



Product Installation & User Manual



Rangaire: 30" Electric Range | RRE303TS

## PRODUCT INSTALLATION

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Rangaire: 30" Electric Range | RRE303TS

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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



### 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.**

### California Proposition 65 Warnings:

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

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

Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

### VENTING REQUIREMENTS

**IMPORTANT:** Observe all governing codes and ordinances.

- It is the installer's responsibility to comply with installation clearances, if specified, on the model/serial rating plate. The model/serial rating plate is located on the left-hand side of the oven frame. Open oven door to view label. See label on back panel of range for additional element and oven power ratings.

### RATING PLATE



### 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, deal minate 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.

### GENERAL

- 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 that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.
- All openings in the wall or floor where range is to be installed must be sealed.
- Do not seal the range to the side cabinets.
- Grounded electrical supply is required. See "Electrical Requirements" section.

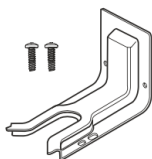
### INSTALLATION REQUIREMENTS

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

#### Tools Needed:

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>• Tape Measure</li> <li>• Flat-Blade Screwdriver</li> <li>• Phillips Screwdriver</li> <li>• Level</li> <li>• Drill</li> <li>• Hammer</li> <li>• Wrench or Pliers</li> <li>• Metal Saw</li> </ul> | <ul style="list-style-type: none"> <li>• Metal Snips or Large Wire Cutters</li> <li>• 15/16" (2.4 cm) Combination Wrench</li> <li>• 3/8" Nut Driver</li> <li>• 1/4" Nut Driver</li> <li>• 1/8" (3.2 mm) Drill Bit (for wood floors)</li> <li>• Marker or Pencil</li> <li>• Masking Tape</li> </ul> |
|---|--|

#### Parts Supplied:



Anti-tip bracket + screws

**NOTE:** The Anti-tip bracket must be securely mounted to the sub floor. The thickness of the flooring may require longer screws to anchor bracket to subfloor. Longer screws are available from your local hardware store.

#### Parts Needed:

If using a power supply cord:

- A UL listed power supply cord kit marked for use with ranges. The cord should be rated at 250 volts minimum, 40 amps or 50 amps that is marked for use with nominal 13/8" (3.5 cm) diameter connection opening and must end in ring terminals or open-end spade terminals with upturned ends.
- A UL listed strain relief.

If direct wiring:

- Flexible Metal Conduit
- UL Listed Conduit Connector
- 4-ire or 3-ire Electrical Cable (where local codes permit a 3-wire connection).
- UL Listed Wire Connectors

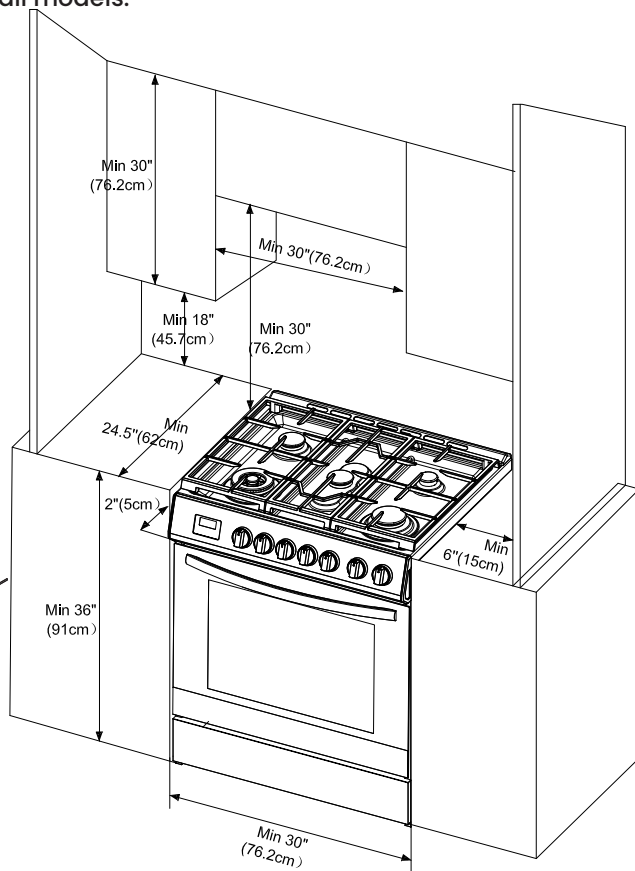
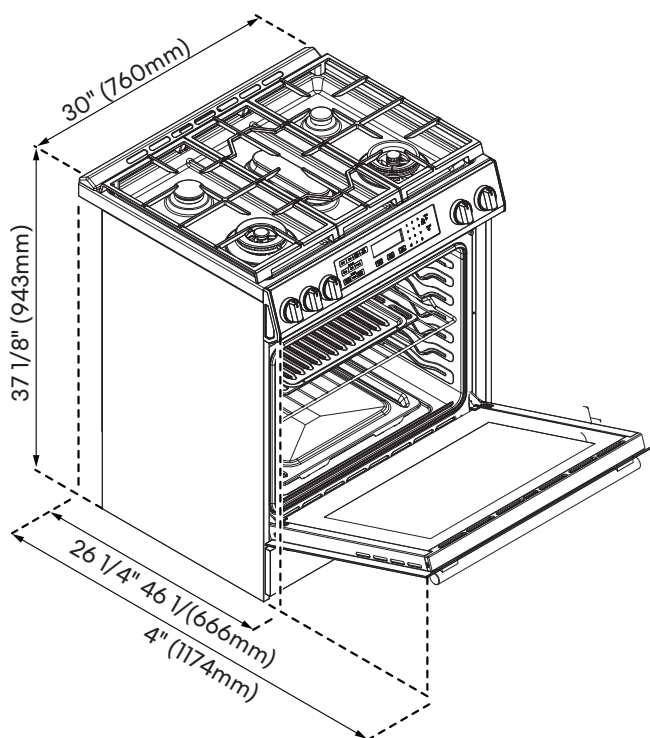
Check local codes. Check existing electrical supply. See the appropriate "Electrical Requirements" section. It is recommended that all electrical connections be made by a licensed, qualified electrical installer.

### INSTALLATION REQUIREMENTS

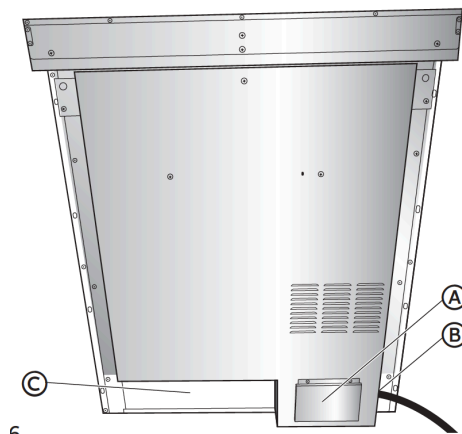
#### PRODUCT/OPENING

This manual covers several models. Your model may appear different from the models depicted. Dimensions given are maximum dimensions across all models.

GIVEN DIMENSIONS ARE MINIMUM CLEARANCES.



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



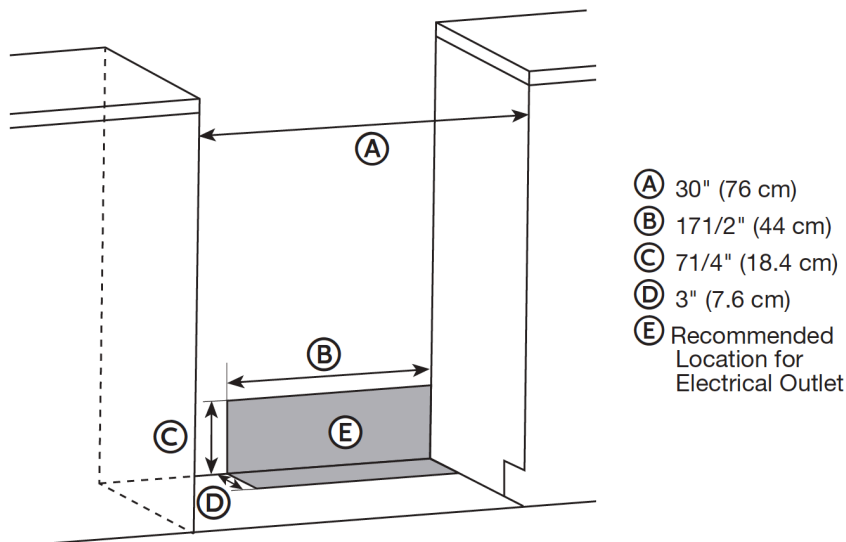
- (A) Access Panel to Electrical Supply Connection
- (B) Power Cord Opening
- (C) Recessed Area



### INSTALLATION REQUIREMENTS

#### 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.



### ELECTRICAL REQUIREMENTS

**IMPORTANT:** This appliance is manufactured with the chassis connected to the neutral by a green ground jumper wire. Use a 3-wire, UL listed, 50-amp power supply cord (pigtail); or if local codes do not permit ground through the neutral, use a 4-wire power supply cord rated at 250 volts, 50 amps and intended for use with ranges. The ground must be revised so the green ground wire of the 4-wire power supply is connected to the chassis. See "4-Wire Connection: "Power Supply Cord" and "Direct Wire - U.S.A. Only" "4-Wire Connection (Ungrounded Neutral)" sections.

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 is in accordance with local codes.

To properly install your range, you must determine the type of electrical connection you will be using and follow the instructions provided for it here.

- Range must be connected to the proper electrical voltage and frequency as specified on the model/serial number rating plate. All models are dual rated, and designed to be connected to either 120/208 or 120/240V AC, 60Hz, 3-wire or 4-wire, single-phase power supply.

VOLTAGE AND FREQUENCY	AMPS	CIRCUIT REQUIRED
240V, 60 Hz	50A	50 AMP CIRCUIT
208V, 60 Hz	43A	45 AMP CIRCUIT

### ELECTRICAL REQUIREMENTS

- When a 4-wire, single phase 120/240 volt, 60 Hz., AC only electrical supply is available, a 50-amp maximum circuit protection is required (or, if specified on the model/serial rating plate, when a 4-wire, single phase 120/208 volt 60 Hz., AC only electrical supply is available, a 45-amp maximum circuit protection is required).
  - For direct wire installations, install a suitable conduit box (not furnished). An appropriately sized, UL conduit connector must be used to correctly attach the conduit to the junction box.
- IMPORTANT:** Local Codes may vary; installation electrical connections and grounding must comply with all applicable local codes.

### ELECTRICAL REQUIREMENTS – U.S.A. ONLY

Be sure that the electrical connection and wire size are adequate and in conformance with the National Electrical Code, ANSI/ NFPA No. 70–latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

**National Fire Protection Association**  
**1 Batterymarch Park**  
**Quincy, MA 02169**

### ⚠ WARNING



### ELECTRICAL SHOCK HAZARD

The electrical power to the oven branch circuit must be shut off while line connections are being made.

Do not use an extension cord with this appliance.

Electrical ground is required on this appliance. The free end of the green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.

If cold water pipe is interrupted by plastic, non metallic gaskets, union connections or other insulating materials, DO NOT use for grounding.

DO NOT ground to a gas pipe.

DO NOT have a fuse in the NEUTRAL or GROUNDING circuit. A fuse in the NEUTRAL or GROUNDING circuit could result in an electrical shock.

Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

Failure to do so could result in death, fire or electric shock.

The range is not equipped with a power cord. The range can be fitted with a 3 or 4-wire NEMA 14-50 or 10-50 type SRDT or ST (as required) power cord rated at 250 volt AC minimum, 50 amp, with 3 open-end spade lug connectors with upturned ends or closed loop connectors and marked for use with ranges.

- A UL listed strain relief must be attached to the range to hold the power cord.
- Do not use an aluminum wire receptacle with copper-wired power cord and plug (or vice versa). The proper wiring and receptacle is a copper-wired power cord with a copper-wired receptacle.
- The electrical outlet should be located so that the power cord is accessible when the range is in the installed position.

### ELECTRICAL REQUIREMENTS – CANADA ONLY

Be sure that the electrical connection and wire size are adequate and in conformance with the CSA Standard C22.1, Canadian Electrical Code, Part 1 – latest 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**

### ⚠ WARNING



**ELECTRICAL SHOCK  
HAZARD**

Disconnect power before servicing.  
 Plug into a grounded outlet.  
 Do not use an extension cord.  
 Failure to do so can result in death, fire, or electrical shock.

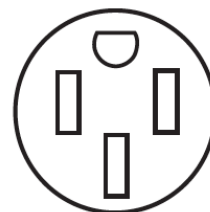
If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path is adequate and wire gauge are in accordance with local codes. Be sure that the electrical connection and wire size are adequate and in conformance with CSA Standard C22.1, Canadian Electrical Code, Part 1 – latest 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 reach of range's final location.
- Do not use an extension cord.

**IMPORTANT:** This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations.



## STEP 1 - UNPACK RANGE

### ⚠ WARNING

#### EXCESSIVE WEIGHT HAZARD

Use two or more people to move and install range.  
Failure to do so can result in back or other injury.

1. Remove shipping materials, tape and film from the range. Keep cardboard bottom under range. Do not dispose of anything until the installation is complete.
2. Remove oven racks and parts package from oven and shipping materials.
3. To remove cardboard bottom, first take four cardboard corners from the carton. Stack one cardboard corner on top of another. Repeat with the other two corners. Place them lengthwise on the floor behind the range to support the range when it is laid on its back.
4. Using two or more people, firmly grasp the range and gently lay it on its back on the cardboard corners.
5. Remove cardboard bottom.

#### NOTES:

- The leveling legs can be adjusted while the range is on its back.
- To place range back up into a standing position, put a sheet of cardboard or hardboard on the floor in front of range to protect the flooring. Using two or more people, stand range back up onto the cardboard or hardboard.

## STEP 2 - 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

### IMPORTANT

- An anti-tip bracket is provided with the range. The anti-tip bracket uses a rear range foot to secure the range to the floor or wall.
- Attach the anti-tip bracket to the floor or wall so that the rear range foot will be centered within the bracket when the range is pushed into its final position.

<div>1</div> <div>Remove the anti-tip bracket and screws from the parts bag.</div>	<div><div><div>A</div>16 x 15/8" Screws (2)<div>B</div>Anti-tip Bracket</div></div>
<div>NOTE: The anti-tip bracket must be securely mounted to the subfloor or wall. The flooring's thickness may require longer screws to anchor bracket to subfloor.</div>	
<div>2</div> <div>Place the bracket so that the back of the bracket is against the rear wall and the side edge of the bracket is 3/8" to 1/2" from the adjacent cabinet.</div>	
<div>NOTE: If there is no adjacent cabinet, place the bracket so that the edge of the bracket is 3/8" to 1/2" in from the range side panel. If the countertop overhangs the cabinet, offset the bracket from the cabinet by the depth of the overhang plus an additional 3/8" to 1/2".</div>	
<div>3</div> <div>Using the anti-tip bracket as a template, mark the two holes for either a Floor Wood, Floor Concrete, or Wall installation, as shown.</div>	<div></div>
<div>A</div> Distance from Adjacent Cabinet (3/8" to 1/2" [0.95 cm to 1.27 cm]) <div>B</div> Wall Holes <div>C</div> Concrete Floor Holes <div>D</div> Wood Floor Holes <div>E</div> Rear Range Foot	
<div>4</div> <div>Drill two pilot holes where marked. Follow the instructions specific to your construction.</div>	
<div>NOTE: A nail or awl may be used to create a pilot hole, if a drill is not available. For concrete construction 1/4" x 1 1/2" Lag Bolts and 1/2" O.D. Sleeve Anchors are required.</div>	
<div>Wood</div>	<div>Floor: Drill a 1/8" pilot hole, as shown.</div> <div>NOTE: Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your type of floor covering.</div> <div>Wall: Drill a 1/8" pilot hole, as shown.</div>
<div>Concrete</div>	<div>Drill the size hole recommended for the anchors into the concrete at the center of the holes identified as Floor Concrete or Wall.</div> <div><div><div>A</div>Wall<div>B</div>Anti-tip Bracket<div>C</div>Floor</div></div>

### 5 Install the anti-tip bracket.

#### Wood

Using the two screws (provided) fasten the anti-tip bracket to the floor or wall.  
**NOTE:** The screw must enter wood or metal.

#### Concrete

Insert the sleeve anchor into the drilled holes and then insert the lag bolts through the anti-tip bracket and into the floor or wall. The bolts must be properly tightened as recommended for the hardware.

## STEP 3 - MAKE ELECTRICAL CONNECTION

### ⚠ WARNING



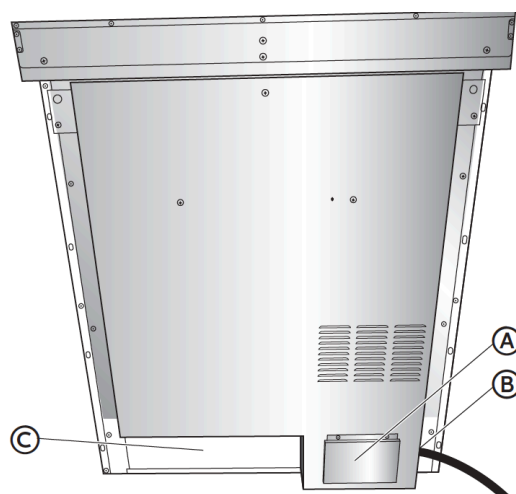
**ELECTRICAL SHOCK  
HAZARD**

Disconnect power before servicing.  
Use a new 50 amp UL listed or CSA certified power supply cord. Plug into a grounded outlet.  
Do not use an extension cord.  
Failure to do so can result in death, fire, or electrical shock.

### 3-WIRE CONNECTION: POWER SUPPLY CORD

**IMPORTANT:** Use this method only if local codes permit connecting chassis ground conductor to neutral wire of power supply cord.

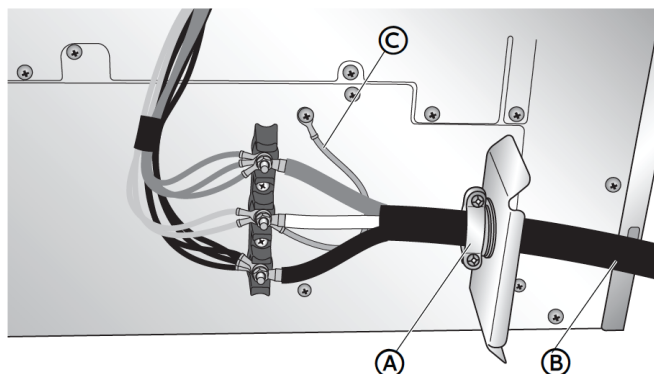
1. Disconnect power.
2. Remove the access panel located on the bottom right-hand side of the back panel to uncover the electrical terminal block.



- (A) Access Panel to Electrical Supply Connection
- (B) Power Cord Opening
- (C) Recessed Area

3. Install a UL listed strain relief (not provided) to the power cord opening in the bracket, and then completely tighten the strain relief nut.
4. Thread the end of the power cord through the strain relief.

**NOTE:** Allow enough slack to connect the wires to the terminal block.



(A) UL Listed Strain Relief    (B) Power Cord    (C) Jumper Wire

5. Using a 5/16" nut driver and one of the -0-32 hex nuts, connect the neutral (white) wire from the power cord to the center terminal block post along with the green jumper wire from the range.
6. Using 10-32 hex nuts, connect the red and black wires from the power cord to the outer posts of the terminal block with the corresponding red and black wires from the range.
7. Tighten the hex nuts completely, and then verify the connection.

**NOTE:** For power supply cord replacement, use only a power cord rated at 250 volts minimum, 50-amps that is marked for use with nominal 1 3/8" (3.5 cm) diameter connection opening, with ring terminals and marked for use with ranges.

8. Position the lower part of the strain relief under the power cord and tighten the strain relief screws.

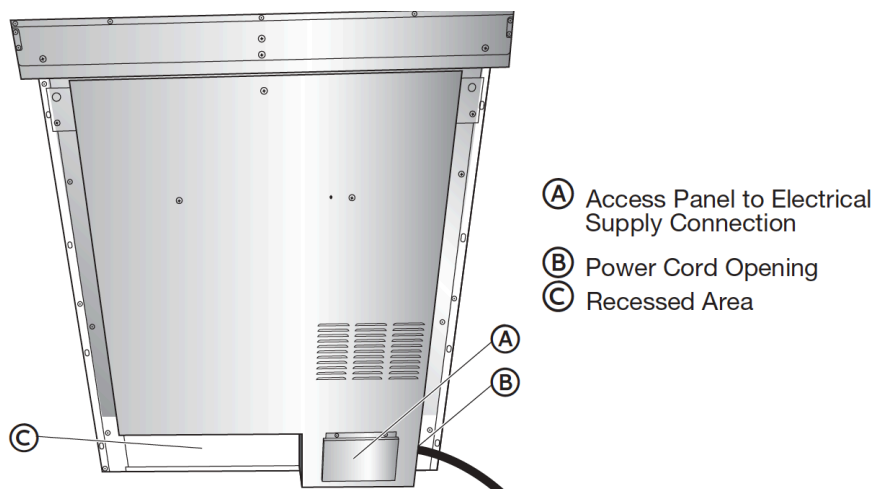
**NOTE:** Before tightening, make sure the strain relief is positioned over the cord and NOT the wires.

9. Replace the electrical access panel.
10. Plug range into grounded outlet.
11. Tuck excess power cord into the recessed area of the back panel.

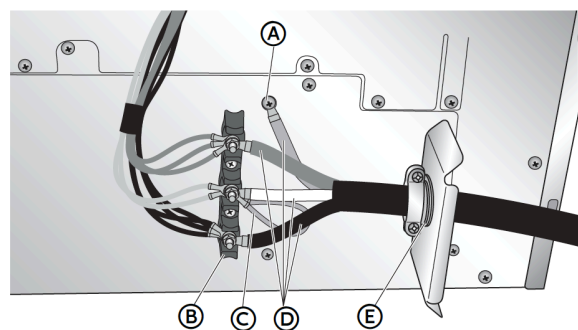
### 4-WIRE CONNECTION: POWER SUPPLY CORD

**IMPORTANT:** Use this method for new branch-circuit installations (1996 NEC), mobile homes, recreational vehicles, or in an area where local codes prohibit grounding through the neutral.

1. Disconnect power.
2. Remove the access panel located on the bottom right-hand side of the back panel to expose the electrical terminal block.



3. Install a UL listed strain relief to the power cord opening in the support bracket, and fully tighten the strain relief nut.
4. Feed the power supply cord through the strain relief. Allow enough slack to easily attach the wiring to the terminal block.



- |                    |                             |
|--------------------|-----------------------------|
| (A) Ground Screw   | (D) Power Cord Wires        |
| (B) Terminal Block | (E) UL Listed Strain Relief |
| (C) Jumper Wire    |                             |

5. Remove the green jumper wire from under the ground screw and replace with the green wire from the power cord and tighten ground screw.
6. Loop the green jumper wire removed from the ground screw back onto its end that is fastened to the center post on the terminal block.
7. Use 5/16" nut driver to connect the neutral (white) wire to the center terminal block post with one of the 10-32 hex nuts.
8. Using 10-32 hex nuts, connect the red and black wires from the power cord to the outer posts of the terminal block with the corresponding red and black wires from the range.
9. Tighten the hex nuts completely, and then verify the connection.

**NOTE:** For power supply cord replacement, use only a power cord rated at 2.0 volts minimum, .0-amps that is marked for use with nominal 3/8" (3.. cm) diameter connection opening, with ring terminals and marked for use with ranges.



10. Position the lower part of the strain relief under the power cord and tighten the strain relief screws.
- NOTE:** Before tightening, make sure the strain relief is positioned over the cord and NOT the wires.
11. Replace the electrical access panel.
12. Plug range into grounded outlet.
13. Tuck excess power cord into the recessed area of the back panel.

### POWER CORD – CANADA ONLY

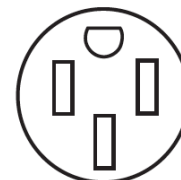
#### ⚠ WARNING



**ELECTRICAL SHOCK  
HAZARD**

Plug into a grounded outlet.  
Do not use an extension cord.  
Failure to do so can result in death, fire, or electrical shock.

1. Plug into a standard 14-50R grounded wall receptacle.
2. Go to STEP 4 – INSTALL RANGE.



### DIRECT WIRE – USA ONLY

#### ⚠ WARNING



**ELECTRICAL SHOCK  
HAZARD**

Disconnect power before servicing.  
Improper connection of aluminum house wiring and copper appliance leads can result in an electrical hazard or fire. If the home has aluminum wiring, only use connectors designed and UL listed for joining copper to aluminum and precisely follow the manufacturer's recommended procedure. Aluminum-to-Copper connections must conform with local codes.  
Use 8 gauge copper or 6 gauge aluminum wire.  
Electrically ground range.  
Failure to do so can result in death, fire or electrical shock.

Be sure your appliance is properly installed and grounded by a qualified technician. Ask your dealer to recommend a qualified technician or an authorized repair service.

- A circuit breaker is recommended.
- The range can be connected directly to the circuit breaker box (or fused disconnect) through flexible or nonmetallic sheathed, copper or aluminum cable.
- Allow at least 6 ft (1.8 m) of slack in the line so that the range can be moved if servicing is ever necessary.
- A UL listed conduit connector must be provided at each end of the power supply cable (at the range and at the junction box).
- Wire sizes and connections must conform with the rating of the range.
- The tech sheet and wiring diagram are included with the range.

This appliance is manufactured with the chassis connected to the neutral by a green ground jumper wire. After making sure that the power has been turned off, connect the flexible conduit from the oven to the junction box using a UL listed conduit connector. The Grounded Neutral and Ungrounded Neutral Graphics on the following pages and the instructions provided, present the most common way of connecting the ovens. Your local codes and ordinances, of course, take precedence over these instructions. Complete electrical connections according to local codes and ordinances.

### 3-WIRE CONNECTION (GROUNDED NEUTRAL)

#### ⚠ WARNING



**ELECTRICAL SHOCK  
HAZARD**

Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited, see the Ungrounded Neutral graphic.

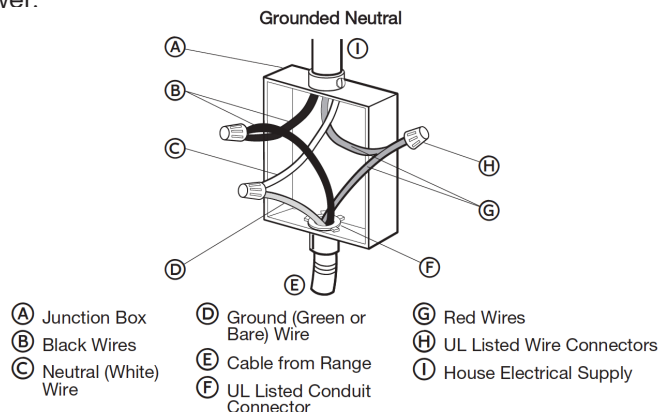
Use grounding terminal or lead to ground unit.

Connect neutral terminal or lead to branch circuit neutral in usual manner. Failure to do so could result in death, fire or electric shock.

#### Connect to the House Electrical Supply

**IMPORTANT:** Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.

1. Disconnect power.



2. Connect the 2 black wires ② together using a UL listed wire connector.
3. Connect the neutral (white) wire ③ and the ground (green or bare) wire ④ (of the range cable) using a UL listed wire connector.
4. Connect the 2 red wires ⑤ together using a UL listed wire connector.
5. Install junction box cover.

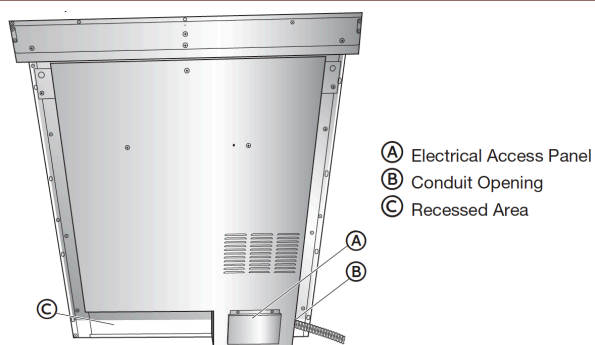
### Connect to the Range

**IMPORTANT:** Use this method only if local codes permit connecting chassis ground conductor to neutral wire of power supply cord.

1. Feed the electric cable wires through the flexible metal conduit.

**NOTE:** Allow enough slack to easily attach the wires to the terminal block.

2. Remove the access panel located on the bottom right-hand side of the back panel to uncover the electrical terminal block.



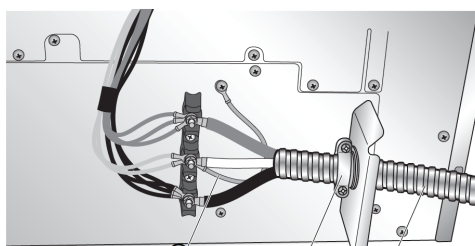
3. Install a UL listed strain relief (not provided) to the conduit opening in the bracket, and then completely tighten the strain relief nut.
4. Thread the end of the conduit through the strain relief.

**NOTE:** Allow enough slack to connect the wires to the terminal block.

5. Using a 5/16" nut driver and one of the 10-32 hex nuts, connect the ground (green or bare) wire from the flexible metal conduit to the center terminal block post along with the green jumper wire from the range.
6. Using 10-32 hex nuts, connect the red and black wires from the power cord to the outer posts of the terminal block with the corresponding red and black wires from the range.
7. Tighten the hex nuts completely, and then verify the connection.
8. Position the lower part of the strain relief under the flexible metal conduit and tighten the strain relief screws.

**NOTE:** Before tightening, make sure the strain relief is positioned over the flexible metal conduit and NOT the wires.

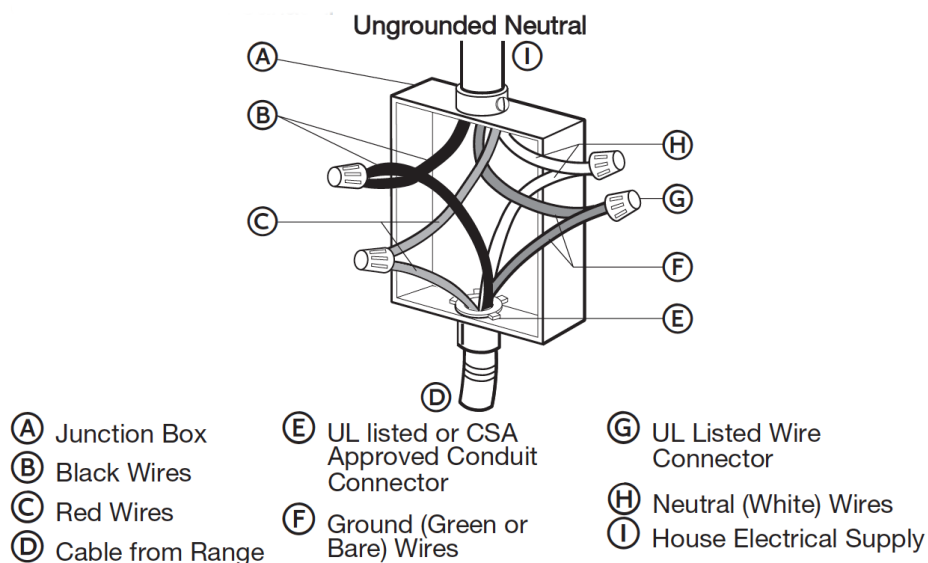
9. Replace the electrical access panel.
10. Tuck excess conduit into the recessed area of the back panel.



### 4-WIRE CONNECTION (UNGROUNDING NEUTRAL)

#### CONNECT TO THE HOUSE ELECTRICAL SUPPLY - USA ONLY

**IMPORTANT:** Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, new branch circuit installations (1996 NEC), mobile homes and recreational vehicles, new construction and in Canada.



1. Connect the 2 black wires (B) together using a UL listed wire connector.
2. Connect the 2 red wires (C) together using a UL listed wire connector.
3. Connect the 2 neutral (white) wires (H) together using a UL listed wire connector.
4. Connect the ground (green or bare) wire (F) from the range cable to the ground (green or bare) wire (in the junction box) using a UL listed wire connector.
5. Install junction box cover.

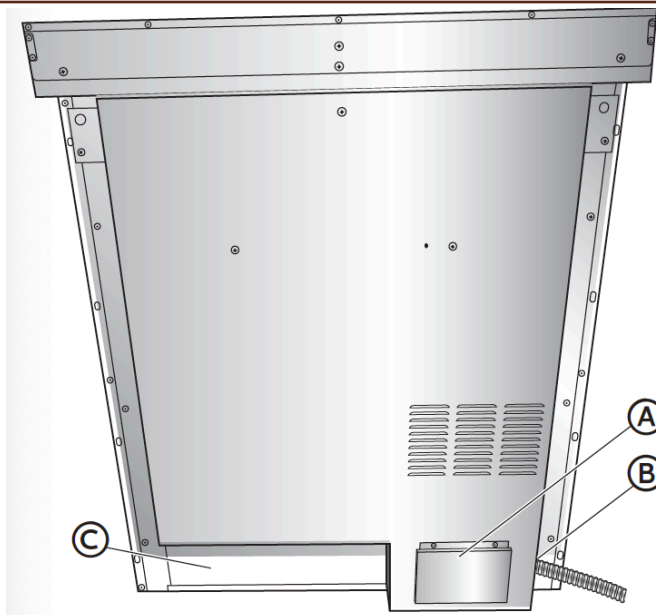
#### CONNECT TO THE RANGE

**IMPORTANT:** Use this method for new branch-circuit installations (1996 NEC), mobile homes, recreational vehicles, or in an area where local codes prohibit grounding through the neutral.

1. Feed the electric cable wires through the flexible metal conduit.

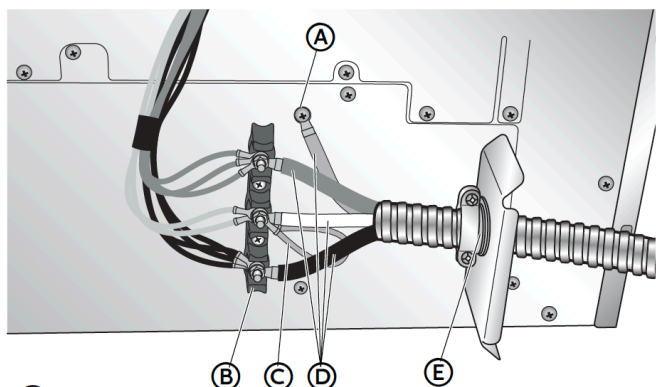
**NOTE:** Allow enough slack to easily attach the wires to the terminal block.

2. Remove the access panel located on the bottom right-hand side of the back panel to expose the electrical terminal block.



- (A) Electrical Access Panel
- (B) Conduit Opening
- (C) Recessed Area

3. Install a UL listed strain relief to the flexible metal conduit opening in the support bracket, and fully tighten the strain relief nut.
4. Feed the flexible metal conduit through the strain relief. Allow enough slack to easily attach the wiring to the terminal block.



- (A) Ground Screw
- (B) Terminal Block
- (C) Jumper Wire
- (D) Electrical Cable Wires
- (E) UL Listed Strain Relief

5. Remove the green jumper wire from under the ground screw and replace with the green wire from the flexible metal conduit and tighten ground screw.
6. Loop the green jumper wire removed from the ground screw back onto its end that is fastened to the center post on the terminal block.
7. Use 5/16" nut driver to connect the neutral (white) wire to the center terminal block post with one of the 10-32 hex nuts.
8. Using 10-32 hex nuts, connect the red and black wires from the power cord to the outer posts of the terminal block with the corresponding red and black wires from the range.
9. Tighten the hex nuts completely, and then verify the connection.
10. Position the lower part of the strain relief under the flexible metal conduit and tighten the strain relief screws.

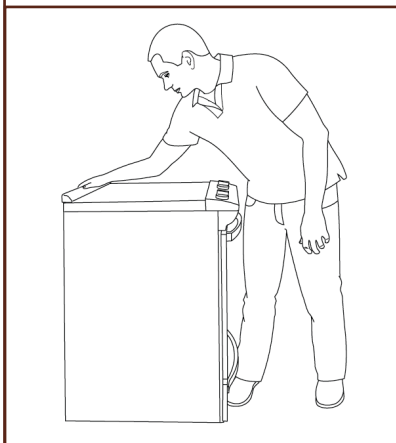
**NOTE:** Before tightening, make sure the strain relief is positioned over the flexible metal conduit and NOT the wires.

11. Replace the electrical access panel.
12. Tuck excess conduit into the recessed area of the back panel.

### STEP 4 - INSTALL RANGE

**IMPORTANT:** If the range is moved to adjust the leveling legs, make sure when you move the range back into its final location that the anti-tip bracket is engaged by repeating steps 1 through 9.

1. Slide range into final location, making sure rear leveling leg slides into antitip bracket. Leave a 1" (2.5 cm) gap between the back of the range and the back wall.
2. Place the outside of your foot against the bottom front to keep the range from moving, and then grasp the back of the range, as shown.



3. Slowly attempt to tilt the range forward. If you encounter immediate resistance, the range foot is engaged in the anti-tip bracket. Go to Step 8.
4. If the rear of the range lifts more than 1/2" (1.3 cm) off the floor without resistance, stop tilting the range and lower it gently back to the floor. The range foot is not engaged in the anti-tip bracket.

**IMPORTANT:** If there is a snapping or popping sound when lifting the range, the range may not be fully engaged in the bracket. Check to see if there are obstructions keeping the range from sliding to the wall or keeping the range foot from sliding into the bracket. Verify that the bracket is held securely in place by the mounting screws.

5. Slide the range forward, and verify that the anti-tip bracket is securely attached to the floor or wall.

6. Slide range back so the rear range foot is inserted into the slot of the anti-tip bracket.
  7. Repeat steps 1 through 3 to ensure that the range foot is engaged in the anti-tip bracket. If the rear of the range lifts more than 1/2" (1.3 cm) off the floor without resistance, the anti-tip bracket may not be installed correctly. Do not operate the range without anti-tip bracket installed and engaged.
  8. Move the range into its final location. Check that the range is level by placing a level on the oven bottom.
- NOTE:** The range must be level for optimum cooking and baking performance.
9. If needed, use a wrench to adjust the height of the leveling legs until the range is level from side to side and front to back.

### STEP 5 - 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.



## 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**

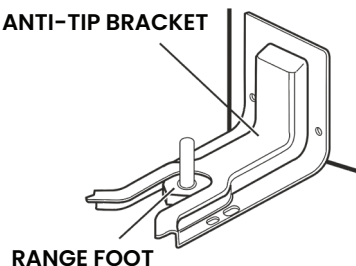
The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.

## ⚠ DANGER



- 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

**ANTI-TIP BRACKET**



### Making sure the anti-tip bracket is installed:

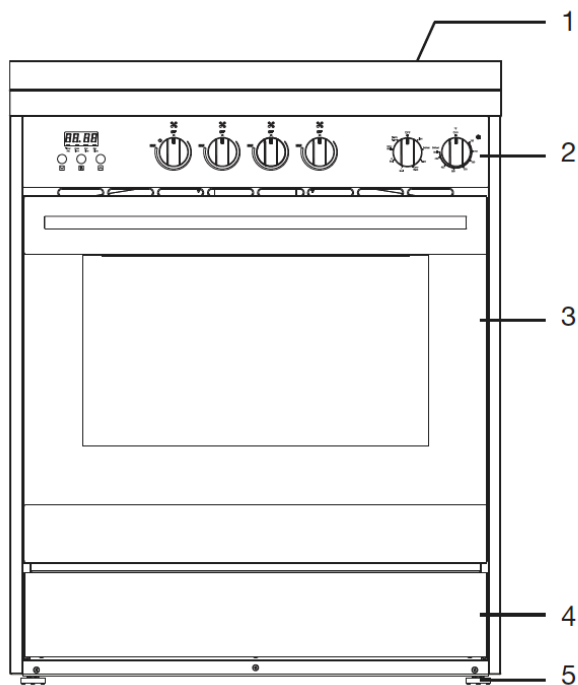
- Slide range forward.
- Look for the anti-tip bracket securely attached to floor and wall.
- Slide range back so rear range foot is under anti-tip bracket.

## ⚠ 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.

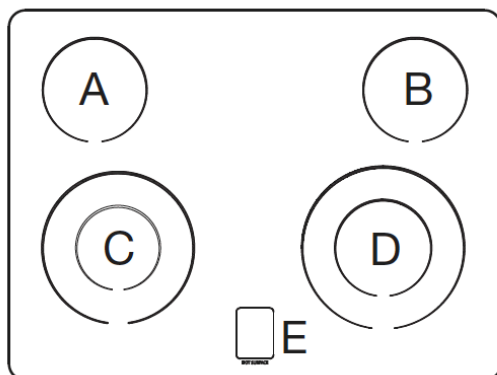
## PARTS AND FEATURES

This manual covers several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



- 1: Hob (cooking zone)
- 2: Control Panel
- 3: Oven Door
- 4: Storage Drawer
- 5: Anti Slip Feet

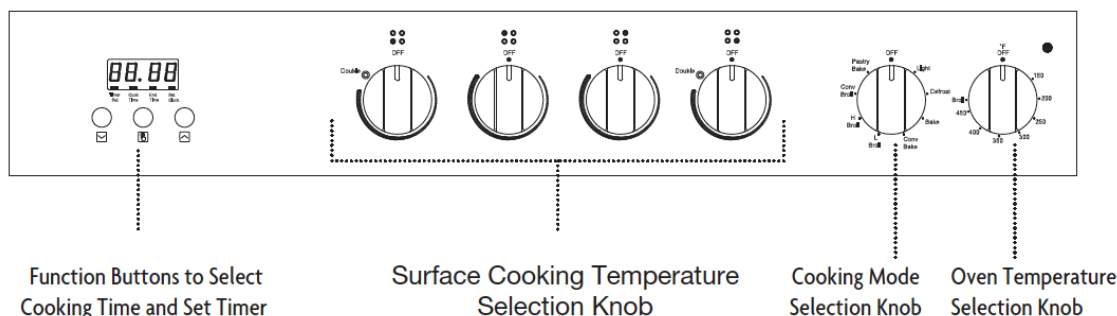
Cooking zone:



- A: Single cooking zone: 1200W
- B: Single cooking zone: 1200W
- C: Dual cooking zone: 2200 / 1000W
- D: Dual cooking zone: 2500 / 1200W
- E: Hot Surface Indicator Lights

## OPERATION INSTRUCTIONS

### OVEN CONTROLLER



### COOKING MODES

- **Oven Light:** Turns the oven light on when selected.
  - **Bake:** Used for traditional baking. The top and bottom heating elements are used along with natural thermal convection currents to distribute the heat. It is best to bake on only one shelf at a time using this function to ensure the best result.
  - **Pastry Bake:** Similar to Bake but this setting also has a fan to circulate hot air around the oven. This is ideal for food items that need a strong heat source on the bottom but still require some heat on the top, like pies, cakes, and tarts.
  - **Low Broil:** Perfect for browning dishes at the end of cooking. For optimal results, use in conjunction with the Broil temperature setting.
  - **High Broil:** Best for melting cheese, toasting and browning. This function should only be used for 5 minutes or less. For optimal results, use in conjunction with the Broil temperature setting.
  - **Fan Grill:** Utilizes a high heat grilling element and fan to circulate hot air throughout the oven. Ideal for cooking large cuts of meats so that they are moist inside and crisp on the outside. Use a thermometer to check the internal temperature.
- NOTE:** It is recommended to set the temperature no higher than 400°F.
- **Convection Cooking:** Utilizes the powerful heating element surrounding the fan to evenly distribute heat throughout the oven. This is great for multi-shelf cooking because the fan ensures each rack is heated.
  - **Defrost:** Circulates air at room temperature to defrost food.

## DIGITAL CLOCK

1. Once the oven is connected to electrical power, the clock display will show "12:00" with the "■" symbol above "☺".
2. Press the "+" or "-" button to increase or decrease the number until it reaches the right time.
3. After 5 seconds the clock will start automatically or you can press the "□" button to make it work.

## TIMER

### TIMER SETTINGS

1. Press the "□" button repeatedly until the "■" symbol above "Δ" flashes.
2. Press "+" or "-" button until the time you wish shows on the display. The longest cooking time that can be set is 23 hours and 59 minutes.
3. After setting the proper time (hour/minute), the "■" symbol above the "Δ" begins to flash.
4. The time countdown begins.
5. When it reaches the set time, the "■" symbol above the "Δ" flashes, and the alarm will ring.
6. To stop the alarm ringing, press any button.

### IMPORTANT

- The setting must be carried out in 5 seconds.
- If electricity fails suddenly, all the set procedure and the proper clock time (hour/minute) will disappear.
- After electrical power is on again, "12:00" and the square symbol above "☺" will show on the display, you will need to set it again.

### FULL AUTOMATIC TIMER SETTING

1. Press the "□" button repeatedly until the "■" symbol above the "☺" flashes, and press "+" or "-" button to set how long oven needs to cook.
2. Press the "□" button repeatedly until the "■" symbol above the "☹" flashes, and press "+" or "-" button to set the time for oven to stop cooking and switch off.
3. Adjust knobs to select cooking mode and temperature.
4. The "■" symbols above the "☺" and "☹" will flash. It indicates the cooking timer has been set. The cooking will start and finish as per programmed into the timer.

**For example, if the food is required to bake for 45 minutes, and it is supposed to stop at 2:00:**

1. Press the "□" button repeatedly until the "■" symbol above "☺" flashes, and set the time of baking to 45 minutes.
2. Press the function button repeatedly until the "■" symbol above "☹" flashed, and set the finish of baking at "2:00".
3. The proper time (hour/minute) and the "■" symbol will show on the display. It indicates the setting of cooking timer has been set.



1. When the clock shows "1:15", the oven will switch on automatically and cooking will start.
2. During the cooking time, the "■" symbol will keep flashing.
3. When the clock shows "2:00", cooking will stop and the oven will switch off automatically, the alarm will ring, and the "■" symbol will flash.
4. To stop the alarm ringing, press any button.

## SEMI-AUTOMATIC TIMER SETTING

### • SETTING TIMER FOR HOW LONG TO COOK

1. Longest time that can be set is 10 hours maximum.
2. Press the "□" button repeatedly until the "■" symbol above "☞" flashes. Press "+" or "-" button and set the timer for how long the oven needs to cook.
3. Switch on the oven immediately, the "■" symbol above "☞" begins to flash.
4. Adjust knobs to select cooking mode and temperature.
5. When the full amount of time set has passed, the cooking will stop and the oven will switch off automatically.
6. The "■" symbol above "☞" will flash and the alarm will ring.
7. To stop the alarm ringing, press any button.

### • SETTING THE TIMER WITH THE END TIME OF COOKING

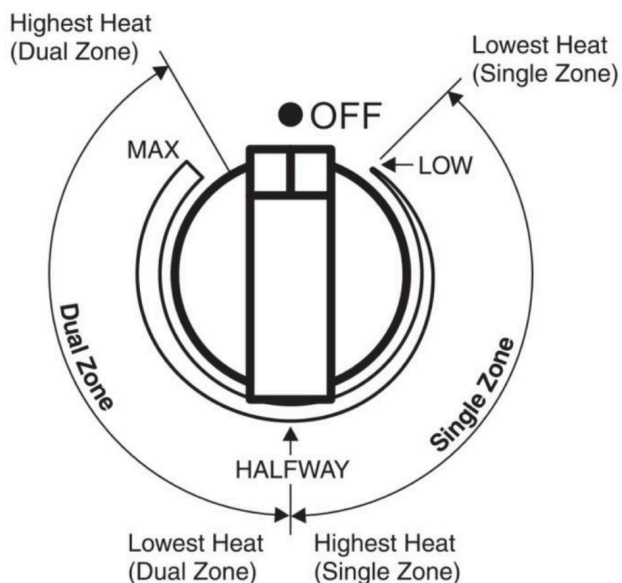
1. Longest time that can be set is 23 hours and 59 minutes.
2. Press the "□" button repeatedly until the "■" symbol above "☞" flashes. Press "+" or "-" button and set the time for oven to stop cooking.
3. Switch on the oven immediately, the "■" symbol above "☞" begins to flash.
4. Adjust knobs to select cooking mode and temperature.
5. When it reaches the time set, cooking will stop and the oven will switch off automatically.
6. The "■" symbol above "☞" flashes, and the alarm will ring.
7. To stop the alarm ringing, press any button.

**NOTE:** The set timer procedure could be seen by pressing any function button repeatedly at any time.

**NOTE:** By adjusting the end time of cooking to the current time, the set timer procedure can be cancelled.

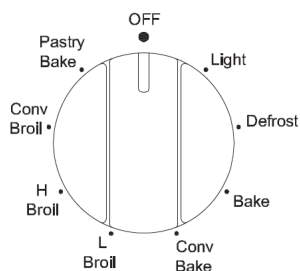
## SETTING SURFACE CONTROLS

FIGURE 11



- 1 Turn the control knob to the desired position (low to high).
- 2 Adjustment is continuous so the cooking zone will operate at any intermediate setting between low and high.
- 3 Once the cooking zone is hot, the LED corresponding to the zone illuminates.
- 4 To switch off the cooking zone by turn the knob, in either direction to the ● "OFF" position.
- 5 The residual heat warning light remains illuminated when the temperature of the ceramic glass surface is hot and will switch off once the surface temperature has cooled.

## CONTROL PANEL



## ELECTRICAL REQUIREMENTS: 240V/120V 60HZ

OVEN WORKING MODE	WORKING STATUS OF OVEN PARTS	RATED POWER
Light	Light works	50W
Defrost	Light and convection fan work	80W
Bake	The outer part of the top heating element, bottom heating element and light work	3550W
Conv Bake	Back heating element, convection fan and light work	2580W
L Broil	The central part of the top heating element and light work	2050W
H Broil	The top heating element and light work	3350W
Conv Broil	The top heating element, convection fan and light work	3383W
Pastry Bake	The bottom heating element, convection fan and light work	3283W

## COOKTOP USE

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 condition the cooktop surface, 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 needed 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.

### NOTES:

- 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 Even-Heat™ element.

## HOT SURFACE INDICATOR LIGHT

On ceramic glass cooktops the Hot Surface Indicator lights 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

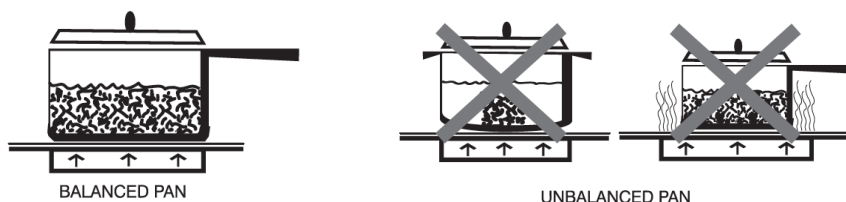
The Dual-Size Cooking Element offers the flexibility to use larger cookware.

- 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.

## COOKTOP USE

### MATCH PAN DIAMETER TO ELEMENT

The base of the pan should cover or match the diameter of the element being used.



### COOKWARE CHARACTERISTICS

- **Aluminum:** heats and cools quickly. Frying, braising, roasting. May leave metal markings on glass.
- **Cast Iron:** on a glass cooktop heats and cools slowly, but retains heat and cooks evenly.
- **Copper:** tin heats and cools quickly. Best used for gourmet cooking, wine sauces, egg dishes.
- **Enamel ware:** response depends on base metal. Not recommended. Imperfections in enamel may scratch cooktop.
- **Glass Ceramic:** heats and cools slowly. Not recommended. Heats too slowly. Imperfections in enamel may scratch cooktop.
- **Stainless Steel:** heats and cools moderately. Soups, sauces, vegetables, and general cooking.

### 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.

Canning can be performed on a glass smooth top cooking surface or traditional coil element cooktop.

- When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.
- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than ½" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.

For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

## OVEN USE

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, limit door openings during cooking.

## BEFORE USING THE OVEN

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 it is in operation to avoid damaging the enamel.

1. Place bakeware with food on one or both of the shelves provided with the oven.
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 six height positions within the oven. Oven racks have a stop to keep them from being unintentionally withdrawn fully.

### PREHEATING

When beginning a Bake, Convection Bake or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when 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

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air, but the fan is used only during preheating.

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).

- For best results, bake food on a single rack with at least 1" - 1½" (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.

## OVEN USE

- 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)
<b>Cake</b>			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
<b>Pie</b>			
2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
<b>Cookies</b>			
Sugar	2	350-375 (175-190)	8-10
Bundt Cake	2	350-375 (175-190)	8-13
Angel Food	2	350 (175)	29-36
<b>Breads</b>			
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
<b>Pizza</b>			
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 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. Place the food in the oven and close the oven door when preheat is complete.

5. 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

Broiling 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 in the center of the oven rack. Close the oven door and set the control.

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. Follow the recipe directions as a guide.

### 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.

1. Press WARM/PROOF, and then press WARM on the menu screen. "WARM" and "Set Temp or START" and 140°F (60°C) will be displayed.
2. Press START, if you wish to Warm food at 140°F (60°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 oven door.
2. Press WARM/PROOF, and then press PROOF on the menu screen. "PROOF" and "Set Temp or 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

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. 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 25°F (15°C).
- 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 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- 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 mode for 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" - 1½" (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 Entrees  
 Oven Meals (rack positions 1, 2, 3)  
 Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

## OVEN USE

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

### To Set Convection Bake:

1. Press Convection BAKE once. "Set Temp or START" and 325°F (162°C) will be displayed.
2. Press START if you wish to convection bake at 325°F (162°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."
3. The oven will begin preheating once Start is pressed. A tone will sound when the oven is at the set temperature.
  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.

## OVEN USE

### 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 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 500°F (260°C).
  - 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.

## OVEN USE

### 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.
- 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 foodstuff temperature by 5° to 10°F (3° to 6° C).
- 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.

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 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 during cooking, 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 "Cook Time."

NOTE: At the end of the set Cook Time, the oven will turn off automatically, the end of cycle tone will sound and "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 Cook 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 Conversion 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 "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 Cook 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:** Setting Cook 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 "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 Cook 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 time-of-day you want the oven to turn on. "Press START" will appear the display. Set Cook Time is mandatory for the Convection Conversion oven mode. If Cook Time was not set, the control will prompt you to Set Cook Time.

5. Once START has been pressed, 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 "Complete" will appear in the display.

## CARE AND CLEANING

### ⚠ WARNING



**ELECTRICAL SHOCK  
HAZARD**

### ⚠ DANGER

#### **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

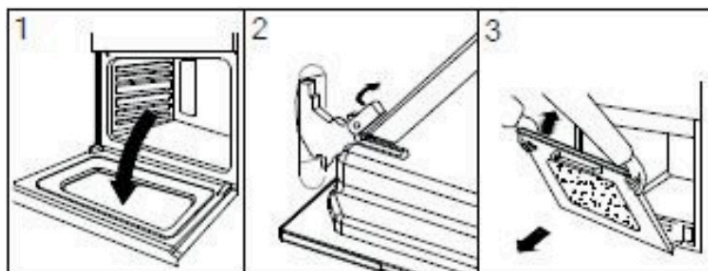
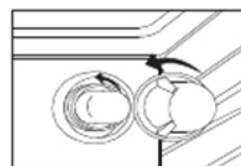


FIGURE 16



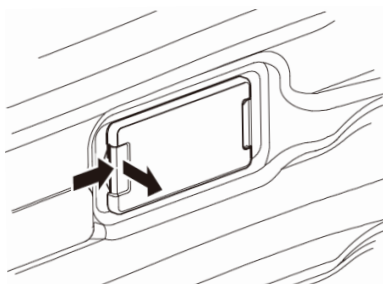
## ⚠ WARNING



**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.

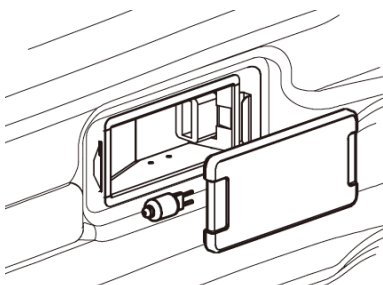
## REPLACING AN OVEN LIGHT



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	<ul style="list-style-type: none"> <li>Oven not preheated</li> <li>Aluminum foil on oven rack or oven bottom</li> <li>Baking utensil too large for recipe</li> <li>Pans touching each other or oven walls</li> </ul>
Food too brown on bottom	<ul style="list-style-type: none"> <li>Oven not preheated</li> <li>Using glass, dull or darkened metal pans</li> <li>Incorrect rack position</li> <li>Pans touching each other or oven walls</li> </ul>
Food is dry or has shrunk excessively	<ul style="list-style-type: none"> <li>Oven temperature too high</li> <li>Baking time too long</li> <li>Oven door opened frequently</li> <li>Pan size too large</li> </ul>
Food is baking or roasting too slowly	<ul style="list-style-type: none"> <li>Oven temperature too low</li> <li>Oven not preheated</li> <li>Oven door opened frequently</li> <li>Tightly sealed with aluminum foil</li> <li>Pan size too small</li> </ul>
Pie crusts do not brown on bottom or crust is soggy	<ul style="list-style-type: none"> <li>Baking time not long enough</li> <li>Using shiny steel pans</li> <li>Incorrect rack position</li> <li>Oven temperature is too low</li> </ul>
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> <li>Oven temperature too low</li> <li>Incorrect baking time</li> <li>Cake tested too soon</li> <li>Oven door opened too often</li> <li>Pan size may be too large</li> </ul>
Cakes high in middle with crack on top	<ul style="list-style-type: none"> <li>Oven temperature too high</li> <li>Baking time too long</li> <li>Pans touching each other or oven walls</li> <li>Incorrect rack position</li> <li>Pan size too small</li> <li>Pan size may be too large</li> </ul>
Pie crust edges too brown	<ul style="list-style-type: none"> <li>Oven temperature too high</li> <li>Edges of crust too thin</li> </ul>



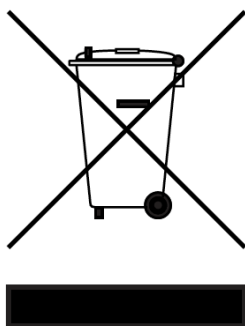
**COOKTOP PROBLEMS**

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 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 Convection 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 reuse of material resources.