



ELECTRIC RANGE

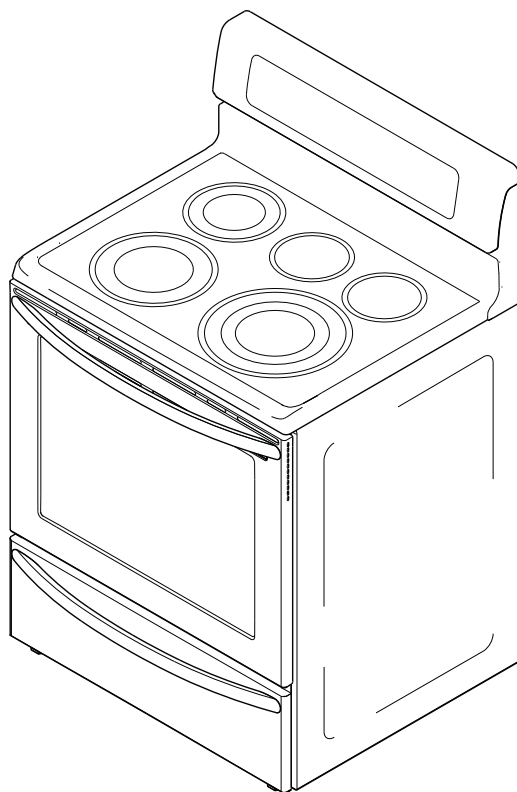
ARCHITECT® SERIES II

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: 1-800-422-1230
or visit our website at www.kitchenaid.com

In Canada, call for assistance, installation and service, call: 1-800-807-6777
or visit our website at www.KitchenAid.ca

Table of Contents/Table des matières.....	2
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Models/Modèles KERS308X

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Table of Contents

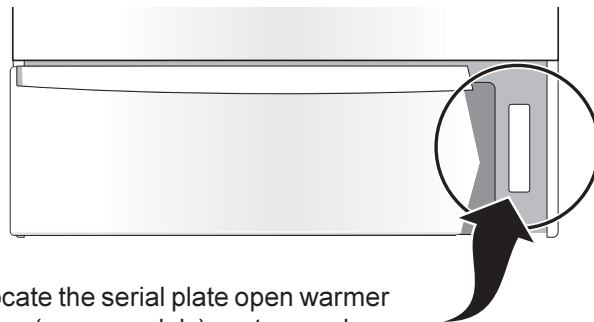
Product Record/Serial Plate Location	2	Setting Delay Start	17
Important Safety Instructions	3-5	Broil	18
Before Setting Oven	6	Convect Bake	19
Removing, replacing & arranging the oven rack	6-7	Convect Broil	19
Before Setting Surface Controls	8	Convect Roast	19
Using proper cookware	8	EasyConvect™ Feature Meats & Baked Goods (some models)	20
Cookware material types	8	Meat Probe	21
About the ceramic glass cooktop	9	Adjusting Oven Temperature	22
Types of cooktop surface elements	9	Operating Oven Light	22
Home canning	9	Restoring Default Settings	22
Setting Surface Controls	10-12	Sabbath Oven Controls	23
Single radiant surface element	10	Setting Warming Drawer Controls	24-25
Dual radiant surface element	10	Setting Warming Drawer	24
Triple radiant surface element	11	Warming drawer recommended settings	25
Warm Zone	12	Self Clean	26-27
Oven Control Functions	13	Care & Cleaning	28-31
Setting Oven Controls	14-23	Cleaning recommendation table	28
Setting clock	14	Cooktop maintenance	29
Setting timer	14	Cooktop cleaning	29
Changing between continuous bake setting or 12-Hour Energy Saving feature	14	Caution for aluminum use	30
Setting silent or audible control mode	15	Replacing oven light	30
Changing temperature display (°F or °C)	15	Removing and replacing the lift-off oven door	31
Control Lock	15	Before You Call - Solutions to common problems	32-34
Setting Bake	16	Assistance or Service	35
Setting Cook Time	17	Appliance Warranty	back cover

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. See bottom of this page for serial plate location.

Model No. _____
 Serial No. _____
 Date of Purchase _____
 Save sales receipt for future reference. _____

Serial Plate Location



To locate the serial plate open warmer drawer (some models) or storage drawer (some models). The serial plate is attached to the lower right oven frame.

Important Safety Instructions

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

Definitions

⚠ This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a **WARNING** or **CAUTION** statement based on the risk type.

⚠ WARNING - indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION - indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements.** Install only per installation instructions provided in the literature package for this range.
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

⚠ WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.

To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower front panel or storage drawer from the range.

For models equipped with a warmer drawer or lower oven, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket installation.



- **Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.**
- Remove the oven door from any unused range if it is to be stored or discarded.
- **Do not attempt to operate the range during a power failure.** If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

⚠ WARNING Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. **DO NOT** allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Storage in or on appliance — flammable materials should not be stored in an oven, near surface units or in the storage drawer, warmer drawer or lower oven. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.

⚠ WARNING Never use your appliance for warming or heating the room.

⚠ CAUTION **DO NOT** leave small children unattended near the appliance. The outside of the range can become very hot to touch and can cause burns or serious injury.

Save these instructions for future reference.

Important Safety Instructions

⚠ WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

⚠ WARNING DO NOT LEAVE CHILDREN ALONE — children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven.

⚠ CAUTION Do not store items of interest to children in the cabinets above a range or on the backguard of the range. Children climbing on the range to reach items could be seriously injured.

⚠ CAUTION DO NOT TOUCH SURFACE HEATING UNITS, OR SURFACE COOKING ELEMENTS, AREAS NEAR THESE SURFACE HEATING UNITS, OR INTERIOR SURFACE OF THE OVEN. Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door window.

⚠ CAUTION Wear proper apparel — loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

⚠ CAUTION DO NOT USE WATER OR FLOUR on grease fires — smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

⚠ CAUTION When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.

⚠ CAUTION Use dry potholders — moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.

⚠ CAUTION Do not heat unopened food containers — buildup of pressure may cause container to burst and result in injury.

Important Safety Notice

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

⚠ WARNING Protective Liners — DO NOT USE ALUMINUM FOIL to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- **Use care when opening oven door, warmer drawer or lower oven door** — Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep oven vent ducts unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of interior oven racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.

Save these instructions for future reference.

Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the surface element unit before turning it on, and turn the element off before removing the pan.
- **Use proper pan size** — This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface elements** — 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 units.
- **Never leave surface elements unattended at high heat settings** — Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Glazed cooking utensils** — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

IMPORTANT INSTRUCTIONS FOR CERAMIC-GLASS COOK TOP MODELS

- **Do not cook on broken cook top**—If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cook top with caution**—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

⚠ CAUTION Before manually cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. The **range may be hot** and can cause burns.

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area around each surface element. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols** — **Always follow the manufacturer's recommended directions for use.** Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean ventilating hoods frequently** — **Grease should not be allowed to accumulate on the hood or filter.** Follow the manufacturer's instructions for cleaning hoods.

IMPORTANT INSTRUCTIONS FOR SELF-CLEANING OVENS

- Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual. Before self-cleaning the oven, remove the oven racks, broil pan, broil pan insert and any cookware, cooking utensils or foods from the oven.
- **Do Not Use Oven Cleaners** — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket** — The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

Save these instructions for future reference.

Before Setting Oven Controls

Oven vent location

The oven vent is located **under the left side of the control panel** (See Fig. 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent.

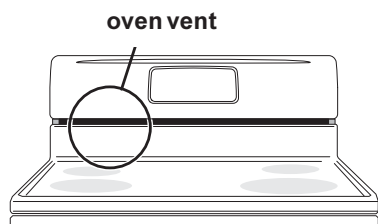


Fig. 1

Removing, replacing and arranging racks

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, oven racks and cooktop will become very hot which can cause burns.

⚠ WARNING Protective Liners — **DO NOT USE ALUMINUM FOIL** to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

Arranging - always arrange the oven racks when the oven is cool (prior to operating the oven).

To remove - pull the rack forward until it stops. Lift up front of rack and slide out.

To replace - fit oven rack onto the rack guides on both sides of oven walls. Tilt the front of oven rack upward and slide the rack back into place. Be sure oven racks are level before using.

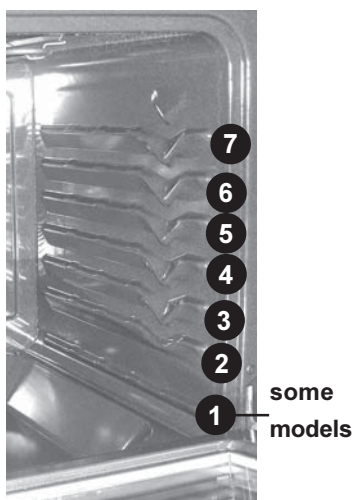


Fig. 2

Recommended oven rack positions by food type:

Food type	Position
Broiling	See broil
Cookies, cakes, pies, biscuits & muffins	4 or 5
Frozen pies, angel food cake, yeast, bread and casseroles	2 or 3
Small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1 or 2

Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food (See Fig. 3).

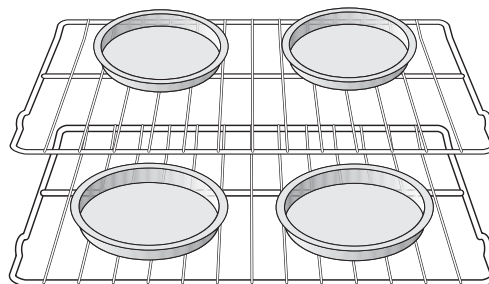


Fig. 3

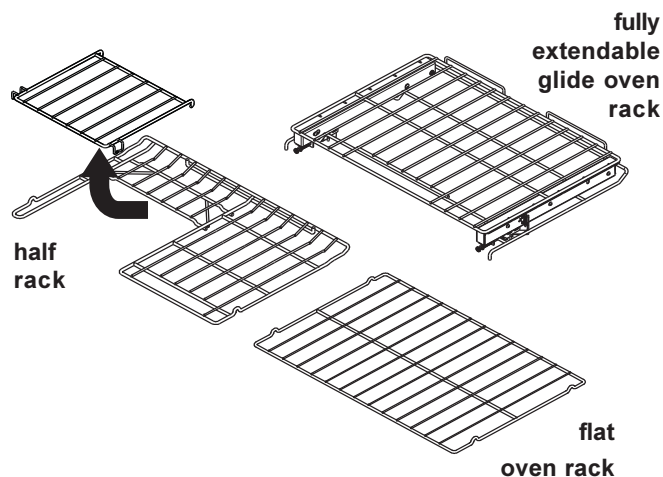
Baking layer cakes with 1 or 2 oven racks

For best results when baking cakes or cookies using 2 oven racks, place cookware on rack positions 2 and 5 for flat racks or 2 for flat and 4 for glide racks. For best results when baking cakes or cookies using a single oven rack, place cookware on rack in positions 3 or 4 for flat racks and positions 2 or 3 for glide racks. (See Fig. 2).

Types of oven racks

The **flat oven rack** (some models) or **glide oven rack** (some models) may be used for most cooking needs. The **half rack** (some models) design comes with a removable section that allows for taller cooking utensils.

⚠ CAUTION REMOVE ALL OVEN RACKS and parts before starting a self-clean cycle. If the oven racks are left in the oven during the self-clean cycle, the glide ability of the gliding racks will be damaged and will cause all oven racks to lose their shiny finish and or turn blue. Remove all oven racks and clean according to instructions provided in the Care & Cleaning section of this manual.



Removing and replacing the glide oven racks

To remove:

Use thumbs to press both left and right spring-loaded release levers in, (See Fig. 1) and pull both the rack straight out slightly. Release thumb levers, and grab both the upper and lower portions of the glide rack while pulling the rack straight out until reaching the stop position. (See Fig. 2). At the stop, lift up front of rack slightly and continue to pull rack away from oven. (See Fig. 3). Be sure to hold on both upper and lower rack portions when removing from or handling rack outside of the the oven - these rack portions move independently and are difficult to handle unless held together.

To replace:

Grasping both upper and lower portions of glide rack, lift and place the rack resting evenly between the oven cavity walls. Tilt the front of the rack upward slightly and slide the rack completely into position. Some force may be necessary to make sure the oven rack has snapped completely back into place.

DO NOT attempt to close the oven door until all the oven racks are properly positioned inside the oven cavity. Be sure the glide oven racks make contact with the vertical rack sensor located at the left rear oven cavity wall.

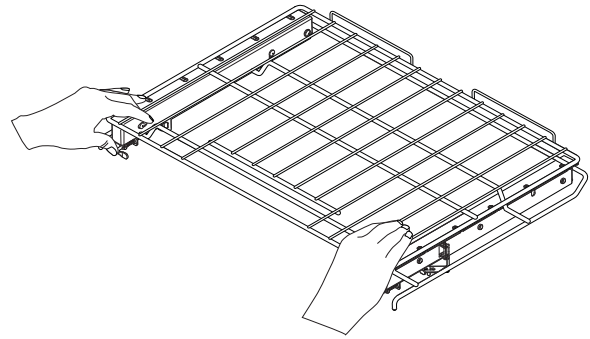


Fig. 1

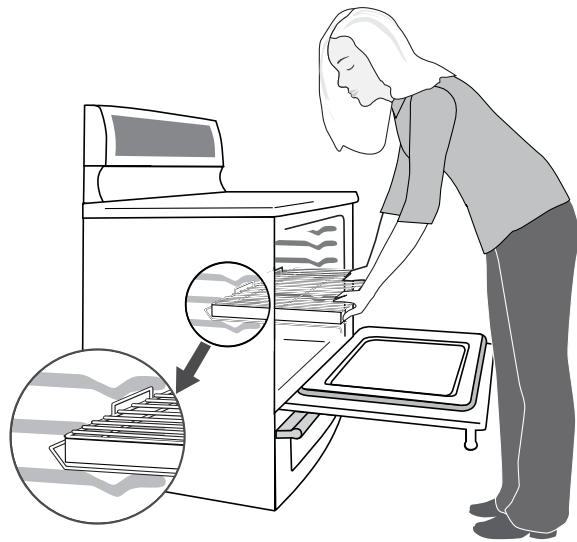


Fig. 2



Fig. 3

Before Setting Surface Controls

Using proper cookware

The size and type of cookware used will influence the radiant element power level setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in both Figs. 1 & 2.

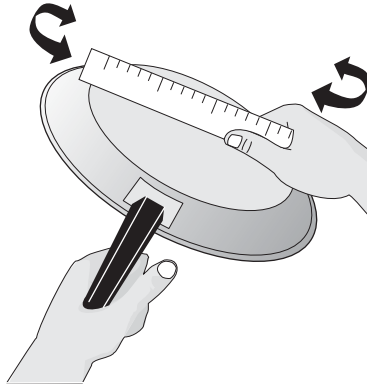
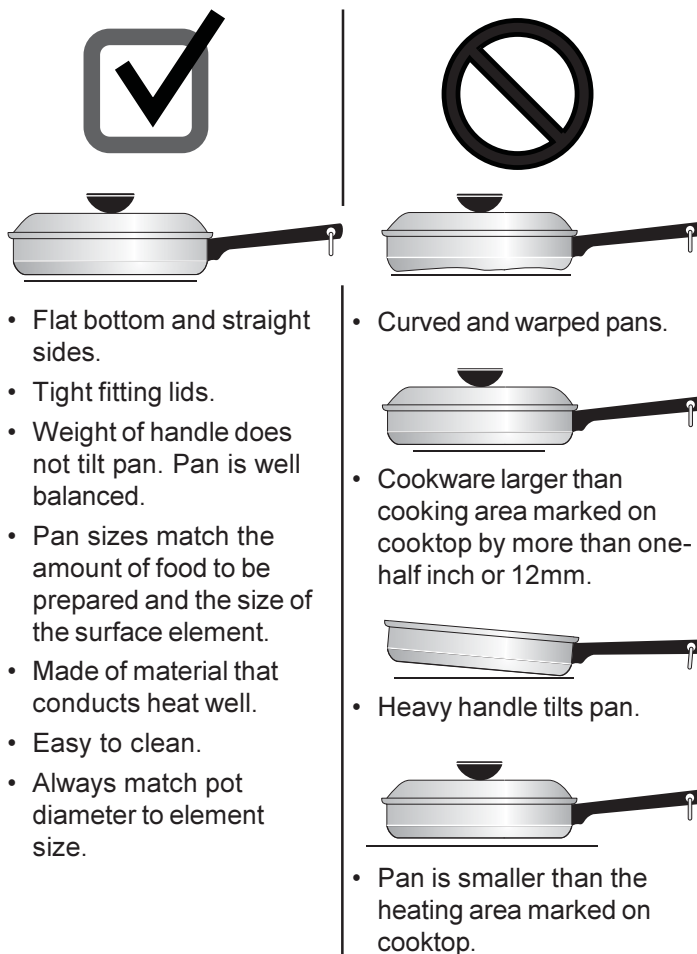


Fig. 1

Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 1). Cookware should have flat bottoms that make good contact with the entire surface heating element (See Fig. 2). For more detailed information about the ceramic cooktop see Cooktop maintenance and Cooktop cleaning in the Care & Cleaning section.



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.

- Curved and warped pans.
- Cookware larger than cooking area marked on cooktop by more than one-half inch or 12mm.
- Heavy handle tilts pan.
- Pan is smaller than the heating area marked on cooktop.

Fig. 2

Cookware material types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

Copper - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum).

Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

Cast Iron - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

Glass - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

Important note:

Do not place empty aluminum, glass or porcelain-enamel coated cookware on the ceramic cooktop! The melting point of cookware made with these materials may be reached quickly especially if left empty and they may bond to the ceramic cooktop. If the cookware melts it will damage the cooktop! Be sure to follow all the cookware manufacturer's suggestions when using any type of cookware on the ceramic cooktop.

Before Setting Surface Controls

About the ceramic glass cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design on the ceramic cooktop outlines the area of the surface element underneath. Be sure to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used.

The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that spreads to areas beyond the surface elements. These surrounding areas may become hot enough to cause burns.

About the radiant surface elements

As the element temperature rises gradually and evenly, it will glow red. It maintains it's selected heat setting by cycling ON and OFF, but retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn OFF the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

⚠ CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

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

⚠ CAUTION Do not allow aluminum foil, empty glass/porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

Hot Surface indicator light

The **Hot Surface** indicator light is located on each Electronic Surface Element control and will glow when the surface cooking area heats up. It will remain on until the cooktop element has cooled to a MODERATE level.

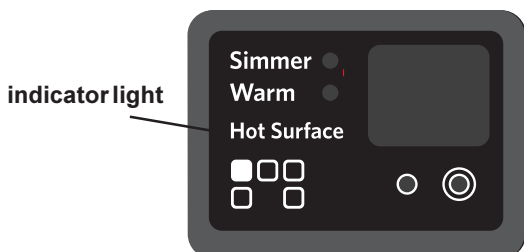


Fig. 1

Types of cooktop surface elements

The **single** radiant element or elements will have one round outline pattern shown on the cooktop. The **Warm Zone** feature located on the center rear area of the cooktop uses one round outline and is designed to keep food warm only.

The **dual** radiant element (some models) allows the user to set the smaller inner portion as a single element or both inner and outer portions may be set to heat together (See Fig. 2).

The **triple** radiant element allows the user to set the smaller inner portion as a single element, both inner and middle portions or set all three portions to heat together (See Fig. 2).

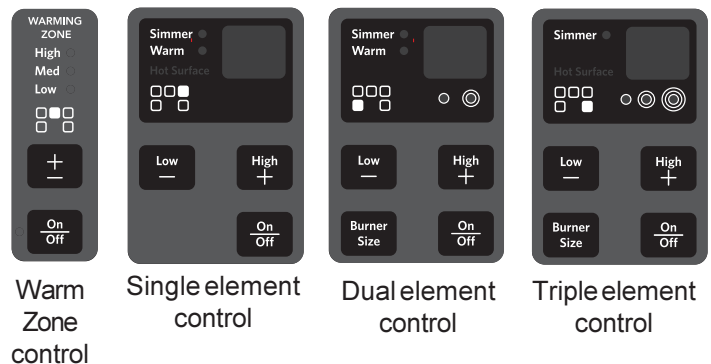


Fig. 2

Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only quality flat bottom canners when home canning. Use a straightedge to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat seating when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- NEVER place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This will cause uneven heating results and may cause the ceramic cooktop to fracture.

Setting Surface Controls

⚠ CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

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

⚠ CAUTION Do not allow aluminum foil, empty glass/porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

Single radiant surface elements

To operate a single radiant element:

1. Place correctly sized cookware on single radiant surface element.
2. Press the **On/Off** keypad on the Electronic Surface Element control until tone sounds. If no heat setting is selected within 6 seconds of pressing the **On/Off** keypad the control will turn off.
3. Press the **High/+** keypad to start at the Hi setting and then press **Low/—** to scroll down to desired heat setting, or press the **Low/—** keypad to start at the Lo setting and press **High/+** to scroll up to the desired heat setting (Fig 1).
4. When cooking is complete, press the **On/Off** keypad to turn the radiant surface element OFF before removing the cookware.

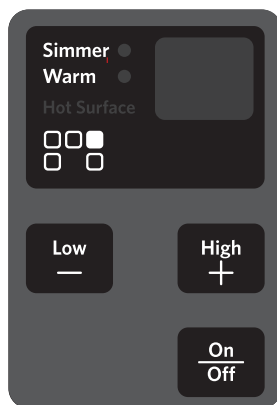


Fig. 1

Dual radiant surface element

To operate a dual radiant element:

1. Place correctly sized cookware on dual radiant surface element.
2. Press the **On/Off** keypad on the Electronic Surface Element control until tone sounds. If no heat setting is selected within 6 seconds of pressing the **On/Off** keypad the control will turn off.
3. Press the **High/+** keypad to start at the Hi setting and then press **Low/—** to scroll down to desired heat setting, or press the **Low/—** keypad to start at the Lo setting and press **High/+** to scroll up to the desired heat setting.
4. Press the **Burner Size** keypad to toggle between one (Fig. 2) or two (Fig. 3) elements.
5. When cooking is complete, press the **On/Off** keypad to turn the radiant surface element OFF before removing the cookware.

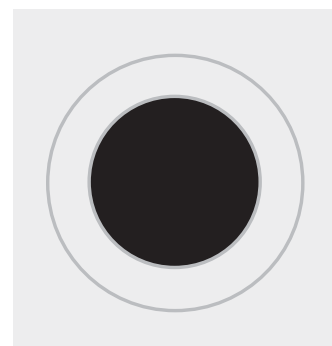


Fig. 2
Heating with inner
(small) element only

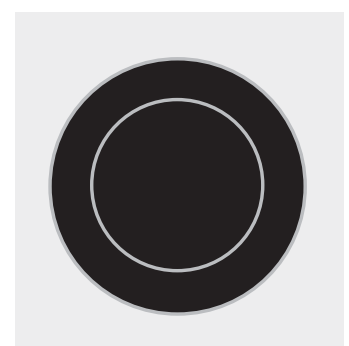
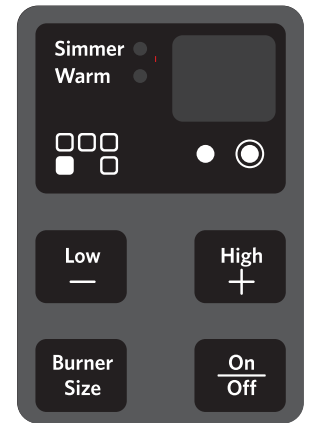


Fig. 3
Heating with both
elements

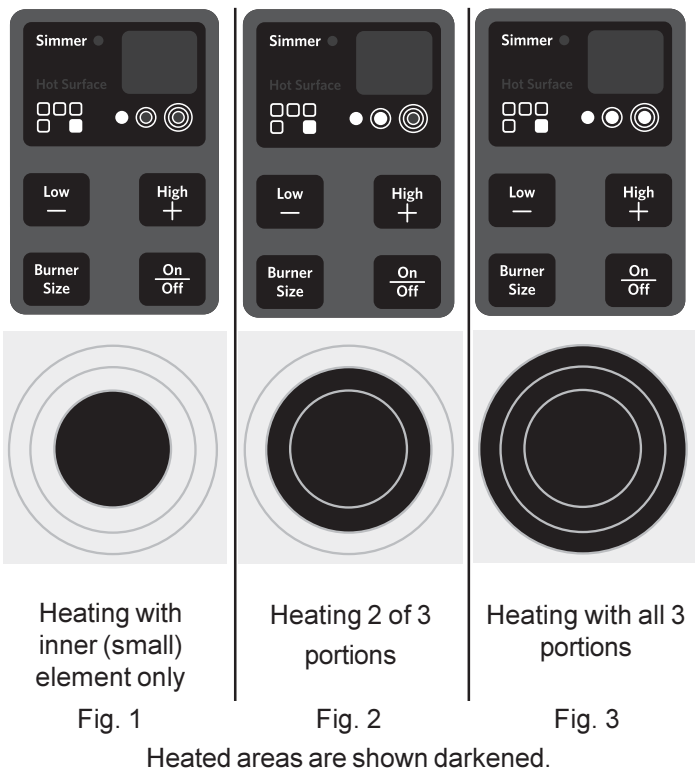
Heated areas are shown darkened.

Setting Surface Controls

Triple radiant surface element

To operate a triple radiant element:

1. Place correctly sized cookware on triple radiant surface element.
2. Press the **On/Off** keypad on the Electronic Surface Element control until tone sounds. If no temperature setting is selected within 6 seconds of pressing the **On/Off** keypad the control will turn off.
3. Press the **High/+** keypad to start at the Hi setting and then press **Low/—** to scroll down to desired heat setting, or press the **Low/—** keypad to start at the Lo setting and press **High/+** to scroll up to the desired heat setting.
4. Press the **Burner Size** keypad to toggle between one (Fig. 1), two (Fig. 2) or three elements (Fig. 3).
5. When cooking is complete, press the **On/Off** keypad to turn the radiant surface element OFF before removing the cookware.



Radiant surface element settings

The size and type of utensil used, and the amount and type of food being cooked will influence the surface element power level setting needed for best cooking results.

The suggested settings found in Fig. 4 below are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Suggested settings for single, dual and triple radiant surface elements table

Settings	Type of cooking
High (90 - HI)	Start most foods, bring water to a boil, pan broiling
Medium high (60 - 85)	Continue a rapid boil, fry, deep fat fry
Medium (30 - 55)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
Simmer (20 - 28)	Keep foods cooking, poach, stew
Low (LO - 18)	Keep warm, melt, simmer

Fig. 4

Important notes:

- A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
- For efficient cooking, turn OFF the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- Each surface element provides a constant amount of heat at each setting. Refer to the Suggested radiant surface element settings table for suggested power level settings.
- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- Radiant elements have a limiter that allows the radiant heating element to cycle ON and OFF, even at the HI setting. This helps prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.

Setting Surface Controls

Warm Zone (some models)

- ⚠ CAUTION** Unlike other radiant surface elements, the Warm Zone will not glow red when it is HOT. The glass surface may still be hot and burns can occur if the glass surface is touched before it has cooled sufficiently.
- ⚠ CAUTION** Always use potholders or oven mitts when removing food from the Warm Zone as cookware and plates will be hot.
- ⚠ CAUTION** Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.
- ⚠ CAUTION** Do not allow aluminum foil, empty glass/porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

The purpose of the Warm Zone is to keep hot cooked foods at serving temperature. Use the Warm Zone feature (See Fig. 1) to keep cooked foods hot such as; vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates.



Fig. 1

Always start with hot food. Do not heat cold food with the Warm Zone. All food placed on the Warm Zone should be covered with a lid to maintain quality.

For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Use only dishware, utensils and cookware recommended for oven and cooktop use on the Warm Zone.

Setting Warm Zone control:

1. Press the **On/Off** keypad. If no heat setting is selected within 6 seconds of pressing the **On/Off** keypad the control will turn off.
2. Press the **+/-** keypad to scroll between High, Medium and Low settings. (See Fig. 2).
3. When ready to serve, press the **On/Off** keypad to turn the Warm Zone control OFF.

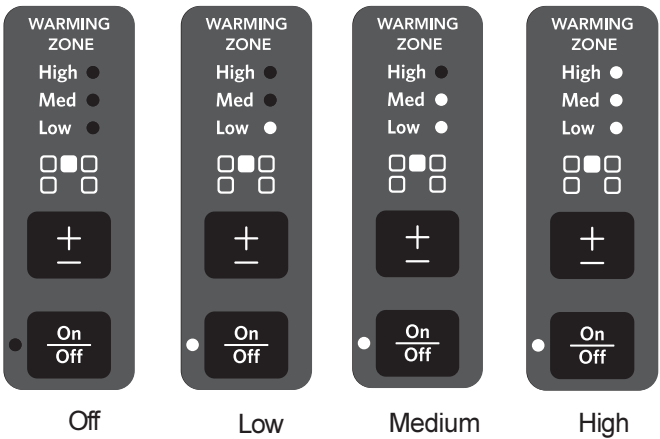


Fig. 2

Heat level selection - Refer to the Warm Zone recommended food settings (See Fig. 3). If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

Warm Zone recommended food settings

Food Item	Heating Level
Breads/Pastries	Low
Casseroles	Low
Dinner Plates with Food	Low
Eggs	Low
Gravies	Low
Meats	Med (Medium)
Sauces	Med (Medium)
Soups (cream)	Med (Medium)
Stews	Med (Medium)
Vegetables	Med (Medium)
Fried Foods	High
Hot Beverages	High
Soups (liquid)	High

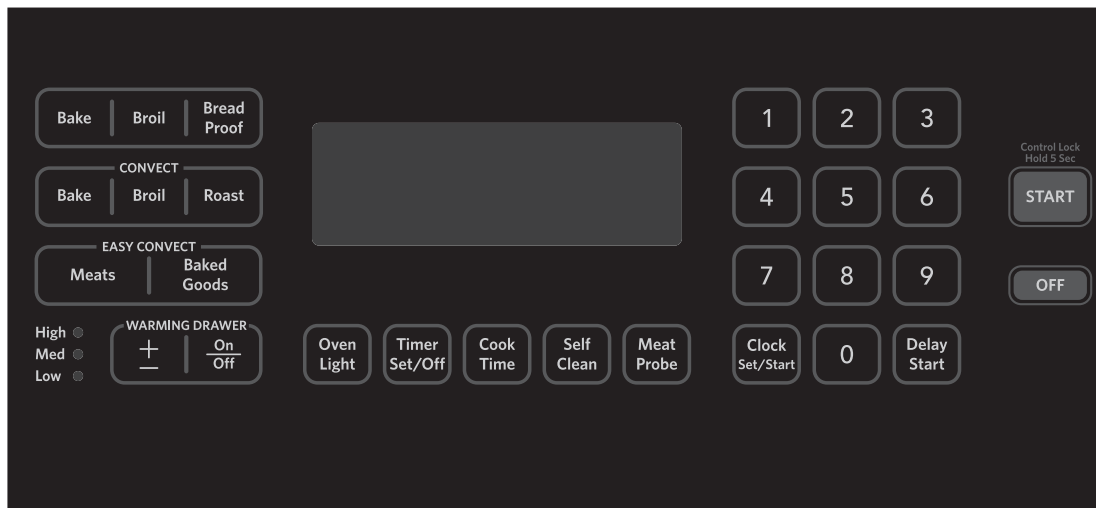
Fig. 3

Important notes:

- The Warm Zone heat level may be adjusted at any time when the Warm Zone is turned ON.
- Use only plates, utensils and cookware recommended for oven and ceramic cooktop use. Do not use plastic wrap or aluminum foil to cover food. Plastic or aluminum foil can melt onto the cooktop.

Oven Control Functions

For satisfactory use of your oven, become familiar with the various keypad functions and features of the oven.



Bake

Use to enter a normal Bake function.

Broil

Use to select variable Broil function.

Bread Proof

Use to set oven for proofing bread.

Convect Bake

Use to select Convect Bake function.

Convect Broil

Use to select Convect Broil function.

Convect Roast

Use to select the Convect Roast function.

EasyConvect™ Feature Meats

Use to select EasyConvect™ Feature Meats.

EasyConvect™ Feature Baked Goods

Use to select EasyConvect™ Feature Baked Goods.

Warming Drawer

Use to set Warming Drawer heat level.

Oven Light

Use to turn the oven light ON and OFF.

Timer Set/Off

Use to set or cancel Timer.

Cook Time

Use to enter the length of cook time needed.

Self Clean

Use to set a 2-4 hour self-clean cycle.

Meat Probe

Use to program Meat Probe.

Clock Set/Start

Use to set the time of day.

0-9 number keypads

Use to enter temperature and times.

Delay Start

Use with various oven functions to program a delay start time or delay start self-cleaning cycle.

START

Use to start all oven functions except oven light. Use to activate or cancel **Control Lock**.

OFF

Use to cancel any oven mode previously entered except clock and timer. Press OFF to stop cooking.

Minimum & maximum control settings

All of the features listed have minimum and maximum time and temperature settings that may be entered into the control. An entry acceptance beep will sound each time a control pad is touched (the Control Lock pad is delayed by 5 seconds).

An entry error tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

Feature	Min. temp. /time	Max. temp. /time
Preheat	170°F / 77°C	550°F / 288°C
Bake	170°F / 77°C	550°F / 288°C
Broil	400°F / 205°C	550°F / 288°C
Timer	1 Min.	11 Hrs. 59 Mins.
Cook Time	1 Min.	11 Hrs. 59 Mins.
Self Clean	2 hours	4 hours
Convect Bake	300°F / 149°C	550°F / 288°C
Convect Broil	300°F / 149°C	550°F / 288°C
Convect Roast	300°F / 149°C	550°F / 288°C
EasyConvect Meats	300°F / 149°C	550°F / 288°C
EasyConvect Baked Goods	300°F / 149°C	550°F / 288°C
Delay Start 12 Hr	1:00	12:59
Delay Start 24 Hr	0:00	23:59

Setting Oven Controls

Setting Clock

When the appliance is first powered up, 12:00 will flash in the display (See Fig. 1). The time of day must first be set before operating the oven.



Fig. 1

Example — To set the clock to 1:30:

1. Press **Clock Set/Start** keypad.
2. Enter **1 3 0** using numeric keypads.
3. Press **START**.

Important note:

The clock cannot be changed when a Cook Time or Delay Start feature is active.

Setting Timer

The minute timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from 1 minute up to 11 hours and 59 minutes.

Example — To set the timer for 5 minutes:

1. Press **Timer Set/Off** keypad.
2. Enter **5** using numeric keypad.
3. Press **START** keypad to start timer.

To cancel the timer when active press **Timer Set/Off** keypad again.

Important notes:

- The timer does not start or stop the cooking process. It serves as an extra minute timer in the kitchen that will beep when the set time has run out. The timer may be used alone or while using any of the other oven functions.
- The timer will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.
- When the timer is active during a cooking process, the minute timer will show in the display. To view the information of any other active oven function, press the keypad once for the other function to view the status.

Setting 12 or 24 hour display mode

The clock display mode allows you to choose between 12 or 24 hr modes. The factory preset clock display mode is 12 hours.

Example — To set 12 or 24 hour display mode:

1. Press and hold **Clock Set/Start** keypad for 6 seconds.
2. Press **Self Clean** keypad to toggle between 12 Hr day or 24 Hr day display modes (See Figs. 2 & 3).
3. Press **START** to accept choice.

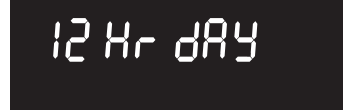


Fig. 2



Fig. 3

Changing between continuous bake setting or 12-Hour Energy Saving feature

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 12 hours. The control may be programmed to override this feature to continuously bake.

Example — To change between continuous bake or 12-Hour Energy saving feature:

1. Press and hold **Timer Set/Off** keypad for 6 seconds.
2. Press **Self Clean** to toggle between 12 Hour OFF (Fig. 4) or Stay On (Fig. 5) feature.
3. Press **START** to accept choice.

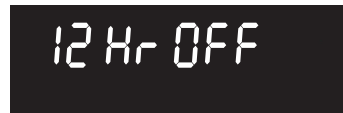


Fig. 4

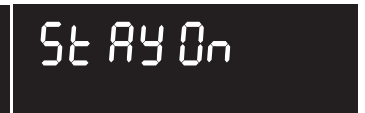


Fig. 5

Setting Oven Controls

Changing oven temperature display

The oven control is preset to display °F (Fahrenheit) when shipped from the factory. The control can be changed to display either Fahrenheit or Celsius.

Example — To change the temperature to display °C (Celsius) or °F (Fahrenheit):

1. Press and hold **Broil** keypad for 6 seconds.
2. Press **Self Clean** keypad to toggle between Fahrenheit (F) or Celsius (C) temperature display modes (Figs. 1 & 2).
3. Press **START** to accept choice.

Important note:

The oven temperature display cannot be modified if Bake or Self Clean is active.



Fig. 1



Fig. 2

Setting silent or audible control mode

Silent mode allows the oven control to operate without audible tones. The control may be programmed for silent operation and later returned to operating with all the normal audible tones.

Example — To set for silent or audible mode:

1. Press and hold **Delay Start** keypad for 6 seconds.
2. Press **Self Clean** keypad to toggle between beep on or beep off. (See Figs. 3 & 4).
3. Press **START** to accept choice.



Fig. 3



Fig. 4

Setting Control Lock

Control Lock
Hold 5 Sec

The control may be programmed to lock the oven control keypads.

To activate the Control Lock feature:

1. Press and hold **START** until you hear a tone indicating Control Lock has been activated.
2. **Loc** will appear in the display (See Fig. 5).



Fig. 5

To cancel the Control Lock feature:

1. Press and hold **START** until you hear a tone indicating Control Lock has been deactivated.
2. When the **Loc** message is no longer displayed, the oven control keypads will be available for use.

Important note:

If a control keypad is pressed when Control Lock is active, the control may triple beep indicating the keypad action is not available when the Control Lock feature is active.

Setting Oven Controls

Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures. A reminder tone will sound indicating when the set Bake temperature is reached and to place the food in the oven.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks and cooktop will become very hot which can cause burns.

Example — To set Bake with default oven temperature of 350°F:

1. Press **Bake** keypad.
2. Press **START**.

To cancel bake at anytime press **OFF**.

Example — To set Bake for oven temperature of 425°F:

1. Press **Bake** keypad.
2. Enter **4 2 5** using numeric keypads.
3. Press **START**.

To cancel Bake at anytime press **OFF**.

Important notes:

- The oven will bake no longer than 12 hours. If you wish to continuously bake, see Changing between continuous bake setting or 12-Hour Energy Saving feature for detailed information.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

Bread Proof

This range has a Bread Proof feature for preparing bread dough. The recommended length of time to keep the bread dough in the oven is about 45-60 minutes. Be sure however to follow the recipe's recommended times.

Since the bread dough will nearly double in volume be sure to place the prepared dough in a large bowl and arrange the oven racks to allow for this increase in size.

To activate Bread Proof feature:

1. Place dough in the oven.
2. Press the **Bread Proof** keypad. The convection fan will turn and the oven temperature will reach 100°F. (See Fig. 1).

To cancel Bread Proof at anytime press **OFF**.



Fig. 1

Setting Oven Controls

Setting Cook Time

Use Cook Time to program the oven control to automatically turn the oven function off after a desired length of time.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example — To program oven to Bake with oven default temperature of 350°F and to shut-off after 30 minutes:

1. Press **Cook Time** keypad.
2. Enter **3 0** using numeric keypads.
3. Press **START** to accept.
4. Press **Bake** keypad.
5. Press **START**.

When the programmed cook time runs out:

1. **END** will appear in the display window and the oven will shut-off automatically (See Fig. 1).
2. The oven control will provide a beep 3 times every 30 seconds as a reminder until **OFF** keypad is pressed.



Fig. 1

Important notes:

- The Cook Time feature may be set with Bake, Convection Bake and Convection Roast, Preheat, EasyConvection™ Feature Meats and Baked Goods. Cook Time or Delay Start will not operate with the Broil function.
- The maximum default Cook Time setting is 11 hours and 59 minutes.
- After the Cook Time feature has been activated, press the **Cook Time** keypad to display any cook time remaining.

Setting Delay Start

Delay Start sets a delayed starting time to oven cooking or cleaning functions. Prior to setting a delay start, be sure the time of day is set correctly.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example — To program oven for a delayed start beginning at 5:30 and to shut-off automatically after 50 minutes and for baking at 375 F:

1. Press **Cook Time** keypad.
2. Enter **5 0** using numeric keypads.
3. Press **START** to accept.
4. Press **Delay Start** keypad.
5. Enter **5 3 0** using numeric keypads.
6. Press **START** to accept.
7. Press **Bake** keypad.
8. Enter **3 7 5** using numeric keypads.
9. Press **START**.

When the programmed cook time runs out:

1. **END** will appear in the display window and the oven will shut-off automatically (See Fig. 1).
2. The oven control will provide a beep 3 times every 30 seconds as a reminder until **OFF** keypad is pressed.

Important notes:

- Delay Start may be set using a 24 hour clock. See Setting 12 or 24 hour display modes for more information.
- The Delay Start feature may be used with the Convection Bake, Convection Roast, EasyConvection™ Feature Meats and Baked Goods cooking functions and Self Clean. Delay Start or Cook Time will not operate with the Broil function.

Setting Oven Controls

Broil

Use the broil function to cook meats that require direct exposure to radiant heat for optimum browning results. The Broil feature is factory preset to broil at 550°F. The Broil function temperature may be set at any temperature between 400°F (205°C) and 550°F (288°C).

Be aware that the suggested broil settings table (Fig. 3) are recommendations only. Increase or decrease broiling times, or move to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

Example — To set Broil with the default broil oven temperature of 550°F:

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 5 minutes before adding food.
2. Position cookware in oven. **Open oven door** to the broil stop position (**See Fig 2**).
3. Press **Broil** keypad.
4. Press **START**.
5. Broil on one side until food is browned; turn and broil on other side.
6. When finished broiling press **OFF**.

To cancel Broil at anytime press **OFF**.

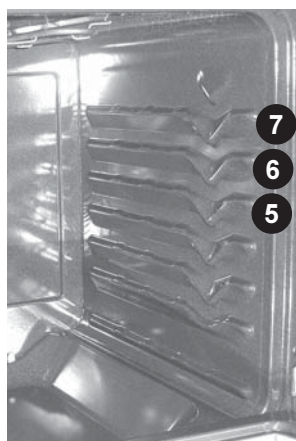


Fig. 1

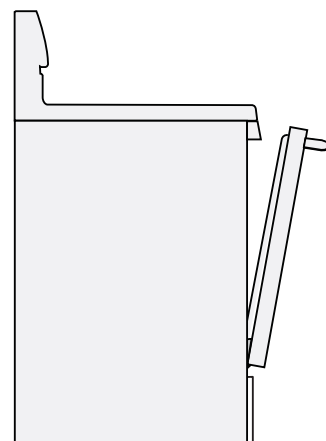


Fig. 2

⚠ WARNING Should an oven fire occur, close the oven door and turn the oven OFF. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, exterior, oven racks and cooktop will become very hot which can cause burns

Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a quality broil pan along with a broil pan insert. A broil pan is designed to drain the fat from the food, help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- Cook Time or Delay Start will not operate with the Broil function.

Suggested broil settings table (electric oven)

Food	Rack position (See Fig. 1)	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak 1" thick	6th or 7th*	550°F	6	4	Medium
Steak 1" thick	6th or 7th*	550°F	7	5	Medium-well
Steak 1" thick	6th or 7th*	550°F	8	7	Well
Pork chops 3/4" thick	6th	550°F	8	6	Well
Chicken-bone in	5th	450°F	20	10	Well
Chicken-boneless	6th	450°F	8	6	Well
Fish	6th	550°F	- as directed -		Well
Shrimp	5th	550°F	- as directed -		Well
Hamburger 1" thick	7th*	550°F	9	7	Medium
Hamburger 1" thick	6th	550°F	10	8	Well

Fig. 3

*Use the offset rack only in rack position 7.

Setting Oven Controls

Convection Features

Benefits of convection baking

- Foods may cook up to 25 to 30% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.

Convection functions use a fan to circulate the oven's heat uniformly and continuously around the oven (See Fig. 1). This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two oven racks at the same time.

Suggestions for convection features:

- For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads.
- Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.
- When using 2 oven racks at the same time, place in positions 2 and 4 for best results (See Fig. 1).

Convect Bake

Heated air flows around the food from all sides, sealing in juices and flavors. Breads and pastry brown more evenly.

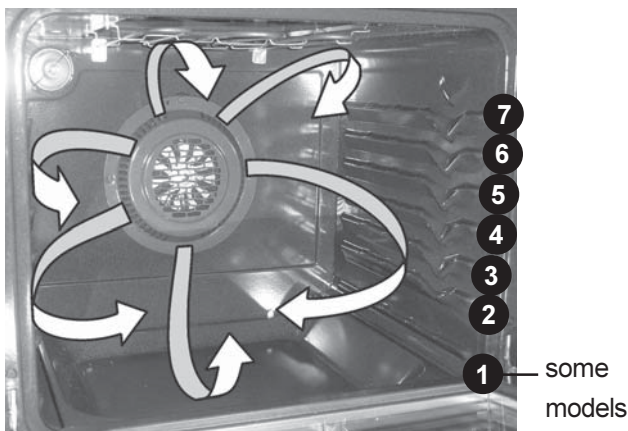
Most foods baked in a standard oven will cook faster and more evenly with the convection feature.

Convect Bake may be set for any oven temperature between 300°F (149°C) to 550°F (288°C).

Example — To set Convect Bake with a default oven set temperature of 350°F:

1. Press **Convect Bake** keypad.
2. Press **START**.

To cancel Convect Bake at anytime press **OFF**.



Air movement using convection

Fig. 1

Convect Broil

Use the convect broil feature to cook thicker cuts of meats that require direct exposure to radiant heat and the convection fan for optimum browning results.

The Convect Broil function temperature may be set at any temperature between 400°F (205°C) and 550°F (288°C).

Be sure to carefully follow all the recommended broil pan and insert instructions and the directions for placing the oven racks as provided in the "Broil" section.

Example — To set Convect Broil with the default broil oven temperature of 550°F:

1. Press **Convect Broil** keypad.
 2. Press **START**.
 3. Close the oven door when using Convect Broil.
- To cancel Convect Broil at anytime press **OFF**.

Convect Roast

Meats cooked with Convect Roast function will be juicier and poultry will be crisp on the outside while staying tender and moist on the inside.

Convect Roast may be set for any oven temperature between 300°F (149°C) to 550°F (288°C).

Suggestions for Convect Roast:

- Preheating is not necessary when roasting foods using Convect Roast.
- Since Convect Roast cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe (check the food at this time). If necessary, increase cook time until the desired doneness is obtained.
- Do not cover foods when dry roasting - this will prevent the meat from browning properly.

Example — To set Convect Roast with a default oven set temperature of 350°F:

1. Press **Convect Roast** keypad.
2. Press **START**.

To cancel Convect Roast at anytime press **OFF**.

Important notes:

- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.
- When using convection bake cook time reductions may vary depending on the amount and type of food being cooked.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

Setting Oven Controls

EasyConvect™ Feature Meats and Baked Goods

The EasyConvect™ Feature Meats and Baked Goods functions allow the conversion of a standard meat roasting or baked good recipe for convection baking. These controls use the normal recipe settings and adjust to a lower temperature for convection baking. After the preheat temperature is reached the oven set converted (reduced) temperature will be displayed.

EasyConvect™ Feature Meats and Baked Goods are designed to give optimum cooking performance when preparing roasts and baked goods by providing a gentle cycling of heat giving cakes more volume and allowing roasts to brown more evenly.

If using either EasyConvect™ Feature Meats or Baked Goods with a Cook Time or a Delay Start setting, the oven will display CF when the bake time is 75% complete as a reminder to check the food and then sound 1 long beep at regular intervals until the set cook time has finished. (See Fig. 1).



Fig. 1

Example — To set EasyConvect Meats:

1. Press **EasyConvect Meats** keypad.
2. Enter the recipe temperature using the numeric keypad.
3. Press **START** and the oven set temperature adjustment will appear in the display (for example; if 400° F is entered, 375 will appear).

To cancel **EasyConvect Meats** at anytime press **OFF**.

Example — To set EasyConvect Baked Goods:

1. Press **EasyConvect Baked Goods** keypad.
2. Enter the recipe temperature using the numeric keypad.
3. Press **START** and the oven set temperature adjustment will appear in the display (for example; if 400° F is entered, 375 will appear).

To cancel **EasyConvect Baked Goods** at anytime press **OFF**.

EasyConvect™ Feature may also be used with **Cook Time**.

Example — To add Cook Time to EasyConvect Meats or Baked Goods function using default oven set temperature:

1. Press **Cook Time**.
2. Enter **3 0** (for 30 minutes).
3. Press **Start**.
4. Press **EasyConvect Meats** or **Baked Goods**.
5. Press **Start** (or enter another set temperature then press **Start**).
6. Press **EasyConvect**.

To cancel EasyConvect at anytime press **OFF**.

Important notes:

- If the oven door is opened when any convection function is active, the convection fan will **stop rotating** until the oven door is closed.
- When using either EasyConvect™ Feature Meats or Baked Goods bake time reductions may vary depending on the oven set temperature.
- The minimum amount of Cook Time that may be entered using the EasyConvect™ Feature Meats and Baked Goods function is 20 minutes.

Meat Probe

When cooking meat such as roasts, hams or poultry, use the meat probe function to check the internal temperature without any guesswork. For some foods, especially poultry and roasts, testing the internal temperature is the best method to insure properly cooked meats.

Proper meat probe placement

- Always insert meat probe so that the probe tip rests in the center of the thickest part of meat. Do not allow meat probe to touch bone, fat, gristle or cookware.
- For bone-in ham or lamb, insert meat probe into the center of lowest large muscle or joint. For dishes such as meat loaf or casseroles, insert meat probe into center of food. To find center of the food visually measure using probe as a guide (See Fig. 2). When cooking fish, insert meat probe just above the gill.
- For whole poultry or turkey, insert meat probe into the thickest part of inner thigh, below the leg (See Fig. 3).

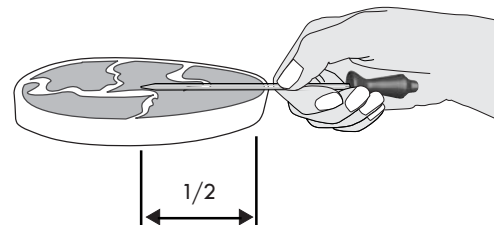


Fig.2

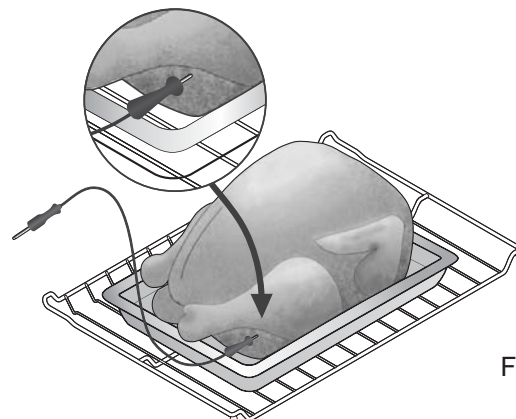


Fig. 3

Setting Oven Controls

To set meat probe:

1. Prepare the food and properly insert the temperature probe into the food. **DO NOT PREHEAT** or start cooking before inserting the meat probe. The probe should be inserted into the food and receptacle while the oven is still cool.
2. Place the prepared food on the desired oven rack position and slide into the oven.
3. Plug the meat probe into the probe receptacle located on the left front oven cavity side (See Fig. 1 for location of probe receptacle).
4. The oven control detects if the meat probe is correctly plugged in to receptacle and when recognized will illuminate the  icon in the oven control display.
5. To set the target temperature press Meat Probe keypad once then enter the desired target internal temperature using the numeric key pads (default setting is 170°F/77°C)†. Press **START** to accept the meat probe target temperature. Close the oven door.
6. Set the oven control for Bake, Conv Bake or Conv Roast and the desired oven temperature. You may use the meat probe with some other baking features, but the meat probe cannot be set with Broil or Self Clean.
7. While cooking, the actual meat probe temperature will display by default. To view the target temperature press the Meat Probe keypad once. After 6 seconds the display will return to the actual meat probe temperature. If the target temperature needs to be changed during the cooking process, press the Meat Probe keypad once and use the numeric keypads to adjust the target temperature. Press the **START** key to accept any change.
8. The oven control will beep three times and turn off when the internal target temperature is reached. Instructions for changing how the oven reacts after reaching the internal target temperature may be found later in this section.

Press **OFF** to cancel cooking at any time.

Important notes:

- Use **ONLY** the meat probe supplied with appliance. Using any other probe or device may damage the appliance and the meat probe receptacle.
- Never leave or store meat probe inside oven.
- Handle the meat probe carefully when inserting and removing from food or probe receptacle. Do not use tongs to pull on meat probe cable or to insert or remove from food or receptacle.
- Defrost food completely before inserting meat probe to avoid damaging probe.
- To avoid possibility of burns, after cooking carefully unplug meat probe using a pot holder to protect hands.
- Changing how the oven reacts after reaching the target temperature must be done before starting the cooking process.

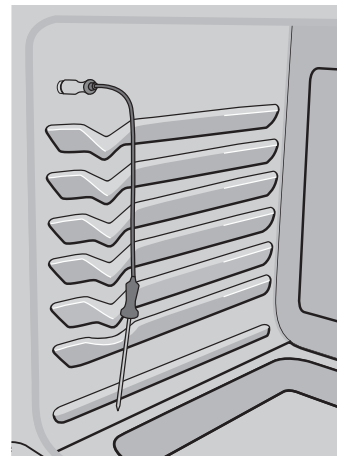


Fig. 1

To set the oven to continue cooking after reaching the probe target temperature:

1. Press **Meat Probe** keypad and hold for 6 seconds.
2. Press **Self Clean** keypad and toggle until the “Continu” message appears (Fig. 2) then press **START** to accept.

To set the oven to cancel cooking after reaching the probe target temperature:

1. Press **Meat Probe** keypad and hold for 6 seconds.
2. Press **Self Clean** keypad and toggle until “CANCEL” message appears (Fig. 3) then press **START** to accept.



Fig. 2



Fig. 3

† The U.S. Department of Agriculture states, “Rare fresh beef is popular, but you should know that cooking it to only 140°F/60°C means some food poisoning organisms may survive.” (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.)

The lowest temperature recommended by the USDA is 145°F/63°C for medium rare fresh beef.

Setting Oven Controls

Adjusting Oven Temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you may adjust the control so the oven cooks hotter or cooler than the oven temperature displayed.

The oven temperature may be increased as much as +35°F (+19°C) or decreased -35°F (-19°C) from the factory calibrated settings.

Example — To increase (+) or decrease (-) the oven temperature by 20°F:

1. Press and hold **Bake** keypad until the control provides the 2nd audible tone (about 6 seconds).
2. Enter **2 0** using numeric keypad.
3. Press **Self Clean** keypad to toggle between plus (+) if increasing temperature or minus (-) if decreasing the temperature. These symbols will show in the display.
4. Press **START** to accept change.

Important notes:

- Oven temperature adjustments made will not change the Broil or Self Clean function temperatures.
- If the temperature shows an adjustment of -20°F, and a +20°F adjustment is needed, you can toggle between the minus (-) or plus (+) in the display when pressing Self Clean keypad (See step 3).
- **DO NOT USE** oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40°F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control has been set to display °C (Celsius) temperatures. Maximum and minimum settings for Celsius are plus (+) or minus (-) 19°C respectively.

Operating Oven Light

The interior oven light will automatically turn ON when the oven door is opened.

Press **Oven Light** to turn the interior oven light ON and OFF whenever the oven door is closed. Note that the oven light will not work during a Self Clean cycle.

The interior oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use.

To replace the interior oven light, see **Replacing oven light** in the Care & Cleaning section.

Restoring Default Settings

Important note:

Restoring your default settings will reset all recipes and other adjustments to factory settings. These include 12 or 24 hour display, continuous bake or 12-Hour Energy Savings mode, silent or audible control mode, Fahrenheit or Celsius temperature display and any oven temperature adjustment settings that have been made.

1. Press and hold the **7** keypad until the first single tone sounds (6 seconds).
2. After the first tone press **START** once.

Setting Oven Controls

Sabbath Feature (for use on the Jewish Sabbath & Holidays)



For further assistance, guidelines for proper usage and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

The **Cook Time** and **Delay Start** keypads are used to set the Sabbath feature. The Sabbath feature may only be used after the Bake function is active.

Once the oven is properly set using the **Bake** function and the Sabbath mode is active, the oven will remain continuously ON until the Sabbath feature is cancelled. The Sabbath feature will override the factory preset 12-Hour Energy Saving feature and start the continuous bake mode.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example — To program the oven to Bake at default oven temperature of 350°F and activate the Sabbath feature:

1. Be sure the clock is set with the correct time of day.
2. Arrange oven racks, place cookware in oven and close oven door.
3. Press **Bake** keypad.
4. Press **START**.
5. If Cook Time or Delay Start are not needed, **skip this step and continue to step 6**. If a Cook Time or Delay Start are desired enter the times at this point. Refer to the Cook Time and Delay Start sections for detailed instructions.
6. Press and hold both **Cook Time** and **Delay Start** keypads simultaneously for about 3 seconds to set the Sabbath feature. The control will provide an acceptance tone and SAb (See Fig. 1) will appear in the display indicating the oven is properly set for the Sabbath feature.



Fig. 1



Fig. 2

Example — To turn the oven off and keep the Sabbath feature active:

Press **OFF**.

Example — To turn off the Sabbath feature:

Press and hold both **Cook Time** and **Delay Start** keypads simultaneously for at least 3 seconds to turn the Sabbath feature off. The control will provide an acceptance tone and SAb will disappear from the display. The oven is no longer programmed for the Sabbath feature.

What to do during a power failure or power interruption after the Sabbath feature was activated:

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically, but will remember that it is set for the Sabbath. The display will show the message **SF** for Sabbath failure (Fig. 2).

Food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn **OFF** the Sabbath feature. Press and hold both **Cook Time** and **Delay Start** keypads for at least 3 seconds simultaneously and SF will disappear from the display.

Important notes:

- It is not advised to attempt activating any other oven function except Bake while the Sabbath feature is active. ONLY the following keypads will function correctly when the Sabbath feature is active: 0-9 number keypads, **Bake**, **START** and **OFF**. ALL OTHER KEYPADS should not be used once the Sabbath feature is activated.
- You may change the oven temperature once baking has started. Press **Bake** keypad, use the numeric keypads to enter the oven temperature change (170 to 550°F) and press **START** (for Jewish Holidays only). Remember that the oven control will no longer provide audible tones or display any further changes once the Sabbath feature is active.
- It is recommended that any oven temperature change with the Sabbath feature active be followed with 2 presses of the **START** keypad to insure the oven remains ON even if the oven temperature is set incorrectly. If an incorrect oven temperature is set, the oven will default to 170°F or 550°F. Try to set the desired oven temperature again.
- If the oven light is needed during the Sabbath, press the **Oven Light** keypad **before** activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned OFF. If the oven light needs to be off, be sure to turn the oven light off **before** activating the Sabbath feature.
- Remember the oven will shut-off automatically after completing a **Cook Time**, **Delay Start** or **Keep Warm** and therefore may only be used once during the Sabbath/Jewish Holidays.
- If a Delay Start time longer than the default 11 hours and 59 minutes in advance is desired, set the oven control for the 24 hour day display mode setting. For detailed instructions see **Setting 12 or 24 hour display modes**.

Setting Warming Drawer Controls

Warming Drawer

The purpose of the warming drawer is to keep hot cooked foods at serving temperatures. Examples are vegetables, gravies, meats, casseroles, biscuits, rolls and pastries. It is not recommended to heat cold food in the warming drawer; always start with hot food.

The warming drawer may also be used to warm dinner plates. All food placed in the warming drawer should be covered with a lid or aluminum foil to maintain quality.

Arranging warming drawer rack positions

The keep warming drawer rack may be used in 2 ways:

- In the **upright position** (See Fig. 1) to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish underneath).
- In the **downward position** (See Fig. 2) to allow for light weight food items and empty cookware (for example, rolls or pastries and dinner plates) on the rack.

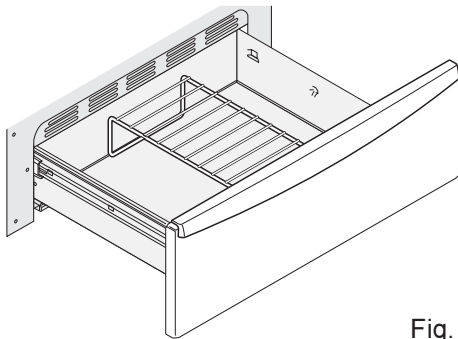


Fig. 1

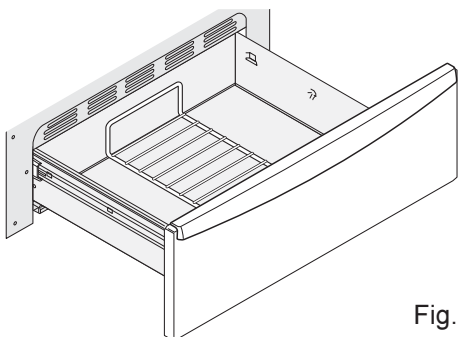


Fig. 2

Setting Warming Drawer

The Warming Drawer control, located on the control panel, is used to select the heat level for the warming drawer. The heat levels are marked **Low**, **Med** and **High** (See Fig. 3).



Fig. 3

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

⚠ WARNING Storage in or on appliance—flammable materials should not be stored in an oven, warming drawer, near surface units. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.

⚠ WARNING DO NOT LEAVE CHILDREN ALONE — children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the warming drawer.

⚠ WARNING DO NOT LEAVE CHILDREN ALONE unattended where appliance is in use. The outside of the range can become very hot to touch and can cause burns or serious injury.

⚠ CAUTION Always use potholders or oven mitts when removing food from the warming drawer as cookware and plates will be hot and you can be burned.

To set warming drawer:

1. Open warming drawer when cool and arrange Warming Drawer rack as needed. Close the Warming Drawer.
2. Press the Warming Drawer's **On/Off** keypad. If a heat setting is not selected within 6 seconds the control will turn off.
3. Scroll through the **Low**, **Med** and **High** heat settings by repeatedly pressing the **+/-** keypad
4. For best results preheat the drawer before adding food or plates. An empty warming drawer will fully preheat in approximately 15 minutes.
5. Place food in warming drawer that is already at serving temperature on warming drawer rack. Dinner plates may be warmed also.
6. After use, press Warming Drawer's **On/Off** keypad to turn the Warming Drawer off.

Important notes:

- Always start with hot food when using the warming drawer. **DO NOT** heat cold food in the warming drawer.
- Self Clean can not be set when the warming drawer is active.
- The warming drawer is equipped with a catch that may require extra force to open and close the drawer.
- Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean up. Use only utensils and cookware recommended by the manufacturer for use in the keep warm drawer.

Setting Warming Drawer Control

Warming drawer recommended settings

The recommended warming drawer food settings is provided in Fig. 3. Remember the settings provided are meant to be used as recommendations only. If a particular food is not listed, start with the **MED** (medium) setting. If more crispness is desired, remove the lid or aluminum foil from the food.

Most foods can be maintained at serving temperatures on the **MED** setting. When a combination of foods are to be kept warm (for example, a meat with 2 vegetables and rolls) use the **HI** (high) setting. To minimize heat loss, avoid opening the warming drawer frequently while in use.

Warming drawer recommended food settings

Food Item	Setting
Bacon	High
Hamburger patties	High
Poultry	High
Pork chops	High
Fried foods	High
Pizza	High
Gravies	Med (Medium)
Casseroles	Med (Medium)
Eggs	Med (Medium)
Roasts	Med (Medium)
Vegetables	Med (Medium)
Biscuits	Med (Medium)
Rolls (hard)	Med (Medium)
Pastries	Med (Medium)
Rolls (soft)	Low
Empty dinner plates	Low

Fig. 3

Self Clean

A self-cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth.

The Self Clean function allows you to set any amount of cleaning time from 2 hours to 4 hours. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour clean time for heavier stubborn soils.

Read before starting Self Clean

Be sure to read all the following caution and important statements BEFORE starting a self-clean cycle:

⚠ CAUTION DO NOT leave small children unattended near the appliance. During the self-cleaning cycle, the outside of the range can become very hot to touch and can cause burns or serious injury.

⚠ CAUTION REMOVE ALL OVEN RACKS and parts before starting a self-clean cycle. If the oven racks are left in the oven during the self-clean cycle, the glide ability of the gliding racks will be damaged and will cause all oven racks to lose their shiny finish and or turn blue. Remove all oven racks and clean according to instructions provided in the Care & Cleaning section of this manual.

⚠ CAUTION DO NOT line the oven walls, racks, bottom or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior. Aluminum foil will melt to the interior of the oven.

⚠ CAUTION Move birds to another well-ventilated room. The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range.

⚠ CAUTION DO NOT force the oven door open. This can damage the automatic door locking system.

⚠ CAUTION Use caution when opening the oven door after self-cleaning. The oven may still be VERY HOT and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

To prepare for Self Clean:

- Completely remove **ALL OVEN RACKS** and **ANY ACCESSORIES FROM OVEN CAVITY** to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove ALL items from the oven and cooktop including cookware, utensils and **ANY ALUMINUM FOIL**. Aluminum foil will not withstand high temperatures from a self-clean cycle and will melt.
- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.

- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom (See Fig. 1). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean (See Fig. 1).
- Oven light will not work during a Self Clean cycle.
- Remove any excessive spillovers. Any spills on the oven bottom should be wiped-up and removed before starting a self-clean cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- **DO NOT clean the oven door gasket** (See Fig. 1). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. **DO NOT use any cleaning materials on the oven door gasket.** Doing so could cause damage to the door gasket.

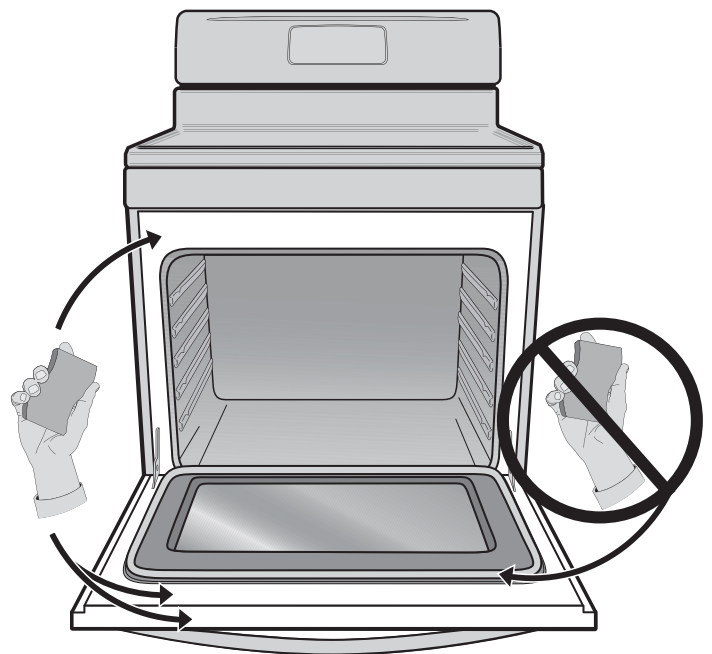


Fig. 1

Setting Self Clean

Example — To set Self Clean to start immediately:

1. Be sure the oven is empty and **ALL** oven racks are removed. Remove all items from the cooktop. Be sure oven door is completely closed.
2. Press **Self Clean** keypad once for a default 3-hour clean time. Press it again for the option of a 4-hour clean time or a third time to give you the option of a 2-hour clean time. Keep pressing the keypad to toggle back through the cleaning time options.
3. Press **START** to activate Self Clean.

Self Clean

As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically, and **door Loc** will appear in the display (See Fig. 1). **DO NOT** open the oven door when **door Loc** is displayed (allow 15 seconds for the lock mechanism to lock the oven).

Once the oven door is locked, **CLn** will appear in the display indicating Self Clean has started (Fig. 2). During the cycle check the amount of clean time remaining by pressing the Self Clean keypad again.



Fig. 1



Fig. 2



Fig. 3

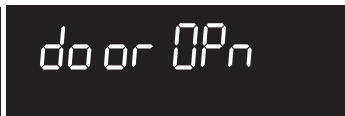


Fig. 4

When Self Clean is finished:

⚠ CAUTION Use caution when opening the oven door after self-cleaning. The oven may still be VERY HOT and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

1. **CLn** message will turn off and **Hot** will appear in display window (See Fig. 3).
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed the **door OPn** message will appear (Fig. 4). **When this message turns off the oven door may be opened.**
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Important notes:

- The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the first self-clean cycle to help eliminate the normal odors associated with the first self-clean cycle.
- When the clean time finishes the oven door will remain locked until the range has cooled sufficiently. **In addition to the programmed clean time, you must allow about an additional hour for the oven to cool before you will be able to open the oven door.**
- If Self Clean is interrupted by power failure or cancelled before the oven was thoroughly cleaned, it may be necessary to run a self-clean cycle again. **If the oven reached a high enough temperature when interrupted you may need to allow up to 4 hours for the oven to cool before Self Clean can be run again.**
- The Self Clean function will not operate whenever a radiant surface element is ON or the Control Lock is active.

Delayed Start Self Clean

Example — To start a delay Self Clean with default clean time of 3 hours and a start time of 9:00 o'clock:

1. Be sure the clock is set with the correct time of day, the oven is empty and ALL oven racks are removed. Be sure oven door is completely closed.
2. Press **Delay Start** keypad.
3. Using numeric keypad enter **9 0 0** for time to start.
4. Press **START** to accept.
5. Press **Self Clean** keypad.
6. Press **START**.

If it becomes necessary to stop Self Clean when active:

1. Press **OFF**.
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool and for the **door OPn** message to appear (Fig. 4). When this message turns OFF the oven door may be opened.
3. Restart Self Clean if needed.

Important notes:

- If your control is set with the default 12 hour display mode, the Delay Self Clean can only be set to start up to 11 hours and 59 minutes in advance. To set a Delay Start Self Clean to begin 12 or more hours (maximum is 23 hours and 59 minutes) in advance, be sure to set the control for 24 hour display mode.

Care & Cleaning

Cleaning recommendation table

Surface type	Recommendation
Control knobs Painted body parts Painted decorative trim Aluminum, plastic or vinyl trim pieces	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30-60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both knob and shaft; then push knob into place.
Control panel Control key pad membrane Decorative trim (some models)	Before cleaning the control panel, turn all controls OFF, activate oven lockout (on some models) and if needed remove any knobs from panel. Do not use abrasive cleaners on any of these materials; they can scratch. Clean using hot, soapy water and a dishcloth. Be sure to squeeze excess water from dishcloth before wiping control panel; especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.
Porcelain enamel parts & door liner	Gentle scrubbing with a soapy no-scratch cleaning pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled no-scratch cleaning pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.
Oven interior	For oven interior remove excessive spillovers from oven cavity bottom before starting Self Clean. Clean any soils from oven frame and door liner outside the oven door gasket. For very important cleaning precautions be sure to read all the instructions in the Self Clean section.
Oven racks	Remove oven racks from oven cavity before starting Self Clean. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and then replace in oven.
Oven door	Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.
Ceramic cooktop	Do not use spray oven cleaners on the cooktop. See "Cooktop cleaning" and "Cooktop maintenance" later in the Care & Cleaning section.
Stainless Steel (some models)	Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a dishcloth. Rinse and dry using clean water and a cloth.

Care & Cleaning

Cooktop maintenance

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

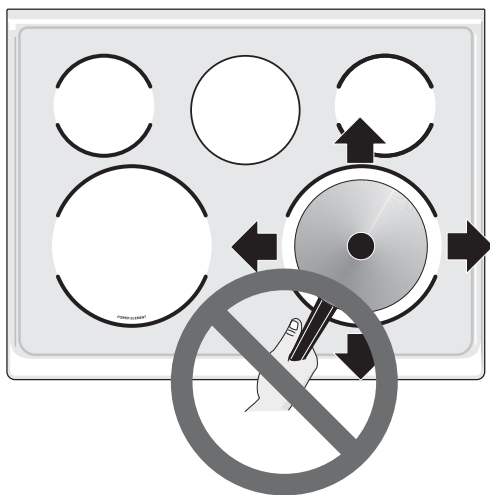
Prior to using your cooktop for the first time, apply the recommended Cooktop Cleaning Creme to the ceramic surface (on the web visit www.Kitchenaid.com for replacement cooktop cleaner, item number 31464). Buff with a nonabrasive cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.



Cooktop cleaning

⚠ WARNING DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

⚠ CAUTION Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL. The glass surface could be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

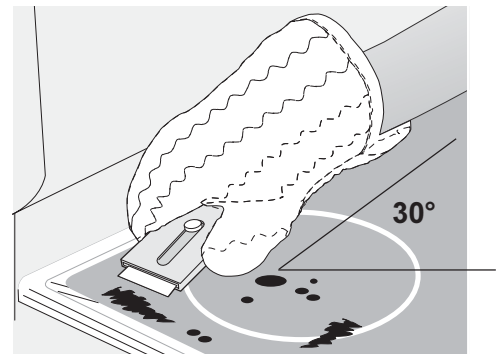
For light to moderate soil:

Apply a few drops of Cooktop Cleaning Creme directly to the cooktop. Use a paper towel or use a nonabrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:

Apply a few drops of Cooktop Cleaning Creme directly to the soiled area. Rub the soiled area using a nonabrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.



Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Care & Cleaning

Cooktop cleaning

Do not use the following on the cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.

Important note:

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.



General cleaning

Refer to the Cleaning recommendation table in the Care & Cleaning section for more detailed information about cleaning specific parts of the range.

⚠ CAUTION Before manually cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. The range may be hot and can cause burns.

⚠ CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

Aluminum foil and utensils

⚠ WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

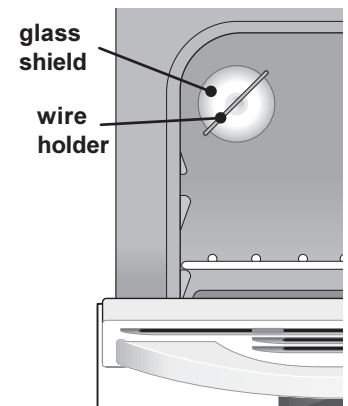
⚠ WARNING Protective Liners — DO NOT USE ALUMINUM FOIL to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- **Aluminum foil** - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under ANY circumstances.
- **Aluminum utensils** - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

Replacing oven light

⚠ CAUTION Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

The oven light is located at the rear of the oven cavity and is covered with a glass shield held by a wire holder. The glass shield protects the light bulb and must be in place whenever the oven is in use.



To replace interior oven light bulb:

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield that covers the light bulb.
3. Replace light with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder back into place.
5. Turn power on at main source (or plug the appliance in).
6. The clock will then need to be reset. To reset, see Setting clock in this Use & Care Guide.

Care & Cleaning

Removing and replacing the lift-off oven door

⚠ CAUTION To avoid possible injury when removing or replacing the oven door, follow the instructions below **carefully** and always hold the oven door with both hands positioned **away from the door hinge area**.

⚠ CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To remove oven door:

1. Open oven door completely (horizontal with floor - Fig. 1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (Fig. 2). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - Fig. 3).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (Fig. 4).

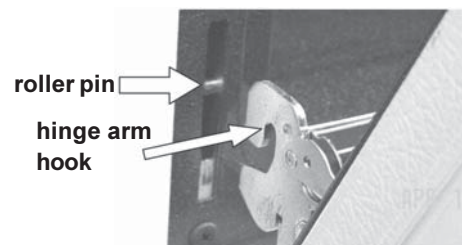
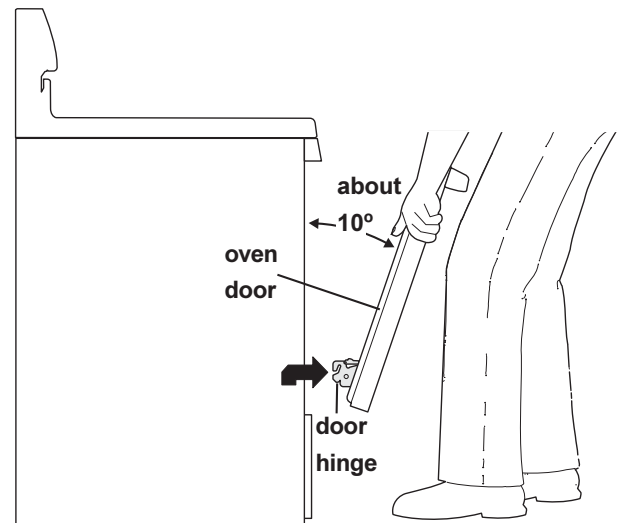
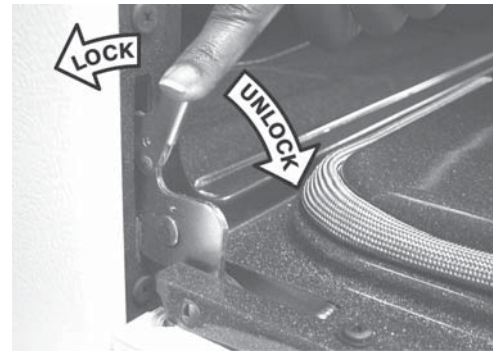
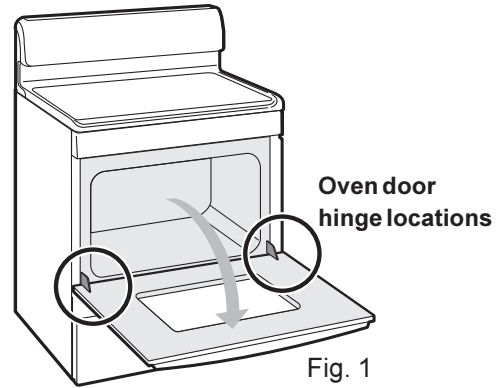
To replace oven door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - Fig. 3).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (Fig. 4). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door (horizontal with floor - Fig. 1).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (Fig. 2) to the locked position; then close the oven door.

Special door care instructions

Most oven doors contain glass that can break. Read the following recommendations:

- Do not close the oven door until all the oven racks are fully in place inside the oven cavity.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.



Before You Call • Solutions to common problems

Before you call for service, review the following list. It may save you time & expense. Possible solutions to these problems are provided with the problem listed:

Problem	Solution
Poor baking results.	Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see Adjusting oven temperature in Setting Oven Controls section.
Appliance is not level.	• Be sure floor is level, strong & stable enough to adequately support range. • If floor is sagging or sloping, contact a carpenter to correct the situation. • Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level. • Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. • Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.
Entire appliance does not operate.	• Make sure power cord is plugged properly into outlet. • Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information. • Service wiring is not complete. See Assistance or Service section of manual for assistance contact information.
Oven portion of appliance does not operate.	• The time of day is not set. The time of day must first be set in order to operate the oven. See Setting clock in Setting Oven Controls section. • Be sure the oven controls are set properly for the desired function. See Setting Oven Controls section and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly.	• Be sure the correct surface control knob is turned ON for element needed. • Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy & medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
Oven light does not work.	Be sure the oven light is secure in the socket. Also see Replacing oven light in the Care & Cleaning section.

Before You Call • Solutions to common problems

Problem	Solution
Oven smokes excessively when broiling.	• Incorrect setting. Follow broiling instructions in Setting Oven Controls section. • Be sure oven door is opened to broil stop position when broiling. • Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat & the element. Preheat the broil element for searing. • Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. • Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Flames inside oven or smoking from oven vent.	Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see Broil in Setting Oven Controls section.
Oven control panel beeps & displays any F code error.	Oven control has detected a fault or error condition. Press OFF key pad to clear the error code. Try Bake or Broil function. If the F code error repeats, remove power from appliance, wait 5 minutes and then repower appliance and set clock with the correct time of day. Try Bake or Broil function again. If the fault recurs, press OFF to clear and see Assistance or Service section of manual for assistance contact information.
Self Clean does not work.	Oven control not set properly. Review instructions in Self Clean section.
Soil not completely removed after Self Clean.	• Self Clean was interrupted. Review instructions in Self Clean section. • Excessive spillovers on oven bottom. Remove before starting Self Clean. • Failure to clean soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
Oven racks discolored.	Oven racks left in oven cavity during Self Clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.
Convection fan does not rotate.	Oven door is open. Convection fan will turn off if oven door is opened when Convection is active. Close oven door.

Before You Call • Solutions to common problems

Problem	Solution
Scratches or abrasions on cooktop surface.	• Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. • Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply the recommended Cooktop Cleaner to the ceramic surface (on the web visit www.kitchenaid.com for replacement cooktop cleaner, item number 31464). Buff with a nonabrasive cloth or no-scratch cleaning pad. For more information see Cooktop maintenance and Cooktop cleaning in the Care and Cleaning section of this Use & Care Guide. • Cookware with rough bottom was used. Use smooth, flat-bottomed cookware.
Metal marks on the cooktop.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Apply the recommended Cooktop Cleaner to the ceramic surface (on the web visit www.KitchenAid.com for replacement cooktop cleaner, item number 31464). Buff with a nonabrasive cloth or no-scratch cleaning pad. For more information see “Cooktop maintenance” and “Cooktop cleaning” in the Care and Cleaning section of this Use & Care Guide.
Brown streaks or specks on cooktop surface.	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. For more information see Cooktop maintenance and Cooktop cleaning in the Care and Cleaning section of this Use & Care Guide.
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food. Remove using the recommended Cooktop Cleaner to the ceramic surface (on the web visit www.kitchenaid.com for replacement cooktop cleaner, item number 31464). Buff with a nonabrasive cloth or no-scratch cleaning pad.

Assistance or Service

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

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

To locate factory specified parts in your area, call us or your nearest KitchenAid designated service center.

In the U.S.A.

Call the KitchenAid Customer eXperience Center toll free: 1-800-422-1230.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. KitchenAid designated service technicians are trained to fulfill the product warranty and provide afterwarranty service, anywhere in the United States.

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

For further assistance

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

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

Please include a daytime phone number in your correspondence.

Accessories

Accessories U.S.A.

To order accessories, call the KitchenAid Customer eXperience Center toll free at 1-800-422-1230 and follow the menu prompts. Or visit our website at www.KitchenAid.com and click on “Accessories.” Portable appliances, bakeware, cookware, gadgets and textiles are also available.

KitchenAid® Stainless Steel Cleaner and Polish

(stainless steel models)

Order Part Number 4396920

KitchenAid® Stainless Steel Wipes

(stainless steel models)

Order Part Number 8212510

Cooktop Cleaner

(porcelain or glass cooktop surfaces)

Order Part Number 31464

Cooktop Protectant

(porcelain or glass cooktop surfaces)

Order Part Number 31463

Cooktop Scraper

(ceramic glass models)

Order Part Number WA906B

Brick Pizza Stone

Order Part Number 4378577

In Canada

Call the KitchenAid Canada Customer eXperience Centre toll free: 1-800-807-6777.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Referrals to local dealers, repair parts distributors and service companies. KitchenAid Canada designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

For further assistance

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

Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

KITCHENAID® ELECTRIC RANGE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "KitchenAid") will pay for Factory Specified Parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for Factory Specified Parts for the following components if defective in materials or workmanship:

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

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by KitchenAid.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to KitchenAid within 30 days from the date of purchase.
6. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
7. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
8. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized KitchenAid servicer is not available.
9. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
10. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

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

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling KitchenAid. In the U.S.A., call 1-800-422-1230. In Canada, call 1-800-807-6777.