Rangaire

Product Installation & User Manual

Rangaire

Rangaire: 30” Electric Range | RRE303GS

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YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.
We have provided many important safety messages in this manual and on your appliance.
Always read and obey all safety messages.

This is the safety alert symbol.
This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER", "WARNING" or "CAUTION".

⚠DANGER	An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.
⚠WARNING	A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.
⚠CAUTION	A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

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

⚠WARNING

- Remove all tape and packaging before using the appliance. Never allow children to play with packaging material. Do not remove the model/serial plate attached to the appliance.
- Be sure your appliance is properly installed and grounded by a QUALIFIED TECHNICIAN in accordance with the National Fuel Gas Code ANSI Z223.1—latest edition in the United States, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition in United States, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements. Install only as per installation instructions provided in the literature package for this appliance.

⚠WARNING



FIRE HAZARD

RANGE SAFETY

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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

⚠WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended

Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.

If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING

To reduce the risk of fire, electric shock, or serious personal injury, please read and save all instructions before using the Electric Freestanding Range. When using this or any other electrical appliance, basic safety precautions should be observed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Have a qualified technician properly install and ground the appliance in accordance with the National Fuel Gas Code ANSI Z223.1- latest edition in the United States, or in Canada CAN/CGA B149.1, and CAN/ CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70- latest edition in the United States, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements. Install only as per installation instructions provided in this manual.
3. This appliance is intended for household use only. DO NOT use the appliance outdoors or for any other purpose.
4. Remove all tape and packaging before using the appliance. DO NOT allow children to play with packaging material. DO NOT remove the model/series plate attached to the appliance.
5. To avoid the risk of electric shock, ALWAYS ensure the appliance is off and completely cool before cleaning or doing any sort of maintenance.
6. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
7. Installation and service must be performed by a qualified technician. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of emergency.
8. DO NOT repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the appliance.
9. Disconnect power before servicing.
10. Never modify or alter the construction of the appliance by removing panels, wire covers or any other part of the appliance.
11. Injuries may result from the misuse of the appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

12. Flammable materials should not be stored on or in the appliance or near surface units. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
13. Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
14. DO NOT store items of interest to children in the cabinets above the appliance or on the backsplash of the range.
15. Children should not be left alone or unattended in the area when the appliance is in use. DO NOT allow children to climb or play around the appliance. They should never be allowed to sit or stand on any part of the appliance. Children climbing on the appliance to reach items could be seriously injured.
16. DO NOT TOUCH THE COOKING SURFACE, THE BURNERS, GRATES OR ANY AREAS NEAR THEM. Surface burners on appliance may be hot. Areas near surface burners or appliance may become hot enough to cause burns. DO NOT touch or let clothing or other flammable materials touch these areas during or after use until it has had sufficient time to cool.
17. DO NOT wear loose-fitting or hanging garments while using the appliance. DO NOT let clothing or other flammable materials contact hot surfaces.
18. DO NOT use water on grease fires. Never pick up a flaming pan. Smother grease fires with a pan lid, baking soda, a dry chemical or foam-type extinguisher.
19. If there is a fire in the oven while baking, smother the fire by closing the oven door and turning the oven off or by using a dry chemical or foam-type extinguisher.
20. Use an extinguisher ONLY if:
    a. You know you have a Class A, B, C extinguisher, and you already know how to operate it.
    b. The fire is small and contained in the area where it is started.
    c. The fire department is being called.
    d. You can fight the fire with your back to an exit.
21. When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot. Use a deep fat thermometer whenever possible to monitor oil temperature.
22. To avoid spillovers and fires, use minimal amounts of oil when pan-frying in a shallow pan and avoid cooking frozen foods with excessive amounts of ice.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

1. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT let potholders touch hot heating elements, the flame or burners. DO NOT use a towel or other bulky cloth instead of a potholder.
2. DO NOT heat unopened food containers. Buildup of pressure may cause the container to burst and result in injury.
3. Stepping, leaning or sitting on this appliance can result in serious injuries and also cause damage to the appliance.
4. DO NOT use this appliance as a space heater to heat or warm the room.
5. Know which knob controls which surface burner. The burner will begin to turn red when it is on, indicating it is heating up.
6. Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. DO NOT allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When cooking food turn the hood fan on. Refer to hood manufacturer's instructions for cleaning.
7. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
8. Never leave surface burners unattended at high heat settings. Boil overs cause smoke and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
9. DO NOT use aluminum foil to line any part of the appliance. Use aluminum foil only to cover food during cooking. Improper installation of these liners may result in risk of electric shock or fire.
10. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for appliance service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for appliance use.
11. DO NOT use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the range or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.
12. Use the proper pan sizes. This appliance is equipped with surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
13. Ensure the anti-tip bracket is installed properly and engaged.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

14. Avoid scratching or hitting the glass door, range, or control panels. This may lead to glass breakage. DO NOT cook on an appliance with broken glass. Shock, fire, or cuts may occur.
15. Have the fan hood on when preparing flaming foods.

⚠ DANGER

Do not store items of interest to children in the cabinets above the appliance or on the backguard of a range. Children should not be left alone or unattended in the area where appliance is in use. Do not allow children to climb or play around the appliance. They should never be allowed to sit or stand on any part of the appliance. Children climbing on the appliance to reach items could be seriously injured.

READ AND SAVE THESE INSTRUCTIONS

⚠WARNING

FOR YOUR SAFETY:

- Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When cooking food turn the hood, fan on. Refer to hood manufacturer's instructions for cleaning.
- Utensil handles should be turned inward and not extend over adjacent surface burners. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- Never leave surface burners unattended at high heat settings. Boil overs cause smoke and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- Do not use aluminum foil to line any part of the appliance. Use aluminum foil only to cover food during cooking. Improper installation of these liners may result in risk of electric shock or fire.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for appliance service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for appliance use.
- Do not use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the range or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.
- Use the proper pan sizes. This appliance is equipped with surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.

⚠WARNING

TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.

IMPORTANT

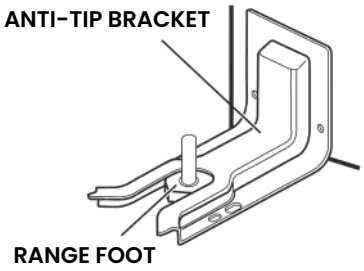
The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.

⚠ DANGER



TIP-OVER HAZARD

- A child or adult can tip the range and be killed.
- Install anti-tip bracket to floor or wall per installation instructions.
- Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
- Re-engage the anti-tip bracket if range is moved.
- Do not operate the range without anti-tip bracket installed and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults



Making sure the anti-tip bracket is installed:

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

⚠WARNING

The range should have proper ventilation in order to keep the unit operating properly and maintain the temperature of immediate surroundings within safe limits. Check your local building codes as they may vary from the general rules outlined in this guide. It is recommended that a hood be installed above the range that is rated no less than 400 CFM. This will provide adequate ventilation for this range. Mounting distance of your ventilation is outlined by the manufacturer of your hood.

INSTALLATION REQUIREMENTS

VENTING REQUIREMENTS

- Observe all governing codes and ordinances. Do not obstruct flow of combustion and ventilation air.
- It is the installer's responsibility to comply with installation clearances specified on the model/ serial rating plate.
- The range should be located for convenient use in the kitchen.
- Recessed installations must provide complete enclosure of the sides and rear of the range.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood or microwave hood combination with minimum 400 CFM that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets. (See Figure 1)
- If a range hood is installed above the appliance, maintain a 30" minimum clearance between cooking surface and bottom of range hood. The range hood must be connected directly to flues or to the outside. (See Figure 1)
- Avoid placing cabinetry directly above the appliance when possible. If cabinetry is used above the cooking surface, use cabinets no more than 13" deep. Make sure the wall coverings, countertop and cabinets around the appliance can withstand heat up to 200° F (93°C) generated by the appliance. (See Figure 1)
- Cabinet opening dimensions that are shown must be used. Given dimensions are minimum clearances. (See Figure 1)
- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom. (See Figure 1)
- All openings in the wall or floor where range is to be installed must be sealed.
- Contact a qualified floor covering installer to check that the floor covering can withstand at least 200°F (93°C).
- Use an insulated pad or ¼" (0.64 cm) plywood under range if installing range over carpeting.
- The floor anti-tip bracket must be installed. To install the anti-tip bracket shipped with the range, see "Install Anti-Tip Bracket" section.
- Grounded electrical supply is required. See "Electrical Requirements" section.

TEMPERATURE

IMPORTANT: Some cabinet and building materials are not designed to withstand the heat produced by the oven for baking and self cleaning. Check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage.

- Contact a qualified floor covering installer to check that the floor can withstand at least 200°F(93°C)
- Use an insulated pad or 1/4"(0.64cm) plywood under range if installing range over carpeting.

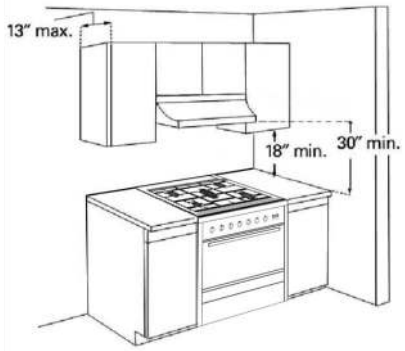


FIGURE 1

- Use cabinets no more than 13" deep.
- 18" minimum clearance between countertop and cabinet bottom.
- 30" minimum clearance between cooking surface and bottom of range hood.

⚠WARNING

To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This oven has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 194°F (90°C).

MOBILE HOME - ADDITIONAL INSTALLATION REQUIREMENTS

- The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280). When such standard is not applicable, use the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or with local codes.
- In Canada, the installation of this range must conform with the current standards CAN/CSAA240-latest edition, or with local codes.
- When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

ELECTRICAL REQUIREMENTS - CANADA ONLY

⚠WARNING



ELECTRICAL SHOCK HAZARD

Electrical Grounding Instructions

DO NOT USE AN EXTENSION CORD.

Failure to do so can result in death, fire or electrical shock.

- If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path is adequate and wire gauge are in accordance with local codes. Be sure that the electrical connection and wire size are adequate and in conformance with CSA Standard C22.1, Canadian Electrical Code, Part 1- lastest edition, and all local codes and ordinances. A copy of the above code standards can be obtained from:
  Canadian Standards
  Association 178 Rexdale Blvd.
  Toronto, ON M9W 1R3 CANADA.



- Check with a qualified electrical installer if you are not sure the range is properly grounded.
- This range is equipped with a CSA International Certified Power Cord intended to be plugged into a standard 14-50R wall receptacle. Be sure the wall receptacle is within of range's final location.
- Do not use an extension cord.

INSTALLATION REQUIREMENTS

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed:

- Tape Measure
- Flat-Blade Screwdriver
- Phillips Screwdriver
- Level
- Hand or electric drill
- Wrench or Pliers
- 1/8" flat blade screwdriver
- 1/8" (3.2 mm) Drill Bit (for wood floors)
- Marker or Pencil
- 3/16" (4.8 mm) Carbide-Tipped Masonry Drill Bit (for concrete/ ceramic floors)

Parts Supplied:	Parts Needed:
• 3 - Oven racks • 1 Anti-tip brackets • 2 plastic anchors • 2 screws	Check local codes. Check existing electrical supply. See "Electrical Requirements" section.

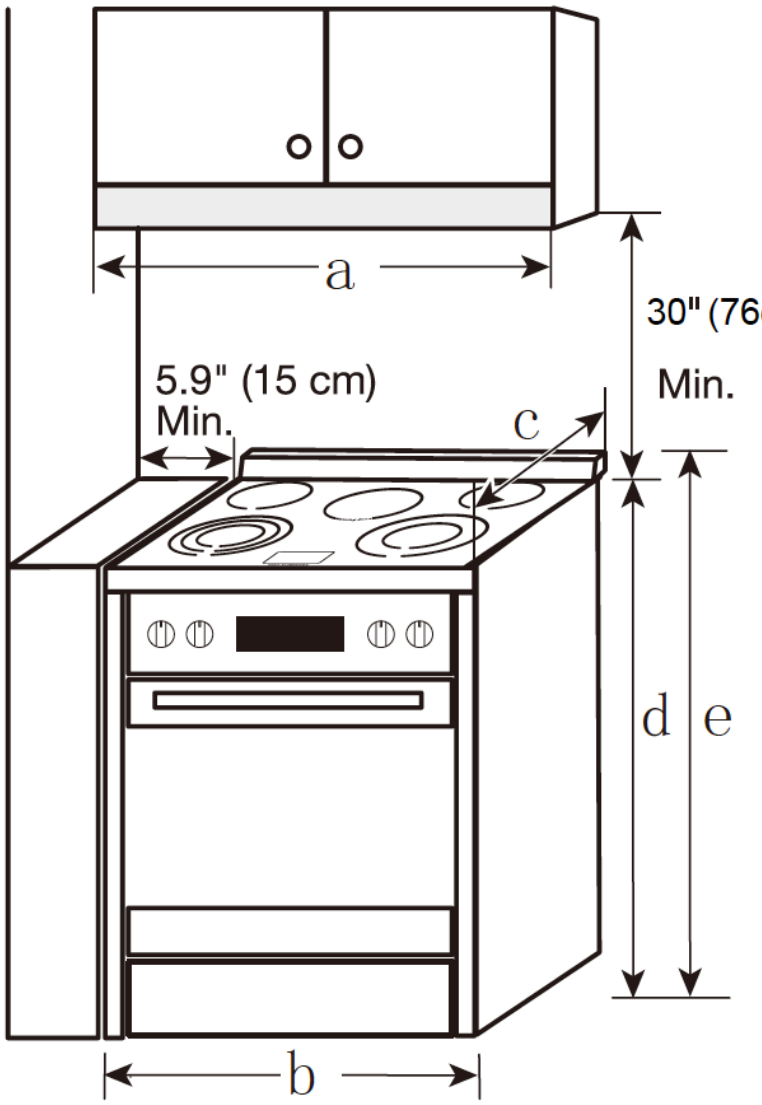
The anti-tip bracket must be securely mounted to the floor. Thickness of flooring may require longer screws to anchor bracket to subfloor.

RANGE DIMENSIONS

- Avoid placing cabinetry directly above the appliance when possible. If cabinetry is used above the cooking surface, use cabinets no more than 13" deep. Make sure the wall coverings, countertop and cabinets around the appliance can withstand heat up to 200° F (93°C) generated by the appliance.
- Cabinet opening dimensions that are shown must be used. Given dimensions are minimum clearances.
- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.

DIMENSIONS

Opening dimensions shown are for25” (64cm) countertop depth, 24”(61cm) base cabinet depth and 36” (91.4cm) countertop height.



	Dimension
a	30" (76cm)
b	29 7/8" (76cm)
c	25" (63.5cm)
d	36" (91.4cm)
e	37 3/4" (96cm)

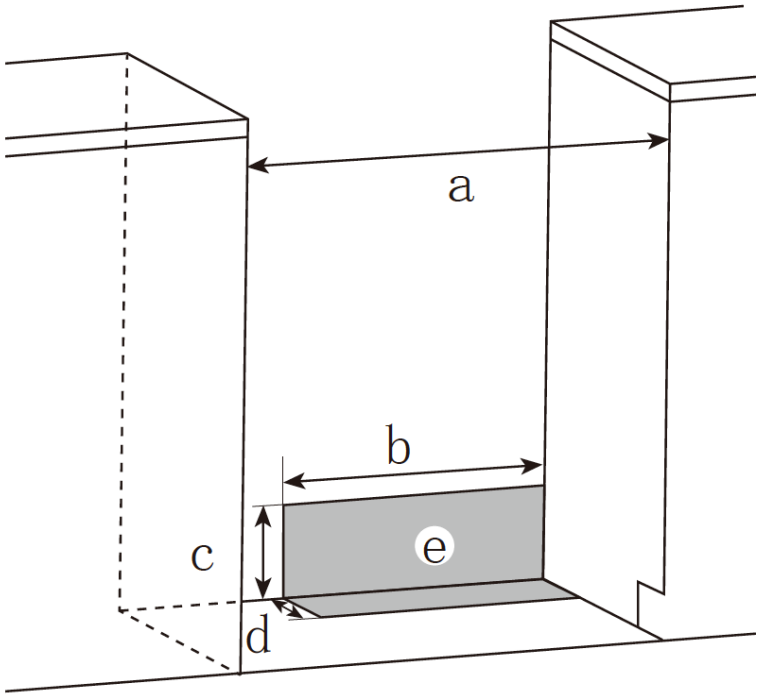
NOTE:

Range can be raised approximately 1”(2.5cm) by adjusting the leveling legs. Front of door and drawer may extend farther forward depending on styling.

POWER SUPPLY

IMPORTANT:

To connect to an outlet in the wall, the electrical outlet must be recessed. If the electrical outlet is in the floor, it can be either recessed or surface mounted.



Ⓐ 30" (76 cm)

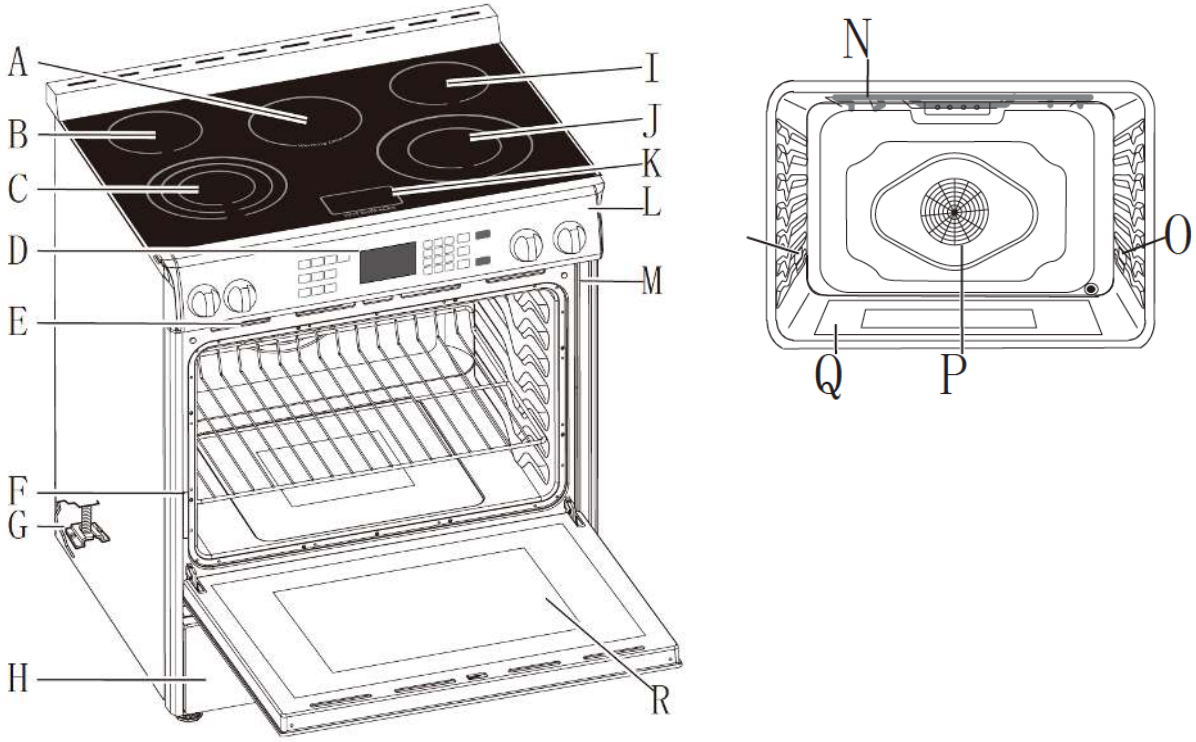
Ⓑ 17 1/2" (44 cm)

Ⓒ 7 1/4" (18.4 cm)

Ⓓ 3" (7.6 cm)

Ⓔ Recommended Location for Electrical Outlet

FIGURE 2



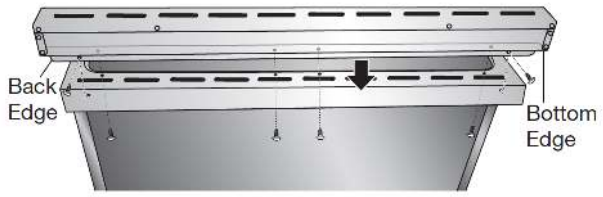
- (A) Warming Zone Burner
- (B) Left Rear Surface Burner
- (C) Left Front Surface Burner (Triple-element)
- (D) Clock/Timer
- (E) Oven Vent
- (F) Model and Serial Number Plate
- (G) Anti-tip Bracket
- (H) Storage Drawer
- (I) Right Rear Surface Burner
- (J) Right Front Surface Burner (Dual -element)
- (K) Hot Surface Indicator Lights
- (L) Control Panel
- (M) Door Gasket
- (N) Broil Element
- (O) Oven Light
- (P) Convection Fan and Element
- (Q) Bottom Element (not visible)
- (R) Oven Door Window

INSTALL LEVELING FEET AND BACK PANEL

⚠WARNING

- Excessive Weight Hazard
- Tip Over Hazard
- A child or adult can tip the range and be killed.
- Use two or more people to move and install range.
- Failure to follow these instructions can result in death or serious burns to children and adults.

1. Remove shipping materials from the range. DO NOT remove protective film covering the appliance. DO NOT remove tape securing the drawer.
2. Remove oven racks and parts package from inside oven.
3. Place range on its back; take four (4) Lshaped cardboard corners from the carton. Stack one cardboard corner on top of another. Repeat with the other 2 corners.
4. Place the four (4) L-shaped cardboard corners lengthwise on the floor behind the range to support the range when it is laid on its back.
5. Using 2 or more people firmly grasp the range and gently lay it on its back on the cardboard corners.
6. Install the leveling feet one at a time. The leveling feet can be found in one of the boxes that was inside the oven.
7. Place cardboard or hardboard in front of range. Using 2 or more people, stand range back up onto cardboard or hardboard.
8. Remove the protective film covering the appliance. Remove tape securing the drawer.
9. The stainless steel back panel can now be installed. Align backsplash holes with holes at the edge of the stovetop, which extends past the back of the oven.



10. With one person holding the backsplash and working from underneath the extended rear edge, insert screws through the bottom of the backsplash. Tighten completely.
11. Insert the two screws on each side, through the back edge of the backsplash and into the cooktop. Tighten completely.

INSTALL ANTI-TIP BRACKET

⚠WARNING



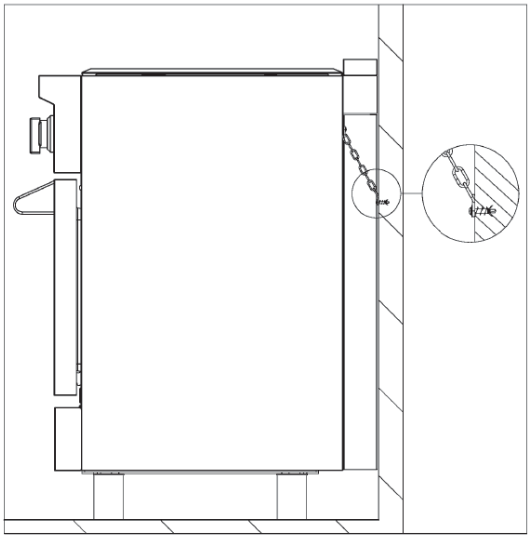
TIP-OVER HAZARD

- A child or adult can tip the range and be killed.
- Install anti-tip bracket to floor or wall per installation instructions.
- Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
- Re-engage the anti-tip bracket if range is moved.
- Do not operate the range without anti-tip bracket installed and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults

Contact a qualified floor covering installer for the procedure of drilling mounting holes through your type of floor covering.

Assemble the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

INSTALL ANTI-TIP CHAIN (WITH ROUND ADJUSTABLE LEGS)



1. Remove the anti-tip wall anchor hooks and screws from the parts bag.
2. Drill an adequate hole at similar chain level in the back wall.
3. Insert and screw in the wall anchor hooks until it is firmly secured to the wall.
4. After moving the range to its final position, connect the chain to the hook.

ELECTRICAL CONNECTION

⚠WARNING



ELECTRICAL SHOCK HAZARD

- Do not use an adapter
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electrical shock.
- Electrical connection must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements.
- Plug into a standard 14-50R grounded wall receptacle.

⚠WARNING

BEFORE MAKING THE ELECTRICAL CONNECTION, MAKE SURE THAT:

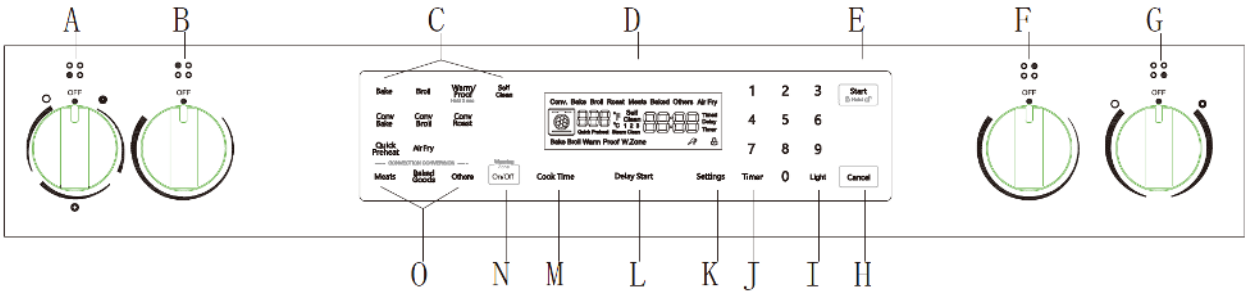
- The safety circuit-breaker and the electrical system are able to with stand the load of the appliance. See rating label on back of range.
- Rating plate is located on back of range should you need to verify any of the electrical requirements.
- The power supply system has a ground connection in good working order in accordance with the regulations in force.
- The electrical socket is easily accessible with the appliance installed. In all cases, the power supply lead must be positioned so that it does not reach a temperature of 50°C above the room temperature at any point.
- The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

INSTALLATION INSTRUCTIONS

COMPLETE INSTALLATION

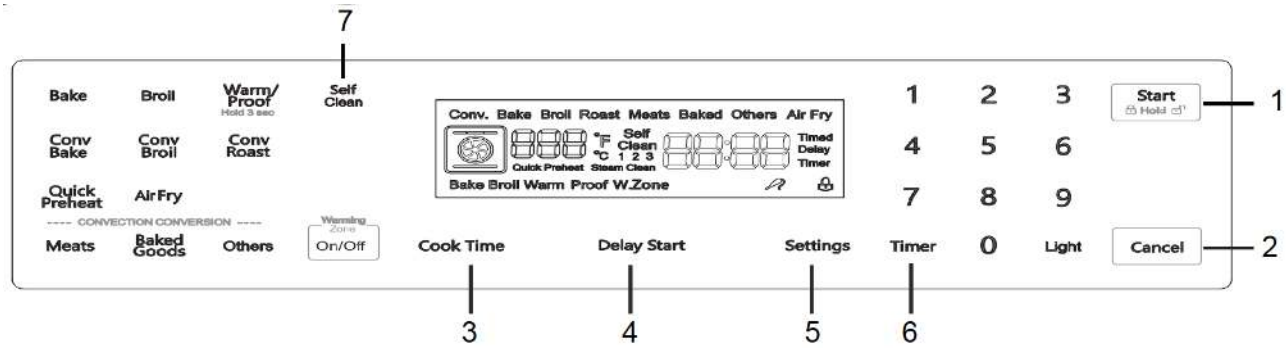
1. Reconnect power at the circuit breaker or fuse box.
2. Turn on each element to check that it is heating correctly
3. Turn on the oven to check that it is heating correctly.
   NOTE: When the range has been on for 5 minutes, check for heat. If range is cold, turn off the range and contact a qualified technician.
4. Check that the indicator lights on the control panel, and the interior oven lights illuminate correctly. If the range does not operate correctly, check the following:
   - Household fuse is intact and tight; or circuit breaker has not tripped.
   - Range is plugged into a grounded outlet
   - Electrical supply is connected.
   - Contact a qualified electrician to verify the electrical supply.

OPERATION CONTROLS



- (A) Front Left Burner
- (B) Rear Left Burner
- (C) Oven Modes
- (D) Display
- (E) Start/Control Lock (Hold 3 Seconds)
- (F) Rear Right Burner
- (G) Front Right Burner
- (H) Cancel
- (I) Light
- (J) Timer
- (K) Setting
- (L) Delay Start
- (M) Cook Time
- (N) Warming Zone
- (O) Convection Conversion

OPERATION CONTROLS



① **START**: Start button, start operation or start Setting to take effect.

② **CANCEL:** Cancel button to cancel the current operation.

③ **COOKTIME:** Bake time button, used to set the bake time.

④ **DELAY START:** The appointment time button is used to set the start time.

⑤ **SETTINGS:** Select system settings. Press repeatedly to display different settings.

⑥ **TIMER:** Timer symbol - This symbol is displayed on the LCD after the timer function is set

PIN SYMBOL: this symbol appears on the display screen when the system detects a thermometer pin.

CHILD LOCK SYMBOL: the same as locking all keys, the child lock is set, the display will appear this symbol

SURFACE COOKING UTENSILS

⚠WARNING

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the appliance when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a heat.

NOTE:

Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooking surface.

- For best results and energy savings, only use pans suitable for electric cooking.
- The bottom of the pan must be very thick and perfectly flat.
- Before placing on the burner, make sure that the pan and burner, are perfectly clean and dry.
- To avoid scratching of the ceramic glass surface, never use cast-iron pans or pans with a rough bottom.

POT SIZES

- To avoid wasting energy, make sure that the diameter of the pan bottom is 20mm bigger than the circle marked on the hotplate.
- The pot sizes stated in the table below are suitable for your ceramic surface. Solids pots and pans with flat bottoms are recommended for efficient cooking.

OPERATION MODES

OPERATING MODE			DEFAULT TEMPERATURE (°F)	ADJUSTABLE RANGE	PREHEAT PHASE
Bake			350	170-500	Yes
Broil			Hi	Lo (450) Hi(550)	No
Proof (Press for 3 seconds in warm mode temp)			100	80-120	No
Warm			140	140-210	No
Conv	Convect bake		325	170-500	Yes
	Convect broil		450	170-500	No
	Convect roast		325	170-500	Yes
	Easy Conv	Baked good	350	170-500	Yes
		Meats			
		Others			
Air Fry			420	300-450	Yes
Warming Zone			/	/	No
Self Clean			No	Core up to 806°F (430°C)	No
Steam Clean			/	/	No

NOTE:

The preheating stage indicates whether real-time display of temperature is required.

There is a preheating stage: When the actual oven core temperature is less than 170°F, the interface displays Lo.

When the actual core temperature of the oven is greater than or equal to 170°F, the interface displays the temperature in real time.

When the actual oven core temperature reaches the set value, the interface always displays the set temperature value.

Non-preheating stage: the set temperature value is always displayed on the heating interface of the oven from the beginning.

FUNCTIONS

To access the setting function, press the Setting button on the switch panel. There are seven Settings. You can press the Settings button repeatedly to select the settings.

Parameter That Can Be Set	Touch Settings Repeatedly	Configurable Content	Default
Clock	Touch Once	Set Clock	12:00PM
Temp Unit	Touch Twice	Press “1”: Degree ºF /ºC	ºF
Sound	Touch Three Times	Press “1”: On/Off	On
Calibration	Touch Four Times	Press “1” to change mode Press “3” to increase Press “6” to decrease	00ºF (-30ºF~30ºF)
Demo Mode	Touch Five Times	Press “1”: On/Off	Off
12/24H	Touch Six Times	Press “1”: 12 H/ 24H	12H
Sabbath	Touch Seven Times	Press “1”: On/Off	Off

REMINDER

SETTING CLOCK:

Touch the “Setting’ once to enter the clock setting. By default, the current time is 12:00. At this time, you can enter the required time by touching number key, then press the ”Start’ key to save current data and exit.

SETTING DEMO MODE:

This parameter is set to facilitate users to enter the demonstration mode and perform operations on the interface in any mode. However, heating components such as the electric heat pipe are not enabled. The default value is OFF. Press the Settings key 5 times to enter the demo, then press the number key “1” to switch. Touch the Start key to confirm exit.

CHILD LOCK:

1. When the oven is on standby or enters the working state, touch the "Start" button and hold it for 3 seconds, the control panel will be locked, except the "Start" button, other keys are invalid . The child lock icon will flash and an invalid tone is heard concurrently when touching other keys.
2. If there is no unlock after 3 seconds, it will return to the standby or current operating state. Touch the "Start" button and hold it for 3 seconds, the child lock will be released and the symbol will disappear.
3. The child lock function is only effective in the interface of standby and mode operation, and not in other Settings interface.

ALARM:

1. Touch the “Timer” button to enter the alarm Settings as shown below: The maximum allowable setting time of the alarm clock is 12 hours with a countdown and display mode (hour : minute)/ (minute : second), if the setting time is left less than 1 hour, then the system shown in the form of (minute: second, otherwise in the form of (hour: minute).
2. After the alarm is set, the alarm countdown starts. In standby mode, the alarm time is displayed on the screen. In the running state, only the alarm symbol is displayed, no alarm time.
3. At the end of the countdown, the buzzer rings and the alarm symbol blinks with “00:00” at the same time. At this time, you can touch any key to cancel the alarm. If there is no touch, the alarm will stop after one minute, and the alarm icon and “00:00” will stop blinking and disappear.
4. Alarm cancellation: just touch the “Timer” button.

ERROR ALARM:

Abnormal Temperature sensor: “Err1”.

In any state, if the temperature sensor is open or short, the oven will give an alarm and display “Err1”. In this case, cancel will be performed.

USING THE COOKTOP

The ceramic cooking area will glow red when a heating element is on. Some parts of the cooktop may not glow red when an element is on. This is normal. The cooking area cycles off and on, even when set to HI, to keep the cooktop glass from overheating. It is normal for the surface of ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

IMPORTANT: To avoid permanent damage from pitting or scratching, and to keep the cooktop surface in good condition, clean the cooktop after each use. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads or harsh chemicals for cleaning. All of the items to clean and condition your ceramic glass cooktop are available at most grocery stores. See the “Range Care” section for additional information.

• Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.

• Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.

• To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.

• For foods containing sugar in any form, clean up all spills as soon as possible. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.

• Allow the cooktop to cool down slightly.

• While wearing oven mitts, remove the spill using a scraper while the surface is still warm.

• To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.

• Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.

• To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.

• To avoid damage to the cooktop, do not use the cooktop as a cutting board.

• To avoid damage to the cooktop, do not cook foods directly on the cooktop.

BEFORE USE:

1. If present, remove all packing and literature from the cooktop surface.
2. Clean your glass top. A thorough cleaning with a glass top cleaner is recommended. It only takes a minute and puts a clean, shiny coating on the glass top before its initial use.
3. Place a saucepan of water on each of the front burners and turn them on HI heat for at least 30 minutes. Turn off the front burners.
4. Place a saucepan of water on each of the rear burners and turn them on HI heat for at least 30 minutes. Turn off the rear burners

NOTE:

• This procedure evaporates any protective oils and humidity collected during the manufacturing process, and enables the electronic control circuits to operate properly.
• There may be a slight odor during the first several uses: this is normal and will dissipate.
• The cooking surface will hold the heat and remain hot over 20 minutes after the elements have been turned off.

HEATING ELEMENTS:

NOTES:

• For fastest boiling with pots 10" (25.4 cm) and larger, use the large Triple-ring element with all elements set to “HI.”

• For best low heat performance with pans 10" (25.4 cm) and larger, use the Dual-Size element set to “Single Lo.”

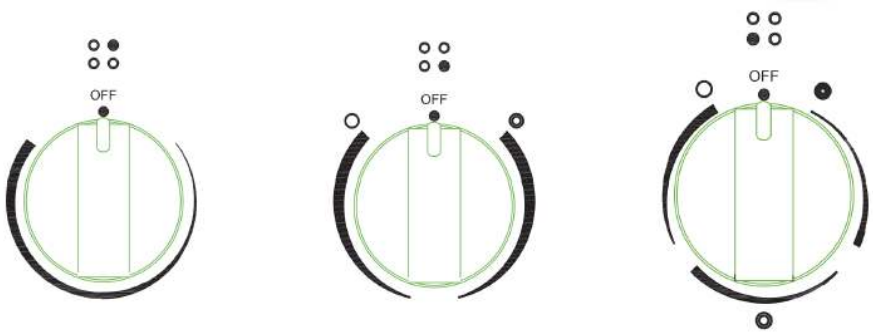
• For best melting performance with small pans, use the Triple Ring element.

HOT SURFACE INDICATOR LIGHT are located on the glass cooktop... The Hot Surface Indicator Lights will glow as long as any cooking area is too hot to touch, even after the surface cooking area is turned off.

DUAL-RING COOKING ELEMENT offer the flexibility to use larger cookware.

• Single-size elements can be used in the same way as a regular element.
• The dual-size combines both the single and outer element and is recommended for larger size cookware.

USING THE COOKTOP



TRIPLE-RING ELEMENT offers flexibility because it features a wide range of settings.

• The High heat option can be used to boil small amounts of liquid quickly. To reduce the power setting, turn the knob clockwise.

• The Melt setting is designed for delicate foods that require low heat, such as when melting chocolate or holding sauces. Use cookware appropriate in size for the triple-ring Element.

WARMING ZONE ELEMENT

• Use the Warming Zone element to keep cooked foods warm. One hour is the recommended maximum time recommended to maintain food quality.

• Do not use the Warming Zone element to heat cold foods.

• The Warming Zone element can be used alone or when any of the other surface cooking areas are being used.

• The Warming Zone element area will not glow red when cycling on. However, the hot surface indicator will glow while the Warming Zone element is in use.

• Use only cookware recommended for cooktop use.

• Cover all foods with a lid or aluminum foil. When warming baked goods allow a small opening in the cover for moisture to escape.

• Do not use plastic wrap to cover food because the plastic wrap may melt.

• Use pot holders to remove food.

⚠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.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

RECOMMENDED HEATING ELEMENT SETTINGS

Heating elements do not require preheating. A range of heating settings is listed in the following chart because the required temperature depends on:

- Type and quality of pan
- Type, quantity and temperature of the food
- Element used and cook's preferences

TYPE OF FOOD	HEAT SETTINGS RADIANT ELEMENTS ENERGY REGULATOR
Melt Butter, Chocolate	Lo
Rice, Simmer Sauces With Butter and Egg Yolk	Lo to Medium
Cook vegetables, fish broths, cereals, pasta, milk, Pancakes, pudding; Scramble egg; Simmer meat; Steam vegetables; Made pop-corn, bacon; Stew meat soup; Saute vegetables, spaghetti sauces.	Medium
Braise/Fry/Saute/Quickly Boil meat, fish, egg.	Medium to HI
Boil water for vegetables, pasta	HI

CONTROL KNOBS

The control knobs turn in either direction and from any position to the desired temperature setting or to OFF.

NOTE: Once the element is turned Off, the Hot Surface indicator light will remain illuminated until the surface temperature of the element has cooled.The placement of each knob corresponds to the placement of the heating element that it controls.

To Turn On Any Heating Element: PUSH DOWN on the knob and TURN in either direction to desired heat setting.

FIRE HAZARD

⚠WARNING

Turn off all controls when done cooking.

Failure to do so can result in death or fire.

COOKWARE

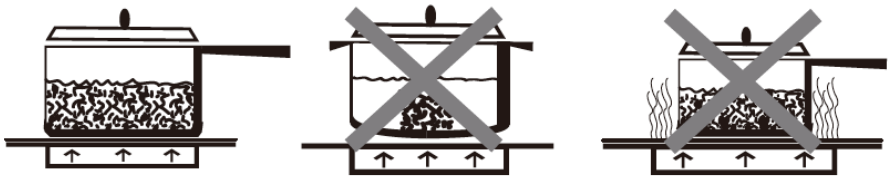
The choice of pan directly affects the cooking performance(speed and uniformity). For best results, select pans with the following features.

Flat Base: Use flat-bottomed cookware for best heat conduction and energy efficiently. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking.

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

• Cookware designed with slightly indented bottoms or small expansion channels can be used.

Match Pan Diameter to Element:



BALANCED PAN UNBALANCED PAN UNBALANCED PAN

COOKWARE CHARACTERISTICS

• **Aluminum:** Heat and cool quickly. It can be used for frying, braising and roasting, but may leave metal marks on the glass.

• **Cast iron:** Heat and cool slowly, but it retain heat and cook evenly.

• **Copper:** Heat and cool quickly. Best for gourmet cooking, wine, sauce, egg dishes.

• **Enamel ware:** The reaction depends on the base metal. Not recommended. Flaws in the enamel may scratch the cooktop.

• **Glass ceramics:** Heat and cool slowly,. Not recommended. The heat is too slow. Flaws may scratch the cooktop.

• **Stainless steel:** Heat and cool quickly. Suitable for soups, sauces, vegetables and general cook.

HOME CANNING

⚠WARNING

FOOD POISONING HAZARD

Safe canning requires that harmful micro organisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time. After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time. Failure to do so can result in food poisoning or sickness.

USING THE OVEN

This multi-function oven combines the functions of traditional oven modes with the functions of modern, fan-assisted convection modes in a single oven. Use the Cooking Mode control, located on the control panel, to select the oven mode.
IMPORTANT: During any cycle, the heating elements will turn off when the oven door is opened, and stay off until the door is closed. To maintain oven temperature, the door is limited during cooking.

BEFORE USE

1. Close the oven door.
2. Press Bake.
3. Press 500°F (260°C) on the number keypad.
4. Press Start.

NOTE: Allow the oven to operate for 30 minutes with the door closed and no food in the cavity.

5. Turn off the oven, and then open the oven door to allow the oven to cool.

NOTE: Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

GENERAL

IMPORTANT: Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when in operation to avoid damaging the enamel.

1. Place bakeware with food on one or both of the shelves provided.
2. Close the oven door.

NOTE: The oven cannot be set with the door open.

3. Press the desired oven mode ie. “BAKE”.
4. Set the oven to the desired temperature.
5. Press “START”.

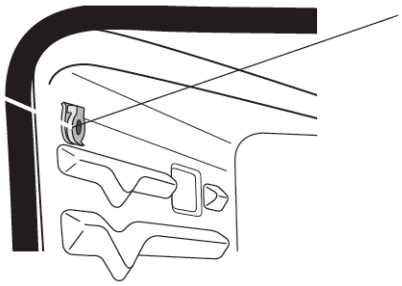
OVEN RACKS

The oven racks can be placed in any of the height positions in oven. Oven racks have a stop to keep them from being unintentionally withdrawn fully.

MEAT THERMOMETER

Use a meat thermometer to determine whether meat, poultry and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness. Insert the meat thermometer probe (provided) into the socket on the lefthand side of the oven liner.

MEAT THERMOMETER PROBE SOCKET



PREHEATING

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

OVEN MODES

BAKE

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat. Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.The temperature can be set from 170°F (77°C) to 500°F (260°C).

GENERAL GUIDELINES

• For best results, bake food on a single rack with at least 1" - 11/2" (2.5 - 4 cm) space between bakeware and oven walls.
• Use one rack when selecting the bake mode.
• Check for doneness at the minimum time.
• Use metal bake ware (with or without a non stick finish), heatproof glass, glass ceramic, pottery or other utensils suitable for the oven.
• When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
• Use baking sheets with or without sides or jelly roll pans.
• Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
• Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
• Avoid using the opened door as a shelf to place pans.
• See Troubleshooting for tips to Solving Baking and Roasting Problems.

BAKE CHART

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
Pie			
2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
Cookies			
Sugar	2	350-375 (175-190)	8-10
Bundt Cake	2	350-375 (175-190)	8-13
Angel Food	2	350 (175)	29-36
Breads			
Yeast bread loaf, 9x5	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
Pizza			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	475 (246)	15-18

TO BAKE

1. Close the oven door.

NOTE: The oven controls cannot be set if the oven door is open.

2. Press BAKE. "BAKE" will appear in the display, and 350°F (177°C) will be displayed. "Set temp or Press START" will appear in the text area.

3. Press START, if you wish to bake at 350°F (177°C). OR Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

NOTES:

• The temperature may be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.

• After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

4. Once START has been pressed, the oven will begin to preheat. When the oven has reached the set temperature, a tone will sound.
NOTE: If a Start Time was set, the oven will turn on at the set time.
5. Place the food in the oven and close the oven door when preheat is complete.
6. Press CANCEL when finished cooking, and remove food from the oven.
NOTE: If you used Cook Time or Start Time to set a cook time, the oven will turn off automatically.

BROIL
"Broil" uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.
NOTES:
• Before broiling, position rack according to the Broiling Chart.
• For best results, use a two-piece broiler pan with a grid (not provided). It is designed to drain juices which helps to avoid spatter and smoke.
• For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
• Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
• Select HI Broil 550°F (288°C) for most broiling. Select LO Broil 450°F (232°C) for low-temperature broiling for foods that take longer to cook, such as poultry, to avoid over browning.
• Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
• After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
• Position food on grid in the broiler pan, then place it

TO BROIL
The temperature can be set from 450°F (232°C) to 550°F (288°C).
1. Place the food in the oven, preheating is not necessary.
2. Close the oven door.
3. Press BROIL. "BROIL" and "Set temp or START" and "550°F" (288°C) will be displayed.
4. Press START, if you wish to broil at 550°F (288°C). OR Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 450°F (232°C) to 550°F (288°C).

NOTES:
• The temperature can be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.
• After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and"Start Time."
5. BROIL will appear in the display after Start is pressed.
6. When cooking is finished, press CANCEL, and then remove food from the oven.
NOTE: If you used Cook Time or Delay Start to set a cook time, the oven will turn off automatically.

WARM/PROOF
The Warm mode keeps hot, cooked foods at serving temperature.
The Proof mode prepares dough for baking by activating the yeast.

⚠WARNING

FOOD POISONING HAZARD

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

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

WARM

1. Press WARM/PROOF, and then press WARM on the menu screen. "WARM" and "Set Temp or Press START" and 170°F (78°C) will be displayed.
2. Press START, if you wish to Warm food at 170°F (78°C). OR Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 140°F (60°C) to 210°F (99°C).
3. "WARM" will appear in the display, once Start is pressed.

NOTE: After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

4. Place food in the oven and close the door.
5. Press CANCEL when finished, and remove food from the oven.

PROOF

Before proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening.

1. Place on second rack from the bottom and close the ovendoor.
2. Press WARM/PROOF, and then press PROOF on the menu screen. "PROOF" and "Set Temp or Press START," and 100°F (38°C) will be displayed.
3. Press START, if you wish to Proof dough at 100°F (38°C). OR Enter the desired temperature by pressing the number keypad, and then press START.The temperature can be set from 80°F (27°C) to 120°F (49°C).
4. "PROOF" will appear in the display, once Start is pressed.

NOTE: After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

5. Let the dough rise until nearly doubled in size, checking after 20-25 minutes.Proofing time may vary depending on dough type and quantity.
6. Press CANCEL when finished.
7. Before second proofing, shape the dough, place it in baking pan(s) and cover loosely with plastic wrap, coated with cooking spray. Follow the same placement and control steps above. Before baking, remove the plastic wrap.

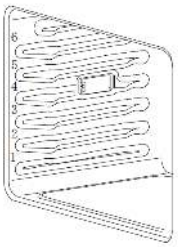
CONVECTION MODES
During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside. When the oven is set to the Convection function, the ring element, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will automatically turn on.

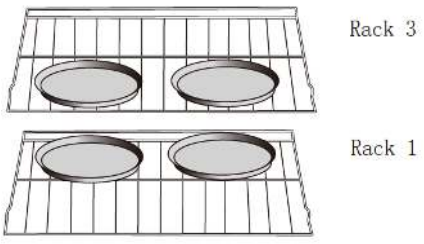
CONVECTION FAN
The convection fan operates during any convection mode. When the oven is operating in convection mode, the fan will turn off automatically when the door is opened. The convection fan may run in non-convection modes during the preheat time.

CONVECTION BAKE
• Use Convection Bake for single or multiple rack baking. Reduce standard recipe baking temperature by 25ºF (15ºC).
• For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
• Heatproof glass or ceramic can be used. Reduce temperature by another 25ºF(15ºC) when using heatproof glass dishes for a total reduction of 50ºF (30ºC).
• Dark metal pans may be used. Note that food may brown faster indarkmetal bakeware.
• The number of racks used is determined by the height of the food to be cooked.
• Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake modefor these foods.
• Multiple rack cooking for oven meals is done on rack positions 1, 2, 3 , 4 and 5. All five positions can be used for cookies, biscuits and appetizers.
- 2 Rack baking: Use positions 1 and 3.
- 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
• When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack. Allow 1" - 11/2" (2.5 -4 cm) air space around pans.

FOODS RECOMMENDED FOR CONVECTION BAKE MODE.
Appetizers Biscuits Coffee Cakes, Cookies (2 to 4 racks), Yeast Breads, Cream Puffs, Popovers, Casseroles and One-Dish Entreés, Oven Meals (rack positions 1, 2, 3), Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

RACK POSITIONS





TO SET CONVECTION BAKE:

1. Press Convection BAKE once. “Set Temp or Press START” and 325ºF (162ºC) will be displayed.
2. Press START If you wish to convection bake at 325ºF (162ºC). OR Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170ºF (77ºC) to 500ºF(260ºC).

NOTES:

• To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

• After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See “Cook Time” and “Start Time.”

3. The oven will begin preheating once Start is pressed. A tone will sound when the oven is at the set temperature.

NOTE: There are two preheat modes for Convection Bake. Use Rapid Preheating when using multiple racks. It is possible to switch between “Rapid Preheating”and “Preheating” by pressing START during the preheating.

4. Place the food in the oven and close the oven door when preheat is completed.
5. Press CANCEL when finished, and then remove food from the oven.

NOTE: If you used Cook Time or Start Time to set a cook time, the oven will turn off automatically.

CONVECTION BROIL

General Guidelines

• Place rack in the required position needed before turning on the oven.
• Use Convection Broil mode with the oven door closed.
• When convection broiling, enter your normal broiling temperature.
• Do not preheat oven.
• Use the 2-piece broil pan.
• Turn meats once halfway through the cooking time. See the Convection Broil chart.
• Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	INTERNAL TEMP °F (°C)	TIME SIDE 1 MIN	TIME SIDE 2 MIN
Steak (1½" or more)					
Medium rare	4	Low	145 (65)	9-12	8-10
Medium	4	Low	160 (71)	11-13	10-12
Well	4	Low	170 (77)	18-20	16-17
Hamburgers (more than 1")					
Medium	4	High	160 (71)	8-11	5-7
Well	4	High	170 (77)	11-13	8-10
Chicken Quarters	4	Low	180 (82)	16-18	10-13
Chicken Halves	3	Low	180 (82)	25-27	15-18
Chicken Breasts	4	Low	170 (77)	13-15	9-13
Pork Chops (1 ¼ or more)	4	Low	160 (71)	12-14	11-13
Sausage - Fresh	4	Low	160 (71)	4-6	3-5

TO SET CONVECTION BROIL:

1. Place the food in the oven and close the oven door.
2. Press Convection BROIL once. "Set Temp or Press Start" and 450°F (232 °C) will be displayed.
3. Press START, if you wish to broil at 450°F (232°C). OR Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 550°F (288°C).

NOTES:

• To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

• After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

4. "Convect Broil" will be displayed, once Start is pressed.
5. Press CANCEL when cooking is finished, and then remove food from the oven.

CONVECTION ROAST

When Convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking. It is not necessary to preheat the oven for convection roast.

General Guidelines

• Do not preheat for Convection Roast.
• Roast in a low-sided, uncovered pan.
• When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
• Use the 2-piece broil pan for roasting uncovered.
• Use the probe or a meat thermometer to determine the internal doneness.
• Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
• Large poultry may need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
• The minimum safe temperature for stuffing in poultry is 165°F (75°C).
• After removing the food from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final food stuff temperature by 5° to 10°F (3° to 6° C).

To Set Convection Roast:

1. Place the food in the oven and close the oven door.
2. Press CONVECTION ROAST once. "Set Temp or Press Start", and 325°F (163°C) will be displayed.
3. Press START, if you wish to convection roast at 325°F (163°C). OR Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

NOTES:

• To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

• After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

4. Press START. After pressing START, the oven will display "CONVECT ROAST" while cooking.
5. Press CANCEL when finished, and then remove food from the oven.

NOTE: If you used Cook Time or Start Time to set a cook time, the oven will turn off automatically.

CONVECTION CONVERSION

When using a Convection Recipe, enter your normal cooking temperature and time. The Convection Conversion mode will adjust the temperature and time for perfect cooking results.

IMPORTANT:

• The oven door must be closed before selecting a Convection Conversion oven mode.

• Setting Cook Time is required for a Convection Conversion oven mode. If Cook Time was not set, the control will prompt you to Set Cook Time. See "CookTime."

NOTE: At the end of the set Cook Time, the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

BAKED GOODS

1. Press BAKED GOODS among the Convection Conversion controls.
2. Set the oven temperature.

NOTE: The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set cooking time" will appear in the display.
4. Press the number keypad to enter the desired cook time. Press START will appear in the display.

NOTE: If a delayed start time is desired, Press START TIME, and then press the number keypad to enter the desired start time. Press START will appear the display. Set Cook Time is mandatory for the Convection oven mode.If Cook Time was not set, the control will prompt you to "Set Cook Time."

5. Press START. The oven begins to preheat. Once the set temperature has been reached, a tone will sound.

NOTE: If the recipe requires the food to be cooked in a preheated oven, add 15 minutes to Cook Time to allow time for the oven to preheat. Once the oven is heated to the set temperature and the tone sounds, place food in the oven.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

MEATS

IMPORTANT: It is not necessary to preheat the oven for the convection conversion MEAT option.

1. Press MEATS among the Convection Conversion controls.
2. Set the oven temperature.

NOTE: The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set cooking time" will appear in the display.
4. Press the number keypad to enter the desired cook time. "Press START" will appear in the display.

NOTE: Set Cooking Time is mandatory for the Convection Conversion oven mode.

5. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

OTHER FOODS

1. Press OTHER FOODS among the Convection Conversion controls.
2. Set the oven temperature.

NOTE: The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set cooking time" will appear in the display.
4. Press the number keypad to enter the desired cook time. Press START will appear in the display.

NOTE: If a delayed start time is desired, Press START TIME, and then press the number keypad to enter the desired start time. Press START will appear the display. Set Cook Time is mandatory for the Convection oven mode.If Cook Time was not set, the control will prompt you to "Set Cook Time."

5. Press START. The oven begins to preheat. Once the set temperature has been reached, a tone will sound.

NOTE: If the recipe requires the food to be cooked in a preheated oven, add 15 minutes to Cook Time to allow time for the oven to preheat. Once the oven is heated to the set temperature and the tone sounds, place food in the oven.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

MEATS	WEIGHT (LB)	OVEN TEMP. °F (°C)	RACK POSITION	TIME MIN PER LB	INTERNAL TEMP °F (°C)
BEEF					
Rib Roast	4-6	325 (160)	2	16-20	145(63) Medium Rare
				18-22	160 (71) Medium
Rib Eye Roast (Boneless)	4-6	325 (160)	2	16-20	145(63) Medium Rare
				18-22	160 (71) Medium
Rump, Eye, Tip, Sirloin (Boneless)	3-6	325 (160)	2	16-20	145(63) Medium Rare
				18-22	160 (71) Medium
Tenderloin Roast	2-3	400 (205)	2	15-20	145(63) Medium Rare
PORK					
Loin Roast	5-8	350 (175)	2	16-20	160(71) Medium
Shoulder	3-6	350 (175)	2	20-25	160(71) Medium
POULTRY					
Chicken Whole	3-4	375 (190)	2	18-21	180(82)
Turkey, Not Stuffed	12-15	325 (160)	1	10-14	180(82)
Turkey, Not Stuffed	16-20	325 (160)	1	9-11	180(82)
Turkey, Not Stuffed	21-25	325 (160)	1	6-10	180(82)
Turkey Breast	3-8	325 (160)	1	15-20	170(77)
Cornish Hen	1-1 ½	350 (175)	2	45-75	180(82)
LAMB					
Half Leg	3-4	325 (160)	2	22-27	160(71) Medium
				28-33	170(77) Well
Whole Leg	6-8	325 (160)	1	22-27	160(71) Medium
				28-33	170(77) Well

TO SET CONVECTION ROAST:

1. Place the food in the oven and close the oven door.
2. Press CONVECTION ROAST once. "Set Temp or Press Start", and 325°F (163°C) will be displayed.
3. Press START, if you wish to convection roast at 325°F (163°C). OR Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

NOTES:

• To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

• After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

4. Press START. After pressing START, the oven will display "CONVECT ROAST" while cooking.
5. Press CANCEL when finished, and then remove food from the oven.

NOTE: If you used Cook Time or Start Time to set a cook time, the oven will turn off automatically.

CONVECTION CONVERSION

When using a Convection Recipe, enter your normal cooking temperature and time. The Convection Conversion mode will adjust the temperature and time for perfect cooking results.

IMPORTANT:

• The oven door must be closed before selecting a Convection Conversion oven mode.

• Setting Cook Time is required for a Convection Conversion oven mode. If Cook Time was not set, the control will prompt you to Set Cook Time. See "CookTime."

NOTE: At the end of the set Cook Time, the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

BAKED GOODS

1. Press BAKED GOODS among the Convection Conversion controls.
2. Set the oven temperature.

NOTE: The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set cooking time" will appear in the display.
4. Press the number keypad to enter the desired cook time. Press START will appear in the display.

NOTE: If a delayed start time is desired, Press START TIME, and then press the number keypad to enter the desired start time. Press START will appear the display. Set Cook Time is mandatory for the Convection oven mode. If Cook Time was not set, the control will prompt you to "Set Cook Time."

5. Press START. The oven begins to preheat. Once the set temperature has been reached, a tone will sound.

NOTE: If the recipe requires the food to be cooked in a preheated oven,add 15 minutes to Cook Time to allow time for the oven to preheat. Once the oven is heated to the set temperature and the tone sounds, place food in the oven.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

MEATS

IMPORTANT: It is not necessary to preheat the oven for the convection conversion MEAT option.

1. Press MEATS among the Convection Conversion controls.
2. Set the oven temperature.

NOTE: The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. “Set cooking time” will appear in the display.
4. Press the number keypad to enter the desired cook time. “Press START” will appear in the display.

NOTE: Set Cooking Time is mandatory for the Convection Conversion oven mode.

5. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and “Cooking Complete” will appear in the
6. display.

OTHER FOODS

1. Press OTHER FOODS among the Convection Conversion controls.
2. Set the oven temperature.

NOTE: The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. “Set cooking time” will appear in the display.
4. Press the number keypad to enter the desired cook time. Press START will appear in the display.

NOTE: If a delayed start time is desired, Press START TIME, and then press the number keypad to enter the desired start time. Press START will appear the display. Set Cook Time is mandatory for the Convection oven mode.If Cook Time was not set, the control will prompt you to “Set Cook Time.”

5. Press START. The oven begins to preheat. Once the set temperature has been reached, a tone will sound.

NOTE: If the recipe requires the food to be cooked in a preheated oven,add 15 minutes to Cook Time to allow time for the oven to preheat. Once the oven is heated to the set temperature and the tone sounds, place food in the oven.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and “Cooking Complete” will appear in the display.

CARE AND CLEANING

⚠WARNING	⚠ DANGER
 ELECTRICAL SHOCK HAZARD	**BURN HAZARD** To avoid possible burns use care when cleaning the appliance. DO NOT attempt to clean the appliance whenever the oven or burner heads are still hot. To avoid possible burns DO NOT attempt any of the following cleaning instructions before turning OFF ALL of the surface burners and allowing them to cool. **IMPORTANT:** Always follow label instructions on cleaning products.

CLEANING

IMPORTANT: Before cleaning, make sure all controls are turned off, and the oven and cooktop are cool. Always follow label instructions on cleaning products. It is recommended that you first use soap, water and a soft cloth or sponge unless otherwise noted. Do not use abrasive cleaning products.

EXTERIOR PORCELAIN ENAMEL SURFACES

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

Cleaning Method:

Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.

EXTERIOR STAINLESS STEEL

NOTE: Do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use. Rub in direction of grain to avoid damaging.

Cleaning Method:

Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth. Stainless Steel Cleaner and Polish Vinegar for hard water spots

OVEN DOOR EXTERIOR

Cleaning Method:

Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.

CERAMIC GLASS COOKTOP

IMPORTANT: To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia. Ceramic
cooktop cleaning materials: cooktop cleaner, cooktop scraper and cooktop
cleaning pads are available at most grocery stores.

To Clean the Ceramic Glass Cooktop:

1. Remove food/residue with a cooktop scraper.

• For best results, use the cooktop scraper while the cooktop is still warm, but not hot to the touch.

• It is recommended to wear an oven mitt while scraping the warm cooktop.
• Hold the cooktop scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.
• Allow the cooktop to cool down completely before proceeding to Step 2.
2. Apply a few dime-sized drops of cooktop cleaner to the affected areas.
• Rub cooktop cleaner onto the cooktop surface with a nylon or similar cooktop cleaning pad. Some pressure is needed to remove stubborn stains.
• Allow the cleaner to dry to a white haze before proceeding to Step 3.
3. Polish with a clean, dry cloth or a clean, dry paper towel. SMUDGES FROM ALUMINUM BOTTOMED PANS
Cleaning Method:
A cloth dampened in vinegar.

COOKTOP CONTROL KNOBS
• Pull knobs straight out from the control panel to remove.
• When replacing knobs, make sure knobs are turned to the Off position.
Cleaning Method:
Soap and water or dishwasher:
NOTE: Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

CONTROL PANEL
Cleaning Method:
Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
NOTE: Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

OVEN CAVITY
Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain, so staining, etching, pitting or faint white spots can result.
Cleaning Method:
Mild detergent and warm water.
NOTE: Do not use oven cleaners.

OVEN RACKS
Cleaning Method:
Steel-wool pad

⚠WARNING



BURN HAZARD

BURN HAZARD

Do not touch the oven during the Self-Cleaning cycle.
Keep children away from oven during Self-Cleaning cycle.
Failure to do so can result in burns.

OVEN SELF CLEANING

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.
IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.
NOTES:
• Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.
• Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
• Do not clean, rub, damage or move the oven gasket. The door gasket is essential for a good seal.
• Allow the oven to cool to room temperature before using the Self- Clean feature. If your oven cavity is above 170°F (77°C), "Oven Cooling" will appear in the display and the Self-Clean cycle will not activate until it cools down.
• The oven light will not work during the Self-Cleaning cycle. On some models, the surface elements will not work during the Self-Cleaning cycle.
• When "LOCK" shows in the display, the oven door cannot be opened. To avoid damage to the door, do not force the door open when "LOCK" is displayed.

Prepare Oven:
• Remove the broiler pan, cookware and bakeware and, on some models, the temperature probe from the oven.
• Remove oven racks to keep them shiny and easy to slide. See "General Cleaning" section for more information.
• Remove any foil from the oven because it may burn or melt, damaging the oven.
• Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
• Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

To Self-Clean:
NOTE: The oven is preset for a 2.5 hour Cleaning cycle; however, the Cleaning time can be adjusted. Suggested cleaning times are:
2 Hours - Light soil

3 Hours - Average soil
3.5 Hours - Heavy soil.

1. Close the oven door.

NOTE: If an oven door is left open, "Door Open Clean Canceled" will appear in the display and a tone will sound.

2. Press SELF CLEAN. "Remove Racks" will scroll in the selected oven text area for 5 seconds, followed by "Select Option." "Select Level" and "Press 1. Level 1 (Quick) 2. Level 2, 3. Level 3, 4. Level 4 (reg), 5. Level 5, 6. Level 6 (Maxi)" will scroll in the display text area.
3. Enter the desired Clean level by pressing the number keypad, and then press START.

NOTE: The oven door will lock. "SELF CLEAN" will scroll in the display panel until the clean cycle is finished. When the self-clean cycle ends: "COMPLETE" appears in the display and the oven door unlocks

4. Open the oven door. Once the oven has completely cooled, remove ash with a damp cloth.

NOTE: Set Cooking Time is mandatory for the Convection Conversion oven mode.

To Delay Start Self-Clean:

1. Press START TIME.
2. "--:--" will be displayed, and "Set time to delay. Then Press START" will scroll from right to left in the selected oven text area. Enter the time-of-day that you want oven cleaning to begin, by pressing the number keypad.
3. Press START. "Select cooking/cleaning mode" will scroll in the selected oven text area.
4. Press SELF CLEAN. "Remove Racks" will scroll in the selected oven text area for 5 seconds, followed by "Select Option."
5. "Select Level" and "Press 1. Level 1 (Quick) 2. Level 2, 3. Level 3, 4. Level 4 (reg), 5. Level 5, 6. Level 6 (Maxi)" will scroll in the display text area.
6. Enter the desired Clean level by pressing the corresponding number on the keypad.
7. Press START. The cleaning cycle will begin when the set Time is reached.

When the self-clean cycle ends:

"COMPLETE" appears in the display and the oven door unlocks.

8. Open the oven door. Once the oven has completely cooled, remove ash with a damp cloth.

NOTE: To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has completely cooled.

REMOVING AND CLEANING THE OVEN DOOR

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. The oven door is heavy. Follow these instructions.

- Open the door fully.
- Lift up and push the small levers located on the two hinges all the way back.
- While holding the door on each side, shut the door until it touches the levers.
- Then continue closing the door until it is about 4 inches (10cm) from being fully closed.
- Pull the door towards you, pulling it out of its seat. Door will gently come away from the oven. (See Figure 15)
- To replace the door, perform the reverse of the above procedure.
- **Note:** If door does not come away from oven easily, do not force it.

FIGURE 15

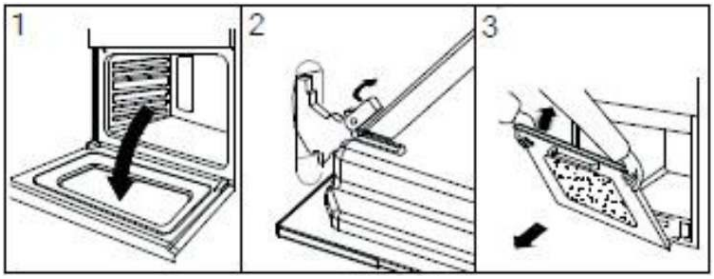
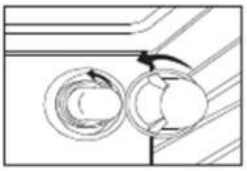


FIGURE 16



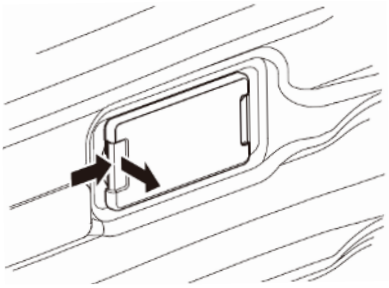
⚠WARNING



ELECTRICAL SHOCK HAZARD

- **Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).**
- **The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.**
- **The lenses are made of glass. Handle carefully to avoid breakage.**
- **Failure to do so could result in death, electric shock, cuts or burns.**

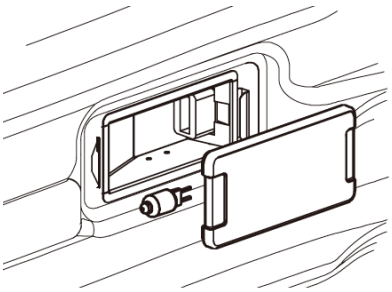
REPLACING AN OVEN LIGHT



The oven light is a standard 25 watt (G9) appliance bulb.

IMPORTANT: Before replacing the bulb, make sure the oven is cool and the controls are turned off.

1. Disconnect power at the main power supply (fuse or breaker box).
2. Remove the bulb cover by pulling it out of the opening.



3. Remove the burned out bulb from the socket.

NOTE: To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers. Wear cotton gloves or use a tissue when replacing the light bulb.

4. Replace the bulb, and then replace the bulb cover.
5. Reconnect power at the main power supply (fuse or breaker box).

SOLUTIONS TO COMMON PROBLEMS

Before calling for service, review this list. It may save you both time and expense. This list includes common experiences that are not the result of defective workmanship or material in your appliance.

BAKING PROBLEMS

With any oven setting poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

PROBLEM	CAUSE
Food browns unevenly	• Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	• Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	• Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	• Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or crust is soggy	• Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	• Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	• Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small • Pan size may be too large
Pie crust edges too brown	• Oven temperature too high • Edges of crust too thin

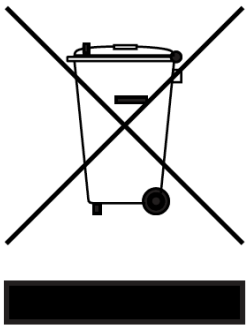
COOKTOP PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
Heating elements and controls do not work.	Fuse is blown or circuit breaker is tripped. No electricity to the cooktop.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician. Have electrician check your power supply.
Heating elements do not heat properly.	Improper cookware is being used.	Select proper cookware. See “Cookware.” If the problem continues, call for service.
Heating elements elements are turned to their highest settings.	Heating element temperature limiters are temporarily shutting exceeding the maximum allowable temperature.	This is a normal operating condition, especially during rapid heat-up operations. The element will cycle back on automatically after it has cooled sufficiently
Glass ceramic surface is see through or appears to be red in color.	Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions	These are normal properties of black ceramic glass panels.

OVEN PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven is not heating	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven control not turned on.	Make sure the oven temperature has been selected.
Oven is not cooking evenly	Not using the correct bake ware or oven rack position.	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convention Bake mode.
Oven display stays off	Power interruption.	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
Cooling fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently.	The fan will turn off automatically when the electronic components have cooled sufficiently.
Oven light is not working properly	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Door is not closing completely.	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Clock and timer are not working properly	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
Excessive Moisture		When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Porcelain interior is chipped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.
Oven mode and temperature controls cannot be set.	The oven door is open.	Close the oven door. The oven mode and temperature controls cannot be set if the oven door is open.

Correct Disposal of this Product



This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable resuse of material resources.