

Use and Care Guide



TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

KitchenAid® FOR THE WAY IT'S MADE.®

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In the U.S.A. for assistance or service, call the Consumer Assistance center:

1-800-422-1230

In Canada for assistance or service, see page 60.

KITCHENAID® Electric Ranges

**Models: KERC507
YKERC507**

9753843

www.kitchenaid.com

A Note to You

Thank you for buying a KITCHENAID® appliance!

KitchenAid designs the best tools for the most important room in your house. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It contains valuable information concerning how to operate and maintain your new appliance properly and safely. Please read it carefully. Also, please complete and mail the enclosed Product Registration Card.

Please record your model's information.

Whenever you call our Consumer Assistance Center at **1-800-422-1230** (in Canada, **1-800-461-5681**) or request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram for location of plate).

Please also record the purchase information.

Model Number _____

Serial Number _____

Purchase/
Installation Date _____

Builder/Dealer
Name _____

Address _____

Phone _____

NOTE: You must provide proof of purchase or installation date for in-warranty service.

Keep this book and the sales slip together in a safe place for future reference.

Range Safety

Your safety and the safety of others is 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 hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING." These words mean:

! DANGER

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

! WARNING

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

All safety messages will identify the hazard, 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, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.



! WARNING

Tip Over Hazard

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

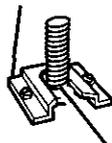
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

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

Anti-Tip Bracket



Range Foot

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor.
- Slide range back so rear range foot is under anti-tip bracket.



IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- **Proper Installation** – Be sure the range is properly installed and grounded by a qualified technician.
- **Never Use the Range for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the range.
- **User Servicing** – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in or on the Range** – Flammable materials should not be stored in an oven or near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **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.
- **Protective Liners** – Do not use aluminum foil to line oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.

SAVE THESE INSTRUCTIONS



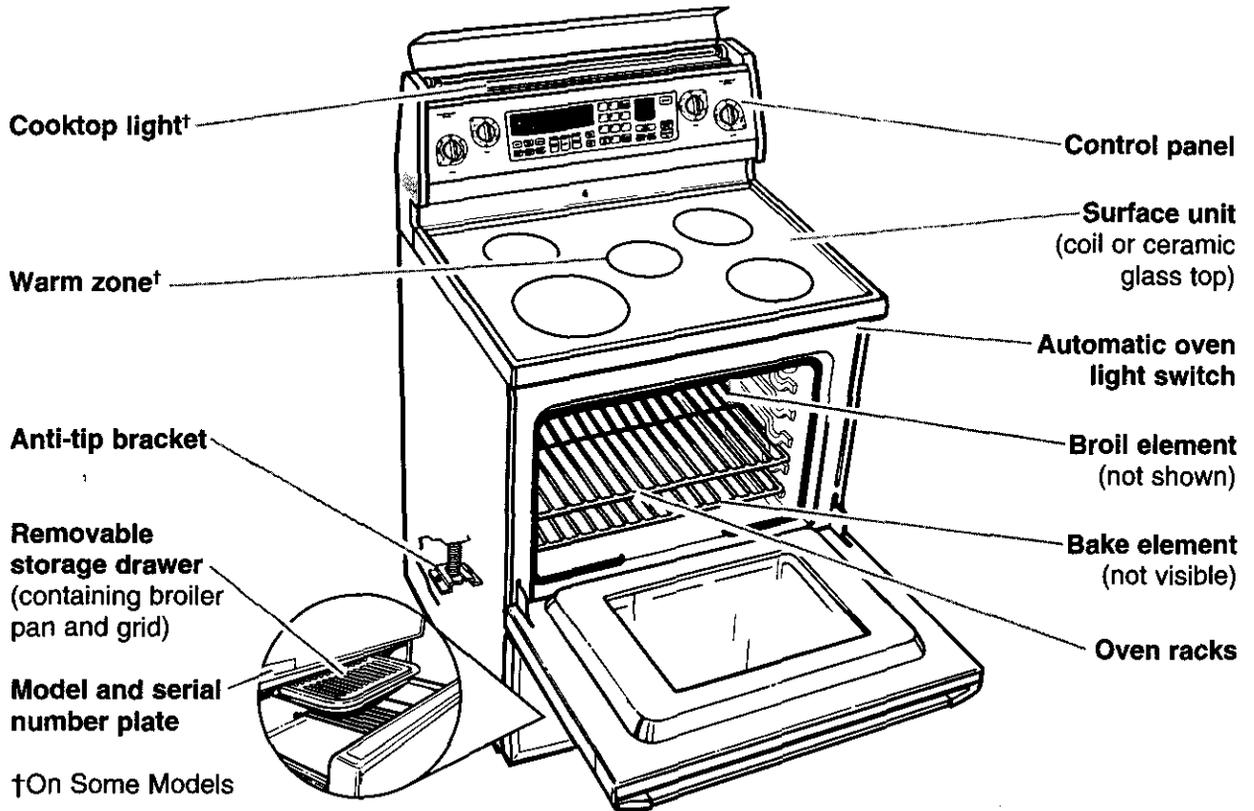
IMPORTANT SAFETY INSTRUCTIONS

- **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 Cook on Broken Cooktop** – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top 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 flaming foods under the hood, turn the fan on.**

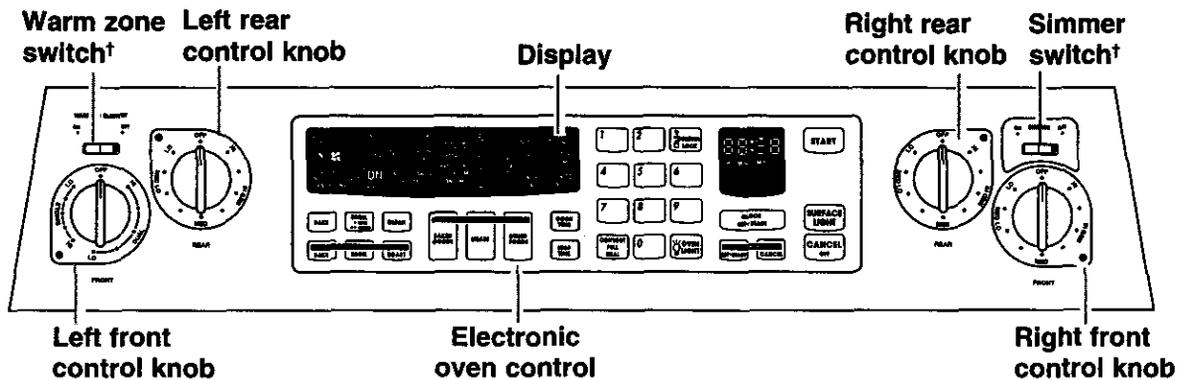
SAVE THESE INSTRUCTIONS

Parts and Features

Feature locations



Control panel



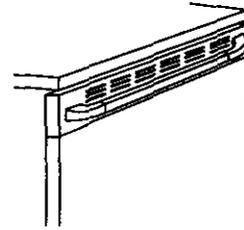


The oven vent



Hot air and moisture escape from the oven through a vent on the lower left side of the backguard. **Do not block the vent by using large pans or covers.** Poor baking/roasting can result.

The oven door vent

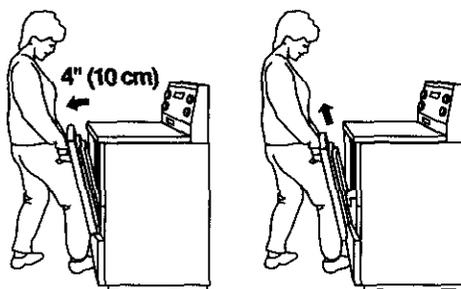


Hot air and moisture escape from the door vent during certain oven modes. Some condensation may be observed occasionally. This will not affect cooking performances.

The oven door

Removing the oven door:

1. Open the door to the Broil Stop position (open about 4" [10 cm]).
2. Lift door slightly and pull out and back until hinges come out to the catch position.
3. Push door down and pull straight out to remove door completely.



Replacing the oven door:

1. Holding the door by the handle, place the top of the door under the cooktop overhang and use your leg to apply pressure to slide hinges into the slots as far as possible.
2. Open door to the broil position or slightly past it.
3. Using the side of your leg, apply pressure to the bottom of the door front. Lift the door slightly while applying pressure to push, until the hinges have gone in fully.

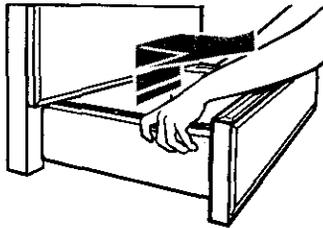




The storage drawer

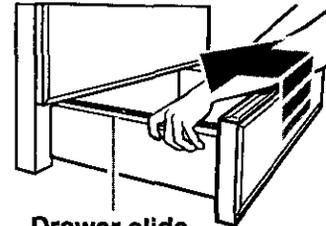
You can remove the storage drawer to make it easier to clean under the range. **Use care when handling the drawer.**

Removing the storage drawer:



1. **Empty** drawer of any pots and pans before removing drawer. **Use** recessed area on top edge of drawer to pull drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift** back slightly and **slide** drawer all the way out.

Replacing the storage drawer:

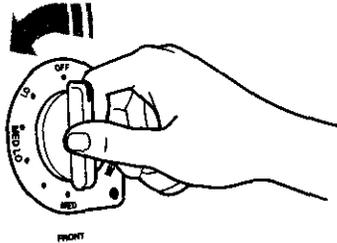


Drawer slide rail

1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **press in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.

Using and Caring for Your Cooktop

Using the surface units



Control knobs

Push in control knobs before turning them to a setting. Set them anywhere between HI and OFF.

Power On lights

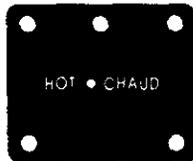
Each control knob has a Power On Light.

When you use a control knob to turn on a surface unit, the Power On Light by that knob will glow.



Hot surface indicator lights

The Hot Surface Indicator Lights on the cooktop surface will glow when the surface units get hot. The Indicator Lights will continue to glow as long as the surface units are too hot to touch, even after they are turned off.



("CHAUD" is French for "HOT")

! WARNING



Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.

Control setting guide

For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

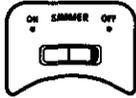
SETTING	RECOMMENDED USE
HI or MAX	<ul style="list-style-type: none"> To start food cooking. To bring liquid to a boil.
MED-HI or 6-8	<ul style="list-style-type: none"> To hold a rapid boil. To quickly brown or sear meat.
MED or 5	<ul style="list-style-type: none"> To maintain a slow boil. To fry poultry or meat. To make pudding, sauce, or gravy.
MED-LO or 2-4	<ul style="list-style-type: none"> To stew or steam food. To simmer food.
LO or 1	<ul style="list-style-type: none"> To keep food warm. Set the heat higher or lower within the LO (or 1) band to keep food at the temperature you want. To maintain liquid just below simmer. To melt chocolate or butter.



Using and Caring for Your Cooktop

Simmer Feature (some models)

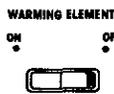
The Simmer feature is an adjustable setting which allows for more precise simmering of foods. The switch, when in the "OFF" position, operates at normal wattage (1800 W). When in the "ON" position, it operates the right front element at a lower wattage (450 W).



NOTE: All other elements can be used for normal operation whether the Simmer feature is in use or not.

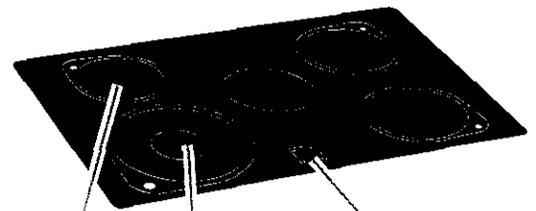
Warm Zone Feature (some models)

Use the Warm Zone element to keep cooked foods warm. It is not recommended for heating cold foods. The Warm Zone is located in the center of your cooktop. Set switch to "ON" for use.



- Cover all foods with a lid or aluminum foil. Do not use plastic wrap to cover food because it may melt onto the cooktop surface. When warming baked goods, allow a small opening in the cover for moisture to escape.
- Use only cookware and dishes recommended for oven and cooktop use.
- Use potholders or oven mitts to remove food.
- The Warm Zone element will not glow red when it is on, unlike the surface elements. However, the surface indicator light on the cooktop will glow.
- The Warm Zone element may be used whether the other elements are in use or not.
- The quality of the food may deteriorate if it is kept on the Warm Zone element for an extended period of time.

Dual-size cooktop surface element (some models)

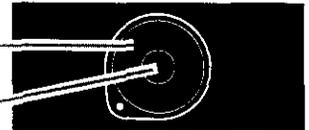


Standard element Dual element (some models) Hot surface indicator

You can use the left front surface element as either a small-diameter, lower-wattage element or large-diameter, full-wattage element.

Use both elements for larger pans

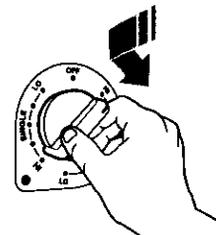
Use small element



To use both elements for larger pans:

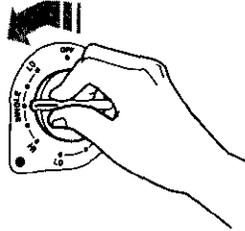
Push in and turn control knob to the right (clockwise) to the desired setting in the area marked "DUAL".

NOTE: You can turn the control knob in either direction to reach "OFF".





To use the small element for smaller pans: Push in and turn control knob to the left (counterclockwise) to the desired setting in the area marked "SINGLE".



Using the ceramic glass cooktop

Cooking on the ceramic glass cooktop is almost the same as cooking on coil surface units. There are, however, a few differences:

- **The cooking surface area** will glow red when the element is turned on. You will see the element cycling on and off – even on the HI setting – to help the area stay at the temperature setting you choose.
- **Make sure** the bottoms of pots and pans are clean and dry before cooking. Food and water particles left on the bottoms can leave deposits on the cooktop when it is heated.
- **Wiping off** the cooktop before and after each use will help keep the surface free from stains and give you the most even heating. See the "Cleaning tips" section.
- **Do not cook** foods directly on the cooktop.
- **Lift pots and pans** onto and off of the cooktop. Sliding pots and pans on the cooktop could leave marks that are difficult to remove or could leave permanent marks.
- **Do not cook** popcorn that comes in pre-packaged aluminum containers on the cooktop. The container could leave aluminum marks on the cooktop that cannot be removed completely.
- **Do not use** the cooktop as a cutting board.
- **Do not allow** anything that could melt, such as plastic or aluminum foil, to come in contact with the cooktop while it is hot.
- **Dropping** a heavy or hard object on the cooktop could crack it. Be careful when using heavy skillets and large pots. Do not store jars or cans above the cooktop.
- **Sugary spills** and soils can cause pitting. See the "Cleaning tips" section.

Cookware tips

- **Select a pan** that is about the same size as the surface cooking area. Cookware should not extend more than 1 inch (2.5 cm) outside the area.



- **For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the surface cooking area. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.
- **Cookware designed** with slightly indented bottoms or small expansion channels can be used.
- **Cookware with non-stick finish** has heating characteristics of the base material.
- **Check for rough spots** on the bottom of metal or glass cookware which will scratch the ceramic glass surface.
- **Use flat bottom cookware** for best heat conduction from the surface cooking area to the cookware. Determine flatness with the ruler test. Place the edge of a ruler across the bottom of the cookware. Hold it up to the light. No light should be visible under the ruler. Rotate the ruler in all directions and look for any light.
- **Do not leave** empty cookware, or cookware that has boiled dry, on a hot surface cooking area. The cookware could overheat, causing damage to the cookware or the surface cooking area.



Using and Caring for Your Cooktop

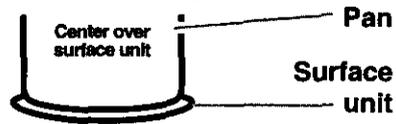
Characteristics of cookware materials

The pan material affects how fast heat transfers from the surface cooking area through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.

Aluminum	<ul style="list-style-type: none">• Heats quickly and evenly.• Use for all types of cooking.• Medium or heavy thickness is best for most cooking.• Used as a core or base in cookware to provide even heating.
Cast iron	<ul style="list-style-type: none">• Heats slowly and evenly.• Good for browning and frying.• Maintains heat for slow cooking.• Can be coated with porcelain enamel.
Ceramic or ceramic glass	<ul style="list-style-type: none">• Heats slowly and unevenly.• Use on low to medium settings.• Follow manufacturer's instructions.
Copper	<ul style="list-style-type: none">• Heats very quickly and evenly.• Used as a core or base in cookware to provide even heating.
Earthenware	<ul style="list-style-type: none">• Can be used for cooktop cooking if recommended by the manufacturer.• Use on low settings.
Porcelain enamel-on-steel or enamel-on-cast iron	<ul style="list-style-type: none">• See cast iron and stainless steel.
Stainless steel	<ul style="list-style-type: none">• Heats quickly but unevenly.• A core or base of aluminum or copper on the cookware provides even heating.• Can be coated with porcelain enamel.



Home canning information



- Use the entire surface (“DUAL” setting) of the left front surface cooking area for best results.
- Use flat-bottomed canners on all types of cooktops, especially ceramic glass. Canners with rippled or ridged bottoms do not allow good contact with the surface.
- Center the canner over the largest surface cooking area. Do not extend more than 1 inch (2.5 cm) outside the surface cooking area. Large diameter canners/pans, if not centered correctly, will trap heat and result in damage to the cooktop. Do not place on two surface cooking areas at the same time.
- The type of material the canner is made of determines the length of heating time. Refer to the “Characteristics of cookware materials” chart in this section for more information.
- When canning for long periods of time, allow elements and the surrounding surfaces to cool down.
- Alternate use of the surface cooking areas between batches or prepare small batches at a time.
- Start with hot water, cover with a lid, and bring to a boil; then reduce heat to maintain a boil or required pressure levels in a pressure canner.
- For up-to-date information on canning, in the United States, contact your local U.S. Government Agricultural Department Extension Office or companies who manufacture home canning products. In Canada, contact Agriculture Canada.

Caring for your cooktop

This cooktop is designed for easy care. However, ceramic glass cooktops need to be maintained differently than standard electric coil elements. Foods spilled directly on the cooktop will not burn off as on coil elements. Because of this, the surface should be dust-free and soil-free before heating.

Your cooktop has been prepolished at the factory for improved protection and cleanability. The Cooktop Polishing Creme, a paper towel or a sponge is all you need to clean your cooktop. For proper cleaning methods, please review the “How to keep your cooktop looking like new” chart. Follow this chart after each use to ensure top performance and to preserve that uniquely elegant look.

NOTE: Let cooktop cool before cleaning.



Using and Caring for Your Cooktop

Cleaning tips

What to use:

- **Cooktop Polishing Creme** included with your cooktop with a paper towel or clean, damp sponge. This creme has been developed especially for cleaning and polishing your cooktop. When using, follow instructions on container.
- **Razor scraper** – Use to remove cooked-on soils from your ceramic glass cooktop. To avoid scratches, keep the razor blade as flat against the cooktop as possible. **Store razor blades out of reach of children.** (Not included with your range.)
- **Do not use** steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaning products with ammonia. These products could damage the cooktop surface.

Steps to follow:

1. **Most spills** can be wiped off easily using a paper towel or clean, damp sponge as soon as Hot Surface Indicator Light goes off.
2. **For stubborn spills**, rub Cooktop Polishing Creme into cooked-on soil using a paper towel. If some soil remains, leave some creme on the spot(s) and follow Step 3.
3. **Carefully scrape** spots with the razor scraper.
4. **Finish by polishing** entire cooktop with Cooktop Polishing Creme and a paper towel.

To order Cooktop Polishing Creme (Part No. 3184477) or razor scraper (Part No. 3183488), call 1-800-422-1230 (in Canada, 1-800-461-5681) and follow the instructions and telephone prompts you hear.

NOTE: Always wipe and dry your cooktop thoroughly after using cleanser to prevent streaking or staining.

How to keep your cooktop looking like new:

IF THERE ARE	WHAT TO DO
Sugary spills and soils (such as jellies and candy syrups)	To prevent pitting on the cooktop, wipe up with a paper towel or clean, damp sponge while ceramic glass surface is still warm. Remove as soon as possible after spill occurs.
Burned-on soils	Rub Cooktop Polishing Creme or nonabrasive cleanser into soil using a paper towel. Reapply creme to spots remaining. Hold razor scraper as flat to surface as possible, scrape spots. Polish entire cooktop with creme and paper towel. Rinse and dry. Store razor blades out of reach of children.
Dark streaks, specks, and discoloration	Use Cooktop Polishing Creme or nonabrasive cleanser with a damp paper towel or sponge.
Metal marks (from copper or aluminum pans)	Use Cooktop Polishing Creme or nonabrasive cleanser with a damp paper towel or sponge before heating the cooktop again. If heated before cleaning, metal marks may not come off.
Tiny scratches or abrasions	Scratches and abrasions do not affect cooking. In time, they will become less visible as a result of cleaning. To prevent scratches and abrasions, use Cooktop Polishing Creme regularly.

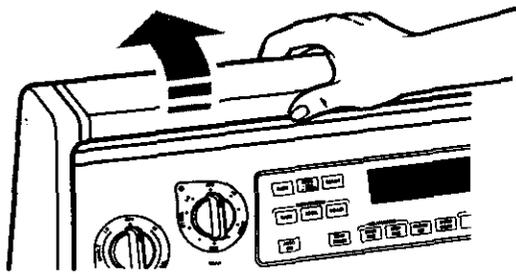


Using and replacing the cooktop light (on some models)

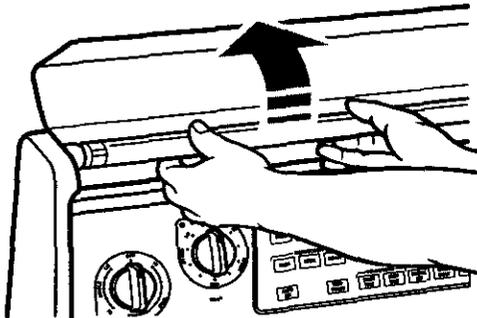
The fluorescent light is on the top of the control panel. The cooktop light switch is on the control panel. **Press** it to turn on the cooktop light. **Press** it again to turn light off.

Replacing the cooktop light:

1. **Unplug** range or **disconnect** power.

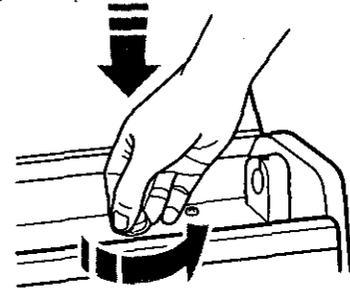


2. **Flip up** the top of the control panel.



3. **Grasp** the fluorescent tube at both ends. **Turn** the tube approximately 90° in either direction until both ends come out of the receptacles. **Replace** with a 20-watt cool-white fluorescent tube.

If the cooktop light still does not work, you may need to replace the starter. The starter is a knob-shaped part located on the right side of the backguard, under the light bulb. **To remove and replace the starter, first remove light bulb.** Push starter in and turn approximately 90° counterclockwise. **Pull** starter out of recessed area. You can find replacement starters at stores that sell fluorescent tubes.

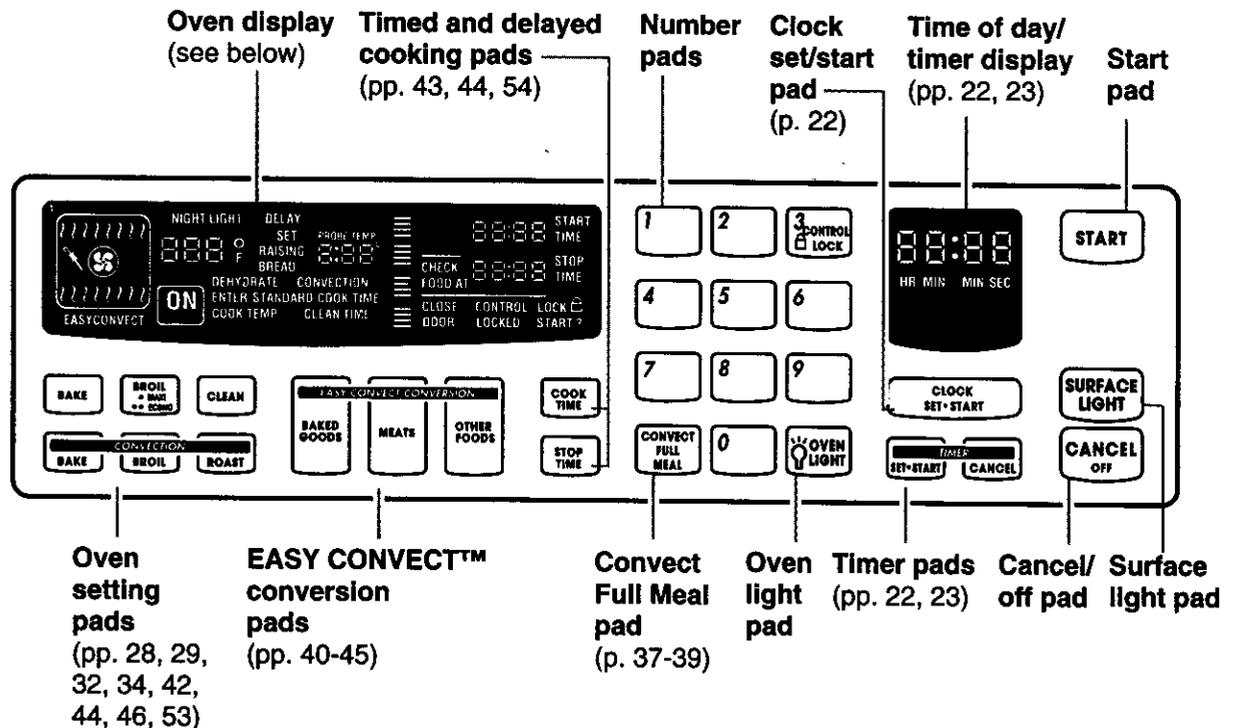


4. **Close** the top panel.
5. **Plug in** range or **reconnect** power.

Using and Caring for Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips and cleaning information, for successful use of your range.

Using the electronic oven control



Display/clock

- **When you first plug in the range**, a tone will sound, the display will be fully lit for a few seconds, and the display will show the last time set and "PF" (power failure). If, after you set the clock (see "Setting the clock" later in this section), the display again shows "PF," your electricity was off for a while. Reset the clock.
- **The time display will show "Err"** and 3 short tones will sound if a time or temperature is incorrectly entered.



Fahrenheit/Celsius

To set your oven to cook in Celsius instead of Fahrenheit:

1. Press and hold **BROIL** for 5 seconds.

PRESS



Repeat to change from Celsius to Fahrenheit.

If you need to convert temperatures from Celsius to Fahrenheit or vice versa, you can refer to this chart:

Temperature replacement values

38°C=100°F	163°C=325°F
60°C=140°F	177°C=350°F
66°C=150°F	191°C=375°F
77°C=170°F	204°C=400°F
93°C=200°F	218°C=425°F
121°C=250°F	232°C=450°F
135°C=275°F	246°C=475°F
149°C=300°F	260°C=500°F

Disable/enable audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed. To turn off key entry tone, end-of-cycle tone, and reminder tones, follow these steps:

1. Press and hold **STOP TIME** for 5 seconds.

PRESS



"Snd" and "Off" will appear on the display.

Repeat Step 1 to turn the signals back on.

"Snd" and "On" will appear on the display.



Using and Caring for Your Oven

Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.

NOTES:

- **Control lock** is only available when oven is not in use or control has not been set.
- **Control lock** will not disable the Timer.
- **Set control lock** when cleaning the control panel to prevent oven from accidentally turning on.

To lock or deactivate the control panel:

1. **Press and hold CONTROL LOCK (Number Pad 3) for 5 seconds.**

A single tone will sound and "START?" will appear on the display.

PRESS



YOU SEE



To unlock the control panel:

1. **Press and hold CONTROL LOCK (Number Pad 3) for 5 seconds.**

A single tone will sound and "CONTROL LOCK" will disappear from the display.

PRESS



Using the Sabbath mode

What your oven will do while in the Sabbath mode:

- **The time display** will show “SAb” to tell you that the oven is in the Sabbath mode.
- **The ON Indicator Light** will light up when the burner turns on and ON will go off when the burner turns off.
- **To prevent accidental key presses**, the key pads will only work after you press them for 1 second.
- **No tones** will sound.

To enable the Sabbath mode:

1. Open the door.

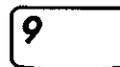
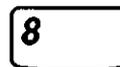
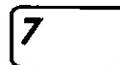
2. Press CANCEL/OFF.

PRESS



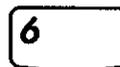
3. Press the Number Pads 7, 8, and 9, in that order.

PRESS



4. Press Number Pad 6.

PRESS



5. Press START.

“SAb” and “On” will appear on the display.

PRESS



To disable the Sabbath mode:

Repeat the steps above to disable the Sabbath mode. “SAb” and “Off” will appear on the display.



Using and Caring for Your Oven

Setting your range for the Sabbath

If you want to set your range to meet “no work” requirements for the Sabbath, first turn on the Sabbath mode (see “To enable the Sabbath mode” earlier in this section). Then follow these steps:

1. Turn the oven light and/or surface light (if available) on or off.

NOTE: See “Using and replacing the surface light” in the “Using and Caring for Your Cooktop” section and “Using and replacing the oven light(s)” in the “Using and Caring for Your Oven” section for more information.

These lights will stay turned on or off (whichever you set) while in the Sabbath mode. Opening the door will not turn on the oven light if it is programmed to be off.

2. Press **BAKE**.

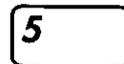
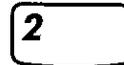
PRESS



3. Press Number Pads to set the temperature you want.

Example for 325°F (163°C):

PRESS



4. Start oven.

PRESS

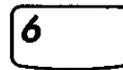




5. Press and hold Number Pad 6 for 5 seconds.

“START?” appears on the display.

PRESS



YOU SEE



(or 163°C)

6. Press START.

“SAb” appears on the display.

PRESS



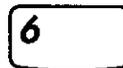
YOU SEE



To end the Sabbath mode and turn off the oven:

1. Press and hold Number Pad 6 for 5 seconds.

PRESS



Starting an operation

After programming a function, you must press **START** to start the function. If you do not press **START** within 5 seconds of programming, “START?” will show on the display as a reminder.



Canceling an operation

CANCEL/OFF will cancel any function, except for the **CLOCK SET/START** and **Timer** functions. When you press **CANCEL/OFF**, the large display will show the time of day or, if **Timer** is also being used, the time remaining.





Setting the clock

NOTE: If an oven function is active or programmed, you cannot change the clock.

1. Press **CLOCK SET/START**.

PRESS

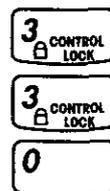


YOU SEE



2. Set time.

PRESS



YOU SEE



3. Start clock.

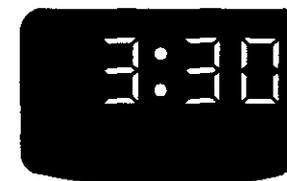
If time has not been entered correctly, three short tones will sound and "Err" will be displayed. The display will show the closest valid time. Repeat Steps 2 and 3 to re-enter the time of day.

NOTE: You can clear the time of day from the display by opening the door then pressing and holding **CLOCK SET/START** for 5 seconds. Repeat to see time of day on display again.

PRESS



YOU SEE



Using the timer

The Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in hours and minutes up to 99 hours, 59 minutes or in minutes and seconds up to 99 minutes, 59 seconds.

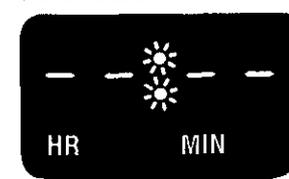
1. Press **TIMER SET/START**.

- Once to set hours and minutes
- Twice to set minutes and seconds

PRESS



YOU SEE

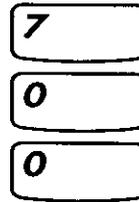


(example shows hours and minutes)



2. Set time.

PRESS



YOU SEE



(example shows a 7-hour timer setting)

3. Start Timer.

The Timer will begin counting down immediately after you press TIMER SET/START or START.

PRESS



YOU SEE



4. When time is up, turn off Timer.

When time is up, you will hear four tones (unless the audible signals have been disabled). Press TIMER CANCEL to clear the display.

YOU SEE



To change the timer during its operation:

1. Press TIMER SET/START.
2. Enter new desired time.
3. Press TIMER SET/START.

To cancel the timer during its operation:

You can cancel the Timer any time during its operation. Press TIMER CANCEL.

PRESS

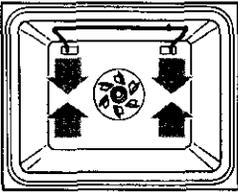
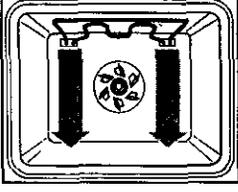
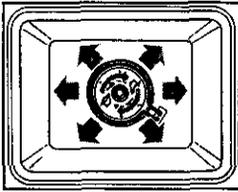
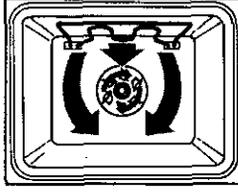
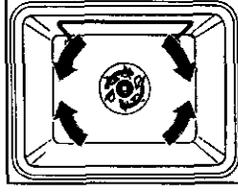
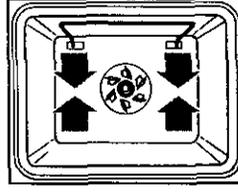




Using and Caring for Your Oven

Oven settings

This chart tells you when to use each setting. It also explains what elements heat up for each setting.

SETTING	DIAGRAM	SETTING INFORMATION
<p>BAKE Use this setting for baking and heating casseroles.</p>		<ul style="list-style-type: none"> • The bottom element and outer top element heat up. • During baking, the elements will turn on and off to maintain the oven temperature.
<p>BROIL (MAXI/ECONO) Use this setting for broiling regular-sized and smaller cuts of meat, poultry, and fish.</p>		<ul style="list-style-type: none"> • Both top elements heat during Maxi Broil (maximum browning coverage). • Only the inner element heats up during Econo Broil (browning coverage in center only).
<p>CONVECTION BAKE Use this setting for foods which require gentle heating and for baking breads and cakes. Use also when baking large quantities of food on more than one oven rack.</p>		<ul style="list-style-type: none"> • For faster preheating, the bottom element and outer top element heat up until oven reaches desired temperature. After preheat, only the rear element heats up. • For even heating, the fan at the back of the oven circulates air in the oven cavity.
<p>CONVECTION BROIL Use this setting for broiling thick cuts of meat.</p>		<ul style="list-style-type: none"> • Both top elements heat up. • For even heating, the fan at the back of the oven circulates air in the oven cavity.
<p>CONVECTION ROAST Use this setting for roasting and baking on one rack.</p>		<ul style="list-style-type: none"> • The bottom element and outer top element heat up. • For even heating and faster cooking, the fan at the back of the oven circulates air in the oven cavity.
<p>CLEAN Use this setting for self-cleaning only.</p>		<ul style="list-style-type: none"> • The bottom element and outer top element heat up.



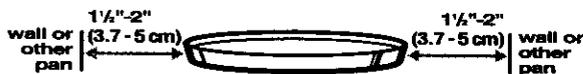
Cooking tips

Baking tips

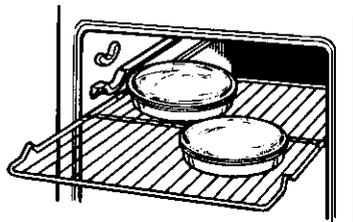
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- Place the pans so that one is not directly over the other.



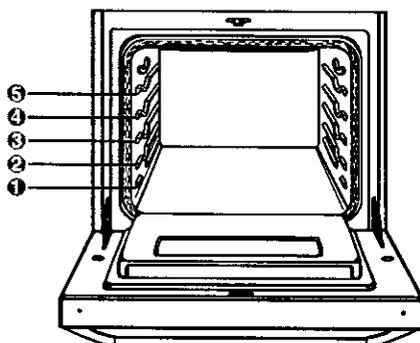
- For best results, allow 1½ to 2 inches (3.7 to 5 cm) of space around each pan and between pans and oven walls.
- When baking with one pan, place pan in the center of the oven rack.



- When baking with two pans, place pans in opposite corners of the oven rack.

NOTE: “Oven peeking” may cause heat loss, longer cooking times, and unsatisfactory baking or roasting results. Rely on your timer.

Rack positions



Your oven has three straight racks and five rack positions. Rack position 5 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

For proper cooking, follow these guidelines:

- When using one rack, place the rack so the top of the food will be centered in the oven.
- When using two racks, place one rack in position 1 and the other rack in position 3.
- Use only one cookie sheet in the oven at a time when using the BAKE setting.

Bakeware tips

- When baking with insulated cookie sheets or baking pans, place them in the bottom third of the oven. You may need to increase the recommended baking times, so test for doneness before removing from the oven.
- When using ovenproof glassware or dark bakeware, reduce the oven temperature by 25°F (14°C), but use the same baking time. Because these pans absorb heat, producing darker bottom browning and crispier crusts, place the rack in the center of the oven. When baking pies and bread, you can use the temperature suggested in the recipe.

Rack placement for specific foods:

(For rack positions, see “Rack positions” in previous column.)

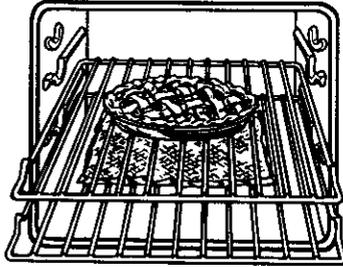
FOOD	RACK POSITION
Frozen pies	2
Angel food and bundt cakes, most quick breads, yeast breads, casseroles, meats	1 or 2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3



Using and Caring for Your Oven

Using aluminum foil

- **Do not line the oven bottom with any type of foil, liners, or cookware. Permanent damage will occur to the oven bottom finish.**
- **Do not block the oven bottom vents.**
- **Do not cover the entire rack with aluminum foil.** Doing so will reduce air circulation and overall oven performance.



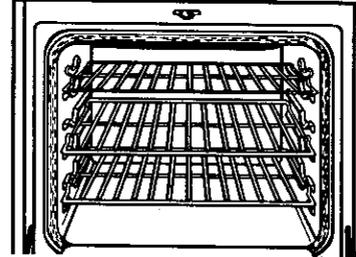
- **To catch spillovers** from pies or casseroles place foil on the oven rack below. Foil should be turned up at edges and be at least 1 inch larger than dish.
- **Place tent-shaped foil** loosely over meat or poultry to slow down surface browning for long term roasting. Remove foil for the last 30 minutes.
- **Use narrow strips** of foil to shield piecrust edges if browning too quickly.

Convection baking tips

- **Do not use** aluminum foil when convection baking. Aluminum foil may block airflow.
- **Reduce** recommended recipe oven temperature by approximately 25°F (14°C). See recipe adaption chart in your convection oven cookbook for recommended temperatures.
- **For most recipes**, you can reduce convection baking time compared to standard baking times. See convection baking chart in your convection oven cookbook for recommended baking times.

NOTE: Cooking time may be longer when you use more than one rack.

- **When baking on two or three racks**, use the convection bake setting for more even results. (You can, however, use only one rack when convection baking.)



- **To use three racks during convection baking**, place racks in position 5 (the highest position), 3 and 1 (the closest to the oven bottom). This allows all three racks to be an equal distance apart for better baking.
- **Stagger** cake pans or other cookware in opposite directions on each rack when three racks are used.

Roasting tips

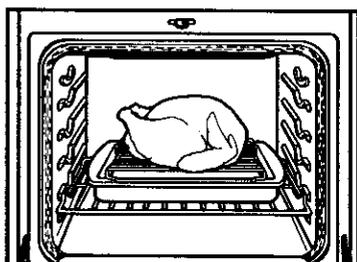
- **Roast** meats fat-side up in a shallow pan using a roasting rack.
- **Use a roasting pan** that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- **Use an accurate meat thermometer or temperature probe** (see the "Using the temperature probe" section) to determine when meat has reached desired degree of doneness. Insert the thermometer or probe into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer or probe should not touch fat, bone, or gristle.



- **After reading the thermometer once**, push it further into the meat $\frac{1}{2}$ inch (1.3 cm) or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry** with a thermometer in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.
- **You can reduce** roasting times and temperatures for most standard recipes when using the convection roast setting. See convection roasting chart in your convection oven cookbook for recommended roasting times and temperatures.

- **Use the convection roasting rack** on the broiler pan (both included with your range). (The convection roasting rack rests on the broiler pan, not inside it.) The long side of the rack should be parallel with the oven door for best heat distribution and airflow.

NOTE: Place the convection roasting rack on the broiler pan with grid to contain the drippings as the meat roasts.



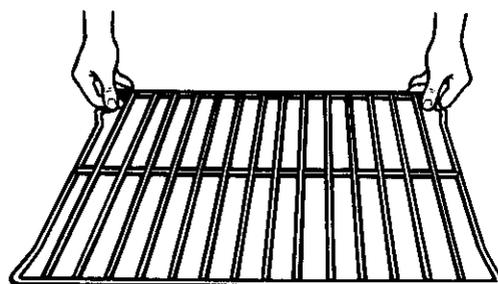
Bake or Convection Bake

1. Position racks.

For correct rack placement, see the "Rack positions" section and the "Rack placement" chart.

NOTES:

- **Before turning on the oven** always place oven racks where you need them.
- **Be sure** rack(s) is level.
- **Use pot holders or oven mitts** to protect hands if rack(s) must be moved while oven is hot.
- **Do not let** pot holder or oven mitt touch hot elements.



continued on next page



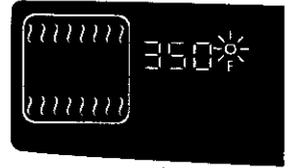
Using and Caring for Your Oven

2. Choose baking setting.

PRESS



YOU SEE



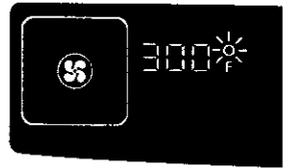
(or 177°C)

OR

PRESS



YOU SEE



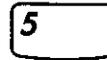
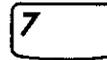
(or 149°C)

3. Set temperature (optional).

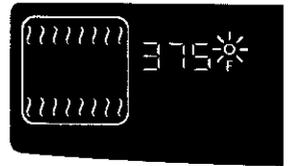
Do this step if you want to set a temperature other than 350°F (177°C) for Bake or 300°F (149°C) for Convection Bake.

NOTE: See a reliable cookbook or your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example for Bake at 375°F [191°C])

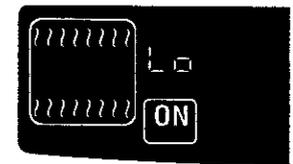
4. Preheat oven.

After the temperature reaches 170°F (77°C), the temperature display will show the actual oven temperature at each 5°F (3°C) increase and stop at the set temperature. One long tone will sound when oven is preheated.

PRESS



YOU SEE



(example for Bake) ("Lo" is displayed after 5 seconds if oven temperature is below 170°F [77°C])

5. Put food in oven.

NOTE: If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

6. After cooking, turn off oven.

PRESS



YOU SEE

(display will go blank)

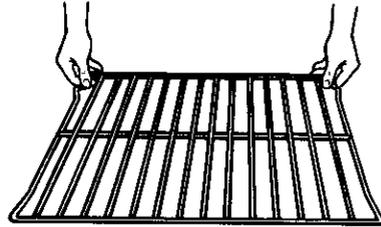


Broil

NOTE: Preheating is not necessary when broiling, unless your recipe recommends it.

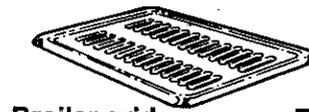
1. Position rack.

See "Broiling chart" later in this section for recommended rack positions.

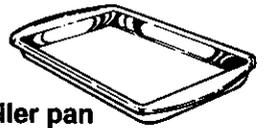


2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.



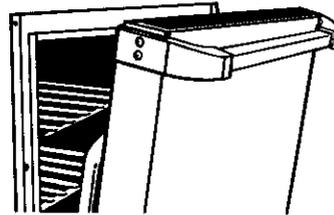
Broiler grid



Broiler pan

3. Position door.

Close the door to the Broil Stop position (open about 6 inches [15 cm]). The door will stay open by itself. Door must be partly open for oven to maintain proper temperatures.



4. Press BROIL.

Once for Maxi Broil

OR

Twice for Econo Broil

PRESS



YOU SEE



(example shows 500°F [260°C] for Maxi Broil)

PRESS



YOU SEE



(example shows 500°F [260°C] for Econo Broil)



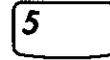
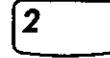
Using and Caring for Your Oven

5. Set temperature (optional).

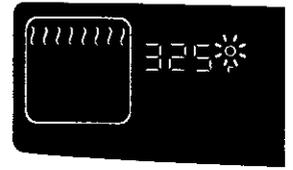
Do this step if you want to use variable temperature broiling (see “Variable temperature broiling” later in this section).

NOTE: See “Broiling chart” later in this section for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F [163°C] broiling temperature for Maxi Broil)

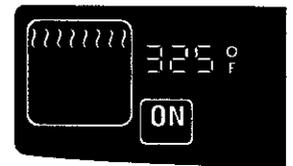
6. Start oven.

NOTE: If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.

PRESS



YOU SEE



(example shows 325°F [163°C] for Maxi Broil)

7. When broiling is done, turn off oven.

PRESS



YOU SEE

(display will go blank)

Variable temperature broiling

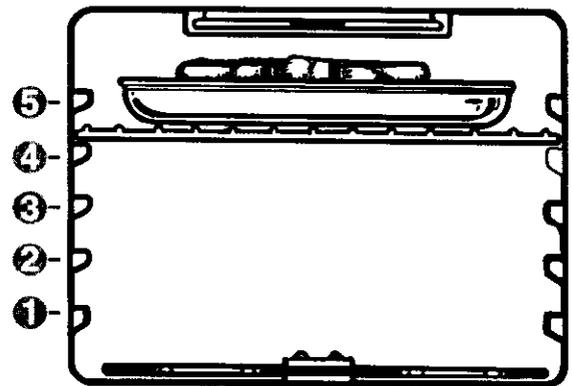
- **If food is cooking too fast** or you want the food to broil slower from the start, set the broil temperature between 170°F (77°C) and 325°F (163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- **Thicker cuts and unevenly-shaped pieces** of meat, fish and poultry are some foods that may cook better if you use lower broiling temperatures. See “Broiling chart” for temperature recommendations.



Broiling guidelines

- Use only the broiler pan and grid provided. They are designed to drain extra juices from the cooking surface. This drainage helps prevent spatter and smoke.
- To make sure the juices drain well, do not cover the grid with foil.
- Trim excess fat to reduce spattering. Slit the fat on the edges to prevent curling.
- Use tongs to turn meat to avoid losing juices.
- Pull out oven rack to stop position before turning or removing food.
- After broiling, remove the pan from the oven when removing the food. Dripping will bake on the pan if left in the heated oven, making cleaning more difficult.

Broiling rack positions

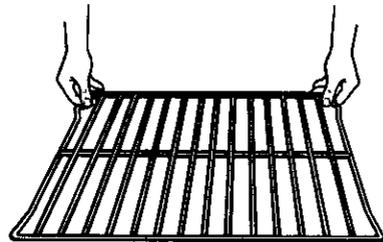


Convection Broil

Convection broiling is actually high-temperature convection roasting, combining fan-circulated hot air with the direct heat of the broiler element. Use this setting when broiling thick cuts of meat. Results are similar to those you get when using a rotisserie.

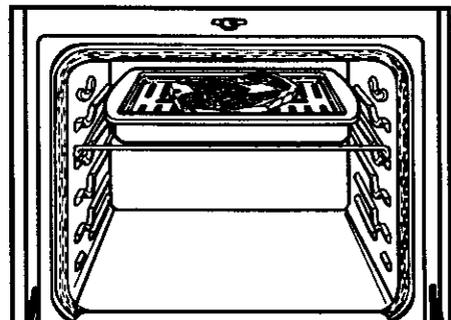
1. Position rack.

See “Broiling chart” later in this section for recommended rack positions.



2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the most even heat and the best airflow.



3. Close door.

NOTE: Do not try to convection broil with the door open. The fan will not operate.

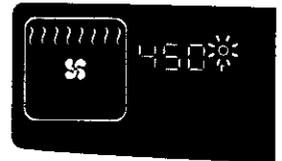


Using and Caring for Your Oven

4. Choose CONVECTION BROIL.



YOU SEE

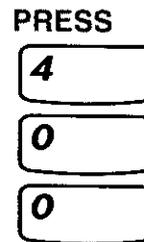


(or 235°C)

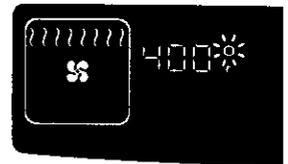
5. Set temperature (optional).

Do this step if you want to set a temperature (up to 500°F [260°C]) other than 450°F (232°C).

NOTE: See a reliable cookbook or your convection oven cookbook for temperature recommendations.



YOU SEE



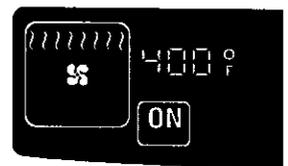
(example shows 400°F [204°C] temperature setting)

6. Start oven.

NOTE: If you want to change the convection broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.



YOU SEE



7. When broiling is over, turn off oven.



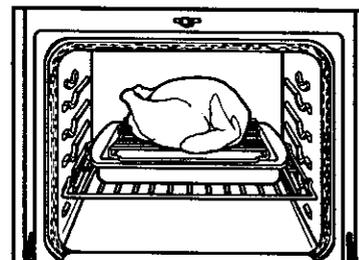
YOU SEE

(display will go blank)

Convection Roast

1. Prepare oven.

Position the rack properly. For correct rack placement, see "Rack positions". Place food in the oven. For large roasts and turkeys, place rack in position 1 or 2.



2. Choose setting.



YOU SEE



(149°C)

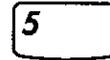
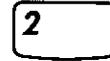


3. Set temperature (optional).

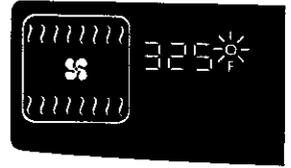
Do this step if you want to set a temperature other than 300°F (149°C).

NOTE: See a reliable cookbook or your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F [163°C] temperature setting)

4. Start oven.

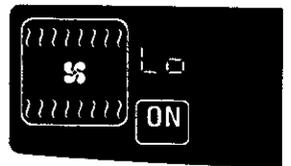
NOTES:

- After the temperature reaches 170°F (77°C), the temperature display will show the actual oven temperature at each 5°F (3°C) increase and stop at the set temperature. One long tone will sound when oven is preheated.
- If you want to change the roasting temperature after roasting has begun, repeat Steps 2, 3, and 4.

PRESS



YOU SEE



("Lo" is displayed after 5 seconds if oven temperature is below 170°F [77°C])

5. After cooking, turn off oven.

PRESS



YOU SEE

(display will go blank)

Adjusting the oven temperature

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following the steps below. The control will "remember" the selected offset even after the power has been interrupted or lost.

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.



Using and Caring for Your Oven

1. Press and hold **BAKE** for 5 seconds.

The display shows 0°F (-18°C) and "COOK TEMP".

PRESS



YOU SEE



(or -18°C)

2. Set the new offset temperature.

Press **BAKE** to increase the setting.
Press **BROIL** to decrease the setting.

PRESS



YOU SEE



(example when making oven 10°F [or 6°C] hotter)

3. Press **START** to enter the adjustment.

NOTE: The offset temperature will remain the same if you press **CANCEL/OFF**.

PRESS



How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

TO COOK FOOD ...	ADJUST BY THIS NUMBER OF DEGREES
A little more	+ 5°F to +10°F (+3°C to +6°C)
Moderately more	+15°F to +20°F (+8°C to +11°C)
Much more	+25°F to +35°F (+14°C to +19°C)
A little less	-5°F to -10°F (-3°C to -6°C)
Moderately less	-15°F to -20°F (-8°C to -11°C)
Much less	-25°F to -35°F (-14°C to -19°C)



Using the temperature probe

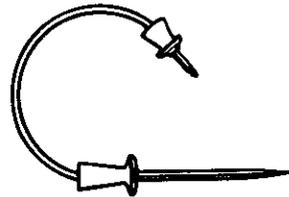
The Temperature Probe is the most accurate guide to the degree of doneness of meat. Use it when baking, roasting any type of meat or poultry, or cooking casseroles with liquid.

NOTES:

- **Do not use** the Temperature Probe when broiling, convection broiling, dehydrating, or raising bread.
- **Unplug** the Temperature Probe before self-cleaning the oven.

1. Insert probe into food.

Insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.



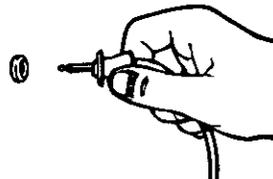
2. Put food in oven.

Place meat on the convection roasting rack, place rack on broiler pan, and place pan in the center of the oven.



3. Connect probe to oven.

Open the Temperature Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)



YOU SEE



(or 71°C)

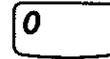
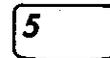
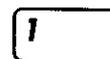
4. Close oven door.

5. Set temperature (optional).

Do this step if you want to set an internal food temperature (from 130°F [54°C] to 190°F [88°C]) other than 160°F (71°C).

NOTE: See a reliable cookbook or your convection oven cookbook for internal food temperature recommendations.

PRESS



YOU SEE



(example shows 150°F [66°C] internal temperature setting)



Using and Caring for Your Oven

6. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS



(example for Bake)

YOU SEE



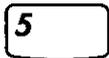
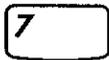
(or 177°C oven temperature/66°C internal temperature)

7. Set temperature (optional).

Do this step if you want to set an oven temperature other than the one displayed.

NOTE: See a reliable cookbook or your convection oven cookbook for oven temperature recommendations.

PRESS



YOU SEE



(example shows 375°F [191°C] oven temperature and 150°F [66°C] internal temperature)

8. Start oven.

NOTES:

- **If you do not choose** a cook setting and press START, the display will show a bake setting at 350°F (177°C). If you want to bake at 350°F (177°C), press START to begin. If you want to cook with another setting or at another temperature, do Steps 6 and 7 above and press START.
- **The temperature display** will show the set oven temperature throughout temperature probe cooking.
- **After the food temperature** reaches 130°F (54°C), the probe display will show the actual food temperature at each 5°F (3°C) increase and stop at the set temperature. Four tones will sound and "End" will show when food reaches the set temperature (unless the audible signals have been disabled). The oven then shuts off.
- **If you want to change** the probe temperature after cooking has begun, repeat Steps 6, 5, and 8, in that order. At Step 6, you will be prompted for a new probe temperature. You may also change the oven temperature at this point by pressing BAKE again.

PRESS

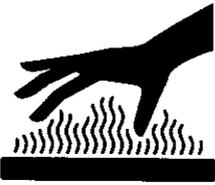


YOU SEE



(or 191°C)
(example for Bake)



	! WARNING
	<p>Burn Hazard</p> <p>Use an oven mitt to remove temperature probe.</p> <p>Do not touch broil element.</p> <p>Failure to follow these instructions can result in burns.</p>

9. After cooking, unplug probe.

The probe symbol will remain lit until you unplug the Temperature Probe.

10. Remove food from oven.

(This prevents overcooking.)

11. Clean probe.

Wash with a soapy sponge and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods. You can also clean the probe in a dishwasher.

Using Convect Full Meal

Convect Full Meal lets you choose from among 10 preset oven convection cooking cycles, all using the convection fan. These cycles store commonly used cooking times, cooking temperatures, and probe temperature settings.

Convect Full Meal saves you time by limiting the number of pads you have to press when cooking at a favorite setting. Convect Full Meal also lets you set your own favorite cycle (either convection or nonconvection).

1. Place food in cold oven.

If you need the Temperature Probe for your cycle (settings 5-8 in the "Convect full meal chart" later in this section), insert probe into food. (Follow Steps 1-4 in "Using the temperature probe" earlier in this section.)

2. Press CONVECT FULL MEAL.

PRESS



YOU SEE



("C" stands for "cycle,"
"F" stands for "favorite")

continued on next page



Using and Caring for Your Oven

3. Press desired Number pad.

Use the “Convect full meal chart” later in this section as your guide for selecting a cycle.

NOTES:

- **You can change** the Convect Full Meal cycle any time before pressing START by repeating Step 3.
- **You can program your own cycle**, which you can then select in the future by pressing just CONVECT FULL MEAL and START. (See “To program your own cycle” later in this section for more information.)

PRESS



YOU SEE



(example for cycle 1)



(or 177°C)

4. Start oven.

PRESS



YOU SEE



5. When the Convect Full Meal cycle is done:

Four tones will sound, followed by four reminder tones every minute until you open the door (unless the audible signals have not been disabled), remove the probe, or press CANCEL/OFF.

YOU SEE





Convect Full Meal chart

CYCLE NUMBER	CONVECTION CYCLE	OVEN TEMP	TIME OR PROBE TEMP	FOOD OR MEAL
1	Conv. Bake	350°F (177°C)	45 min	Meal # 1: Chicken pieces, Fruit crisp, Vegetable casserole
2	Conv. Bake	350°F (177°C)	1 hr	Meal # 2: Macaroni and cheese, Baked winter squash, Fruit pie
3	Conv. Bake	350°F (177°C)	1 hr 15 min	Meal # 3: Pre-cooked ham, Baked potatoes, Quick bread loaf OR Baked potatoes only
4	Conv. Bake	375°F (191°C)	55 min	Meal # 4: Beef stew, Scalloped potatoes, Frozen fruit pie
5	Conv. Roast	300°F (149°C)	140°F (60°C)	Beef roast rare
6	Conv. Roast	300°F (149°C)	160°F (71°C)	Beef roast medium
7	Conv. Roast	300°F (149°C)	170°F (77°C)	Beef roast well Pork roast Meat loaf
8	Conv. Bake	325°F (163°C)	160°F (71°C)	Casseroles
9	Conv. Bake	325°F (163°C)	3 hr	Pot roast with vegetables – 3 lbs (1.5 kg)
0	Conv. Roast	400°F (204°C)	18 min	Pizza

To program your own cycle:

1. Press CONVECT FULL MEAL.
2. Press the Command Pad for the cook setting you want (for example, BAKE).
3. Enter the temperature and cook time you want. (The default is Bake at 170°F [75°C] for 2 hours.) Entering a cook time of 0 minutes lets you do untimed cooking.
4. To save only, press CONVECT FULL MEAL.

To cook with this cycle immediately and save it, press START.

When programming your own cycle:

1. Start with meat or main dish items (times are more critical with these items).
2. Choose baked goods with bake temperatures similar to those of meat or main dish items. Convection baking time of +/-10 to 15 minutes and temperatures of +/-25°F to 50°F (+/-4°C to +/-10°C) are acceptable.
3. Choose vegetables and fruits last.



Using and Caring for Your Oven

Bakeware choices

Baking performance is affected by the type of bakeware used. Use the bakeware size recommended in the recipe.

BAKEWARE TYPE	BEST USED FOR	GUIDELINES
Light colored aluminum	<ul style="list-style-type: none"> • Light golden crusts • Even browning 	<ul style="list-style-type: none"> • Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull, and/or non-stick finish	<ul style="list-style-type: none"> • Brown, crisp crusts 	<ul style="list-style-type: none"> • May reduce baking temperature 25°F (14°C). • Use suggested baking time. • Use temperature and time recommended in recipe for pies, breads, and casseroles. • Place rack in center of oven.
Overproof glassware, ceramic glass, or ceramic	<ul style="list-style-type: none"> • Brown, crisp crusts 	<ul style="list-style-type: none"> • May reduce baking temperature 25°F (14°C).
Insulated cookie sheets or baking pans	<ul style="list-style-type: none"> • Little or no bottom browning 	<ul style="list-style-type: none"> • Place in the bottom third of oven. • May need to increase baking time.
Stainless steel	<ul style="list-style-type: none"> • Light, golden crusts • Uneven browning 	<ul style="list-style-type: none"> • May need to increase baking time.
Stoneware	<ul style="list-style-type: none"> • Crisp crusts 	<ul style="list-style-type: none"> • Follow manufacturer's instructions.

Using EASY CONVECT™ Conversion

EASY CONVECT™ Conversion lets you convection cook without entering convection cook temperatures and times. Simply enter the standard cook temperature and time for the food to be cooked. The oven will reduce the temperature, or the temperature and time, for convection cooking. (Convection temperatures and times are not as long because the heated air is circulated in the oven cavity for quicker cooking.)

NOTE: The converted temperatures and times are not precise because the food categories you choose from are general. (See "EASY CONVECT™ Conversion setting chart" later in this section for which foods you can cook in each category.) To ensure proper cooking, the oven will prompt you to check food at the end of cook time. If food needs more cooking, the oven will continue to cook. If food does not need more cooking, press CANCEL/OFF.

!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.

1. Place food in oven.



2. Press one of three EASY CONVECT Conversion Pads.

Example for Meats:

PRESS

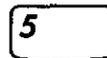
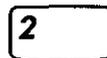


YOU SEE



3. Enter standard cook temperature.

PRESS



YOU SEE



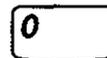
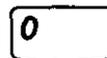
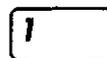
(example showing 325°F [163°C] – cooking without temperature probe)

4. Enter standard cook time.

NOTES:

- **This step** is not needed when using the temperature probe.
- **To delay convection cooking**, after Step 4, press STOP TIME and enter the desired stop time. Cooking will start at the time equal to the stop time less the cook time. (Example: A cook time of 1 hour and a stop time of 4:00 would give you a start time of 3:00.)

PRESS



YOU SEE



(example showing 1 hour)

5. Start oven.

NOTE: The actual temperature reduction and time savings are different for each food category and oven type.

PRESS



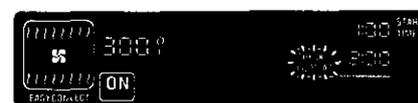
YOU SEE



(display shows temperature reduced by 25°F [16°C] – nondelayed cooking)

6. At end of cook time (nondelayed cooking):

YOU SEE

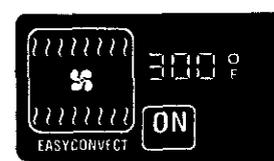


7. Open door and check food (nondelayed cooking).

If you want to continue cooking, close door and the oven will continue cooking.

If you do not want to continue cooking, press CANCEL/OFF.

YOU SEE



continued on next page

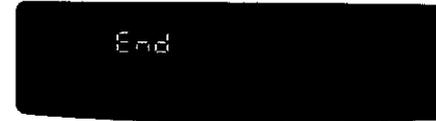


Using and Caring for Your Oven

8. When stop time is reached (delayed cooking only):

Four tones will sound, followed by four reminder tones every minute (unless the audible signals have been disabled), until you open the door, remove the probe, or press CANCEL/OFF.

YOU SEE



EASY CONVECT™ Conversion setting chart

EASY CONVECT™ SETTING	FOODS YOU CAN COOK WITH THIS SETTING
Baked Goods	Cakes, cookies, muffins, quick breads, biscuits, yeast bread
Meats	Roasts, ham, whole chicken, chicken pieces, chops, meatloaf NOTE: Turkey or large poultry are not included because their cooking times vary.
Other Foods	Egg and cheese dishes, fish, casseroles, frozen convenience foods, potatoes, squash, meat pies, fruit pies

Timed cooking

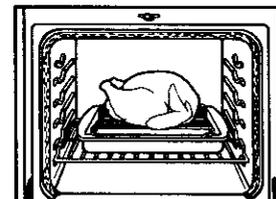
The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly. Before using timed cooking, make sure the clock is set to the correct time of day.** (See the “Setting the clock” section.)

To start baking/roasting now and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see “Rack positions” and the “Rack placement” chart earlier in this section.



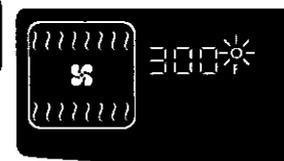
2. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS



YOU SEE



(or 149°C)

(example for Convection Roast)

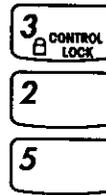


3. Set temperature (optional).

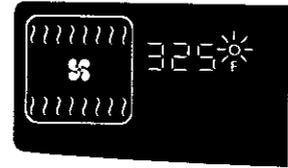
Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook or your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F [163°C] temperature setting in Convection Roast)

4. Press COOK TIME.

PRESS



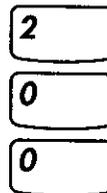
YOU SEE



(start time display will light up, showing time of day)

5. Set cook time.

PRESS



YOU SEE



(example shows 2-hour cook time with stop time now 2 hours later than time of day)

6. Start oven.

Vertical bar on display will get shorter as cook time counts down.

PRESS



YOU SEE



(cook time is displayed)

7. When baking/roasting is done:

“End” will show on the display. Four tones will sound, followed by four short reminder tones every minute (unless the audible signals have been disabled), until you open the door or press CANCEL/OFF.

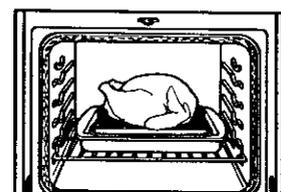
YOU SEE



To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see “Rack positions” and the “Rack placement” chart earlier in this section.





Using and Caring for Your Oven

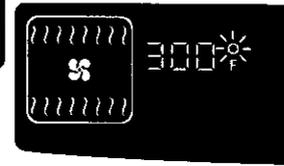
2. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS



YOU SEE



(or 149°C)

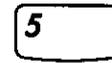
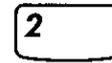
(example for Convection Roast)

3. Set temperature (optional).

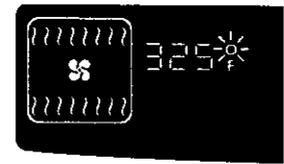
Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook or your convection oven cookbook for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F [163°C] temperature setting in Convection Roast)

4. Press COOK TIME.

PRESS



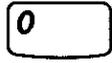
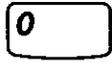
YOU SEE



(start time display will light up, showing time of day)

5. Set cook time.

PRESS



YOU SEE



(example shows 2-hour cook time with stop time now 2 hours later than time of day)

6. Press STOP TIME.

PRESS

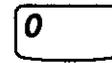
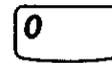


YOU SEE



7. Set stop time.

PRESS



YOU SEE



(stop time display shows 3:00 and start time display shows 1:00 – stop time minus 2-hour cook time)



8. Press START.

PRESS



YOU SEE



When start time is reached:
Vertical bar on display will get shorter as cook time counts down.

YOU SEE



9. When baking/roasting is done:

“End” will show on the display. Four tones will sound, followed by four short reminder tones every minute (unless the audible signals have been disabled), until you open the door or press CANCEL/OFF.

YOU SEE



To cancel timed cooking settings:

Press CANCEL/OFF.

PRESS



YOU SEE

(display will go blank)

Dehydrating

You can use your convection oven to dehydrate a variety of foods.

NOTE: To learn detailed information about dehydration, refer to a book written specifically about dehydrating and/or preserving foods.

1. Prepare food.

Prepare foods as recommended in recipe.

2. Arrange food on drying racks.

Racks are not included with oven. See below to order a dehydration kit† which includes racks and a spacer or contact a local store handling specialty cookware.

3. Place drying racks in the oven to allow maximum air circulation around the racks.

NUMBER OF RACKS	USE OVEN RACK POSITION
1 rack	3
2 racks	2 and 4
3 racks	1, 3, and 5



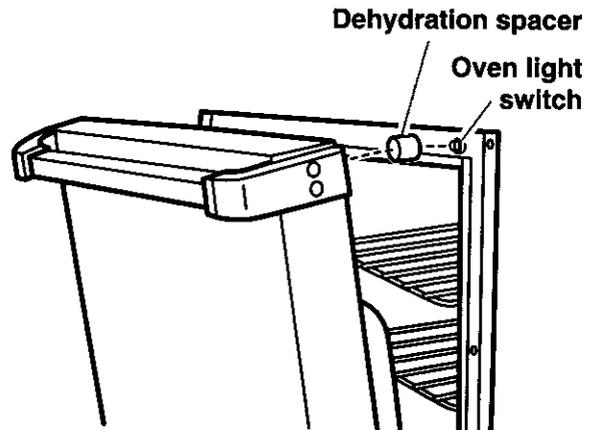
Using and Caring for Your Oven

4. Position door.

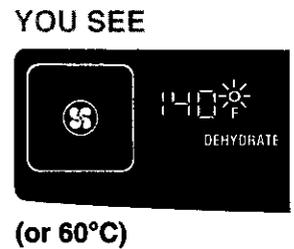
Attach the dehydration spacer†, which is specially designed to depress the oven light switch and maintain the operation of the fan during dehydration.

The spacer provides a 1-inch (2.5 cm) gap between the oven frame and the oven door allowing moisture to escape.

† The dehydration spacer (**Part No. 814166**) or the dehydration kit which includes racks and a spacer (**Part No. 4395974**) can be ordered from your local KitchenAid dealer, or by calling **1-800-422-1230** (in Canada, **1-800-461-5681**) and following the instructions and telephone prompts you hear.



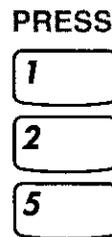
5. Press and hold CONVECTION BAKE for 5 seconds.



6. Set temperature (optional).

Do this step if you want to set a temperature (from 100°F [38°C] to 200°F [93°C]) other than 140°F (60°C).

NOTE: The 100°F (38°C) setting will cause “RAISING BREAD” to be displayed. (See below for more information on raising bread.)

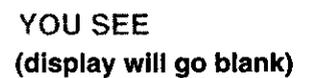


7. Start oven.

NOTE: If you want to change the dehydrating temperature after dehydrating has begun, repeat Steps 5, 6, and 7.



8. When dehydrating is done, turn off oven.





Raising (proofing) bread

You can use your convection oven to proof bread. For more information, see the convection oven cookbook provided with your range.

NOTE: If you do not turn off oven after proofing bread, the oven will keep running until you press CANCEL/OFF.

First Proofing: Place the dough in a lightly greased bowl and loosely cover with waxed paper coated with shortening.

1. Place the bowl on Rack 2.

Place the broiler pan on Rack 1 and fill with 2 cups of boiling water. Close the oven door.

2. Open the door; then press and hold BAKED GOODS for 5 seconds.

NOTE: If you enter a different temperature, you will enter the Dehydrating mode.

PRESS



Hold for 5 seconds

YOU SEE



(or 38°C)

3. Start oven.

One long tone will sound when oven is preheated.

NOTE: Be sure to close the door. Let dough rise until nearly doubled in size. Proofing time may be faster and will vary depending upon the type and quantity of dough. Check dough after 20 to 25 minutes.

PRESS



YOU SEE



4. When proofing is done, remove bowl containing bread dough from the oven. Turn off the oven. Empty water from broiler pan.

Second proofing: Shape the dough and place in baking pan(s). Cover loosely with plastic wrap sprayed with cooking spray. Put the pans on Rack 2. Place the broiler pan on Rack 1 and fill with 2 cups of boiling water. Close the oven door. Follow steps 2 through 4 outlined in the "First proofing." When

PRESS



YOU SEE
(display will go blank)

proofing is done, remove bread dough and broiler pan containing water from the oven. Reset oven to preheat for baking bread. Before baking, remove plastic wrap from the bread dough.



Using and Caring for Your Oven

Broiling chart

– Press BROIL.

– The recommended rack position is numbered lowest (1) to highest (5).

– Refer to “Broil” section

For best results, place food 3 inches (7.62 cm) or more from the broiling element.

– Turn food over approximately two-thirds of the way through the total cooking time; i.e., if total cooking time is 12 minutes, turn over after 8 minutes.

– Times are guidelines only and may need to be adjusted for individual preferences.

MEAT	RACK POSITION	TEMPERATURE	APPROXIMATE TOTAL TIME (MINUTES)
Steak, 1" (2.54 cm) thick	4	500°F (260° C)	
• rare			16
• medium			21
• well-done			25
Steak, 1½" (3.815 cm) thick	4	500°F (260° C)	
• rare			23
• medium			28
Hamburger patties or steaks, ½" (1.27 cm) thick or less	5	500°F (260° C)	
• medium			8-12
Lamb chops, 1" (2.54 cm) thick	4	400°F (204° C)	18-20
Ham slice, ½" (1.27 cm) thick	4	500°F (260° C)	10-12
1" (2.54 cm) thick	4	500°F (260° C)	20-22
Pork chops, 1" (2.54 cm) thick	4	450°F (232° C)	25-28
Frankfurters	4	500°F (260° C)	8
Chicken pieces, bone in	3	500°F (260° C)	32
Fish, ½" (1.27 cm) thick	3	350°F (177° C)	20
1" (2.54 cm) thick	3	350°F (177° C)	20-22
Calves liver, ½" (1.27 cm) thick	4	350°F (177° C)	10-12



Cleaning your oven and controls

	⚠ WARNING
	<p>Explosion Hazard</p> <p>Do not store flammable materials such as gasoline near this appliance.</p> <p>Doing so can result in death, explosion, or fire.</p>

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, press the Cancel/Off pad.</p>
Exterior surfaces (other than ceramic cooktop and control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse, and dry thoroughly. • Do not clean the pan and grid in the Self-Cleaning cycle.



Using and Caring for Your Oven

PART	WHAT TO USE	HOW TO CLEAN
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse, and dry thoroughly. OR <ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. NOTE: Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> • Wipe up food spills containing sugar as soon as possible after the oven cools down. (See the "Using the Self-Cleaning Cycle" section.)

Cleaning Stainless Steel Surfaces (door, drawer front, and back console on some models)

- Do not use steel wool or soap-filled scouring pads.
- Rub in the direction of the grain line to avoid marring the surface.
- Always wipe dry to avoid water marks.
- If commercial cleaners are used, follow label directions. If product contains chlorine (bleach), rinse thoroughly and dry with a soft, lint-free cloth. Chlorine is a corrosive substance.

	CLEANING AGENT	HOW TO USE
Routine cleaning and fingerprints	Liquid detergent soap and water, all-purpose cleaner	Wipe with damp cloth or sponge, then rinse with clean water and wipe dry.
Stubborn stains and baked-on residue	Mild abrasive cleanser or stainless steel cleaners	Rub in the direction of grain lines with a damp cloth or sponge and cleaner. Rinse thoroughly. Repeat if necessary.
Hard water spots	Vinegar	Swab or wipe with cloth. Rinse with water and dry.



Oven light(s)

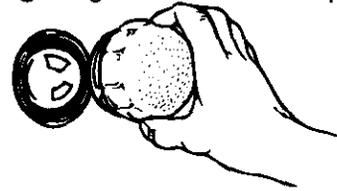
Your oven may have one or two standard oven lights on the back wall. The oven light(s) will come on when you open the oven door. To turn light(s) on when oven door is closed, **press** OVEN LIGHT on control panel. **Press** pad again to turn off the light(s).

NOTES:

- The oven light(s) will not work during the Self-Cleaning cycle.
- Make sure oven is cool before replacing light bulb.

Replacing standard oven light(s) located on back wall:

1. **Unplug** range or **disconnect** power.



2. **Turn** glass bulb cover counter-clockwise to remove.
3. **Remove** light bulb from socket. Replace light bulb with a 40-watt appliance bulb.
4. **Replace** bulb cover by screwing it in clockwise.
5. **Plug** in range or **reconnect** power.

Resetting circuit breakers

(some models)

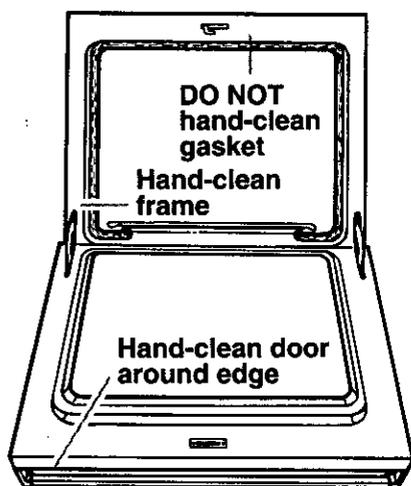
The breakers on your range are located under the lamp cover, which you can lift by the front edge at both ends for access.

Push button on top of breaker to reset for outlet use.

Using the 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. Do not use commercial oven cleaners in your oven. Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

NOTE: DO NOT clean, move, or bend the gasket. Poor cleaning, baking, and roasting may result.

- **Hand-clean the areas shown.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.
- **Do not let water, cleaner, etc., enter slots** on door and frame.
- **Remove** the broiler pan and grid and anything else being stored in the oven.
- **Wipe out** any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- **Wipe up food spills containing sugar and/or milk as soon as possible** after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain.

This can cause staining, etching, pitting, or faint white spots.

- **Remove** the oven racks from the oven if you want them to remain shiny. You can clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well-ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Move birds to another closed and well ventilated room.

NOTES:

- **Keep the kitchen well ventilated** during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **Do not block** the oven vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave plastic** utensils on the cooktop. They may melt.
- **Remove any combustible items**, such as paper napkins, from the storage drawer. This includes utensils with plastic handles that can become overheated and melt.
- **Do not leave** any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.



- **The cooktop** rear elements will not work during the Self-Cleaning cycle on Canadian models.
- **Heating and cooling** of porcelain on steel may result in discoloring, loss of gloss, hairline cracks and popping sounds.

Before setting the controls

- **Make sure clock is set to correct time of day.**
- **Make sure the oven door is completely closed.**

Setting the controls

To start cleaning immediately:

1. Press CLEAN.

A 3½-hour Self-Cleaning cycle will be set. (The first 3 hours are for cleaning, the last 30 minutes are for cooling.)

PRESS



YOU SEE



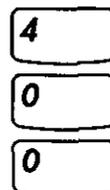
(stop time display shows time 3½ hours later than time of day – shown in start time display)

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than 3½ hours, **press** the desired Number pads for the new time up to 4½ hours.

- Use 2½ hours for light soil.
- Use 3½ to 4½ hours for moderate to heavy soil.

PRESS



YOU SEE



(example shows 4-hour cleaning cycle with stop time now 4 hours later than time of day)

3. Start oven.

NOTE: The door will lock right after you press START.

PRESS



YOU SEE



4. After the Self-Cleaning cycle ends:

YOU SEE





Using the Self-Cleaning Cycle

To delay cleaning start time:

1. Press CLEAN.

A 3½-hour Self-Cleaning cycle will be set. (The first 3 hours are for cleaning, the last 30 minutes are for cooling.)

PRESS



YOU SEE



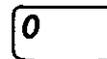
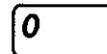
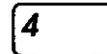
(stop time display shows time 3½ hours later than time of day – shown in start time display)

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than 3½ hours, press the desired Number pads for the new time up to 4½ hours.

- Use 2½ hours for light soil.
- Use 3½ to 4½ hours for moderate to heavy soil.

PRESS



YOU SEE



(example shows 4-hour cleaning cycle with stop time now 4 hours later than time of day)

3. Press STOP TIME.

PRESS



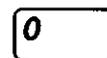
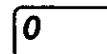
YOU SEE



4. Set stop time.

Example for 7:00:

PRESS



YOU SEE



(display shows stop time of 7:00 and start time of 3:00 – stop time minus cleaning time)

5. Complete entry.

NOTE: The door will lock right after you press START.

PRESS



YOU SEE



When the start time is reached:

YOU SEE



6. After the Self-Cleaning cycle ends:

NOTE: If a function is requested while the door is locked, the timer will display “Too Hot”. Wait until your door has unlocked to use your oven.

YOU SEE



To stop the Self-Cleaning cycle at any time:

PRESS



YOU SEE



(“DOOR LOCKED” will appear if oven has not cooled down)

For best cleaning results

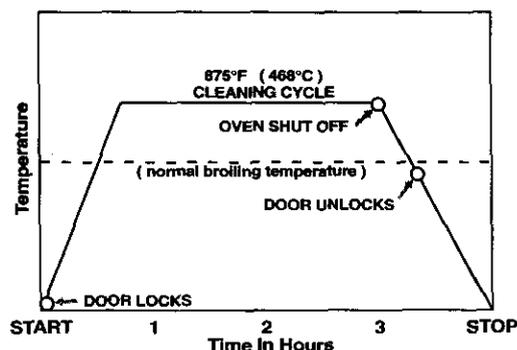
- After the oven cools to room temperature, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted in “Before you start” earlier in this section.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3½-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2½ and 4½ hours. (See “Setting the controls” earlier in this section.)

The graph at the right is representative of a normal, 3½-hour Self-Cleaning cycle. Note that the heating stops after 3 hours, but it takes longer for the oven to cool enough to unlock.



Troubleshooting

This section is designed to help you save the cost of a service call. It outlines possible problems, their causes, and actions you can take to solve each problem. If you still need assistance or service, call our Consumer Assistance Center (in the U.S.A., see page 59; in Canada, see page 60) for help or calling for service. Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase or installation date. (See the "A Note to You" section.) This information will help us respond properly to your request.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Nothing will operate	The unit is not wired into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.) Replace household fuse or reset circuit breaker.
The oven will not operate	You have not set the electronic control correctly. You have programmed a delayed start time.	Refer to the section in this manual describing the function you are operating. Wait for the start time to be reached or cancel and reset the controls.
The surface units will not operate	A household fuse has blown or a circuit breaker has tripped. You have not set the control knobs correctly.	Replace household fuse or reset circuit breaker. Push control knobs in before turning to a setting.
The control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
The Self-Cleaning cycle will not operate	You have programmed a delayed start time.	Wait for the start time to be reached or cancel and reset the controls.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Cookware is not level on the range (Check to see if liquids are level in cookware.)	Range is not level Cookware does not have flat bottom.	Level the range. (See Installation Instructions.) Use cookware with flat bottoms.
Excessive heat on cooktop in areas around cookware	Cookware is not the correct size for the surface cooking area.	Choose cookware the same size or slightly larger than the element.
Baking results are not what you expected	Oven temperature is too low or too high.	Adjust the oven temperature control. (See "Adjusting the oven temperature" section.)
Slow baking or roasting	Food not left in oven long enough. Oven temperature not high enough. Oven not preheated before baking. Bakeware is not correct size. Opening oven door while food is baking or roasting.	Increase baking or roasting time. Increase oven temperature 25°F (14°C). Preheat oven to selected temperature before placing food in when preheating is recommended. Choose bakeware that will allow 2 inches (5 cm) of air space around all sides. Open door to check food when timer signals shortest time suggested in recipe. "Oven peeking" can make cooking times longer.
Baked items too brown on bottom	Oven not preheated to selected temperature. Bakeware is not correct size Oven rack is set too low. Oven temperature set too high.	Preheat oven to selected temperature before placing food in oven. Choose bakeware that will allow 2 inches (5 cm) of air space around all sides. Position rack higher in oven. Decrease oven temperature 15° to 25°F (8° to 14°C)
Unevenly baked items	Range is not level. Food improperly placed in oven. Batter not level in pan.	Level the range. Bake in center of oven with 2 inches (5 cm) of space around each pan. Make sure batter is leveled in pan before placing in oven.
Crust edge browns before pie is done	Filling requires more baking time than crust.	Shield edge with foil.



Troubleshooting

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
The display is showing "PF"	There has been a power failure.	Reset the clock. (See page 22.)
A letter followed by the number shows on the display (for example "E3", "F1")		Press CANCEL/OFF. If the code does not disappear, call for service. (See "Requesting Assistance or Service" on pages 59-60.)
The display is showing "F5" or "E3"	The power cord is not properly grounded.	See Installation Instructions.
The display is showing "CF"	The oven is in the "Convect full meal" mode.	Refer to section "Using convect full meal".
The key pads do not operate	The Control Lock has been set. The Sabbath mode has been set. ("SAb" appears on the display.)	Turn off the Control Lock by opening the oven door, pressing and holding the Control Lock pad (Number Pad 3) for 5 seconds. (See "Using the control lock" on page 18.) Turn off the Sabbath mode by opening the oven door, waiting up to 15 seconds, and pressing and holding Number Pad 6 for 5 seconds.

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 59 and 60.

Requesting Assistance or Service

Before calling for assistance or service, please check the "Troubleshooting Guide" section. It may save you the cost of a service call. If you still need help, follow these instructions.

If you need assistance or service in the U.S.A.:

Call the KitchenAid Consumer Assistance Center toll free: 1-800-422-1230. Our consultants are available to assist you.



When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the "A Note to You" section). This information will help us to better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.

- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to service companies and repair parts distributors.

KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

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

If you need replacement parts

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

every new KITCHENAID® appliance. To locate factory specified replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest designated service center.

For further assistance

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

KitchenAid Brand Home Appliances
Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.



Requesting Assistance or Service

If you need assistance or service in Canada:

Call the KitchenAid Consumer



**Assistance Center toll free:
8:30 a.m. - 6 p.m. (EST) at
1-800-461-5681. Our consult-
ants are available to assist
you.**

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the "A Note to You" section). This information will help us to better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.

- Accessory and repair parts sales.
- Specialized customer assistance (French speaking, hearing impaired, limited vision, etc.).
- Referrals to service companies and repair parts distributors.

KitchenAid designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

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

If you need service:

Contact Inglis Limited Appliance Service from anywhere in Canada at **1-800-807-6777**.

If you need replacement parts

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

every new KITCHENAID® appliance. To locate factory specified replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest designated service center.

For further assistance

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

Consumer Relations Department
KitchenAid Canada
1901 Minnesota Court
Mississauga, Ontario L5N3A7

Please include a daytime phone number in your correspondence.



KitchenAid® Electric Range

Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE-YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated servicing company.	A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of the range. 2. Instruct you how to use the range. 3. Replace house fuses or correct house wiring.
SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.	Replacement parts for any electric element to correct defects in materials or workmanship. Replacement ceramic glass if breakage is due to defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	B. Repairs when range is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranties. E. Replacement parts or repair labor costs for units operated outside the United States and Canada. F. Pickup and delivery. This product is designed to be repaired in the home.
SECOND-THROUGH TENTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	G. Repairs to ceramic glass cooktop if it has not been cared for as recommended in this Use and Care Guide. H. Repairs to parts or systems resulting from unauthorized modifications made to the appliance. I. In Canada, travel or transportation expenses to customers who reside in remote areas.

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KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Outside the United States and Canada, a different warranty may apply. For details, please contact your authorized KitchenAid dealer.

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S. For service in Canada, call **1-800-807-6777**.