

# 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®

<b>A Note to You</b> .....	2
<b>Range Safety</b> .....	3
<b>Parts and Features</b> .....	6
<b>Using and Caring for Your Cooktop</b> .....	9
Using the surface units .....	9
Cookware tips .....	11
Characteristics of cookware materials.....	12
Home canning information.....	13
Caring for your cooktop .....	13
Cleaning your cooktop .....	16
Using and replacing the cooktop light ....	17
<b>Using and Caring for Your Oven</b> .....	18
Using the electronic oven control .....	18
Setting the clock .....	19
Using the minute timer.....	19
Starting/Canceling a function.....	21
Tones .....	21
Oven settings.....	21
Cooking tips .....	22
Baking & Roasting .....	25
Convection Baking & Roasting .....	26
Auto Convection Baking .....	28
Adjusting oven temperature.....	31
Broiling.....	32
Vari-Broiling .....	34
Convection Broil.....	34
Timed cooking .....	35
Cleaning your oven and controls.....	43
Oven lights.....	45
Resetting circuit breakers .....	45
<b>Using the Self-Cleaning Cycle</b> .....	46
Before you start .....	46
Setting the controls .....	47
For best cleaning results .....	50
How the cycle works .....	50
<b>Troubleshooting</b> .....	51
<b>Requesting Assistance or Service</b> .....	54
<b>Warranty</b> .....	56

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 55.

## KITCHENAID® Electric Ranges

**Models: KERI500 KERC500 KERS506 KERC506  
YKERI500 YKERC500 YKERS506 YKERC506**

9753844

[www.kitchenaid.com](http://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 on page 6 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.

continued on next page



## 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.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.

## SAVE THESE INSTRUCTIONS



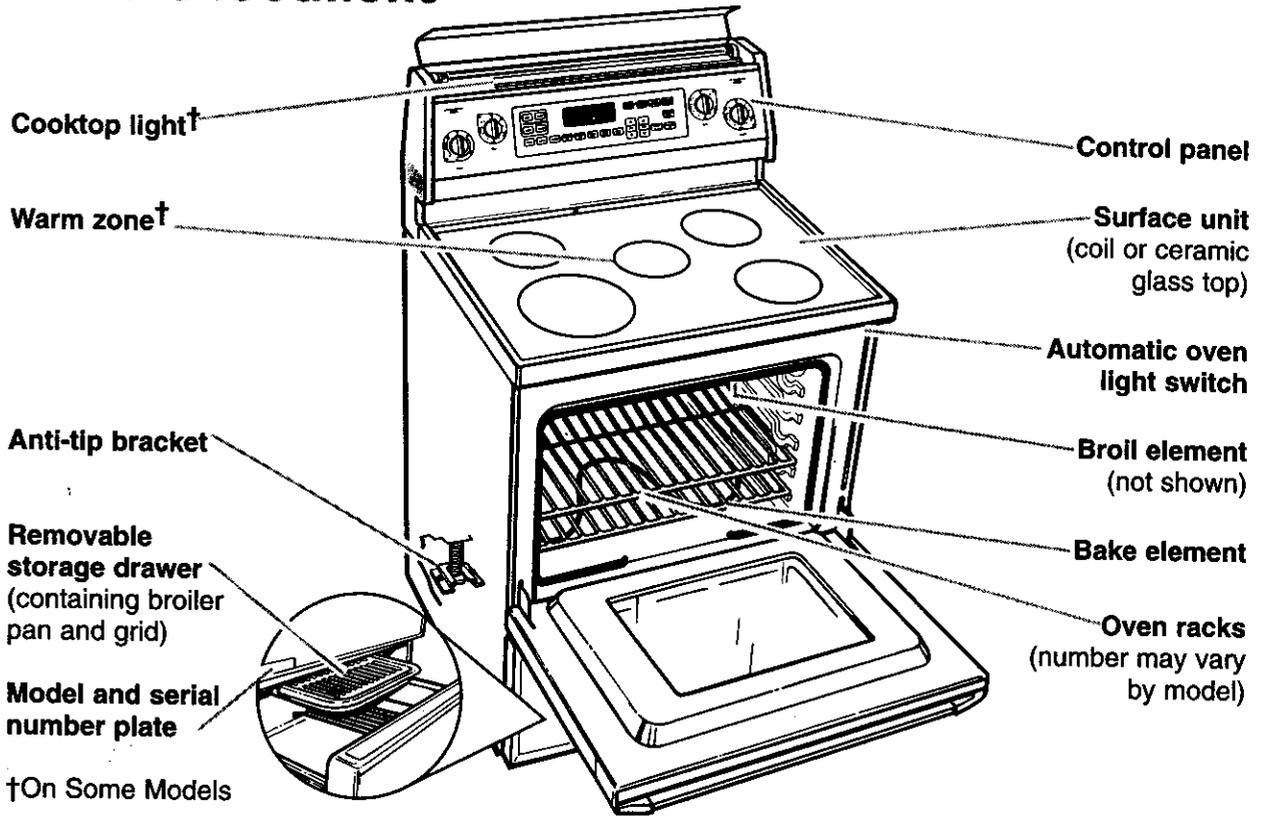
## IMPORTANT SAFETY INSTRUCTIONS

- **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 Soak Removable Heating Elements** – Heating elements should never be immersed in water.
  - **Do Not Cook on Broken Cooktop** – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
  - **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
  - **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
  - **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
  - **Keep Oven Vent Ducts Unobstructed.**
  - **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
  - **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- For self-cleaning ranges –**
- **Do Not Clean Door Gasket** – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
  - **Do Not Use Oven Cleaners** – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
  - **Clean Only Parts Listed in Manual.**
  - **Before Self-Cleaning the Oven** – Remove broiler pan and other utensils.
- For units with ventilating hood –**
- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
  - **When flaming foods under the hood, turn the fan on.**

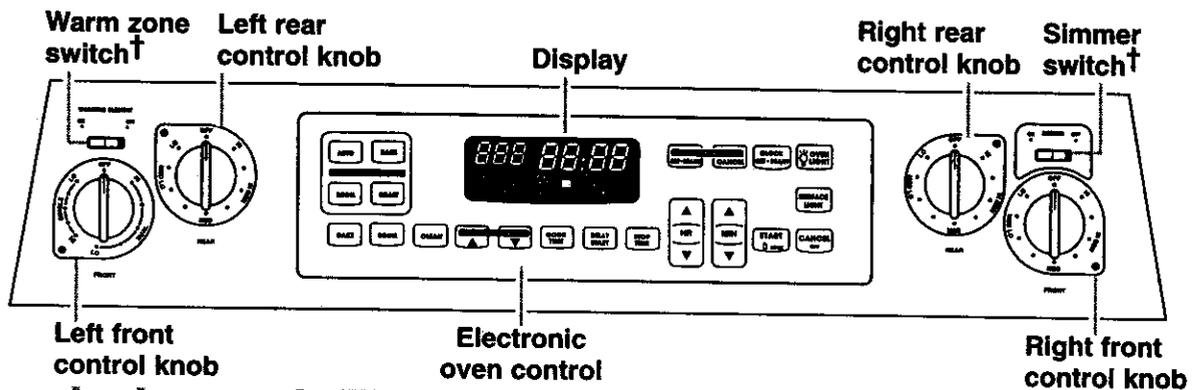
**SAVE THESE INSTRUCTIONS**

# Parts and Features

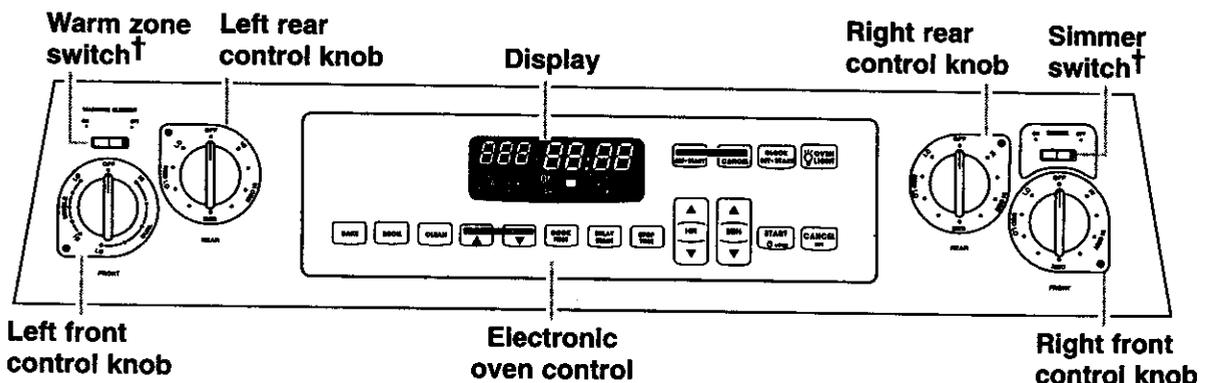
## Feature locations



## Control panel (Thermal-Convection™ models)



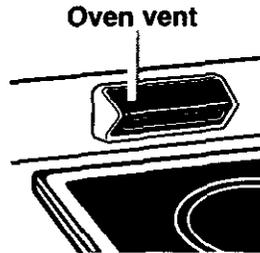
## Control panel (Thermal models)





## The oven vent

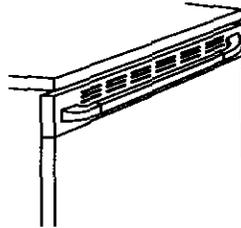
### Ceramic glass cooktop



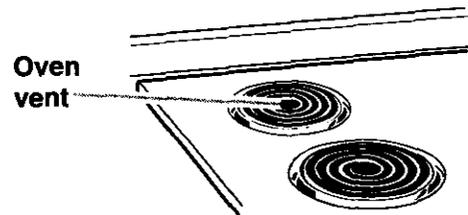
Hot air and moisture escape from the oven through a vent on the lower left side of the backguard. **Do not block the vent by using large pans or covers.** Poor baking/roasting can result.

### 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.



## Coil element



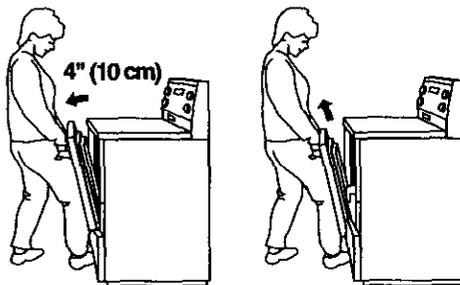
Hot air and moisture escape from the oven through a vent under the left rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. The vent is needed for air circulation. **Do not block the vent by using large pans or covers.** Poor baking/roasting can result.

**NOTE:** Plastic utensils left over the vent can melt.

## The oven door

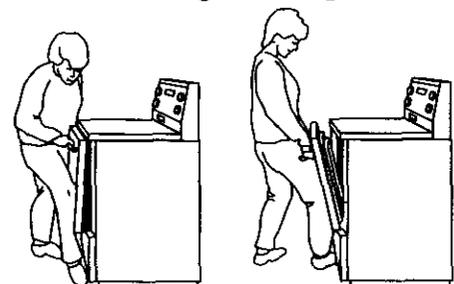
### Removing the oven door:

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.



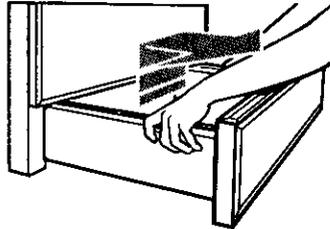


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### The storage drawer

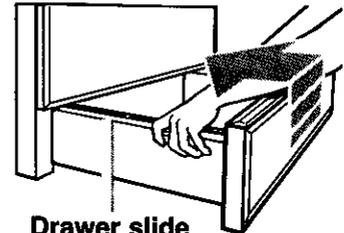
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip bracket. **Use care when handling the drawer.**

#### 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.

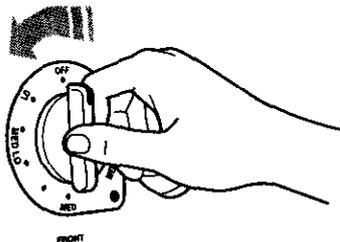
#### Replacing the storage drawer:



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

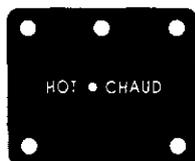
Each control knob has a Power On Light.



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 (Ceramic glass cooktop models only)

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



# Using and Caring for Your Cooktop

## Simmer Feature (some models)

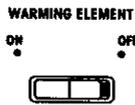
The Simmer feature is an adjustable setting which allows for more precise simmering of foods. The switch, when in the "OFF" position, operates at normal wattage (1800 W). When in the "ON" position, it operates the right front element at a lower wattage (450 W).



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

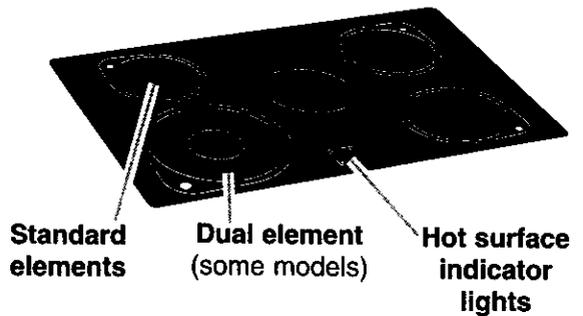
## Warm Zone Feature (some models)

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.



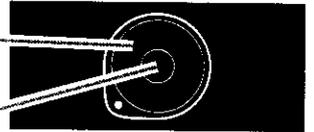
- Cover all foods with a lid or aluminum foil. Do not use plastic wrap to cover food because it may melt onto the cooktop surface. When warming baked goods, allow a small opening in the cover for moisture to escape.
- Use only cookware and dishes recommended for oven and cooktop use.
- Use potholders 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)



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

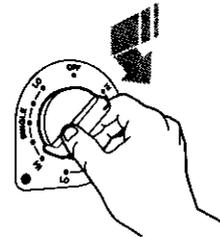
- Use both elements for larger pans
- Use small element for smaller pans



## 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".

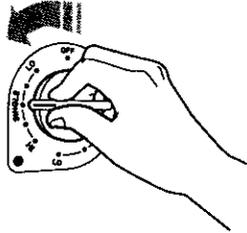
**NOTE:** You can turn the control knob in either direction to reach "OFF".





## 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:

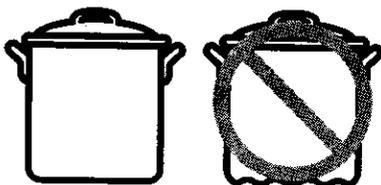
- **The cooking surface** area will glow red when the element is turned on. You will see the element cycling on and off – even on the HI setting – to help the area stay at the temperature setting you choose.
- **Make sure** the bottoms of pots and pans are clean and dry before cooking. Food and water 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 prepackaged 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.

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



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## 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.

### Optional canning kit (Coil element models)

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your dealer, or call **1-800-422-1230** (in Canada, **1-800-461-5681**) and follow the instructions and telephone prompts you hear.

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## Caring for your cooktop (Ceramic glass cooktops)

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:

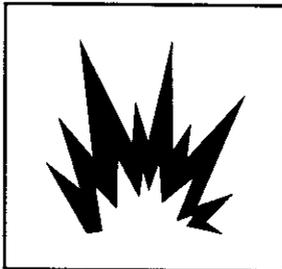
IF THERE ARE	WHAT TO DO
<b>Sugary spills and soils</b> (such as jellies and candy syrups)	To prevent pitting on the cooktop, wipe up with a paper towel or clean, damp sponge <b>while ceramic glass surface is still warm.</b> Remove as soon as possible after spill occurs.
<b>Burned-on soils</b>	Rub Cooktop 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. <b>Store razor blades out of reach of children.</b>
<b>Dark streaks, specks, and discoloration</b>	Use Cooktop Polishing Creme or nonabrasive cleanser with a damp paper towel or sponge.
<b>Metal marks</b> (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.
<b>Tiny scratches or abrasions</b>	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.



## Caring for your cooktop

### (Coil element models)

Your cooktop is designed for easy care. You can do most cleaning with items found around your home. Cleaning your cooktop whenever spills or soiling occurs will help to keep it looking and operating like new.



## ! WARNING

### Explosion Hazard

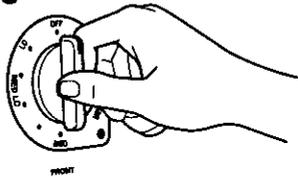
**Do not store flammable materials such as gasoline near this appliance.**

**Doing so can result in death, explosion or fire.**

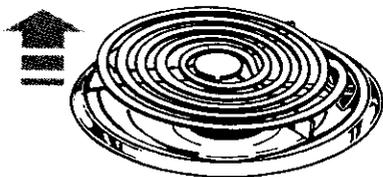
**NOTE:** Let cooktop cool before cleaning.

## Removing surface units and reflector bowls for cleaning

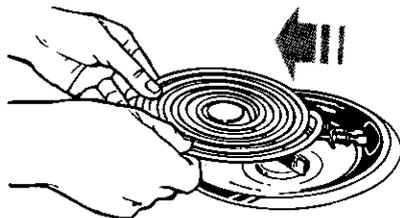
### Removing:



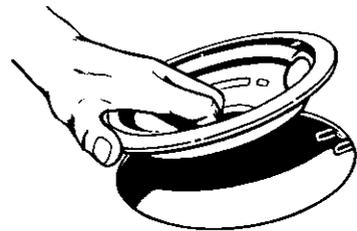
1. **Make sure** all surface units are off and cool before removing surface units and reflector bowls.



2. **Lift** the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl.

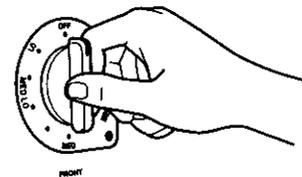


3. **Pull** the surface unit straight away from the receptacle.

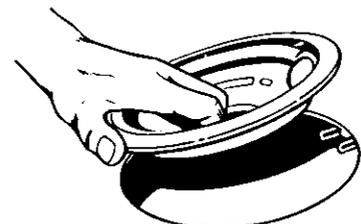


4. **Lift out** the reflector bowl. See the "Cleaning your cooktop" section for cleaning instructions.

### Replacing:



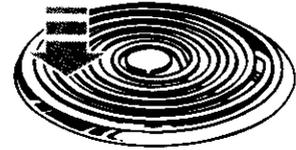
1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.



2. **Line up** openings in the reflector bowl with the surface unit receptacle.



# Using and Caring for Your Cooktop



3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.

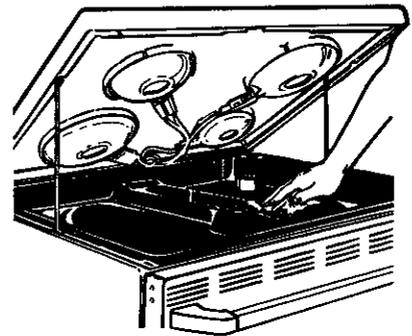
4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle.

**NOTE:** Reflector bowls reflect heat back to the cookware on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of your cookware may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that is meant to go into or around cookware goes down and heats the reflector bowl. This extra heat can discolor it.

## Cleaning under the lift-up cooktop

1. Lift front of cooktop at both front corners until the support rods lock into place.
2. Wipe with warm, soapy water. Use a soapy steel-wool pad on heavily soiled areas.
3. To lower the cooktop, lift cooktop from both sides while pushing the support rods back to unlock them. Lower the cooktop into place.



## Cleaning your cooktop

PART	WHAT TO USE	HOW TO CLEAN
Coil element surface units	No cleaning required	<ul style="list-style-type: none"> <li>• Spatters or spills will burn off.</li> <li>• Do not immerse in water.</li> </ul>
Porcelain-enamel reflector bowls	Nonabrasive, plastic scrubbing pad and warm, soapy water	<ul style="list-style-type: none"> <li>• Wipe off excess spills.</li> <li>• Wash, rinse, and dry thoroughly.</li> <li>• Do not put in oven during the self-cleaning cycle.</li> </ul>
Cooktop surface	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, wipe with clean water, and dry thoroughly.</li> <li>• Use nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>• Do not use abrasive or harsh cleansers. They may damage the finish.</li> </ul> <p><b>NOTE:</b> Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p>



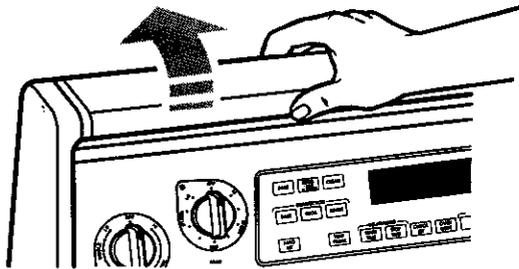
## Using and replacing the cooktop light

(on some models)

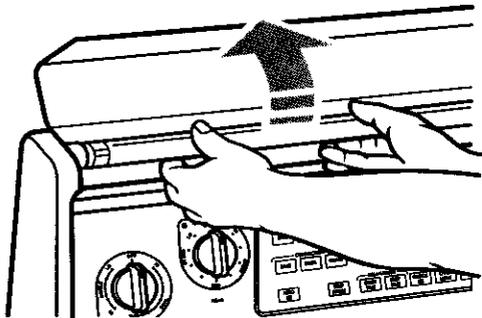
The fluorescent light is on the top of the control panel. The cooktop light switch is on the control panel. **Press** it to turn on the cooktop light. **Press** it again to turn light off.

### Replacing the cooktop light:

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

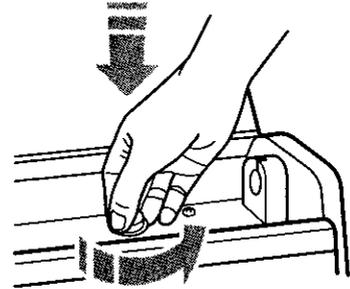


2. **Flip up** the top of the control panel.



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.

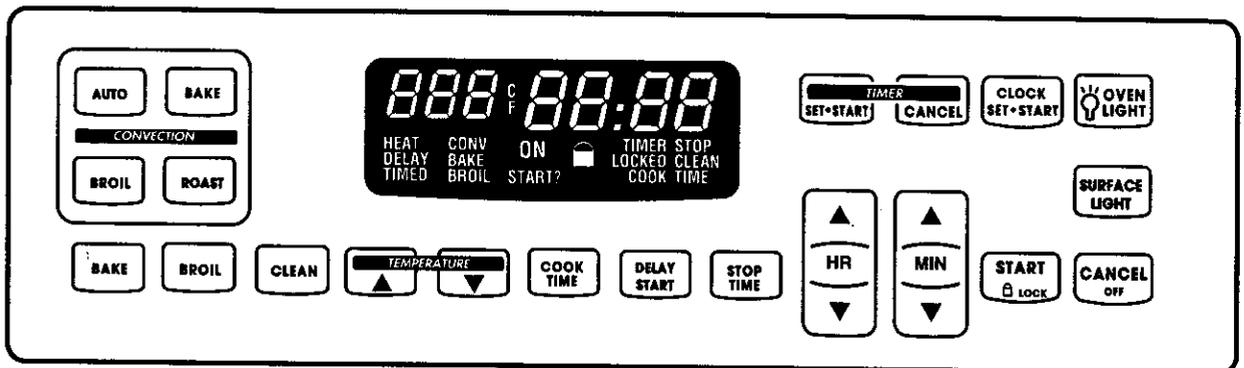


4. **Close** the top panel.
5. **Plug in** range or **reconnect** power.

# Using and Caring for Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic controls. 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, everything on the display will light up for 1 to 2 seconds, then a time of day and "PF" will appear on the display. Press OFF to clear "PF" from the display. If, after you set the clock, "PF" again appears on the the display, your electricity was off for a while. Reset the clock if needed. (See "Setting the Clock" in the "Using and Caring for Your Oven" section.)
- When you are not using the oven, the control is an accurate clock.
- When you are using the oven or minute timer, the display will show times, temperature settings, and what command buttons have been pressed.
- When showing the time of day, the display will show the hour and minutes.
- When you are using the minute timer, the display will show minutes and seconds in the following sequence :
  - For settings from 1-59 minutes, the display will count down each second.
  - For settings 1 hour or over, the display will count down hours and minutes.
- When you are using COOK TIME and/or STOP TIME the display will show hours and minutes or minutes and seconds.

**COOK TIME**

**STOP TIME**

### Using the control lock

The control lock lets you shut down the control panel command buttons. The control lock comes in handy when you want to prevent others from using the oven.

#### NOTES:

- You can only use the control lock when the oven is not in use or the control has not been set.
- Set the control lock when cleaning the control panel to prevent yourself from accidentally turning on the oven.
- The control lock will stay on even after a power failure.

**To lock or shut down the control panel :** Press and hold START for 5 seconds.

You will hear a single tone and "Loc" and  will appear on the display.

**START** When the control is locked, 3 tones will sound if you press any command button other than CLOCK or TIMER SET.

**To unlock the control panel :**

Press and hold START for 5 seconds.

You will hear 3 tones followed by a single tone. "Loc" and  will disappear from the temperature display.

**START**



## Setting the clock

If you do not want the clock time to be displayed, press and hold CLOCK for 5 seconds. To display the clock again, press and hold CLOCK for 5 seconds. You should not have to reset the clock. While the clock is not displayed, you can see the time for 5 seconds by pressing CLOCK.

### 1. Press **CLOCK**.

PRESS



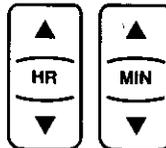
YOU SEE



### 2. Set the time.

Press the up ▲ or down ▼ button(s) until the correct time shows on the display.

PRESS



YOU SEE



(example for 5:30)

### 3. Start the clock.

PRESS



YOU SEE



## Using the minute timer

The minute timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours or minutes up to 12 hours, 59 minutes. The minute timer will display minutes and seconds for settings under 1 hour. You will hear four 1-second tones when the set time is up.

### 1. Press **TIMER SET•START**.

PRESS



YOU SEE



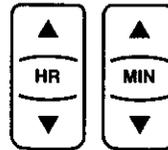


# Using and Caring for Your Oven

## 2. Set the time.

Press the up ▲ or down ▼ button(s) until the correct time shows on the display.

PRESS



YOU SEE



(example for 10 minutes)

## 3. Start the minute timer.

The minute timer will begin counting down immediately after the timer is started.

PRESS



YOU SEE



(display counts down)

## When time is up :

You will hear four 1-second reminder tones every minute until you press OFF.

YOU SEE



## NOTES :

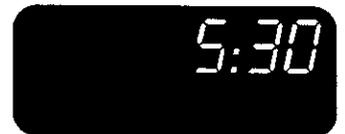
- To display the time of day while the minute timer is counting down, press CLOCK.
- To remove the reminder tones, press and hold TIMER SET for 5 seconds. To bring back the tones, follow the same step. You will see "OFF" on the display when the tones are turned off and "On" when they are turned on.

## 4. Turn off the minute timer.

PRESS



YOU SEE



(time of day)

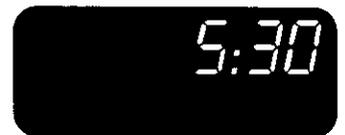
## 5. To CANCEL the minute timer.

Press TIMER CANCEL.

PRESS



YOU SEE



(time of day)



## Starting/Canceling a function

After setting a function, you must press the **START** button to start the function. If you do not press **START** within five seconds, "START?" will be displayed as a reminder.



The **OFF** button will cancel any function except the clock, timer, and control lock. When you press **OFF**, the display will show the time of day or, if the minute timer is also being used, the time remaining.



## Tones

Tones tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

**To shut off all tones except the end-of-timer and error tones :**

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

A short tone will tell you the tones have been changed. Repeat to turn the tones back on. You will see "OFF" for 3 seconds when the tones are turned off, and "On" for 3 seconds when they are turned on.



**To choose between high and low volume tones :**

Press and hold **DELAY** for 5 seconds.

A short tone will sound to tell you the tones have been changed. Either "HI" or "Lo" will appear on the display for 3 seconds to show the volume you chose.



## Oven settings

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

SETTING	DIAGRAM	SETTING INFORMATION
<p><b>BAKE</b> Use this setting for baking and heating casseroles.</p>		<ul style="list-style-type: none"> <li>• The bottom element and outer top element heat up.</li> <li>• During baking, the elements will turn on and off to maintain the oven temperature.</li> </ul>
<p><b>BROIL (MAXI/ECONO)</b> Use this setting for broiling regular-sized and smaller cuts of meat, poultry, and fish.</p>		<ul style="list-style-type: none"> <li>• Both top elements heat during Maxi Broil. (Maximum browning coverage)</li> <li>• Only the inner element heats up during Econo Broil. (Browning coverage in center only)</li> </ul>



# Using and Caring for Your Oven

SETTING	DIAGRAM	SETTING INFORMATION
<p><b>CONVECTION BAKE</b> 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"> <li>• 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.</li> <li>• For even heating, the fan at the back of the oven circulates air in the oven cavity.</li> </ul>
<p><b>CONVECTION BROIL</b> Use this setting for broiling thick cuts of meat.</p>		<ul style="list-style-type: none"> <li>• Both top elements heat up.</li> <li>• For even heating, the fan at the back of the oven circulates air in the oven cavity.</li> </ul>
<p><b>CONVECTION ROAST</b> Use this setting for roasting and baking on one rack.</p>		<ul style="list-style-type: none"> <li>• The bottom element and outer top element heat up.</li> <li>• For even heating and faster cooking, the fan at the back of the oven circulates air in the oven cavity.</li> </ul>
<p><b>CLEAN</b> Use this setting for self-cleaning only.</p>		<ul style="list-style-type: none"> <li>• The bottom element and outer top element heat up.</li> </ul>

## 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.

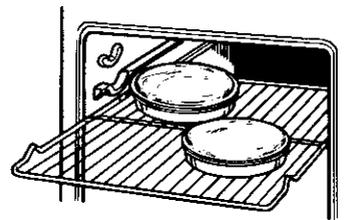
#### For best air circulation:

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



- For best results, allow 1 1/2 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.

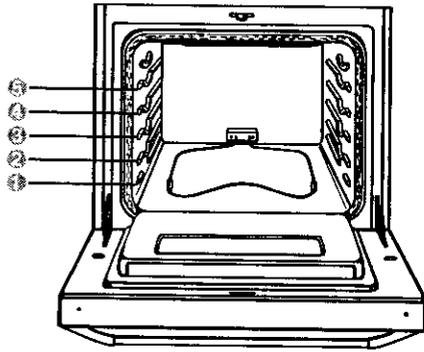


- When baking with two pans, place pans in opposite corners of the oven rack.

**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 two straight racks (thermal models) or three straight racks (Thermal-Convection™ models), 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.

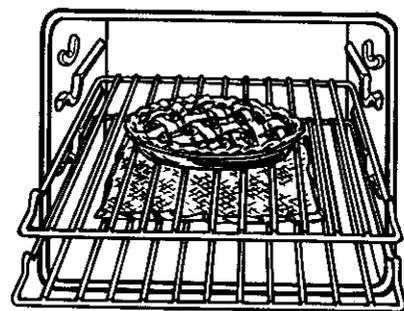
## Rack placement for specific foods:

(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 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.



## Using and Caring for Your Oven

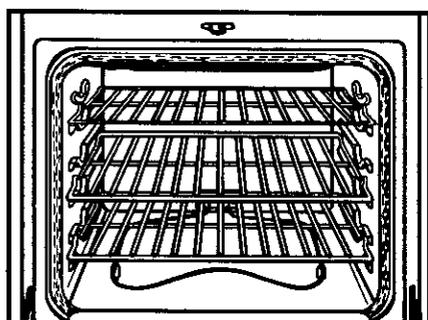
### Convection baking tips

#### (CONVECTION BAKE pad)

- **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.

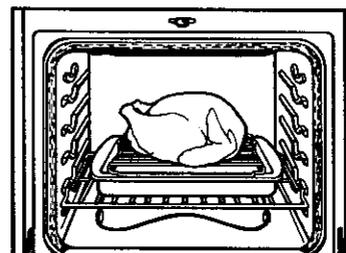
- **When baking on two or three racks**, use the convection bake setting for more even results. (You can, however, use only one rack when convection baking.)



- **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** to determine when meat has reached desired degree of doneness. Insert the thermometer 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 should not touch fat, bone, or gristle.
- **After reading the thermometer once**, push it further into the meat ½ inch 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.





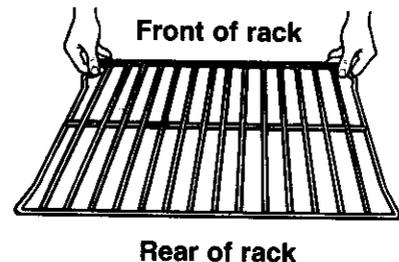
- **Use the convection roasting rack** on the broiler pan (both included with your range). (The convection roasting rack rests on the broiler pan, not inside it.) The long side of the rack should be parallel with the oven door for best heat distribution and airflow.

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

## Baking & Roasting

**IMPORTANT:** Never place food on the oven door or oven bottom.

1. Place the oven racks where you need them in the oven. For more information, see "Oven rack positions".



2. Choose the baking/roasting setting.

PRESS



YOU SEE



3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F (177°C). Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F (5°C) amounts. Use these buttons until the desired temperature shows on the small display.

PRESS



YOU SEE



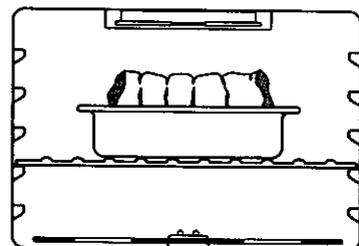
(example for bake/roast at 375°F [191°C])

4. When roasting or cooking casseroles...

Put your food in the oven.

You do not have to preheat the oven when roasting or cooking casseroles.

**NOTE:** The oven will cook normally even though the preheat countdown timer is displayed.





# Using and Caring for Your Oven

## 5. Press **START**.

A preheating time will count down on the display. The oven control automatically sets preheating time based on the oven temperature you select.

PRESS



YOU SEE



During the preheating time, the oven temperature rises to just about the temperature you set. As the countdown ends, the set temperature replaces "PrE" on the display. You will also hear a 1-second tone.

YOU SEE



(example for set temperature of 350°F [177°C])

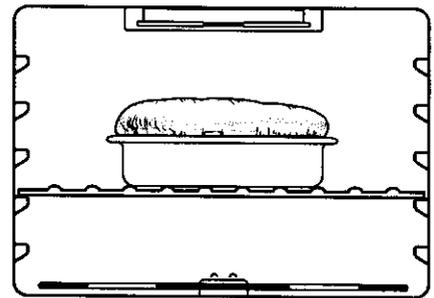
**NOTE:** You can change the temperature setting any time after pressing **START**. You do not have to press **START** again. Changing the temperature will not change preheat countdown times.

## 6. When baking...

Put your food in the oven after the preheat countdown ends.

During baking/roasting the elements will turn on and off to keep the oven temperature at the setting.

**NOTE:** The top element helps heat during baking/roasting, but does not turn red.



## 7. After cooking, turn off the oven.

PRESS



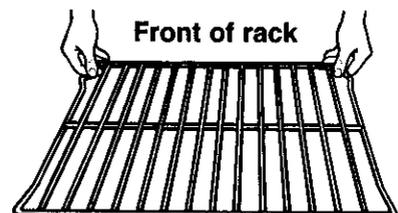
YOU SEE



(time of day)

## Convection Baking & Roasting

1. Place the oven racks where you need them in the oven. For more information, see "Oven rack positions".



Rear of rack



## 2. Choose the convection bake setting.

PRESS



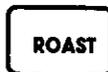
YOU SEE



OR

## Choose the convection roast setting.

PRESS



YOU SEE



## 3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F (177°C). Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F (5°C) amounts. Use these buttons until the desired temperature shows on the small display.

PRESS



YOU SEE



(example for bake/roast at 375°F [191°C])

## 4. When roasting or cooking casseroles...

Put your food in the oven.

You do not have to preheat the oven when roasting or cooking casseroles.

**NOTE:** The oven will cook normally even though the preheat countdown timer is displayed.

## 5. Press START.

A preheating time will count down on the display. The oven control automatically sets preheating time based on the oven temperature you select.

PRESS



YOU SEE



continued on next page



# Using and Caring for Your Oven

During the preheating time, the oven temperature rises to just about the temperature you set. As the countdown ends, the set temperature replaces "PrE" on the display. You will also hear a 1-second tone.

**NOTE:** You can change the temperature setting any time after pressing START. You do not have to press START again. Changing the temperature will not change preheat countdown times.

YOU SEE



(example for set temperature of 350°F [177°C])

## 6. When convection baking...

Put your food in the oven after the preheat countdown ends.

During baking/roasting the elements will turn on and off to keep the oven temperature at the setting.

**NOTE:** The top element helps heat during baking/roasting, but does not turn red.

## 7. After cooking, turn off the oven. PRESS



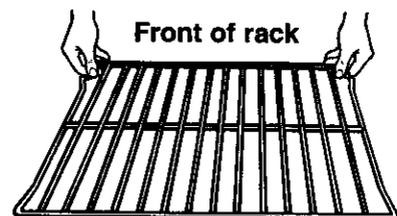
YOU SEE



(time of day)

## Auto Convection Baking

1. Place the oven racks where you need them in the oven. For more information, see "Oven rack positions".



Rear of rack

2. Choose the auto convection bake setting.

PRESS



CONVECTION

YOU SEE





### 3. Set the temperature.

Set the temperature to the standard non-convection cooking temperature for the food being cooked.

The oven control will automatically adjust to the correct convection cooking temperature when cooking starts... see step 5.

Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F (5°C) amounts. Use these buttons until the desired temperature shows on the small display.

PRESS



CONVECTION

YOU SEE



(example for bake at 375°F [191°C])

### 4. When roasting or cooking casseroles...

Put your food in the oven.

You do not have to preheat the oven when roasting or cooking casseroles.

**NOTE:** The oven will cook normally even though the preheat countdown timer is displayed.

### 5. Press START.

The oven control will automatically reduce the cooking temperature from the standard cooking temperature (set in step 3) to the correct convection cooking temperature.

A preheating time will count down on the display. The oven control automatically sets preheating time based on the oven temperature you select.

During the preheating time, the oven temperature rises to just about the temperature you set. As the countdown ends, the temperature replaces "PrE" on the display. You will also hear a 1-second tone.

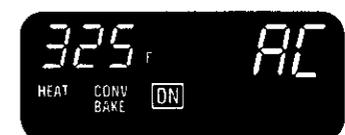
PRESS



YOU SEE



YOU SEE



(example for set temperature of 375°F [191°C] – auto convection reduces temp to 325°F [163°C])



# Using and Caring for Your Oven

## 6. When convection baking...

Put your food in the oven after the preheat countdown ends.

During baking the elements will turn on and off to keep the oven temperature at the setting.

**NOTE:** The top element helps heat during baking, but does not turn red.

## 7. After cooking, turn off the oven.

PRESS



YOU SEE



(time of day)

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



## Adjusting oven temperature control

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

If you are not satisfied with the baking/roasting results, you can change the offset temperature by following these steps:

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

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

The display will show the current offset temperature, for example "0", if you have not already adjusted the temperature.

PRESS



YOU SEE



### 2. Set the new offset temperature.

Press ▲ to raise the temperature or ▼ to lower the temperature in 10°F (5°C) amounts. You can set the temperature change as low as -30°F (15°C) or as high as +30°F (15°C). A minus (-) sign will appear before the number when decreasing the temperature setting. The minus sign indicates that the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS



YOU SEE



### 3. Enter the adjustment.

**NOTE:** You must press **START** or your changes will not be made.

PRESS



YOU SEE



(time of day)



# Using and Caring for Your Oven

## To display temperatures in °C instead of °F...

PRESS



Press and hold BROIL for 5 seconds. You will hear a short tone and the temperatures displayed will switch to °C. To switch back to °F, repeat the instructions above. Whenever you switch, "°C" or "°F" will be displayed for 5 seconds.

## 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)

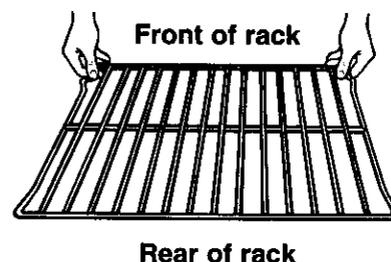
## Broiling

### NOTES :

- Do not preheat when broiling.
- Leave the door partly open when you use the oven to broil. This lets the oven stay at the proper temperatures.

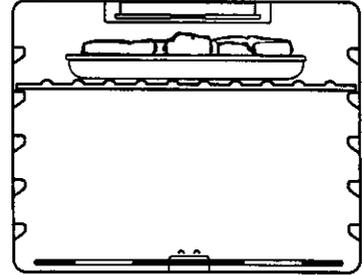
### 1. Place the oven rack for broiling.

Place the oven rack so that the surface of the food is at least 3" (7.5 cm) away from the broil element. For more information, see the "Broiling chart" later in this section.



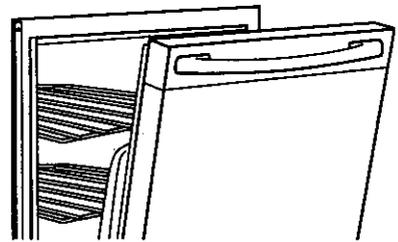


- 2. Place your food on the broiler pan and place the pan in the center of the oven rack.**



- 3. Close the oven door to the broil stop position**

The broil stop position lets the door stay open about 4" (10 cm) by itself.



- 4. Choose the broil setting.**

PRESS



YOU SEE



- 5. Start broiling.**

You can change the temperature setting any time before or after pressing START. To change the setting, see "Vari-Broil" on the next page. After changing the setting, you do not have to press START again.

PRESS



YOU SEE



- 6. After broiling, turn off the oven.**

PRESS



YOU SEE



(time of day)

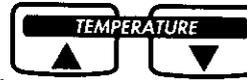


## Vari-Broil

### To custom broil at a lower temperature...

- **If the food is cooking too fast...**  
Press the ▼ TEMP button until "325°F (163°C)" shows on the small display

PRESS



YOU SEE



(example shows broil at 325°F [163°C])

- **If you want food to broil slower from the start...**

**Close the oven door.**

Press BROIL and press the ▼ TEMP button so a temperature between "300°F (150°C)" and "525°F (275°C)" shows on the small display.

Lower temperature settings let the broil heating element cycle and slow cooking down. The lower the temperature, the slower the cooking.

**NOTE:** Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better if you use lower broiling temperatures.

PRESS



PRESS



YOU SEE



(example shows broil at 400°F [204°C])

PRESS



YOU SEE



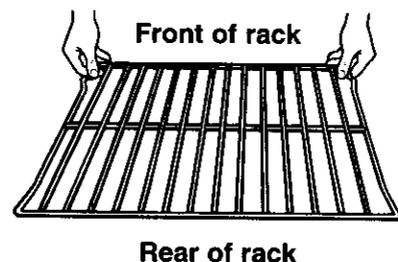
## Convection Broiling

### NOTES :

- Do not preheat when broiling.
- Close the oven door for convection broiling

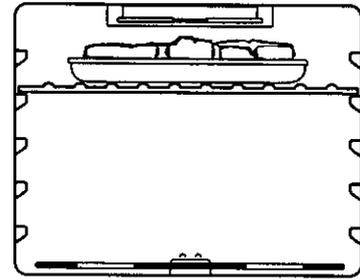
### 1. Place the oven rack for broiling.

Place the oven rack so that the surface of the food is at least 3" (7.5 cm) away from the broil element. For more information, see the "Broiling chart" later in this section.





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



3. Close the oven door.

4. Choose the convection broil setting.

PRESS

CONVECTION

BROIL

YOU SEE



5. Start convection broiling.

You can change the temperature setting any time before or after pressing START. To change the setting, see "Vari-Broil" previously in this section. After changing the setting, you do not have to press START again.

PRESS

START

YOU SEE



6. After broiling, turn off the oven.

PRESS

CANCEL  
OFF

YOU SEE



(time of day)

## Timed cooking

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

Delayed time baking/roasting is ideal for foods that do not need a preheated oven, like meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. - they will not rise properly.**

**Before using the electronic control for delayed time cooking, make sure the clock is set for the correct time of day (see "Setting the clock").**

## ! WARNING

### Food Poisoning Hazard

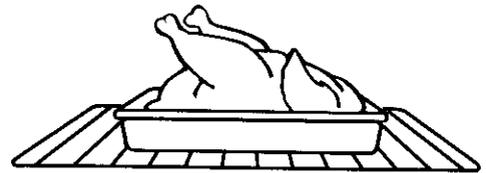
**Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.**



# Using and Caring for Your Oven

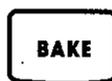
To start cooking NOW and stop automatically...

1. Place the oven racks where you need them in the oven. For more information, see "Oven rack positions".



2. Choose the baking/roasting setting.

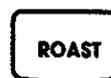
PRESS



OR



OR



YOU SEE



3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F (177°C). Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F (5°C) amounts. Use these buttons until the desired temperature shows on the small display.

PRESS



YOU SEE



(example for bake/roast at 375°F [191°C])

4. Press COOK TIME.

PRESS



YOU SEE



5. Set the cook time.

Press the up ▲ or down ▼ button(s) until the correct time shows on the display.

PRESS



YOU SEE



(example shows 30 minute cook time)

## 6. Start the oven.

### NOTES :

- You can change the temperature or time settings any time after pressing START, by repeating Steps 3 or 5. You do not have to press START again.
- The display will count down the baking/roasting time in hours and minutes if cook time is more than 1 hour, and in minutes and seconds if cook time is less than 1 hour.

PRESS



YOU SEE



(display counts down cook time)

## 7. When baking/roasting is done...

The oven will turn off by itself and beep 4 times. You will then hear four 1 second tones every minute until you press OFF .

**NOTE:** To remove the reminder tones, press and hold COOK TIME for 5 seconds. To bring back the tones, repeat this step. You will see "OFF" when the tones are turned off, and "On" when they are turned on.

YOU SEE



## 8. Turn off the oven.

**NOTE:** You can do this step any time to cancel timed cooking.

PRESS



YOU SEE



(time of day)

## Delay Start...to start cooking LATER and stop automatically...

1. Place the oven racks where you need them in the oven. For more information, see "Oven rack positions".

### **!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.

# Using and Caring for Your Oven

## 2. Choose the baking/roasting setting.

PRESS



OR



OR



YOU SEE



## 3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F (177°C). Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F (5°C) amounts. Use these buttons until the desired temperature shows on the small display.

PRESS



YOU SEE



(example for bake/roast at 375°F [191°C])

## 4. Press COOK TIME.

PRESS



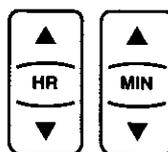
YOU SEE



## 5. Set the cook time.

Press the up ▲ or down ▼ button(s) until the correct time shows on the display.

PRESS



YOU SEE



(example shows 30 minute cook time)

## 6. Press STOP TIME.

PRESS



YOU SEE



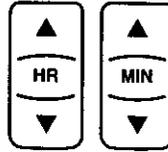


## 7. Set the stop time.

Press the up ▲ or down ▼ button(s) until the correct time shows on the display.

The example at the right shows a chosen stop time of 2 o'clock. The oven will start by itself at 1:30 (the set stop time minus the set cook time)

PRESS



YOU SEE



(example shows 30 minute cook time)

## 8. Press START.

**NOTE:** You can change the temperature or time settings any time after pressing START, by repeating Steps 2 through 7.

PRESS



YOU SEE



## 9. When start time is reached...

The display will count down the baking/roasting time in hours and minutes if cook time is more than 1 hour, and in minutes and seconds if cook time is less than 1 hour.

YOU SEE



(display counts down cook time)

## 10. When baking/roasting is done...

The oven will turn off by itself and beep 4 times. You will then hear four 1 second tones every minute until you press OFF.

**NOTE:** To remove the reminder tones, press and hold COOK TIME for 5 seconds. To bring back the tones, repeat this step. You will see "OFF" when the tones are turned off, and "On" when they are turned on.

YOU SEE



## 11. Turn off the oven.

**NOTE:** You can do this step any time to cancel timed cooking.

PRESS



YOU SEE



(time of day)



# Using and Caring for Your Oven

## Baking chart

Refer to "Cooking tips" section.

FOOD	OVEN TEMPERATURE	APPROXIMATE COOKING TIME (MINUTES)
<b>Breads, yeast</b>		
• loaf	375°F (191°C)	30-40
• rolls, pan	400°F (204°C)	12-15
<b>Breads, quick</b>		
• biscuits	450°F (232°C)	10-15
• muffins	400°F (204°C)	20-25
• popovers	450°F (232°C)	20-25
• nut bread	350°F (177°C)	60-75
• gingerbread	350°F (177°C)	25-30
<b>Cakes</b>		
• angel food	375°F (191°C)	30-40
• layer cake	350-375°F (177- 191°C)	20-30
• loaf/sponge cake	350°F (177°C)	35-45
• pound cake	350°F (177°C)	34-45
• fruit cake	300°F (149°C)	2-2½ hrs
• sheet cake	300°F (149°C)	25-35
<b>Cookies</b>		
• drop	375°F (191°C)	10-15
• rolled and refrigerated	375°F (191°C)	12-18
• fruit and molasses	375°F (191°C)	10-15
• brownies	350°F (177°C)	20-30
• macaroons	350°F (177°C)	12-15
<b>Miscellaneous</b>		
• apples, baked	375°F (191°C)	50-60
• beans, baked	300°F (149°C)	5-6 hrs
• custard, cup	325°F (163°C)	35-40
• potatoes, baked	400°F (204°C)	75
• pudding		
bread	350°F (177°C)	45-60
cottage	375°F (191°C)	30-40
rice	325°F (163°C)	40-60
• scalloped dishes	350°F (177°C)	60-90
• soufflé	350°F (177°C)	50-60
<b>Pastries</b>		
• cream puffs	400°F (204°C)	35-40
• custard and pumpkin pie	350°F (177°C)	30-40
• pastry shell	450°F (232°C)	10-12
• two crust fruit pie		
cooked filling	400°F (232°C)	25-30
uncooked filling	400°F (232°C)	40-50
• meringue topping	350°F (177°C)	10-15

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.



## Roasting chart

- Press **BAKE**.
- **Roast** at oven temperature of 325°F (163°C).\*  
Preheating is not needed.
- **Place** roasting pan on rack position 1 or 2.
- **Refer** to "Cooking tips" section.

MEAT	APPROXIMATE WEIGHT	APPROXIMATE MINUTES PER POUND	MEAT THERMOMETER TEMPERATURE
<b>Beef</b>			
<b>rolled rib</b>	3-5 lbs (1.4-2.3 kg)		
• rare		25-29	140°F (60°C)
• medium		35-37	160°F (71°C)
• well-done		45-47	170°F (77°C)
<b>standing rib</b>	6-7 lbs (2.7-3.2 kg)		
• rare		23-25	140°F (60°C)
• medium		30-32	160°F (71°C)
• well-done		35-40	170°F (77°C)
<b>rump roast</b>	4-6 lbs (1.8-2.7 kg)		
• medium		25-30	160°F (71°C)
• well-done		35-37	170°F (77°C)
<b>Lamb</b>			
<b>leg</b>	6-7 lbs (2.7-3.2 kg)		
• rare		18-20	140°F (60°C)
• medium		21-24	150-155°F (66-68°C)
• well-done		30-32	180°F (82°C)
<b>Pork</b>			
<b>loin</b>	3-4 lbs (1.4-1.8 kg)	45-48	170°F (77°C)
	5-6 lbs (2.3-2.7 kg)	28-30	170°F (77°C)
<b>shoulder</b>	4-5 lbs (1.8-2.3 kg)	40-44	185°F (85°C)
<b>ham,</b>	3-5 lbs (1.4-2.3 kg)	17-18	130°F (54°C)
fully cooked	8-10 lbs (3.6-4.5 kg)	13-14	130°F (54°C)
<b>Poultry</b>			
<b>chicken*</b>	3-4 lbs (1.4-1.8 kg)	28-30	185°F (85°C)**
<b>turkey,</b>	10-16 lbs (4.5-7.3 kg)	14-19	170-180°F (77-82°C)
unstuffed	18-25 lbs (8.2-11.3 kg)	11-15	170-180°F (77-82°C)
<b>Veal</b>			
<b>loin</b>	3-4 lbs (1.4-1.8 kg)	35-38	170°F (77°C)
<b>shoulder</b>	5-6 lbs (2.3-2.7 kg)	43-45	170°F (77°C)

\* For chicken, set the oven temperature to 350°F (177°C).

\*\* The muscles may not be large enough to use a thermometer.



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



## Cleaning your oven and controls

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



## Using and Caring for Your Oven

PART	WHAT TO USE	HOW TO CLEAN
<b>Oven racks</b>	Steel-wool pad and warm, soapy water <b>OR</b> The Self-Cleaning cycle	<ul style="list-style-type: none"> <li>Wash, rinse, and dry thoroughly.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>Leave in oven during Self-Cleaning cycle.</li> <li><b>NOTE:</b> 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.</li> </ul>
<b>Oven door glass</b>	Paper towel and spray glass cleaner <b>OR</b> Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> <li>Make sure oven is cool.</li> <li>Follow directions provided with the cleaner.</li> <li>Wash, wipe with clean water, and dry thoroughly.</li> </ul>
<b>Oven cavity</b>	Self-Cleaning cycle	<ul style="list-style-type: none"> <li>Wipe up food spills containing sugar as soon as possible after the oven cools down. (See the "Using the Self-Cleaning Cycle" section.)</li> </ul>

### 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
<b>Routine cleaning and fingerprints</b>	Liquid detergent soap and water, all-purpose cleaner	Wipe with damp cloth or sponge, then rinse with clean water and wipe dry.
<b>Stubborn stains and baked-on residue</b>	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.
<b>Hard water spots</b>	Vinegar	Swab or wipe with cloth. Rinse with water and dry.



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## Oven light(s)

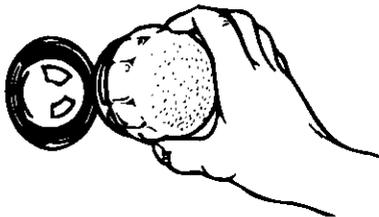
Your oven may have one or two standard oven lights on the back wall or two halogen lights on the sides. The oven light(s) will come on when you open the oven door. To turn light(s) on when oven door is closed, **press** OVEN LIGHT pad on control panel. **Press** pad again to turn off the light(s).

### 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.

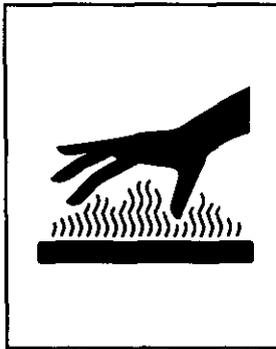
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## Resetting circuit breakers (some models)

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

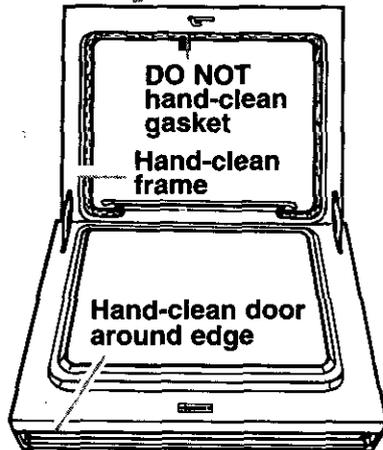


## ⚠ WARNING

### 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** will not work during the Self-Cleaning cycle on Canadian models.



## Setting the controls

To start cleaning immediately:

### 1. Press CLEAN.

This will automatically set a 3½ hour Self-Cleaning cycle.

**NOTE:** There will be a 30 minute cool down ½ hour before the cycle is over.

PRESS



YOU SEE



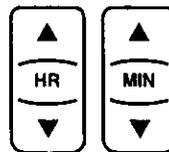
### 2. Set the cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the hour and minute buttons to set the cleaning time you want. Press the ▲ or ▼ down button(s) to set a time between 2½-4½ hours on the display.

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

**NOTE:** You cannot open the door when LOCKED is on.

PRESS



YOU SEE



(example for 4½ hour cleaning time)

### 3. Start the oven.

Make sure the door is closed all the way. If the door is open even a little, it will not lock. Press the door closed if needed. If the door is closed, it will lock as soon as you press START.

PRESS



YOU SEE



### 4. When the Self-Cleaning cycle end...

"LOCKED" goes off and the door unlocks.

YOU SEE



### 5. After the oven is cool, wipe off any residue or ash with a damp cloth or sponge.

If needed, remove spots with a mild abrasive cleanser or cleaning sponge.



# Using the Self-Cleaning Cycle

## To delay clean using start time:

**NOTE:** Make sure that the clock is set to the correct time of day (see "Setting the clock" in the "Using and Caring for Your Oven" section)

### 1. Press CLEAN.

This will automatically set a 3½ hour Self-Cleaning cycle.

**NOTE:** There will be a 30 minute cool down ½ hour before the cycle is over.

PRESS



YOU SEE

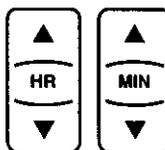


### 2. Set the cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the hour and minute buttons to set the cleaning time you want. Press the ▲ or ▼ down button(s) to set a time between 2½-4½ hours on the display.

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

PRESS



YOU SEE



(example for 4½ hour cleaning time)

### 3. Press DELAY.

PRESS



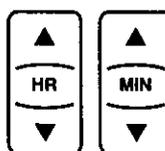
YOU SEE



### 4. Set the start time.

Press the up s or down t button(s) until the correct time shows on the display. The oven will automatically determine the stop time by adding the set cleaning time to the set start time.

PRESS



YOU SEE



(example for 2:30 start time)

### 5. Press START.

The oven door will lock.

PRESS



YOU SEE



(time of day)



## 6. When the Self-Cleaning cycle starts...

YOU SEE



## 7. When the Self-Cleaning cycle ends...

"LOCKED" goes off and the door unlocks.

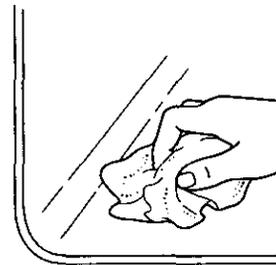
**NOTE:** The stop time will be the start time plus the cleaning time.

YOU SEE



## 8. After the oven is cool, wipe off any residue or ash with a damp cloth or sponge.

If needed, remove spots with a mild abrasive cleanser or cleaning sponge.



## To stop the self-cleaning cycle at any time...

If the oven temperature is too high for baking/roasting when you press OFF, then "cln", "TIMED", "ON", "cool", and "LOCKED" will appear on the display until the oven cools.

PRESS



YOU SEE



After the oven cools:

YOU SEE





# Using the Self-Cleaning Cycle

## For best cleaning results

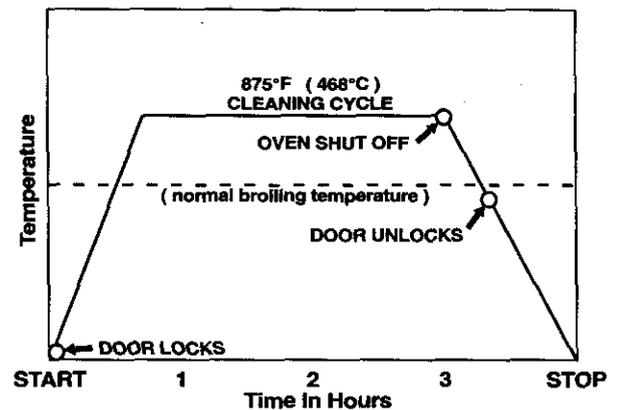
- **After the oven cools to room temperature, wipe up** any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than 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".

## 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, the cycle time can be adjusted to the amount of soil in your oven. The cycle can be set anywhere between 2 and 4 hours. (See the "Setting the controls" section.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, 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 54; in Canada, see page 53) 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.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>WHAT TO DO</b>
<b>Nothing will operate</b>	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.
<b>The oven will not operate</b>	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.
<b>The surface units will not operate</b>	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.
<b>The control knob(s) will not turn</b>	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
<b>The Self-Cleaning cycle will not operate</b>	You have programmed a delayed start time.	Wait for the start time to be reached or cancel and reset the controls.



# Troubleshooting

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>WHAT TO DO</b>
<b>An appliance outlet will not operate.</b>	A range appliance outlet circuit breaker has tripped. A household fuse has blown or a circuit breaker has tripped.	Reset the circuit breaker (see page 45). Replace household fuse or reset circuit breaker.
<b>Cookware is not level on the range (Check to see if liquids are level in cookware.)</b>	Range is not level Coil element is not inserted correctly. Cookware does not have flat bottom.	Level the range. (See Installation Instructions.) Insert coil element directly. Use cookware with flat bottoms.
<b>Excessive heat on cooktop in areas around cookware</b>	Cookware is not the correct size for the surface cooking area.	Choose cookware the same size or slightly larger than the element.
<b>Odor from oven</b>		Odors are normal when the range is new. This happens the first few times the oven insulation is heated. The odors will disappear as the oven is used.
<b>Baking results are not what you expected</b>	Oven temperature is too low or too high.	Adjust the oven temperature control. (See "Adjusting the oven temperature" section.)
<b>Slow baking or roasting</b>	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.



<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>WHAT TO DO</b>
<b>Baked items too brown on bottom</b>	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).
<b>Unevenly baked items</b>	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.
<b>Crust edge browns before pie is done</b>	Filling requires more baking time than crust.	Shield edge with foil.

<b>The display is showing "PF"</b>	There has been a power failure.	Reset the clock. (See "Setting the Clock" in the "Using and Caring for Your Oven" section.)
<b>"F." followed by a number shows in the display</b>		Press OFF to clear the display. If an "F" code appears again, call for service. (See "Requesting Assistance or Service" on page 54-55.)

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 54 or 55.

# 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.



## If you need assistance or service in Canada:

### Call the KitchenAid Consumer



**Relations Department toll free: 8:30 a.m. - 6 p.m. (EST) at 1-800-461-5681. 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.

#### If you need service:

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

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

11/98

**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 specific legal rights and you may also have other rights which 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**.