a rack, pull it out to the stop position, raise the front edge, and then lift it out. Use the illustrations and charts as a guide for positioning racks.

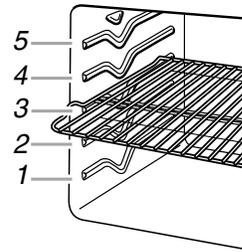
Rack Positions – Upper Oven



Baking and Broiling

Food	Rack Position
All foods	1

Rack Positions – Lower Oven



Food	Rack Position
Large roasts or poultry	1
Roasted meats	2
Most baked goods, casseroles	3
Broiled meats, poultry, fish	4
Broiling/searing meats, hamburgers, steaks	5

For hamburger patties to have a well-seared exterior and a rare interior in the lower oven, use a flat rack in rack position 5. Side 1 should cook for approximately 2 1/2 to 3 1/2 minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

Multiple Rack Cooking

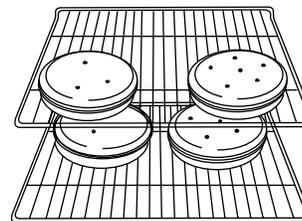
2-rack: Use rack positions 2 and 4 for regular baking with the roll-out rack in position 2.

2-rack (convection only): Use rack positions 2 and 4 for convection baking with the roll-out rack in position 2.

NOTE: The roll-out rack in the lower oven sits midway between adjacent rack positions. The roll-out rack should not be used in rack position 5.

Baking Layer Cakes in 2 Racks

For best results when baking cakes on 2 racks, use rack positions 1 (roll-out rack) and 4 (flat rack) with the Convection Bake function. Place the cakes on the racks as shown. If using two flat racks, use rack positions 2 and 4.



Baking Cookies on 2 Racks

For best results when baking cookies on 2 racks, use rack positions 1 (roll-out rack) and 4 (flat rack) with the Bake function. If using 2 flat racks, use rack position 2 and 4.

Bakeware

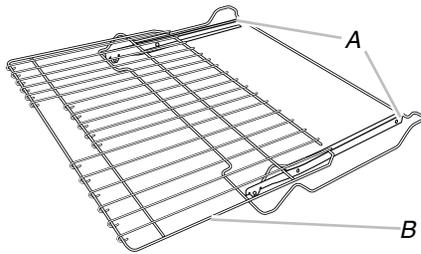
To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls. Use the following chart as a guide.

Number of Pan(s)	Position on Rack
1	Center of rack
2	Side by side
3 or 4	Refer to the previous illustration

Roll-out Rack

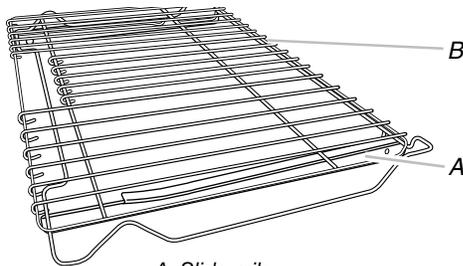
The roll-out rack allows easy access to position and remove food in the oven. The roll-out rack should not be used in rack position 5.

Open Position



A. Sliding rails
B. Sliding shelf

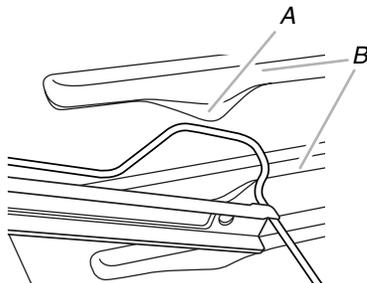
Closed and Engaged Position



A. Slide rails
B. Sliding Shelf

To insert Roll-out Rack

1. Angle rack assembly up, then insert into the “V” cutout in the rack guides of the oven cavity.
2. Keep rack assembly lifted up at an angle, and then push in to bypass the lower “V” cutout.
3. Gently slide rack assembly into oven, bypassing the “V” cutouts.



A. “V” cutout
B. Rack guides

To Remove Roll-out Rack

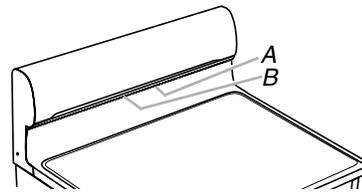
1. Push the sliding shelf in completely so that it is in the closed and engaged position.
2. Using 2 hands, gently pull the sliding shelf and the slide rails at the same time to the “V” cutout. Angle the rack so that the front is higher than the back, and gently pull rack past “V” cutout and then out of the oven.

To avoid damage to the sliding shelves, do not place more than 25 lbs. (11.4 kg) on the rack.

Do not clean the roll-out rack in the dishwasher. It may remove the rack’s lubricant and affect its ability to slide.

See the “General Cleaning” section for more information.

Oven Vents



A. Upper oven vent
B. Lower oven vent

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

Baking and Roasting

Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection bake mode to improve performance.

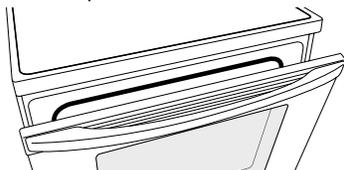
Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during bake to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Broiling

When broiling, preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Leave the desired oven door open 4 1/2" (11.4 cm) at the broil stop position to ensure proper broiling temperature. Position food on grid in a broiler pan, and then place it in the center of the oven rack.



NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Place the food in the upper or lower oven. Refer to the "Positioning Racks and Bakeware" section for more information.

On lower settings, the broil element will cycle off to maintain the proper temperature.

■ For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. Please refer to the "Accessories" section for more information.

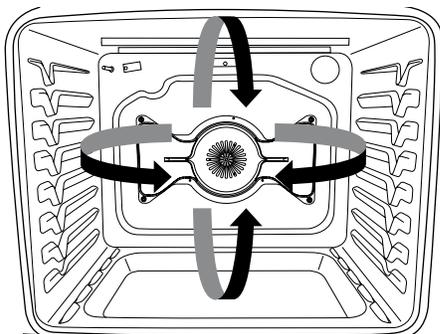
Lower Oven Convection Cooking

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping the surfaces while sealing in moisture and yielding crustier breads.

During the convection cooking, the bake, broil and convection (true convection only) elements cycle on and off in intervals to maintain the oven temperature, while the fan circulates the hot air.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

NOTE: The oven door must be closed for convection broiling.



Position the racks according to the "Positioning Racks and Bakeware" Section before starting convection cooking.

With convection cooking, most foods can be cooked at a lower temperature or for a shorter length of time. These adjustments can be made using the following chart or by using the EasyConvect™ Conversion feature on your range.

Setting	Guidelines
CONVECT BAKE	Reduce the standard baking temperature 25°F (12°C).
CONVECT BROIL	Use standard recipe temperature. Cooking time may be reduced so the food should be checked for doneness early.
CONVECT ROAST	Use standard recipe temperature. Cooking time may be reduced by 15 to 30% with Convect Roast so the food should be checked for doneness early.

Bow Tie True Convection with T.H.E.™ Element

True convection adds an electric element around the convection fan to enhance the cooking performance. Use the following Convect Options chart as a guide.

Setting	Foods
CONVECT BAKE	Single or multiple-rack baking for cookies, biscuits, breads, casseroles, tarts, tortes
CONVECT BROIL	Thicker cuts or unevenly shaped pieces of meat, fish, or poultry
CONVECT ROAST	Whole chicken or turkey, vegetables, pork roasts, beef roasts

EasyConvect™ Conversion

Convection cooking temperatures and times can differ from those of standard cooking. Depending upon the selected category, EasyConvect™ Conversion automatically reduces the standard recipe temperature and/or time you input for convection cooking.

Foods are grouped into 3 general categories. Choose the category most appropriate for the food to be cooked. Use the following chart as a guide.

Setting	Foods
MEATS	Chicken: whole and pieces Meat loaf, Roasts: pork, beef, and ham (Turkey and large poultry are not included because their cook time varies.)
BAKED GOODS	Biscuits, Breads: quick and yeast Cakes and Cookies Casseroles
OTHER	Frozen convenience foods: french fries, nuggets, fish sticks, lasagna

To Use:

NOTE: For best results, preheat your oven to the desired temperature prior to using EasyConvect™ Conversion. After preheating is complete, press OFF LOWER before using EasyConvect™ Conversion.

1. Press EASY CONVECT until the desired option (MEATS, BAKED GOODS, or OTHER) is displayed.
2. Press START.
3. Press number pad to enter standard cook temperature, and then press START.
4. Press number pads to enter standard cook time, and then press START.
5. Place the food in the oven.
Check food for doneness before the stop time is reached. If food will not be done when the stop time is reached, add more cooking time before time elapses. See "Cook Time" section. At the end of the stop time, the oven will automatically turn off.
6. Press OFF LOWER when finished.
7. Remove food from the oven.

Slow Cook

Slow Cook is best for food items such as beef, poultry, and pork. This cycle is available to cook food at low temperatures for long periods of time. Food can be cooked up to 12 hours depending on the temperature chosen.

Recommended Temperature Range:

4 hour cook time = 250°F to 300°F (120°C to 150°C)

8 hour cook time = 200°F to 250°F (93°C to 120°C)

12 hour cook time = 170°F to 226°F (77°C to 108°C)

- Food should be completely thawed.
- Cover food to keep moist.
- Prior to Slow Roasting, meat can be pan seared or broiled on the sides to enhance browning, flavor, and tenderness.
- Use a flat rack in position 3 for best results.

To Use Slow Cook:

Before using Slow Cook, see the “Positioning Racks and Bakeware” section. It is not necessary to preheat the oven.

1. Place food in the oven.
2. Press SLOW COOK for the desired oven.
3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

4. Press START.

“Preheating” will show in the display until the set temperature is reached.

When a minimum oven temperature is reached, the oven display will show the temperature increasing. A single tone will sound when the set temperature is reached.

5. Press OFF for the selected oven when finished.

Proofing Bread

Proofing bread prepares the dough for baking by activating the yeast. Follow the recipe directions as a guide. Standard Proof should be used for fresh dough, thawed dough, and for the first and second rise. Rapid Proof (on some models) operates at a slightly higher temperature than Standard Proof, and it can be used for the second rise of formed dough.

To Proof:

Before first proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place in position 2, and then close the oven door.

1. Press BREAD PROOF until the desired proof is displayed (“Standr” or “Rapid”).
2. Press START.

Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity.

3. Press OFF when finished proofing.

Before second proofing, shape the dough, place it in baking pan(s) and then cover loosely. Follow the same placements and control steps above. Before baking, remove the cover.

NOTE: If the oven temperature is greater than 120°F (49°C), the display will indicate “oven cooling” until the temperature is below 120°F (49°C).

Cook Time

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

To Set a Timed Cook:

1. Press the keypad for any cooking function except Self-Clean, Bread Proof, or Keep Warm.
2. Press the number keypads to set the desired temperature. If the temperature is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press COOK TIME.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically. The temperature and/or time setting can be changed at any time by repeating Steps 2 through 5.
6. Press OFF for the desired oven to clear the display.

To Set a Delayed Timed Cook:

1. Press DELAY START.
2. Press the number “1” or “2” keypad to select the desired oven.
3. Press the number keypad to enter the number of hours and/or minutes you want to delay the start time.
4. Press the keypad for any cooking function except Bread Proof or Keep Warm.
5. Press the number keypads to choose the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
6. Press START or COOK TIME.
7. Press the number keypads to enter the length of time to cook.
8. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed after the delay countdown by repeating steps 1 through 7. When resetting the time and temperature, it is necessary to press Start between steps 4 and 5 to continue making changes.

When the set cook time ends, the oven will shut off automatically.

9. Press OFF for the desired oven to clear the display.

RANGE CARE

Self-Cleaning Cycle

⚠ WARNING



Burn Hazard

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

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

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

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke. Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage, or move the oven door gasket.

Prepare Range:

- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks and aluminum foil and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1¹/₂" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.
- Remove plastic items from the cooktop because they may melt.

NOTE: The cooktop burners will not function during the Self-Cleaning cycle.

IMPORTANT:

- Oven temperature must be below 500°F (260°C) to program a clean cycle.
- Only 1 oven can be cleaned at a time.
- Both oven doors will lock when either oven is running the Self-Cleaning cycle.

How the Cycle Works

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

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

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

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

To stop the Self-Cleaning cycle at anytime, press OFF UPPER or OFF LOWER. If the temperature is too high, the oven doors will remain locked.

When “LOCK” shows in the display, the doors of the oven cannot be opened. To avoid damage to doors, do not force the doors open when “LOCK” is displayed.

Before self-cleaning, make sure the doors are completely closed or the doors will not lock and the Self-Cleaning cycle will not begin.

NOTE: Only one oven can use the Self-Cleaning cycle at a time, and 12 hours must pass before the next Self-Cleaning cycle can begin.

The oven is preset for a 3-hour clean cycle; however, the time can be changed. Suggested clean times are 2 hours for light soil and between 3 and 4 hours for average to heavy soil.

Use the following chart as a guide to determine the desired cleaning level.

Cleaning Level	Total Cleaning Time (Includes a 30 Minute Cool Down Time)
1 (Quick)	2 hours
2	2 hours 30 minutes
3	3 hours
4 (reg)	3 hour 30 minutes
5	4 hours
6 (Maxi)	4 hours 30 minutes

To Self-Clean:

1. Close the oven doors, and then press SELF CLEAN.
2. Press the number “1” or “2” keypad to select the desired oven to clean.
3. Choose the clean level desired by pressing the appropriate number keypad.
4. Press START.
The oven doors will automatically lock.
When the Self-Clean cycle is complete and the oven cools, the oven doors will unlock.
5. When the oven is completely cooled, remove ash with a damp cloth.

To Delay Start Self-Clean:

1. Close the oven doors, and then press DELAY START.
2. Press the number “1” or “2” keypad to select the desired oven.
3. Press the number keypads to enter the desired amount of time by which you want to delay the start.
4. Press SELF CLEAN.
5. Choose the clean level desired by pressing the appropriate number keypad.
6. Press START.
The oven doors will automatically lock after delay start countdown.
When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
7. When the oven is completely cooled, remove ash with a damp cloth.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at www.kitchenaid.com. In Canada, refer to the Customer Service section at www.kitchenaid.ca.

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

EXTERIOR PORCELAIN ENAMEL SURFACES

(on some models)

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

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad:
Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See the “Accessories” section for more information.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, affresh® Cooktop Cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016:
See the “Accessories” section for more information.

METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS (on some models)

Cleaning Method:

Use affresh® Cooktop Cleaner Part Number W10355051, Cooktop Cleaning Pads Part Number W10391473 and Cooktop Scraper Part Number WA906B to clean and remove stains from the cooktop. Use Cooktop Protectant Part Number 31463A regularly to avoid stain buildup, pitting, and scratching, while conditioning the cooktop for easier future cleaning. These can be ordered as accessories. See the “Accessories” section for more information. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia because damage may occur.

Light to moderate soil

- Can be cleaned with damp paper towels or sponge. Light stains should be addressed with cleaner and cleaning pad.

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:
Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.
- affresh® Cooktop Cleaner and Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into surface with a Cooktop Cleaning Pad. Continue rubbing until white film disappears.

Heavy soil, dark streaks, specks, and discoloration

- Clean with affresh® Cooktop Cleaner or nonabrasive cleaner and cleaning pad.

Burned-on soil

- affresh® Cooktop Cleaner or nonabrasive cleanser with Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into soil with a Cleaning Pad. Continue rubbing until white film disappears

Metal marks from aluminum and copper

- affresh® Cooktop Cleaner and Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into surface with a Cooktop Cleaning Pad. Continue rubbing until white film disappears. The marks will not totally disappear, but after many cleanings they will become less noticeable.

Tiny scratches and abrasions

- affresh® Cooktop Cleaner and Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into surface with a Cooktop Cleaning Pad. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance, and after many cleanings they will become less noticeable.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleaners or oven cleaners.

To avoid damage, do not soak knobs.

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

Cleaning Method:

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

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See the “Accessories” section for more information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad.
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

OVEN CAVITY

Do not use oven cleaners.

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

Cleaning Method:

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

Oven Lights

The oven lights are standard 40-watt appliance bulbs. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

1. Unplug range or disconnect power.

2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, and then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

Problem Solver

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit <http://kitchenaid.custhelp.com>. In Canada, visit <http://www.kitchenaid.ca>.

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:

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

In Canada:

KitchenAid Brand Home Appliances
Customer eXperience Centre
200-6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

PROBLEM	POSSIBLE CAUSES AND/OR SOLUTIONS
Nothing will operate	<p>Power supply cord is unplugged – Plug into a grounded outlet.</p> <p>Household fuse is blown, or a circuit breaker is tripped – Replace the fuse or reset the circuit breaker. If the problem persists, call an electrician.</p> <p>The control panel displays an F9 or E0 Error code – The electrical outlet in the home may be miswired. Contact a qualified electrician to verify the electrical supply.</p>
Cooktop will not operate	<p>The control knob is not set correctly – Push in knob before turning to a setting.</p> <p>On ceramic glass models, the oven control lockout is set – See “Control Lock” keypad feature in the “Feature Guide” section.</p>
Excessive Heat around cookware on cooktop	<p>Cookware is not the proper size – use cookware about the same size as the surface cooking area, element, or surface burner. Cookware should not extend more than 1/2" (1.3 cm) outside the cooking area.</p>
Cooktop cooking results not what expected	<p>Control knob is set to incorrect heat level – See “Cooktop Use” section.</p> <p>Range is not level – Level the range. See the Installation Instructions.</p>
Cooktop element cycles on and off on High setting	<p>Element cycling due to a temperature limiter – This is normal operation. The element may cycle on and off to keep the cooktop from overheating.</p>
Oven will not operate	<p>Delay Start is set – See “Cook Time” section.</p> <p>Control lock is on – Press and hold START for 5 seconds to unlock.</p> <p>Control is in Demo Mode – See the “Electronic Oven Controls” section. Demo Mode is used for display models in showroom.</p> <p>Electronic oven control set incorrectly – See “Electronic Oven Controls” section.</p>

PROBLEM	POSSIBLE CAUSES AND/OR SOLUTIONS
Oven temperature too high or too low	Oven temperature needs adjustment – See “Oven temperature control” in the “Electric Oven Controls” section.
Oven indicator lights flash	Power to range is turned on or restored – See “Control Display” in the “Electronic Oven Controls” section. If the indicator lights keep flashing, call for service. See the “Warranty” section for contact information.
Display shows messages	<p>Power failure (display shows flashing time) – Press OFF UPPER to clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.</p> <p>Error code (display shows letter followed by number) – Press OFF UPPER to clear the display. See “Control Display” in the “Electronic Ovens Controls” section. If it reappears, call for service. See the “Warranty” section for contact information.</p>
Clean cycle did not work on all spills	Several cooking cycle between Clean cycles or spills on oven walls and doors – Run additional Clean cycles. The affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used for stubborn soils. See the “Accessories” and “Self-Cleaning Cycle” sections for more information.
Oven cooking results not what expected	<p>Range is not level – Level the range. See the Installation Instructions.</p> <p>The set temperature was incorrect – Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature needs adjustment – See “Oven Temperature Control” in the “Electronic Oven Controls” section.</p> <p>Oven was not preheated – See the “Baking and Roasting” section.</p> <p>Racks were positioned improperly – See the “Positioning Racks and Bakeware” section.</p> <p>Not enough air circulation around bakeware – See the “Positioning Racks and Bakeware” section.</p> <p>Batter distributed unevenly in pan – Check that the batter is level in the pan.</p> <p>Darker browning of food caused by dull or dark bakeware – Lower the oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light-colored bakeware – Move rack to a lower position in the oven.</p> <p>Incorrect length of cooking time used – Adjust cooking time.</p> <p>Oven door was not closed – Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking – Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom – Move rack to a higher position in the oven.</p> <p>Pie crusts browning too quickly – Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p>

ACCESSORIES

For accessories in the U.S.A., you can visit our website at www.kitchenaid.com or call us at **1-800-422-1230**.
In Canada, visit our website at www.kitchenaid.ca or call at **1-800-807-6777**.

Complete Cooktop Cleaner Kit

(ceramic glass models)
(includes cleaner, protectant,
protectant applicator, scraper,
and cleaner pads)
Order Part Number 31605

Cooktop Protectant

(ceramic glass models)
Order Part Number 31463A

**affresh® Stainless Steel
Cleaning Wipes**

(stainless steel models)
Order Part Number W10355049

affresh® Cooktop Cleaner

(ceramic glass model)
Order Part Number W10355051

Cooktop Cleaning Pads

(ceramic glass models)
Order Part Number W10391473

affresh® Stainless Steel Cleaner

(stainless steel models)
Order Part Number W10355016

**affresh® Kitchen
and Appliance Cleaner**

Order Part Number W10355010

Cooktop Scraper

(ceramic glass models)
Order Part Number WA906B

Granite Cleaner and Polish

Order Part Number W10275756

Gas Grate and Drip

Pan Cleaner

Order Part Number 31617A

Gourmet Griddle

Order Part Number W10432539

Standard Flat Oven Rack

Order Part Number W10551060

Split Oven Rack

Order Part Number 4396927

Porcelain Broiler Pan and Grid

Order Part Number 4396923

**Premium Broil Pan and Roasting
Rack**

Order Part Number W10123240

KITCHENAID® ELECTRIC RANGE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit <http://kitchenaid.custhelp.com>.
2. All warranty service is provided exclusively by our authorized KitchenAid Service Providers. In the U.S. and Canada, direct all requests for warranty service to:



<http://kitchenaid.custhelp.com>

KitchenAid Customer eXperience Center
In the U.S.A., call 1-800-422-1230. In Canada, call 1-800-807-6777.

If outside the 50 United States or Canada, contact your authorized KitchenAid dealer to determine whether another warranty applies.

FIVE YEAR LIMITED WARRANTY

WHAT IS COVERED

FIRST YEAR LIMITED WARRANTY (PARTS AND LABOR)

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with this product, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada, LP (hereafter "KitchenAid") will pay for factory specified replacement parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased or, at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY (CERTAIN COMPONENT PARTS ONLY - LABOR NOT INCLUDED)

In the second through fifth years from the date of original purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the following components to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased. This is a limited 5-year warranty on the below named parts only and does not include repair labor.

- Electric element
- Solid state touch control system parts
- Any cracking of the rubber seal between the ceramin glass cooktop and the porcelain edge
- Any cracking due to thermal shock of the ceramic glass cooktop
- Surface unit elements

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. Service must be provided by a KitchenAid designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

WHAT IS NOT COVERED

1. Commercial, non-residential or multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home Instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses, or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, etc.).
5. Defects or damage caused by the use of non-genuine KitchenAid parts or accessories.
6. Conversion of your product from natural gas or L.P. gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by KitchenAid.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to appliance finishes unless such damage results from defects in materials and workmanship and is reported to KitchenAid within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized KitchenAid servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary state to state or province to province.

DISCLAIMER OF REPRESENTATION OUTSIDE OF WARRANTY

KitchenAid makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask KitchenAid or your retailer about buying an extended warranty.

LIMITATIONS OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.