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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR C272BS. You'll find the answers to all your questions on the THERMADOR C272BS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual THERMADOR C272BS
User guide THERMADOR C272BS
Operating instructions THERMADOR C272BS
Instructions for use THERMADOR C272BS
Instruction manual THERMADOR C272BS

CARE AND USE MANUAL

Built-in Convection Ovens

Models:
SEC271
SEC272
SECD272
SEC301
SEC302
SECD302
C271
C272
C301
C302

Thermador®

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packed separately 1 Safety Precautions Built-in Oven Care and Use Manual Important Safety Instructions Please read all instructions before using this appliance. · Do not allow children to use this appliance, unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven. Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured. WARNING When properly cared for, your new Thermador oven has been designed to be a safe, reliable appliance. Read all instructions carefully before using this oven. These precautions will reduce the risk of burns, electric shock, fire and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including the following: · This appliance must be properly installed and grounded by a qualified technician.

Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions. This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment. Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized service center. Do not operate this appliance if it is not working properly or if it has been damaged, until an auth orized technician has examined it. Install or locate this appliance only in accordance with the Installation Instructions. Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.

Do not cover or block any openings on this appli ance. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use.

The use of corrosive chemicals in heating or cleaning will damage the appliance. In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames. This oven is intended for residential use only. It is not approved for outdoor use. 2 · To reduce the risk of fire in the oven cavity: 1.

Do not store flammable materials in or near the oven. 2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher. 3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance. 4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven. 5.

Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used. 6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box. 7. Do not block any vent openings. 8. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven.

Call an authorized service center. 9. Never use the oven to warm or heat a room. This can damage the oven parts. 10.

For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance. · · · · · · · · Continued on next page · Safety Instructions Built-in Oven Care and Use Manual Important Safety Instructions Please read all instructions before using this appliance. SAFETY PRECAUTIONS · · Tie long hair so that it doesn't hang loose. The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool. The trim on the top and sides of the oven door may become hot enough to cause burns. Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food. Do not heat

unopened food containers. Build-up of pressure may cause the container to burst and result in injury. Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let pot holder contact the heating elements. Use only dry pot holders.

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot eating elements. Do not use a towel or other bulky cloth. SAFETY PRECAUTIONS WITH SELF CLEANING OVEN · Confirm that the door locks and will not open once START is touched and the Door Lock icon appears. If door does not lock, touch OVEN OFF and do not run Self-Clean. Phone 800/735-4328 for service (see Page 32 for obtaining service). Note: During a normal Self-Clean and a Delayed Self-Clean cycle, the door locks within 25 to 30 seconds after start is touched. Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.

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Clean only oven parts listed in this manual. Before self-cleaning the oven, remove the broiler pan, all oven racks, other utensils and excess soft spillage. Make sure the Extendable Rack (C oven models) is removed. Listen for fan.

A fan noise should be heard sometimes during the cleaning cycle. If no fan is heard, call for service. See Page 32. · · · · · · · · · · · · REGARDING PET BIRDS WARNING The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm. The elimination of soil during self-cleaning generates some by-products which are on this list of substances.

To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after self-cleaning the oven. 3 Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During Self-Clean mode, fumes that may be harmful to birds are released. Other kitchen fumes, such as from overheating margarines and cooking oils, may also be harmful. Oven Features Built-in Oven Care and Use Manual Features of Your Oven SINGLE OVEN DOUBLE OVEN CONV ECTION CONV ECTION BAKE CONV ECTION ROA ST CONV ECTION BROI L PRO BE W ARM PROO F DEHYD RATE BAKE OV EN LIGH T OV EN LIGH T TIM ER 1 O FF TIM ER 2 O FF 9 8 7 6 5 10 4 3 2 UPPER OV EN LOW ER OV EN TIM ER 1 TIM ER 2 SELF CLEAN FAST PREHEAT COOK CLO CK TIM E ROA ST BROI L BROI L 11 12 13 14 20 15 1 6 10 17 18 19 1 UPPER OV EN LOW ER OV EN TIM ER 1 TIM ER 2 SELF CLEAN FAST PREHEAT BAKE CONV ECTION CONV ECTION BAKE CONV ECTION ROA ST CONV ECTION BROI L PRO BE W ARM PROO F DEHYD RATE OV EN LIGH T OV EN LIGH T TIM ER 1 O FF 9 8 20 7 6 5 4 3 2 TIM ER 2 O FF COOK CLO CK TIM E ROA ST BROI L BROI L OV EN O FF OV EN O FF PAN EL LO CK CLOCK STO P TIM E 1 2 3 4 5 6 7 8 9 0 OV EN O FF OV EN O FF PAN EL LO CK CLOCK STO P TIM E 1 2 3 4 5 6 7 8 9 0 START START 24 21 23 22 # 1 2 3 4 5 6 7 8 9 10 Item Door Handle Oven Door Gasket Window Bake Element (under oven floor) Removable Oven Racks Rack Supports Broil Element Glass Touch Control Panel Clock/Time Display & Control Display Model & Serial No. Location # 12 13 14 15 16 17 18 19 20 21 22 23 24 Item Front Frame Automatic Door Lock Latch Halogen Oven Lamps (2) Convection Fan and Cover Side Trim Door Hinge Removable Door Door Cooling Vents Probe Receptacle Vent Trim Probe Broiler Pan and Grid Extendable Rack - (C oven models) Remove during Self-Clean mode. 11 Oven Cooling Vents *Rack support positions are numbered from the bottom rack support (#1) to the top (#6). Cooking Recommendations in this manual refer to the recommended rack positions. Remove racks during Self-clean mode.*

4 Oven Features Built-in Oven Care and Use Manual Oven Control Panel 1 UPPER OV EN LOW ER OV EN TIM ER 1 TIM ER 2 SELF CLEAN FAST PREHEAT 10 CONV ECTION CONV ECTION BAKE CONV ECTION ROA ST CONV ECTION BROI L PROBE W ARM PROO F DEHYD RATE 2 OV EN LIGH T OV EN O FF 3 OV EN LIGH T TIM ER 1 O FF TIM ER 2 OFF 6 COOK CLO CK TIM E 11 7 BAKE ROA ST BROI L BROI L OV EN O FF PAN EL LO CK CLOCK STO P TIM E 1 4 5 1 2 3 4 5 6 7splayed when there is a problem with the signal sent to the electronic control board. See Solving Operational Problems, Page 34. Convection Fan Operates during any convection mode. The fan turns off if the door is opened. The convection fan will also run during the preheat time. Component Cooling Fan Activates during any cooking or self-cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located below the lower oven in double oven models. It continues to run until components have cooled sufficiently. Single oven model control panel shown in 20º open position. 208 VOLT CONNECTION · Preheat time will be slightly longer.

· Broil time will be slightly longer. · The Self-Clean mode may need a longer clean time than normal, depending on the amount of soil. TOUCH 'n' TILT PANEL This panel is on 30"single C oven models only. It can be used in the tilt or flush-to-oven position. Push in along the center bottom of the panel to release latch and raise panel upward.

Push again to release latch and lower the panel. 6 Oven Features Built-in Oven Care and Use Manual Heating Modes Available in Each Oven The following illustrations give an overview of what happens in the oven with each mode setting. The arrows represent the location of the heat source during specific modes. The lower element is concealed under the oven bottom. BAKE, PROOF or WARM Baking is cooking with heated air.

Both upper and lower elements are used to heat the air and cycle to maintain the temperature. Proofing, while similar to baking, holds an optimum low temperature for yeast to rise. Warm mode uses bottom heat to keep foods at optimum warm tenperature. CONVECTION or CONVECTION ROAST Convection roasting combines the heat from the lower concealed element with additional heat from the convection element and fan. The result is a crispier exterior that seals in the interior juices. It is perfect for roasting tender meats in an uncovered, low-sided pan. DEHYDRATE Convection cooking uses heat from a third element concealed behind the back wall of the oven. It also uses a fan to speed up the circulation of heated air throughout the oven. Dehydrate is similar to convection cooking and holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation. ROAST Roast has more top heat than bake.

This additional top heat is for conventional open roasting when drippings are desired or for covered-dish roasting. CONVECTION BROIL Convection broiling combines the intense heat from the upper element with the circulation assisted by the convection fan. This air circulation crisps the exterior surface and retains inner moisture in meats more than 1-1/2" thick. CONVECTION BAKE Convection Bake has heat from the upper and lower element with circulation assisted by the convection fan. This mode is designed for breads and pastries. BROIL Broiling uses intense heat radiated from the upper element to give excellent top browning or searing. 7 Oven Features Built-in Oven Care and Use Manual General Tips PREHEATING THE OVEN · · Place oven racks in desired position before heating the oven. Preheat the oven when using the BAKE, CONVECTION, ROAST, CONVECTION BAKE and CONVECTION ROAST modes.

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Preheat is not used for BROIL and CONVECTION BROIL modes. Allow oven to preheat while preparing recipe ingredients or food item.
Setting a higher temperature does not shorten preheat time. During preheat, the selected cooking temperature is displayed and alternates with a display of the actual oven temperature. The oven beeps once when it is preheated and the selected cooking temperature is displayed. Once oven is preheated, place food in the oven as quickly as possible to minimize the loss of heat and reduction of oven temperature. Use FAST PREHEAT to speed up preheating.
Use the cooking recommendations as a guide. Use the interior oven light to view the food through the oven door window rather than opening the door frequently. Use TIMER 1 or TIMER 2 to keep track of cooking times. Open the door as briefly as possible to avoid temperature reduction. Glass baking dishes absorb heat; therefore, reduce oven temperature 25°F when baking in glass.
Use pans that give the desired browning. For tender, light golden brown crusts, use light, anodized or shiny metal utensils. Dark, rough or dull pans (nonstick or anodized) will absorb heat and result in a browner, crisper crust. Some manufacturers recommend reducing the temperature 25° F when using this type of pan. Follow manufacturer recommendations. · · · Insulated cookie sheets or baking pans may increase the length of cooking time. Do not set roasting pans or other baking pans on the open oven door. Do not keep the empty broiler pan in the oven during cooking as this could change cooking performance. Store the broil pan outside of the oven. Tips for "Solving Baking Problems" are found on Page 33.

· · · · · HIGH ALTITUDE BAKING · When cooking at high altitude with BAKE, CONVECTION, CONVECTION BAKE, ROAST or CONVECTION ROAST modes, recipes and cooking times will vary. For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the guides. Specify which high altitude food preparation guide you prefer: general information, cakes, cookies, breads, etc. · · · · · · OPERATIONAL SUGGESTIONS CONDENSATION / TEMPERATURE SENSOR · It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel. Your new Thermador ® oven has an electronic temperature sensor that accurately maintains the temperature selected. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. If you have adjusted your favorite recipe for use with your previous oven, you may have to adjust the time or temperature in your new oven.
· · · BAKING PANS AND DISH INFORMATION · · · 8 Oven Features Built-in Oven Care and Use Manual Oven Racks · Placing racks in oven: To insert racks into the oven, hold the rack with the back rail up and toward the back. Place the safety hooks under the front of the rail guides. Push the rack into the oven, lifting the rack stops over the front of the rail guides. Slide the rack into position. Removing racks from oven: To remove racks or reposition racks in the oven, pull the rack toward the front of the oven.
Lift up the front of the rack over the safety stops and pull from the oven. Place oven racks in desired positions before turning the oven on. Oven rack supports should not be removed from the oven. CAUTION! Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven can liner if heat is trapped under the foil.
When placing food on a rack, pull the rack out to the stop position. The racks are designed to lock and not tilt when pulled forward. 6 5 4 3 · 2 1 Rack Positions · · · RACK POSITIONS · Rack positions are numbered from the bottom support guide (#1) to the top (#6). The correct rack position for cooking a food item depends on the recipe and the cooking mode. Refer to the cooking recomendations for best rack position. · · SELF-CLEANING THE RACKS · If the racks are left in the oven during Self-Clean, the racks will lose the shiny finish and change to a dull, bluish, metallic gray. See Oven Care and Cleaning Recommendations on Page 29. MULTIPLE RACK COOKING AND BAKING · Now you can cook a complete meal using multiple racks without flavor exchange from different foods. Check that cooking or baking temperatures are the same when cooking different foods at the same time. Two racks can be used at one time during BAKE mode, such as when baking a batch of cookies.

Three racks or more can be used with convection mode. · Always remove before Self-Clean Extendable Rack · The Extendable Rack (C oven models) must be removed before starting the Self-Clean mode. · · CAUTION Always insert racks with pan stops toward the back of the oven and facing up. If inserted incorrectly, the rack could slide all the way out of the oven causing injury and/or burns. ck ra of en v ck ba of o ith all ww k ac ack Rb rt d se ar In tow Back of Rack Front of Rack 9 Oven Operations Built-in Oven Care and Use Manual Setting the Timer · · · The oven has two Timers, which are independent of each other. Neither timer controls oven operations. Touch once and the Timer is set in minutes and seconds. Touch twice and the Timer is set in hours and minutes. To set TIMER 1 or TIMER 2: 1. Select TIMER 1 or TIMER 2.
Touch TIMER 1 You Will See MIN : TIMER1 SEC Message scrolls in display. Touch TIMER 1 again for hrs and Min then select length of time then touch start Touch 300 2 . Set the amount of time. (Example shows a 3-minute setting with Timer 1.) 3 .
Start Timer. MIN 3:00 TIMER1 TIMER1 SEC Touch START MIN 3:00 TIMER1 SEC 4 . When set time is complete, "End" is displayed and 2 long beeps signal. When turned off, display reverts to time of day. Note: If timer is not turned off, beeps will continue every 30 seconds.
After 5 minutes, beeps stop and the display reverts to the previous time of day. Touch TIMER OFF End To Cancel an Active Timer: Select TIMER 1 OFF or TIMER 2 OFF. To Set Both TIMER 1 and TIMER 2: · Follow the steps above to set each Timer. The Timer with the least amount of countdown time has display priority. The countdown display for the second timer is shown automatically when the first timer has ended. The words "TIMER 1" and "TIMER 2" are both displayed along with the number countdown. The designation, "TIMER 1" or "TIMER 2" with the least remaining countdown time is more brightly lit than the other.

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During the countdown, touch CLOCK or TIMER. Depending on the pad touched, either the time of day or the remaining time is briefly displayed. · · · To Change a Timer: 1.

Touch TIMER 1 or TIMER 2. 2. Enter the new desired time. 3. Touch the START pad. 10 Oven Operations Built-in Oven Care and Use Manual Setting the Clock · Always set the clock immediately after installation or after a power failure. Once power returns to the oven, the clock displays the time of day when power was turned off or lost. The Time of Day clock can be set when an automatic timed cooking mode is in operation. If 10 seconds elapse between touching the clock pad or number pads, the oven will beep two times as a reminder. After 5 more seconds, the clock pad will stop flashing and original time will be displayed.

To Set the Clock: 1. Select the CLOCK pad. Message scrolls in display: · · Select Time of Day then touch START 2. Set the current time of day. Message scrolls in display: Select Time of Day then touch START · 3.

Select START or CLOCK. Setting the Lights · · Touch OVEN LIGHT pads once to turn lights on or off. The lights do not operate in the Self-Clean mode. Fast Preheat Operation FAST PREHEAT can be used to preheat the oven faster. To use FAST PREHEAT: · · · Always select the cooking mode first.

Change the oven temperature if necessary. Then touch FAST PREHEAT. Then touch START. 11 Oven Operations Built-in Oven Care and Use Manual Bake Mode Operation EXAMPLE To set Bake mode: 1. For double ovens, select upper or lower oven. 2. Select BAKE. The temperature is automatically set at 350ºF. Message scrolls in display. 3.

To change the temperature To change the temperature from 350ºF, select another temperature immediately before starting. 4. Select START. The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5°F increments. The oven is preheated when the beep signals once. PREHEAT disappears from the display. Touch 375 UPPER You Will See Touch BAKE UPPER 350o 2: 57 (Clock time) Select Bake temperature then touch START 375o Touch START 100To/375o PREHEA UPPER 3: 27 BAKE 5. To end this mode, select OVEN OFF. 12 Oven Operations Built-in Oven Care and Use Manual Baking Tips · · Preheat when using the Bake mode.

Baking time will vary with the size, shape and finish of the baking utensil. Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cooking time for most foods. For best results, bake food on a single rack with at least 1 -1/2" space between pans or dishes and oven walls. · Use a maximum of 2 racks when selecting the bake mode.

Stagger pans or baking sheets so that one is not directly above another. Eliminate heat loss from the oven by using the window to periodically check food for doneness instead of opening the door. Do not use any aluminum foil or a disposable aluminum tray to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.

· · · Baking Recommendations The BAKE mode can be used to prepare a variety of food items, from pastries to casseroles. Refer to recipe or package directions for oven temperature and baking time. Use BAKE for baking on one or two racks. Most items are baked on rack position 3 (center rack in oven). Some foods are best when other rack positions are used. Refer to the chart below for foods that should be baked using other rack positions. FOOD ITEM Angel Food Cake Mix Cake Mix 8" round(s) 9" round(s) Cakes, Specialty Pound cakes Cookies Drop Pizza Scratch Frozen Prebaked crust Refrigerator Pudding Bread pudding Rice pudding 425° F 375° F 425° F 400° F 350° F 325° F 3 3 3 3 2 2 20 to 25 minutes 18 to 25 minutes 12 to 20 minutes 18 to 22 minutes 50 to 60 minutes 40 to 50 minutes OVEN TEMP 350° F 350° F 350° F 350° F 375° F RACK POSITION 1 3 or 2 and 5 3 or 2 and 5 2 3 or 1 and 4 TIME 37 to 47 minutes 32 to 36 minutes 28 to 31 minutes 48 to 58 minutes 8 to 10 minutes * This chart is a guide. Follow recipe or package. 13 Oven Operations Built-in Oven Care and Use Manual Convection Mode Operation · · · · Preheat when using the convection mode. For a quick recipe conversion, reduce the oven temperature 25° from the bake setting.

Set Timer 1 or 2 as a reminder to check doneness of the food at minimum time. Multiple-rack cooking and baking can be done in this mode. For example, cookies can be baked on all six racks. Use low-sided uncovered pans, such as cookie sheets with 1 or 2 sides. Shiny aluminum pans are best, unless otherwise specified. Dark finish metal pans and heatproof glass or ceramic bakeware may require oven temperature to be reduced or the time shortened. Foods cooking in less than 15 minutes requires the same time as in bake mode. Cookie-baking time may be a few minutes longer for multi-rack convection baking. That is because the presence of additional baking sheets in the oven has an effect on the heating and air circulation. Place baking sheets directly under each other on the oven racks to enable optimum heat circulation.

Foods taking 30 minutes or more to cook will have a 10 to 15 percent time savings. · · Check doneness 5 to 10 minutes sooner than the minimum time for foods taking 30 minutes or more to cook. Items such as angel food cake, popovers and soufflés will have higher volume when baked in this mode. To Set the Convection mode: 1. For double ovens, select upper or lower oven.

2. Select CONVECTION. The temperature is automatically set at 325°F. Message scrolls in display: · · · Select Convection temperature then touch START 3. To change the temperature: To change the temperature from 325ºF, select another temperature immediately before starting.

4. Select START. The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5°F increments The oven is preheated when the beep signals once. PREHEAT disappears from the display. 5. To end this mode, select OVEN OFF. · · · Convection Recommendations FOOD ITEM Cakes, mix or scratch: Angel Food Layers (8" or 9") Rectangle (9 x 13) Cupcakes Biscuits: Scratch or Refrigerator Cookies: Drop or Sliced Cream puffs Meringues Souffles OVEN TEMPERATURE 325°F 325°F 325ºF 325ºF 425°F RACK TIME 1 2 and 5 3 1, 3, and 5 3 38 to 48 minutes 32 to 35 minutes 31 to 34 minutes 17 to 20 minutes 10 to 12 minutes 350°F 375°F 325°F 350°F 1, 3, and 5 3 2 3 8 to 10 minutes 20 to 30 minutes 20 minutes 35 to 40 minutes * This chart is a guide.*

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Follow recipe or package directions. 14 Oven Operations Built-in Oven Care and Use Manual Convection Bake Mode Operation · This mode may be used for breads, pastries and pies to take advantage of the bottom heat, yielding a better crust on baked items.

Use the conventional cooking time given in the recipe. Cook using only one rack at a time. Most recipes are baked on rack positions 1 or 2 to take advantage of the bottom heat. For a quick recipe conversion, reduce the oven temperature by 25ºF from the recommended temperature. When a recipe has a two-step temperature cooking method (ex: pumpkin pie), use the lower temperature for the entire cooking time given. To set the Convection Bake mode: 1. For double ovens, select upper or lower oven. 2. Select CONVECTION BAKE. The temperature is automatically set at 325°F.
Message scrolls in display: · · · · Select Convection Bake temperature then touch START 3. To change the temperature: To change the temperature from 325ºF, select another temperature immediately before starting. 4. Select START. The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F.
The actual temperature counts up in 5°F increments. The oven is preheated when the beep signals once. PREHEAT disappears from the display. 5. To end this mode, select OVEN OFF.
· Convection Bake Recommendations FOOD ITEM Breads-Yeast: Bread Dinner rolls Sweet rolls Frozen dough Pizza: Frozen, self-rising crust Pies: 2 Crust fruit, scratch frozen Pumpkin, scratch frozen Meringue toppings Nut pies Pastry Crust: Scratch Graham cracker Refrigerator Frozen Puff Pastries: Frozen or scratch Turnovers Strudel RACK OVEN TEMPERATURE 325°F 375°F 350°F 375°F 375°F TIME 2 2 or 3 2 or 3 1 or 2 3 25 to 35 minutes 15 to 20 minutes 20 to 25 minutes 25 to 35 minutes 18 to 25 minutes 1 2 2 2 2 1 2 2 2 2 1 1 1 350°F 375°F 325°F 375°F 325°F 325°F 400°F 350°F 425°F Follow directions 375°F 375°F 325°F 45 to 60 minutes 60 minutes 50 to 60 minutes 55 to 60 minutes 15 to 20 minutes 40 to 50 minutes 15 to 20 minutes 8 to 10 minutes 10 to 15 minutes 20 to 25 minutes 20 to 25 minutes 35 to 40 minutes * This chart is a guide. Follow recipe or package directions. ** No pan used 15 Oven Operations Built-in Oven Care and Use Manual Roast Mode Operation · · Use Roast mode for conventional open roasting when drippings are desired. Roast mode is excellent for less tender meats or poultry when meat is brasied and a covered dish is used. Use a high-sided roasting pan or cover dish with a lid or foil. This may be used to roast meats, poultry and vegetables, which would be covered or cooked in a high-sided open roaster. Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture. Roasting bags are suitable to use in this mode. When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string. To set Roast mode: 1.*

For double ovens, select upper or lower oven. 2. Select ROAST. The temperature is automatically set at 350ºF. Message scrolls in display: · · Select Roast temperature then touch START 3. To change the temperature. To change the temperature from 350ºF, select another temperature immediately before starting. 4. Select START. The temperature display alternates between the set temperature and the actual temperature, beginning with 100ºF.
The actual temperature counts up in 5ºF increments. The oven is preheated when the beep signals once. PREHEAT disappears from the display. 5. To end this mode, select OVEN OFF.
*· · · Roasting Recommendations MEAT AND POULTRY COVERED PAN Beef: Pot roast, 3-4 pounds Beef brisket Beef chuck Meatloaf Poultry: Chicken, whole or halves Chicken, pieces Turkey, whole Pork: Shoulder Smoked ham, half OVEN TEMPERATURE RACK LEVEL COOK TIME END TEMP 350°F 350°F 350°F 350°F 375°F 375°F 325°F 325°F 325°F 1 2 1 3 2 3 1 1 1 40 to 60 minutes per pound 50 to 60 minutes per pound 45 to 55 minutes per pound 60 to 90 minutes total time 18 to 21 minutes per pound Total time 60 minutes 11 to 15 minutes per pound 35 to 40 minutes per pound 2 to 3 hours total 170°F 170°F 170°F 170°F 180°F 180°F 180°F 170°F 160°F * Serving temperature is 175ºF. Cover with foil and let stand for 10-15 minutes. 16 Oven Operations Built-in Oven Care and Use Manual Convection Roast Mode and Probe Operation Use the oven meat Probe to take the guesswork out of roasting meats. The meat Probe allows you to prepare perfectly roasted meats and poultry by roasting to a specific internal temperature. It is easy to roast meats to an exact temperature for Rare, Medium Rare, Medium, Medium Well or Well Done.*
Refer to the Convection Roast Recommendations for "end" temperatures for different meats and poultry. · · · For best results and beautiful roasting, preheating is recommended for Convection Roast. Results will yield a drier, crisper exterior that seals in the interior juices with few pan drippings. Use Convection Roast when roasting tender cuts of meat or poultry of any size. · · · · Roast in a low-sided, uncovered pan. Place meat on a flat or V-shaped roasting rack. Do not reduce recommended roasting temperature. Place tip of probe into the center of thickest section, avoiding bone and fat. Do not cover meat or use cooking bags. To set the Convection Roast and Probe mode: 1.

For double ovens, select upper or lower oven. 2. Select CONVECTION ROAST. The temperature is automatically set at 325°F. Touch CONVECTION ROAST You Will See 325 o UPPER 2: 57 Message scrolls in display. Select Convection Roast temperature then touch START Touch 350 UPPER 3. To change the temperature: To change the temperature from 325ºF, select another temperature immediately before starting. 4 . Select START. 350 o The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F.
The actual temperature counts up in 5°F increments. The oven is preheated when the beep signals once. PREHEAT disappears from the display. 5. Inserting the Probe.
Insert the Probe into the thickest part of the meat. After the oven has preheated, place roasting pan on oven rack and push the plug into the oven Probe receptacle. 17 350 o UPPER PREHEAT Touch UPPER 350 o Oven Operations Built-in Oven Care and Use Manual Convection Roast Mode and Probe Operation You Will See 6. To change the Probe temperature: To change the Probe temperature from 160ºF (71ºC), select another temperature immediately before starting. The Probe temperature continues to be displayed instead of the oven temperature.

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Message scrolls in display. Touch 145 UPPER 145 o 3: 29 Select PROBE temperature then touch START 7. Select START. The temperature display alternates between the set Probe temperature and the actual meat/poultry temperature, increasing in 5ºF increments starting with 100ºF. Touch CONVECTION ROAST once to set oven temperature. The oven temp is displayed for 5 seconds before the probe display continues. Touch START 100 o/145 o UPPER 3: 29 Convect Roast 8. To Change Oven Temperature Touch CONVECTION ROAST twice, enter new temperature and press start. 9. The oven beeps 3 times when the meat/ poultr y item Probe temperature is reached.

End is displayed as the heat turns off. Cooking Complete -- remove food Convection Roast Tips · When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string. The broil pan with the grid can be used in this mode. Double-check the internal temperature of meat or poultry by inserting probe into another position. · After removing the meat item from the oven, cover loosely with foil for 10 to 15 minutes before carving. While covered, small roast temperatures may increase 5ºF and large roast temperatures increase 10ºF. Roasting large cuts of meat and poultry generally takes 10 to 20 percent less cooking time than roast or bake mode. Check doneness early. · · · · 18 Oven Operations Built-in Oven Care and Use Manual Convection Roast Recommendations MEAT AND POULTRY UNCOVERED PAN Beef: Standing rib 3 to 6 lbs. 6 to 9 lbs.
Boneless rib 1 to 4 lbs. Sirloin, boneless Rump, eye 3 to 6 lbs. Tri-tip Tenderloin 1-1/2 to 3 lbs Chicken: 3 to 5 lbs. Unstuffed Stuffed Pieces Cornish Game Hens Meatloaf 1 to 2 lbs. Lamb: Leg 4 to 8 lbs.*
Rack of lamb 1 to 3 lbs. Pork: Loin 4 to 6 lbs. Shoulder 3 to 5 lbs. Turkey: Whole, 8 to 15 lbs. Unstuffed Stuffed Whole 16 to 24 lbs.*
Unstuffed Stuffed Breast, with bone 5 to 7 lbs. 375°F 375°F 375°F 350°F 350°F 2 2 3 2 2 OVEN TEMPERATURE 325°F RACK COOK TIME Minutes Per lb. PROBE TEMP 135°F 150°F 160°F 135°F 150°F 160°F 135°F 150°F 160°F 135°F 150°F 160°F 180ºF 180ºF 180ºF DONENESS CARVING TEMP 2 28 to 32 Med Rare 145ºF Med 160°F Well 170°F Med Rare 145ºF Med 160°F Well 170°F Med Rare 145ºF Med 160°F Well 170°F Med Rare 145ºF Med 150°F Well 170°F Thigh Thigh Thigh 180ºF 180ºF 180ºF 325°F 2 30 to 33 325°F 2 30 to 33 425°F 2 Total Time 30 to 40 min. 35 to 45 min. Minutes Per lb. 18 to 21 18 to 21 60 minutes Total Time 60 to 90 minutes 180°F Total Time Breast and Thigh 180°F Well 170ºF 60 to 75 minutes 170°F Minutes Per lb. 1 1 24 to 30 30 to 35 Minutes Per lb. 135°F 135°F 325°F 325°F Med Rare 145ºF Med Rare 145ºF 325ºF 325ºF 2 2 32 to 35 32 to 35 Minutes Per lb. 160°F 160°F Well Well 170ºF 170ºF 325ºF 325°F 1 1 9 to 12 10 to 15 180ºF 180ºF Thigh Thigh 180ºF 180ºF 325°F 325°F 325°F 1 1 2 7 to 11 10 to 12 16 to 21 180ºF 180ºF 170ºF Thigh Thigh Breast 180ºF 180ºF 170ºF Veal: Minutes Per lb. Loin (bone in) 2 to 4 lbs.

*325°F 2 32 to 34 165°F * The minimum safe temperature for stuffing in poultry is 165ºF. 19 Well 170ºF Oven Operations Built-in Oven Care and Use Manual Broil and Convection Broil Mode Operation · · · Do not Preheat for Broil or Convection Broil. Broil with the door closed. The control panel will be damaged if door is open during broiling. Always use the broil pan packaged with your oven. · · · Use Timer to signal when to turn food over. Use Broil when broiling meats, fish or poultry pieces up to 1-1/4" thick. Use Convection Broil when broiling meats or poultry over 1-1/4" thick. To set the Broil and Convection Broil modes: 1. For double ovens, select upper or lower oven.*
2. Select BROIL or CONVECTION BROIL. Touch BROIL The temperature is automatically set at or HI (550ºF). CONVECTION BROIL Message scrolls in display. 3.
Touch BROIL or CONVECTION BROIL to toggle from Broil High, Broil Medium and Broil Low temperature levels. Select desired level Message scrolls in display. Touch BROIL or CONVECTION BROIL You Will See 550 o UPPER 3: 29 Broil HI - Touch broil for other levels then touch START 500 o UPPER Broil Medium selected (500 oF) (or) o Broil Low selected (450 F) 4. Select START. Touch START UPPER 500 o BROIL 5.
To end this mode, select OVEN OFF. Broil and Convection Broil Tips · · · · · · Place rack at the rack level needed before turning on the oven. Start broiling with a cool oven and broiler pan. Brush fish and lean cuts of meat with vegetable oil before broiling to prevent sticking. Start fish with skin side up. Start poultry with skin side down. Turn food once halfway through the total cooking time. Thicker cuts of meat or poultry can be turned more often. · When top browning casseroles or toasting bread, use only metal or glass-ceramic (Pyroceram ®) such as Corningware bakeware. Never use heatproof glass (Pyrex®) or pottery; they cannot tolerate the high temperatures.

Clean broil pan and grid after each use. Do not allow grease and fat to accumulate and remain in pan. Do not use other pans for broiling, such as cookie sheets, cake pans, half-sheet pans, jelly roll pans or disposable aluminum pans. · · · · Utensils: · Slotted top grid on broiler pan lets fat drip away from the upper heating element; this reduces spattering and smoking. CAUTION! When broiling, open the door carefully. There may be an accumulation of steam and smoke. Do not place the hot broiler pan on the open oven door. 20 Oven Operations Built-in Oven Care and Use Manual Broil Recommendations FOOD ITEM and THICKNESS Beef: Ground, patties, 3/4" to 1" RACK POSITION 6 BROIL SETTING HI BROIL TOTAL TIME Med Rare - 8 to 12 min. Med - 9 to 14 min. Well - 10 to 15 min.
Med Rare - 8 to 12 min. Med - 9 to 13 min. Well - 10 to 14 min. 2-1/2 to 4 minutes 4 to 6 minutes Flakes - 8 to 12 minutes (1/2" thickness does not need to be turned after half of broil time) Med - 12 to 17 minutes Well - 15 to 20 minutes Well - 18 to 25 minutes Well - 7 to 11 minutes Well - 12 to 15 minutes 30 to 45 minutes 4 to 5 minutes Well - 12 to 16 minutes Steaks, 3/4 to 1-1/4" 6 HI Bread: Garlic bread, 1/2" slices 3/4" to 1" slices Fillets or steaks, 1/2" to 1" 6 6 5 or 6 HI HI Med - 500°F Fish: Lamb: Pork: Chops, 1/2" to 1" Chops, 1/2" to 1" Smoked, ham steak, 1/2" Ham steak, 1" Chicken, pieces 6 6 6 6 4 or 5 6 6 HI Med - 500°F HI HI Low - 450°F HI HI Poultry: Sausage: Hot dogs, whole Veal: Chop, 1" Convection Broil Recommendations FOOD ITEM and THICKNESS Beef Roast: Flat, 1-1/2" or more Steak: 1-1/4" or more Garlic bread, 1-1/2" slices Chops, 1-1/4" or more Chops or tenderloin, 1-1/4" or more Chicken, quarters Turkey, pieces RACK POSITION 4 5 5 5 5 4 or 5 4 5 BROIL SETTING Med - 500°F HI HI HI Med - 500°F Low - 450°F Low - 450°F HI BROIL TOTAL TIME Med Rare - 18 to 22 min.

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Med - 22 to 28 min.

Well - 26 to 32 min. 4 to 6 minutes Med - 21 to 27 minutes Well - 27 to 33 minutes Well - 18 to 25 minutes 30 to 45 minutes 30 to 50 minutes Well - 6 to 8 minutes Bread: Lamb: Pork: Poultry: Sausages: Fresh, uncooked 21 Oven Operations Built-in Oven Care and Use Manual Warm Mode Operation The Warm mode will keep hot, cooked foods at serving temperature. Always start with hot food. DO NOT use this mode to heat cold food other than for crisping crackers, chips and dry cereal. Serving dishes, plates and cups may be kept warm with this mode.

Do not use the WARM mode to cook food. The WARM mode oven temperatures range from 140°F for LOW and up to 210°F for HIGH. · · · · · Food should be at serving temperature (above 140°F) before being placed in the oven. Food may be kept hot in its cooking container or transferred to a heat-safe serving dish. Aluminum foil may be used to cover food. Use only heat-safe dishes. Use a portable meat thermometer to check internal temperatures. Refer to Page 24 for Food Safety Guidelines. CAUTION: Plastic containers or plastic wrap can melt if in direct contact with the oven walls or oven bottom. · When keeping cooked food warm, allow time for the oven to preheat before placing the item in the oven.

The oven temperatures can be identified as: 140°F = Low · 170°F = Med · 210°F = High To set Warm mode: 1. For double ovens, select upper or lower oven. 2. Select WARM. The oven temperature is automatically set at 170°F or MED. Message scrolls in display: Select Warm Temperature - then touch start 3. To change the temperature from 170°F, select another temperature immediately before starting. 4. Select START. The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F.

The actual temperature counts up in 5° increments. 5. To end this mode, select OVEN OFF. · Proof Mode Operation · · · · · · · Proofing is the rising of yeast dough. Place food in oven before selecting this mode.

The proofing temperature is pre-set at 100°F. Use any rack level that accommodates the size of the bowl or pan. Loosely cover the bowl or pan. Keep the oven door closed and use the oven light to check the rising of the dough. Use the reminder convenience of either TIMER 1 or TIMER 2.

To set the Proof mode: 1. For double ovens, select upper or lower oven. 2. Select PROOF. Message scrolls in display: ProoF Mode selectED touch start 3. Select START. The oven is preheated when the beep signals once. PREHEAT disappears from the display. 4. To end this mode, select OVEN OFF.

Dehydrate Mode Operation · · · · · · · It is not necessary to preheat when using the dehydrate mode. Use drying screens (not supplied with oven). Multiple racks can be used simultaneously. Place food in oven before selecting the mode. The dehydrating temperature is pre-set at 140°F. Some foods require as much as 14 to 15 hours of time to fully dehydrate. This mode is suitable for a variety of fruits, vegetables, herbs and meat strips. 22 To set the Dehydrate mode: 1. For double ovens, select upper or lower oven. 2.

Select DEHYDRATE. Message scrolls in display: Dehydrate mode selected - touch start 3. Select START. The oven is preheated when the beep signals once. PREHEAT disappears from the display.

4. To end this mode, select OVEN OFF. Oven Operations Built-in Oven Care and Use Manual Timed Cook Operation · In double oven models, both ovens can be set independently to operate a timed mode. Be sure that the time of day clock is displaying the correct time. The Timed mode automatically turns off the oven at the end of the cook time.

The Timed Cook feature delays the cooking time. The oven is set to cook for a period of time. Food is placed in the oven, cooking begins at the specified time and oven turns off automatically. · The Timed Cook feature is available for the following oven modes: Bake, Convection and Convection Bake. For food safety, it is not recommended to use the Timed Cook feature for roasting (Roast or Convection Roast modes). Delayed cooking is not recommend for foods that need to rise after mixing, such as soufflés, quick breads, yeast breads, cakes, etc. Remove food from the oven immediately after cooking time has ended to prevent overcooking. Food left in the oven will continue to cook because of the residual heat in the oven. · · · · · · To set Timed Mode: Example shown has time of day set at 3:00. 1.

For double ovens, select upper or lower oven. 2 . Select BAKE, CONVECTION or CONVECTION BAKE. Touch BAKE or CONVECTION or CONVECTION BAKE Touch COOK TIME 30 You Will See 350 o UPPER 2: 59 Message scrolls in display. Select Bake Temperature then touch start 3. Immediately before starting, select the number of hours and minutes the oven will be on. For example, 3, 0 is 30 minutes UPPER COOKTIME 350 o 3: 00 BAKE : 4. Select START. The oven turns on and heats to the temperature selected for the number of hours and minutes needed. The clock automatically calculates the time of day the mode will stop and the oven will turn off.

The example shows that it will stop at 3:30 after cooking for 30 minutes. 5. Message scrolls in display. Touch START PREHEAT UPPER COOK TIME STOP TIME 100 o/350 o : 30 3 : 30 cooking completed -- remove food 23 Oven Operations Built-in Oven Care and Use Manual Timed Cook Operation To delay the Start of the timed mode: Example shown has time of day set at 3:00 1 . Follow steps 1, 2 and 3 on previous page.

Immediately after the number of hours/minutes are selected for the food to cook, select the Stop Time. Touch STOP TIME (continued) You Will See o 100PREHEAT o /350 UPPER COOKTIME STOPTIME 3: 00 BAKE 0 : 30 : 2 . Select the time of day the oven will stop cooking or turn off. This example, shows that the oven will stop at 4:30 and cook for 30 minutes. Touch 430 o 100PREHEAT o /350 UPPER COOKTIME STOPTIME 3: 00 0 : 30 4 : 30 enter stop timE Message scrolls in display.

3 . Select START. The oven turns on and heats to the temperature selected for the number of hours and minutes needed. The clock automatically calculates the time of day the mode starts and stops. Touch START o 100PREHEAT o /350 UPPER COOKTIME STARTAT 3: 00 BAKE 0 : 30 4 : 30 Food Safety Guidelines Food Serving Temperature Guidelines from FSIS (USDA Food Safety & Inspection Service) 140°F (60°C) · Ham, pre-cooked (to reheat) 145°F (63°C) · Fresh Beef, Veal, Lamb (medium rare) 160°F (71°C) · Ground Meat & Meat Mixtures (Beef, Pork, Veal, Lamb) · Fresh Beef, Veal, Lamb (medium) · Fresh Pork (medium) · Fresh Ham (raw) · Egg Dishes 165°F (74°C) · Ground Meat & Meat Mixtures (Turkey, Chicken) · Stuffing (cooked alone or in bird) · Leftovers & Casseroles 170°F (77°C) · Fresh Beef, Veal, Lamb (well done) · Poultry breasts · Fresh Pork (well done) 180°F (82°C) · Chicken and Turkey, (whole) · Poultry (thighs and wings) · Duck and Goose NOTE: Eggs (alone, not used in a recipe) cook until yolk & white are firm.

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24 Oven Operations Built-in Oven Care and Use Manual Setting the Sabbath Mode · · This mode is Sabbath compliant for religious faiths with "no work" requirements on the Sabbath. The BAKE mode is the only cooking mode that can be used with the Sabbath mode. · The Sabbath Mode can be set for one oven or both ovens. To set for both ovens at the same time, turn both ovens on. Then touch TIMER 1 OFF pad and hold for 5 seconds.

To set the Sabbath mode: 1. Touch OVEN OFF to cancel all modes. 2. For double ovens, select upper or lower oven. Message scrolls in display. 3. Select BAKE mode and temperature. Change oven temperature, if necessary. See Page 12. Message scrolls in display.
Touch BAKE UPPER You Will See Upper Oven Selected 350 o BAKE Select Bake Temperature theN Press Start 4. Select START. Touch START o 100PREHEAT o /350 UPPER 5. Select on or off status for the lights. To keep lights off, do not touch.
· Lights will remain on or off as previously set, if the door is open or closed. · Oven will remain "on" indefinitely until cancelled. 6. To activate the Sabbath mode, touch and hold TIMER OFF pad for 5 seconds. · · Touch LIGHTS Touch TIMER 1 OFF The word "SAb" is displayed.
"Preheat" is displayed until the oven reaches temperature. · All pads, except the OVEN OFF, will be inactive. No beep signal is generated. · When the red heating symbol in the display is illuminated, the bake element is on. Opening the door at this point will not cause the heating element to be activated, since it will already be on. 7. To Cancel or Stop the Sabbath mode: · Touch OVEN OFF. · Turn off the light if it was set to stay on in Step 5. 25 100PREHEAT /350 UPPER o o SAb BAKE Care and Cleaning Built-in Oven Care and Use Manual Self-Cleaning the Oven Your new oven features pyrolytic Self-Cleaning. When set into the Clean mode, the oven reaches a high temperature that burns off the food soil.

· As a safety feature, the oven door locks during Self-Clean to protect you from very high temperatures. Do not try to open the oven during SelfClean mode. · Only one oven can be set to self-clean at a time. The second oven cannot be used while one is self-cleaning. · It is common to see smoke and/or an occasional flame-up during the Clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil. · The oven light will not turn on when the oven is set for a clean cycle. · Do not use commercial oven cleaners as they may damage finish or parts. NOTE: Due to the high temperatures used for self-cleaning, fine lines or surface roughness may develop in oven cavity. This is a common condition and does not affect either the cooking or the cleaning performance of the oven.
the cleaning cycle for soil to burn away. Use a soapy sponge or plastic scrubber or an S.O.S. ® pad.
DO NOT RUB THE GASKET. Wipe up large overspills and grease with paper towels. Remove broiler pan, all utensils and bakeware. Remove oven racks. If the oven racks are left in the oven during a self-cleaning cycle, they will permanently lose their shiny finish and change to a dull dark finish.
See Oven Cleaning for proper care, Page 29. NOTE: The Extendable Rack (C oven models) must be removed before a self-clean. The rack may not be usable if it is left in during self-clean. Be sure the light is turned off on the control panel and the bulb and glass cover are in place, see Page 31. Heat and odors are normal during the Self-Clean cycle. Keep the kitchen well ventilated. 2. 3. 4. 5.

6. After Self-Clean Before You Self-Clean 1. Hand clean the oven door edge, window, oven front frame and oven cavity edges (shaded areas below). They do not get hot enough during · At the end of the Clean cycle, gray ash remains inside the oven. The amount of ash depends on how heavily soiled the oven was before it was cleaned. It is easily removed, when the oven is cold, using a damp sponge or cloth. If the racks do not slide easily after being self-cleaned, lightly rub rack side rails with vegetable oil. Wipe off excess. IMPORTANT: Be sure to let the inside window glass in the oven door cool completely before wiping up any ash left from the clean cycle. Hand clean 1-1/2" from rack support to front of oven cavity UPPER OV EN LOW ER OV EN TIM ER 1 TIM ER 2 SELF CLEAN FAST PREHEAT BAKE CONV ECTION CONV ECTION BAKE CONV ECTION ROA ST CONV ECTION BROI L PRO BE W ARM PROO F DEHYD RATE OV EN LIGH T OV EN LIGH T TIM ER 1 O FF TIM ER 2 O FF COOK CLO CK TIM E ROA ST BROI L BROI L OV EN O FF OV EN O FF PAN EL LO CK CLOCK STO P TIM E 1 2 3 4 5 6 7 8 9 0 START Hand clean front frame Hand clean window and frame Hand clean door and frame area outside gasket edge DO NOT hand clean gasket 26 Self-Cleaning Built-in Oven Care and Use Manual Self-Clean Mode Operation · · · Self-Clean only one oven at a time.
The oven light does not operate during this mode. Be sure that the time of day clock is displaying the correct time. · · Three hours is the preset length of cleaning. The mode stops automatically at the end of the clean hours. To set the Self-Clean mode to start now: 1.
For double ovens, select upper or lower oven. 2. Select SELF CLEAN. Example shows clock set at 5:00. The number of clean hours (3:00) is displayed automatically.
Message scrolls in display. Touch SELF CLEAN You Will See CLn UPPER COOKTIME 5: 00 3:00 Remove ALL Racks FROM OVEN THEN ENTER SELF CLEAN TIME then Touch Start 3. To change the setting: To change the setting from 3 hours, select either 2 hours for light soil or 4 hours for heavy soil immediately before starting. Message scrolls in display. Touch 400 CLn UPPER COOKTIME 5: 00 3:00 Enter self-clean time 4. Select START. The door locks automatically. When the lock symbol is displayed, the door cannot be opened. Confirm that the door locks and will not open before starting self-clean mode. If door does not lock, press OFF and do not self-clean; phone (800) 7354328 for ser vice (see Page 32 for obtaining service.

) If the door is in the open position when this mode is selected, the display will flash "dor". This is a reminder that the door must be closed before the Self-Clean mode can be set. Touch START UPPER COOKTIME STOPTIME CLn 5: 00 3:00 9:00 SELF CLEAN 27 Self-Cleaning Built-in Oven Care and Use Manual Self-Clean Mode Operation (continued) To delay the start of the Self-Clean mode: 1. For double ovens, select upper or lower oven. 2. Select SELF CLEAN. The number of clean hours (3:00) is displayed automatically. If the number of clean hours does not need to be changed, proceed to set the STOP TIME.

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Message scrolls in display. Touch SELF CLEAN You Will See CLn UPPER COOKTIME 5: 00 3:00 Remove ALL Racks FROM OVEN THEN ENTER SELF CLEAN TIME then Touch Start 3.

Select STOP TIME. When the words STOP TIME flash, enter the time of day. Oven will display the time when the clean cycle will stop. Message scrolls in display. Touch STOP TIME Touch 1100 UPPER COOKTIME STOPTIME CLn 5: 00 3:00 8:00 ST ENTER STOP TIME 4.

Select START. Touch START UPPER COOKTIME STOPTIME CLn 3:00 8:00 5: 00 SELF CLEAN 5. To cancel or stop the mode after the "lock" symbol is displayed, select OVEN OFF. Then the door can be opened. 28 Oven Care and Cleaning Built-in Oven Care and Use Manual Oven Finishes / Cleaning Method The entire oven, except the oven gasket, can be safely cleaned with a soapy sponge, rinsed and dried.

If stubborn soil remains, follow the recommended cleaning methods below. · Always use the mildest cleaner that will do the job. · Rub metal finishes in the direction of the grain. · Use clean, soft cloths, sponges or paper towels. · Rinse thoroughly with a minimum of water so it does not drip into door slots. · Dry to avoid water marks. The cleaners recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions. Refer to oven illustration on Page 4 to identify oven parts. PART Chrome Plated - Oven racks CLEANING METHOD Wash with hot sudsy water.

*Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. If Racks are cleaned in the oven during the self-clean mode, they will lose their shiny finish and permanently change to a metallic gray. Coat rack slides lightly with vegetable oil if they do not slide well. The Extendable Rack (C oven models) should not be left in oven during self-clean. Fiberglass Knit - Door seal gasket Glass - Control panel - Door front Painted * DO NOT HAND CLEAN GASKET.*

Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters. Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads. Immediately wipe up acid spills like fruit juice, milk and tomatoes with a dry towel.

Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply BonAmi® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.

S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil. Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES. Always wipe or rub with grain. Clean with a soapy sponge; rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth.

*Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo® or Barkeeper's Friend® to remove heat discoloration. Clean probe by hand with detergent and hot water. Rinse and dry. Do not soak or clean in dishwasher. Porcelain - Oven front frame - Oven cavity - Broil pan and grid Reflective Glass - Interior door window STAINLESS STEEL - Control panel - Door front Probe * Door frame, side trim, control panel trim, oven cooling vents, door handle, door cooling vent and trim, door end caps. 29 Do-It-Yourself Maintenance Built-in Oven Care and Use Manual Do-It-Yourself Maintenance Removing the Oven Door The oven door(s) can be lifted off for your convenience in cleaning hard-to-reach areas inside the oven. CAUTION USE CAUTION WHEN REMOVING THE DOOR(S). DOORS ARE VERY HEAVY. · Make sure oven is cool and power to oven has been turned off before removing the door.*

Failure to do so could result in electrical shock or burns. · The oven doors are heavy and fragile. Use both hands to remove or replace the door. · Grasp only the sides of the oven door when removing or replacing it. · Failure to grasp the oven door firmly and properly could result in personal injury and product damage.

· With the door off, never release the levers and try to close the hinges. Without the weight of the door, the powerful springs will snap the hinges closed with great force. To Remove the Oven Door: 1. Fully open the oven door. 2.

Raise the U-clip over the hook on each of the hinges to the "locked" position (see illustration below). This will prevent the hinge from snapping closed when the door is removed. 3. Grasp the door by the sides toward the back. Raise the front of the door several inches (there will be some spring resistance to overcome because of the hinge being locked). When the front of the door is high enough, you will be able to lift the hinges to clear the indents. 4. Pull the hinges out of the slots in the oven front frame. To Replace the Oven Door: 1. Grasp the sides of the door at the center and insert the ends of the hinges into the slots in the oven front frame as far as they will go (see illustration below).

2. With the door open all the way, lower the two locking clips. 3. Raise the oven door and make sure that it fits evenly with the front sides. 4. Close and open door slowly to be sure it is correctly and securely in place. 5. Door must be straight, not out of alignment. Door Hinge with lowered locking clip HINGE CLIP HINGE ARM 30 Do-It-Yourself Maintenance Built-in Oven Care and Use Manual Do-It-Yourself Maintenance Replacing the Oven Light CAUTIONS: To prevent personal injury: · Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker. · Halogen bulbs get HOT instantly when turned ON.

· Be sure the oven and light bulb are cool. · Do not operate the oven unless the light cover is securely in position. If the light cover is damaged or broken, do not use the oven until a new cover is in place. The oven lights are located on the top ceiling wall of the oven. The lights have a removable lens cover and a halogen light bulb.

The ceramic light socket housing is not removable by the user. Replace bulb with a 12-Volt, 10-Watt Halogen bulb only. 10W HALOGEN LAMP Lens Fixing Clip Holder Clip Housing Ceramic Holder 10. Place the fixing clip on the lens cover. 11.

Slide the protective lens into the holder clip and push the other end until the fixing clip snaps back into the housing. 12. Turn on circuit breaker. CAUTION: To replace Halogen Bulb: 1. Turn off circuit breaker. 2. Remove oven racks. 3. Slide the tip of a table knife blade between the fixing clip and the glass lens cover.

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