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You can read the recommendations in the user guide, the technical guide or the installation guide for THERMADOR ME302ES. You'll find the answers to all your questions on the THERMADOR ME302ES in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual THERMADOR ME302ES
User guide THERMADOR ME302ES
Operating instructions THERMADOR ME302ES
Instructions for use THERMADOR ME302ES
Instruction manual THERMADOR ME302ES

USE AND CARE MANUAL

Built-in Ovens

Model:
ME271
ME301
ME272
ME302
MED272
MED302
MEW301
MEM271
MEM301
MEMC301
MEMW271
MEMW301
MEMCW301

Thermador | *An American Icon*



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48 About This Manual How This Manual is Organized You can get the most out of your new oven by reading this manual from beginning to end. This way you will systematically get to know your appliance and become familiar with its operation and features. The manual consists of the following sections: . . . The "Safety" section provides information on how to safely operate your oven. "Getting Started" introduces you to the oven components and features. The "Operation" section offers you step-by-step instructions on how to operate your oven.

In "Getting the Most Out of Your Appliance" you can find a list of many common foods with the appropriate oven mode, temperature, rack position and bake time. This section also provides you with several bakeware and preparation tips. "Cleaning and Maintenance" provides you with information on how to clean and care for the various oven parts. The "Service" section includes your warranty and do-it-yourself troubleshooting tips. Pay special attention to the important safety instructions in the "Safety" section.

. . . 5 Safety m Important Safety Instructions READ AND SAVE THESE INSTRUCTIONS m Proper Installation and Maintenance Warning: When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. 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 those in the following pages. Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference. This appliance must be properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. Refer to the Installation Instructions for details. This appliance is intended for normal family household use only.

It is not approved for outdoor use. See the Warranty. If you have any questions, contact the manufacturer. Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury. Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer. Do not obstruct oven vents. Do not repair or replace any part of the appliance unless specifically recommended in this manual.

Refer all servicing to a factory authorized service center. In the event of an error the display flashes and beeps continuously. If this happens during self-clean, disconnect appliance from the power supply and call a qualified technician. In the event of an error the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.

Fire Safety Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire. If materials inside an oven should ignite, keep door closed. Turn off the appliance, and disconnect the circuit at the circuit breaker box. Use this appliance only for its intended purpose as described in this manual.

For example, never use the appliance for warming or heating the room. Never use the appliance for storage. Always have a working smoke detector near the kitchen. In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames. 6 m Important Safety Instructions READ AND SAVE THESE INSTRUCTIONS Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires. Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven. WARNING - TO REDUCE THE RISK OF PERSONAL INJURY IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING: · SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. EXERCISE CAUTION TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.

NEVER PICK UP A FLAMING PAN - You could be burned. DO NOT USE WATER, including wet rags or towels - a violent steam explosion will result. Use an extinguisher ONLY if: · · · 1. You know you have a CLASS ABC extinguisher, and you already know how to operate it. 2. The fire is small and contained in the area where it started. 3. The fire department is being called. 4. You can fight the fire with your back to an exit.

Burn Prevention DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

Exercise caution when opening the appliance. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes.

Do not leave open doors unattended. Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause 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 potholder contact the heating elements. Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.



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Secure all loose garments, etc.

before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves. **Child Safety** When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons. **7 m Important Safety Instructions READ AND SAVE THESE INSTRUCTIONS** Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury. 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. They should never be allowed to play in its vicinity, whether or not the appliance is in use. **CAUTION** - Items of interest to children should not be stored in an appliance, in cabinets above an appliance oven racks in desired positions before turning oven on. Always use oven mitts when the oven is warm. If a rack must be moved while the oven is hot, do not let oven mitts contact hot heating elements. Inserting Rack into Oven: 1. Grasp rack firmly on both sides. 2. Insert rack (see picture).

3. Tilt rack up to allow stop into rack guide. 4. Bring rack to a horizontal position and push the rest of the way in. Rack should be straight and flat, not crooked.

Removing Rack from Oven: 1. Grasp rack firmly on both sides and pull rack toward you. 2. When the stop is reached, tilt rack up and pull the rest of the way out. **11 Telescopic Rack** Inserting telescopic rack into oven: 1. Hold the rack on a slight angle. 2. Engage the rear hooks in the accessory brackets. 3. Hold the rack straight.

4. Push the rack in until it is even with the front hooks. 5. Lift the rack up. 6. Push the rack in completely. 7. Engage the rack's front hooks in the accessory brackets. **12 Control* Cooking Mode Touchpads** Display Numeric Touchpads Touchpads You only have to press lightly on the touchpads to operate them. The touchpads will not work if you press several of them at once, such as when cleaning them.

ON/OFF - Turns the oven on and off. **UPPER** - Press to select the upper oven. **LOWER** - Press to select the lower oven. **TIMER** - Press to set the timer. **TIMER START/OFF** - Starts or stops the timer.

COOK TIME - Used to set a timed mode. At the end of the cooking time, the oven turns off automatically. **STOP TIME** - Used to delay the start of a timed mode. When you enter the stop time, the oven automatically calculates the proper start time. **CLOCK** - Press to set the clock.

PANEL LOCK - Press and hold for four seconds to turn the panel lock on or off. Prevents the oven from being turned on or its settings from being changed accidentally. **PAUSE/STOP** - Press once to pause. Press twice to stop the oven and clear the programmed oven mode. Press and hold for two seconds to turn off the oven. **START** - Confirms settings and starts the oven. Turns the oven on after it is set to **PAUSE**. **CLEAR** - Clears the last entry. **OVEN LIGHT** - Turns the oven light on or off. The light cannot be turned on during self-cleaning.

EASY COOK - Press to select the easy cook menu. **FAVORITES** - Press to select the favorites menu. **FAST PREHEAT** - Turns Fast Preheat on or off. **OVEN TEMP** - Displays the programmed oven temperature. When the temperature appears in the display, you can change it using the numeric touchpads. **PROBE** - Press to set the Probe temperature. **INFO** - Press to view information on the current oven mode. **BACK** - Returns to the previous screen. *This is a double oven control panel. Your control panel may vary slightly.

13 Display Symbols **á ã 2 â** Cooking Mode Symbol - Shows the cooking elements that are active for the mode that is selected. The symbol will also display a fan if the convection fan is utilized in the selected mode. **Fast Preheat Symbol** - Is displayed when Fast Preheat is active. **Door Locking Indicator** - Symbol is displayed during and after the self-clean mode when the door is locked. **DO NOT** attempt to open the door while the lock symbol is present.

Probe Symbol - Appears when a probe is detected. ? ! **Cook Time Symbol** - Used in conjunction with Cook Time mode. Shows the amount of time that the oven mode will run before turning off automatically. **Stop Time Symbol** - Used when delaying the start of a timed oven mode. Shows the time of day that the oven mode will automatically end.

Preheat Monitor - Shows the progress of the preheat process. When all of the five bars are lit, preheat is complete. Some modes start with all bars lit. Before Using the Oven for the First Time Oven must be properly installed by a qualified technician before use. Remove all packing materials from inside and outside the oven. While cool, wipe with a clean, damp cloth and dry. There may be a slight odor during first uses; this is normal and will disappear. Optimum cooking results depend on proper cookware being used. Read and understand all safety precautions and Use and Care Manual information prior to operating. **14 Operation About the Appliance** Your new oven combines popular functions, premium cooking results and simple operation.

The "Easy Cook" function makes it possible to select the desired food type using the display menu. The oven then starts automatically, using the correct cooking mode and temperature. While cooking, if a dish turns out particularly well, the settings for this dish can be stored in "Favorites" and can be retrieved at any time. This oven can also provide assistance after cooking: Thanks to "Self-Clean" mode, hours of scrubbing into the darkest corners of the oven is a thing of the past. The oven burns off soil simply and easily. All that is left to do is to remove a few ashes from the oven when Self-Clean is done. Clear labeling of the touch keys make operating the oven very easy. In addition, messages on the display provide assistance when adjusting settings. This manual includes all instructions for operating the oven. **Basic Features** Turning the Oven On and Off To turn the oven on: Press **ON/OFF**. The oven returns to standby mode.

The last oven mode selected and the default temperature appear in the display. To turn the oven off: Press **ON/OFF**. The oven returns to standby mode.

Double ovens: To switch off only one oven, select the corresponding oven cavity using **UPPER** or **LOWER**. Next press **ON/OFF** within 10 seconds. **Setting the Date and Time** Your new oven includes time functions that require the current time and date to be set. It is therefore necessary to set the clock and date first. The text on the display guides you step-by-step through the menu. In order to access the "Clock" menu, a timer or cook time cannot be running. To set the clock: 1.

Press **CLOCK**.



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2. Enter the current time; for instance, for 11:30, press the keys 1 1 3 0. The programmed time is displayed: Set clock: Set time of day then press CLOCK 2007 3. Press CLOCK. 4. Press 1 for am or 2 for pm (12-hour mode). QQ: EP am 15 The clock is now set and operating. The menu item "Set date" is displayed: Set date: Set year then press CLOCK 2007 To set the date: 1. Set the clock as described above.

2. Enter the current year; for instance, for 2007 press the keys 2 0 0 7. 3. Press CLOCK. 4. Enter the current month (1-12). 5. Press CLOCK. 6. Enter the current day of the month.

7. Press CLOCK. The date has been set. Date and time are displayed: QQ: EP am QQ: EP February 20, 2007 am Note: · · Press BACK to return to the previous screen. Press CLEAR to clear the most recent number entered.

Setting the Language The default display language is English. However, you can change the language in the user settings. Note: The oven must be turned off in order to access the menu. To set the language: 1. Press INFO.

The user settings menu is displayed: User settings 1 standard 2 custom QQ: EP am 2. Press 2 for "custom". The following menu is displayed: 1 Clock 2 Language 3 Beep length 4 More 3. Press 2 for "Language". QQ: EP am 16 The available languages are displayed: 1 English 2 Francais 3 Espanol 4 Deutsch QQ: EP am 4. Use the numeric keys to select your preferred language. The display from step 2 appears in the language you selected. Note: · · · Press INFO to exit user settings. Press BACK to return to the previous screen. For more information on user settings, see "User Settings".

Selecting the Upper or Lower Oven Setting the Oven Mode and Temperature To set a heating mode and temperature in a double oven, the corresponding oven has to be active. To select an oven, press UPPER or LOWER. To set the oven mode and temperature: 1. Press ON/OFF to switch on the oven. 2. Double ovens: select the desired oven by pressing UPPER or LOWER. 3. Press the desired oven mode. The current oven temperature, oven mode symbol, name and default temperature appear in the display: QQ: EP Roast Oven 120° am EWT° r 4. Enter the temperature, for instance, press 4 0 0 for 400°.

The selected temperature appears in the display: QQ: EP Roast Oven 120° 5. Press START. The oven starts. Preheat monitor: am RPP° r While the oven is preheating, the current oven temperature is displayed. Next to the current temperature is a preheat monitor that fills with five bars while the oven heats up. When the specified temperature is reached, all of the bars are visible and a beep sounds. Note: · The adjustable temperature ranges are limited. A message appears in the display if an invalid temperature is entered. · The cooking mode and temperature can be changed at any time during oven operation. · Press INFO once to obtain information on the selected cooking mode.

Press INFO twice to obtain information on the recommended rack position. 17 Heating Time Limitation The maximum heating time is limited. If you forget to turn off the oven, it turns off automatically after a set period of time (see table below), unless using Easy Cook mode or Cook Time. The maximum time allowed for Dehydrate mode is 48 hours. The maximum time for Sabbath mode is 74 hours. For all other cooking modes, the maximum time allowed depends on the temperature: Temperature in °F 100 - 200 201 - 550 Temperature in °C 30 - 120 121 - 300 Max. time allowed without activity 24 h 12 h Heating stops until a setting is changed. Panel Lock The panel lock is a child safety mechanism to prevent children from accidentally turning on the oven or changing an oven setting. Turning the panel lock on and off: To turn the panel lock on, press and hold the PANEL LOCK key for four seconds. "Panel locked" will appear in the display.

To turn the panel lock off, press and hold the PANEL LOCK key for four seconds. The message in the display will disappear. When panel lock is activated, all keys are locked except for the following: · · · COOK TIME: Turns off beep for the end of cooking time. TIMER: Turns off beep for the end of the timer. ON/OFF: Turns off oven. Timer Double ovens have two timers that can be set: Timer 1 is in the upper display and Timer 2 is in the lower display. The relevant display has to be active in order to set the timer. To set the timer: 1. Press TIMER. Press once to display "hours : minutes".

Press twice to display "minutes : seconds". 2. Enter length of time, for instance, 10 3 0 for 10 minutes and 30 seconds. The time entered appears in the display: 11:30 am Set Timer then press TIMER START/OFF Timer QP: : EP min sec am 3. Press TIMER START/OFF.

The timer starts. A beep sounds when the timer ends. Press TIMER START/OFF. The timer and beep are canceled. A running timer can also be canceled by pressing TIMER START/OFF.

To change a running timer: 1. Press TIMER. The timer stops. 18 2. Set a new time. The old time is erased when the first number for the new time is entered. 3. Press TIMER START/OFF. The timer starts. Note: · · The maximum time the timer can be set is 24 hours.

The timer does not change when other settings are changed. Fast Preheat Fast Preheat heats the oven quicker than standard preheat. Fast Preheat is available for Bake, Roast, Convection Bake, Convection Roast, True Convection and Pizza cooking modes. To set Fast Preheat: 1. Set the oven mode and temperature as usual. 2. Press FAST PREHEAT. The flash symbol appears in the display: QQ: EP Roast Oven 120° 3. Press START. am RPP° r ã The oven is preheated when all of the bars are visible and a beep sounds.

Fast Preheat is then complete. The flash symbol disappears. Note: · · To use Fast Preheat, the temperature has to be set to at least 200 °F (100 °C). Fast Preheat remains on even if you switch to a different cooking mode after starting Fast Preheat. If Fast Preheat is not available for the new mode, standard preheat is activated.

19 Special Features The special features provide you with additional conveniences when cooking. Learn more about these special features in the following sections. · · · · · Cook Time Stop Time Probe Easy Cook Favorites Sabbath Mode Cook Time Use the COOK TIME feature to operate the oven mode for a set period of time. The oven starts immediately and then turns off automatically when the set time is up. m Caution: To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

To set the Cook Time: 1. Set the oven mode and temperature. 2. Press COOK TIME. The specified oven mode, the temperature and the 1 symbol appear in the display: QQ: EP Roast Set cook time am 1 P: PP RPP° r 3.



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Enter the cooking time in hours and minutes. For instance, for 45 minutes, press the numbers 0 4 5. Note: it is also possible to press only two numbers (e.g. 4 and 5) and to confirm with COOK TIME.

The programmed cooking time now appears next to the 1 symbol: QQ: EP Roast Set cook time am 1 P: RT RPP° r 4. Press START. The oven starts. At the end of the programmed cooking time, the oven turns off and a beep sounds. Open the oven door or press COOK TIME to turn off the beep sound. To change the cooking time after the oven has been started, press COOK TIME. You can then set a new cooking time. Note: · · You cannot use Cook Time if a probe (some models) is being used. The maximum Cook Time setting allowed in 12-hour display mode is 11:59 hours or 23:59 hours in 24-hour display mode. See "User Settings" for changing the display mode.

20 Stop Time Use Stop Time to delay the start of a Cook Time. Enter the time that you want the mode to end. The oven calculates the proper start time. It starts and stops automatically. m Caution: To maintain food safety, do not leave food in the oven for more than one hour before or after cooking. To set the Stop Time: 1. Set a Cook Time first. 2. Press STOP TIME. The oven mode, temperature and the stop time symbol are displayed: QQ: EP Roast Set stop time am 1 P: RT WQW: QT RPP° r 3.

Enter the stop time, for instance, press 1 2 4 5 for 12:45. The stop time appears next to the stop time symbol W : QQ: EP Roast Set stop time am 1 P: RT WQW: QT RPP° r 4. Press START. The oven enters delayed mode. The oven turns on when the start time (in this example, 12:00 pm) is reached. At the end of the programmed cooking time, the oven turns off and a beep sounds. Open the oven door or press COOK TIME to turn off the beep sound. To change a delayed timed mode without starting the oven, press STOP TIME. You can then set a new stop time and change the oven mode and temperature. Note: · · · It is not possible to set a stop time when using a probe (some models).

The maximum stop time setting allowed in 12-hour display mode is 11:59hours, or 23:59 hours in 24-hour display mode. It is also possible to set a stop time without setting a cook time. Then the oven starts immediately and stops automatically. 21 Easy Cook Easy Cook contains functions with pre-programmed settings. The heating mode, temperature and cooking time are automatically activated based on the items you choose in the menus. However, it is possible to change temperature and cooking time manually. m Category Caution: To maintain food safety, do not leave food in the oven for more than one hour before or after cooking. The following foods are available: Food Cookies Program One Rack Two Racks Three Racks Cakes Sheet Cake Cupcakes Round Cake Biscuits Brownies Pie and Pizza Frz. Rise Pizza Frz. Thin Pizza Frozen Pie Fresh Pie Poultry Chicken Turkey Meats Rib Eye Roast Pork Loin Spiral Ham To set Easy Cook: 1.

Press EASY COOK. The "Easy Cook" menu appears in the display: 1 Baked Goods 2 Pie and Pizza 3 Poultry 4 Meats Whole Breast Whole Unstuffed Breast Medium Rare Medium Boneless Weight (lbs) no weight no weight no weight no weight no weight no weight no weight no weight no weight no weight no weight no weight no weight no weight 3.5-5 no weight 10-25 4-8 3-5.5 3-5.5 1.

5-6 6-10 Rack Position 3 2+5 1+3+5 3 3 3 3 3 2 2 2 3 1 2 2 2 2 Baked Goods QQ: EP am 2. Select the function using the numeric keys; for instance, 4 for "Meats". 22 A submenu appears: 1 Rib Eye Roast 2 Pork Loin 3 Spiral Ham QQ: EP am 3. Select the type of food you want to cook. For instance, press 1 for Rib Eye Roast.

A submenu appears: 1 Medium rare 2 Medium QQ: EP am 4. Choose the level of doneness. The suggested weight appears in the display (if applicable): QQ: EP Rib Eye Roast Medium rare Weight: 4.0 lbs am 5. Use the numeric keys to set the weight, for instance press 3 5 for 3.5 lbs. The set weight appears in the display: QQ: EP Rib Eye Roast Medium rare Weight: 3.5 lbs 6. Press START. am The remaining programmed cooking time appears in the display.

The time when the food will be done cooking is displayed next to the Stop Time symbol. At the end of the programmed time, the oven turns off and a beep sounds. Open the oven door or press COOK TIME to turn off the beep sound. Note: · · · · · When using an automatic program, it is not necessary to preheat the oven when roasting meat or poultry. It is possible to change the oven temperature and time for some programs. Wrap spiral ham with aluminum foil prior to roasting. Turkey may need to be covered after approximately 2 hours of roasting to prevent over browning. After roasting beef and pork, let the meat stand covered with aluminum foil for 10 minutes in order to reach the final internal temperature. The height of the rib eye roast should be 2 ½" to 3". At the end of the automatic program check the internal temperature of the meat with a meat thermometer in order to ensure food safety.

23 Favorites Use Favorites to store the settings for your favorite dishes. There are four memory settings available for this feature. The temperature, cooking mode and cooking time are activated automatically based on the stored items. However, it is possible to change temperature and cooking time manually. Note: it is only possible to store settings after cooking.

To save your favorite settings: 1. Press FAVORITES. The Favorites menu appears: Favorites 1 Save Favorite 2 Start Favorite QQ: EP am 2. Press numeric key 1 for "Save Favorite". Memory settings 1 through 4 are displayed: 1 Save Favorite 1 2 Save Favorite 2 3 Save Favorite 3 4 Save Favorite 4 QQ: EP am 3. Select your preferred memory setting. The settings are stored. To use Favorites: 1. Press FAVORITES. 2. Press numeric key 2 to select "Start Favorite". Memory settings 1 through 4 are displayed: 1 Start Favorite 1 2 Start Favorite 2 3 Start Favorite 3 4 Start Favorite 4 QQ: EP am 3. Select your preferred memory setting. The stored program starts. At the end of the programmed time, the oven turns off and a beep sounds.

Open the oven door or press COOK TIME to turn off the beep. Note: · · Press OVEN TEMP to change the temperature. Press COOK TIME to change the cooking time. 24 Sabbath Mode Sabbath Mode is for religious faiths with "no work" requirements on the Sabbath. Sabbath Mode must be activated in the user settings (default setting: On). To set Sabbath Mode: 1. Press and hold BAKE for five seconds. 2. Press COOK TIME. The 1 symbol for the cooking time, the suggested time (27 hours) and the temperature appear: Sabbath Mode Bake Set cook time QQ: EP QOP° am 1 WU: PP r 3. Set the preferred time, for instance, press the keys 3 0 0 0 for 30 hours. 4. Press START. The oven starts.



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Note: . . . While using Sabbath Mode, only the ON/OFF function is active.

You can set a period of time between 24 and 74 hours. The temperature in Sabbath Mode is 190 °F (85 °C). For double oven models, Sabbath Mode is available for both ovens, but not at the same time. Probe The probe measures the internal temperature of the food. The probe is available for Bake, Roast and all convection cooking modes except Convection Broil.

Placing the probe: Insert the tip of the probe where the least amount of heat penetrates the meat. The best location is in the middle and thickest part of the meat. Make sure the probe is not touching fat, bone, parts of the oven or pan. To use the probe: 1. Insert the probe into the meat as described above. 2.

Connect the probe to the oven. Note: to prevent burns, do not attempt to insert the probe in a hot oven. 3. Set the cooking mode and temperature.

4. Press PROBE. The default temperature (160°) and Probe icon appear in the display: QQ: EP Roast Probe 160° am RPP° rã 5. Set the internal temperature for the probe; for instance, press 1 4 5 to set the probe temperature to 145°. See cooking charts for appropriate internal temperatures. 25 The adjusted probe temperature appears in the display: QQ: EP Roast Probe 145° am RPP° rã 6. Press START. Once the probe temperature is reached, the oven turns off and a beep sounds. Open the oven door to turn off the beep. The Probe icon disappears when the probe is removed.

@@@Do not store the probe in the oven. Always use the handle of the probe for inserting and removing. Always use a potholder to remove the probe since it becomes hot. @@@@1. Press INFO.

@@Press 2 for "custom". The first menu appears: 1 Clock 2 Language 3 Beep length 4 More 3. Select the desired menu item. Note: . . . Press INFO to exit user settings. Press BACK to return to the previous menu.

@@@@@Preheat is not used for Roast, Convection Roast and Speed Convection. @@Setting a higher temperature does not shorten preheat time. @@Use Fast Preheat to speed up preheating. Use the cooking recommendations as a guide. @@Use the Timer 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 provide the desired browning. @@@@Follow manufacturers' recommendations.

@@@@Do not keep the empty broil pan in the oven during cooking as this could change cooking performance. Store the broil pan outside the oven. When cooking at high altitude with Bake, Roast, Convection Bake 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. It is normal for 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. Preheating the Oven For Best Results . . . Baking Pans and Dishes . . . High Altitude Baking · Condensation · 28 Bake r Bake is cooking with dry, heated air.

Both the upper and lower elements cycle to maintain the oven temperature. 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. Tips · Preheat the oven if the recipe recommends it. Baking time will vary with the size, shape and finish of the bakeware.

Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cook time for most foods. For best results, bake food on a single rack with at least 1-1 1/2" space between pans or dishes and oven walls. Eliminate heat loss from the oven by using the window to periodically check food for doneness instead of opening the door. If multiple racks are necessary, use a maximum of 2 racks.

For cakes use rack positions 3 and 5. For cookies use rack positions 1 and 4 (27" appliances) or 2 and 5 (30" appliances). Stagger pans so that one is not directly above the other (see graphic below). See "Pan Placement" under "General Tips" for more info. You may also consider using a convection mode. 27" appliances: 30" appliances: . . . 29 Convection Bake á Convection Bake is similar to Bake. Heat comes from the upper and lower heating elements. The main difference in convection baking is that the heat is circulated throughout the oven by the convection fan. The Convection Bake mode is well suited for cakes, bar cookies and breads to take advantage of the bottom heat, yielding a better crust on baked items. The benefits of Convection Bake include: · Tips · Slight decrease in cook time.

Higher volume (yeast items rise higher). Place food in shallow, uncovered pans, such as cookie sheets without sides. @@Stagger pans so that one is not directly above the other (see graphic below). 27" appliances: 30" appliances: Convection Bake Chart Food Item Cakes Bundt Cake Angel Food Layers (8" or 9") Rectangle (9x13) Pie 2 Crust, fresh, 9" 2 Crust, frozen fruit, 9" Meringue Topping Pie Nut Pie Custard Bar Cookies Lemon Brownie Breads Yeast Bread, loaf, 9x5 Quick Bread, loaf, 8x4 Rack Position Temperature Time 2 1 3 3 325 325 325 325 45-65 35-50 28-40 30-37 2 2 2 2 350 350 325 425 325 45-60 75-85 12-18 45-60 12-15 30-48 3 3 325 325 30-40 30-45 2 2 400 350 23-33 48-62 30 True Convection T True Convection cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan. True Convection is well suited for cooking individual serving-sized foods such as cookies and biscuits. It is also good for cooking on multiple racks (2 or 3) at the same time. Baking cookies is possible on 6 racks simultaneously. In this case, the baking time increases slightly. The benefits of True Convection include: · Tips · Even browning. Time savings as a result of using multiple racks at one time. Reduce recipe temperature by 25 °F. Refer to True Convection chart. Place food in low-sided, uncovered pans such as cookie sheets without sides. @@For cakes use rack positions 2 and 5 (see graphic below). 27" appliances: 30" appliances: True Convection Chart Food Item Rack Position 1 rack 2 racks 3 racks Temp.



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Time Cakes Cupcakes Layers (8" or 9") Cookies Sugar Chocolate Chip Breads Dinner Rolls Biscuits Muffins Cream Puffs Fresh 3 2+5 1+3+5 400 23-33 3 2 3 1+4 2+5 2+5 1+3+5 1+3+5 1+3+5 1+3+5 350 325 400 10-20 10-20 14-25 3 3 2+5 2+5 1+3+5 1+3+5 350 325 6-10 8-17 4 3 2+5 2+5 1+3+5 325 325 17-27 25-40 31 Roast r Roast uses both the upper and lower elements to maintain the oven temperature. Roasting uses more intense heat from the upper element than the lower element. This results in more browning of the exterior while the inside remains especially moist. Roast is best suited for large cuts of meat and poultry.

Tips Use a high-sided broil pan, or cover dish with a lid or foil. Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture. Roasting bags are suitable for use in this mode. When roasting whole chicken or turkey, tuck wings behind back and loosely tie legs with kitchen string. Convection Roast . . Tips à Convection Roast uses heat from the top and bottom elements as well as heat circulated by the convection fan. The Convection Roast mode is well suited for preparing tender cuts of meat and poultry. The benefits of Convection Roast mode include: As much as 25% faster cooking than non-convection modes. Rich, golden browning. Use the same temperature as indicated in the recipe. Check doneness early, since roasting time may decrease.

Refer to Convection Roast chart for examples. Do not cover meat or use cooking bags. Use the broil pan and grid provided with the oven for roasting. A shallow, uncovered pan can also be used. Use a meat thermometer to determine the internal temperature of the meat. If the meat is browned to your liking, but is not yet done, a small strip of foil can be placed over the meat to prevent overbrowning. Let meat stand covered with foil 10-15 minutes after removing it from the oven. Refer to chart for recommended rack positions. 32 Convection Roast Chart Food Item Beef Rib Eye Roast (boneless) Medium rare Medium Rump, eye, tip, sirloin (boneless) Medium rare Medium Pork Tenderloin Roast (medium rare) Loin Roast (boneless or bone in) Loin Roast (boneless or bone in) Tenderloin Poultry Chicken, whole Turkey, unstuffed** Turkey, unstuffed** Turkey, unstuffed** Turkey Breast Cornish Hen Rack Pos. Weight Oven Temp.

Time (min/lb)*	Internal Temp.	2	2	3.0-5.5	3.0-5.	5	325	325	27-31	30-38	145	160	2	2	3.0-6.0	3.0-6.0	325	325	18-33	30-35	145	160	2	2	2	2	0-3.0	1.5-3.0	3.0-6.0	2.0-3.0	425	350	350	425	15-24	19-36	14-21	21-28	145	160	160	160	2	1	1	1	2	2	3.5-8.0	12-15	16-20	21-25	4.
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0-8.0 1.0-1.5 375 325 325 325 325 350 13-20 10-14 9-13 6-12 19-23 45-75 (total time) 180 180 180 180 170 180 Lamb Leg, boneless Medium 2 4.0-6.0 325 30-35 170 *Roasting times are approximate and may vary depending on shape of the meat. **Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165 °F. Broil w Broil uses intense heat radiated from the upper element. The Broil mode is best suited for cooking thin, tender cuts of meat (1" or less), poultry and fish.

It can also be used to brown breads and casseroles. Always broil with the door closed. The benefits of broiling include: . . Tips Fast and efficient cooking. Cooking without the addition of fats or liquids. Preheat oven 3-4 minutes. Do not preheat for more than 5 minutes. Steaks and chops should be at least ¾" thick. Brush fish and poultry with butter or oil to prevent sticking. Use the broil pan and grid included with the oven. 33 Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering. Turn meats once during the recommended cook time (see Broil Chart for examples). When top browning casseroles, use only metal or glass ceramic dishes such as Corningware® . Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature. Food Item Beef Steak, ¾" to 1" Medium Rare Medium Well Hamburger, ¾" to 1" Medium Poultry Chicken Thighs Pork Pork Chops, 1" Sausage - fresh Ham Slice, ½" Seafood Fish Filets, ¾" to 1" buttered Lamb Chops, 1" Medium Rare Medium Well 4 4 4 3 3 3 145 160 170 4-6 5-7 6-8 4-5 5-6 6-7 3 1 145 11-15 Do not turn 4 4 5 2 3 3 160 160 160 8-10 3-5 4-5 8-9 2-4 3-4 3 1 180 14-15 12-13 6 3 160 5-8 4-6 6 5 5 3 3 3 145 160 170 5-7 8-9 10-11 4-6 5-7 7-9 Rack Pos. Broil Setting Internal Temp. Time side 1* Time side 2* Broil Chart *Broiling times are approximate and may vary slightly. Times are based on cooking with a preheated broil element. 34 Convection Broil à Convection Broil is similar to Broil. It combines intense heat from the upper element with heat circulated by a convection fan.

Convection Broil mode is well suited for cooking thick, tender cuts of meat, poultry and fish. Convection Broil is not recommended for browning breads, casseroles and other foods. Always use convection broil with the door closed. In addition to the benefits of standard broiling, convection broiling is faster. Tips Preheat oven 3-4 minutes. Do not preheat for more than 5 minutes. Steaks and chops should be at least 1½" thick. Use the broil pan and grid included with your oven. Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.

Turn meats once during the recommended cook time (see Convection Broil Chart for examples). Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature. Food Item Beef Steak, 1½" or more Medium Rare Medium Well Hamburger, 1" or more Medium Poultry Chicken Breast Pork Chops, 1¼" or more Sausage, fresh 4 4 550 550 160 180 9-11 5-7 8-10 3-5 3 450 170 18-20 17-19 4 550 160 11-14 8-11 3 3 3 550 550 550 145 160 170 11-13 13-15 15-17 9-11 11-13 13-15 Rack Pos. Broil Setting Internal Temp. Time side 1* Time side 2* Convection Broil Chart *Convection broiling times are approximate and may vary slightly.

Times are based on cooking with a preheated broil element. 35 Pizza Tips à In the Pizza mode, heat from the lower and upper elements is circulated throughout the oven by the convection fan. Use the Pizza mode for fresh or frozen pizza. For a crispy crust, place pizza directly on the rack. For a softer crust, use a pizza pan.

When proofing dough, coat dough with olive oil and cover bowl tightly with plastic wrap to prevent crust formation. Sprinkle cornmeal on the pizza pan to prevent sticking.



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If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the pan. If par-baking handmade pizza dough, prick the dough with a fork before baking. If using a pizza pan, choose a dark, perforated pan for a more crisp crust and a non-perforated pan for a softer crust. Preheat baking stones while the oven is preheating. Bake homemade pizzas on rack position 2 in center of the rack. Follow manufacturer's directions for frozen pizza. The convection fan cycles on and off when using pizza mode. 36 Speed Convection T Speed Convection uses all heating elements as well as the convection fan to evenly distribute heat throughout the oven cavity.

The main difference between speed convection and other convection modes is that it does not require preheating. Speed Convection is well suited for frozen convenience foods such as fish sticks and chicken nuggets. The benefits of Speed Convection include: . . . Tips Decrease in cook time since preheating is not necessary. Crispy and evenly browned frozen foods. Begin cooking all frozen convenience products in a cold, non-preheated oven. The food will still be done in package time. Follow package instructions for time and temperature. Flipping of food halfway through recommended cook time is not necessary. Frozen foods that are sold in microwavable plastic containers should not be used in this mode. Cook food items on rack position 3 unless directed otherwise by the product manufacturer.

If baking more than one product simultaneously, use rack positions 2 and 5. Evenly space food items on pan. For double ovens, only one cavity is available when using Speed Convection. Food Item Frozen Food Pizza Bites Fish Sticks Onion Rings French Toast Sticks Turnovers Filled Pockets Chicken Nuggets Garlic Bread Shoestring Fries 3 3 3 3 3 3 3 3 450 475 425 450 400 350 400 450 450 9-11 10-14 14-16 7-11 19-26 27-31 9-13 7-11 11-16 Rack Position Temp. Time Speed Convection Chart Proof t In Proof, the oven uses the upper and lower elements to maintain a low temperature to proof bread or other yeast doughs.

Proofing is the rising of yeast dough. The Proof mode temperature range is 85 °F to 110 °F. Loosely cover the bowl or pan and use any rack that accommodates the size of the container. Keep the door closed and use the oven light to check the rising of the dough. 37 Warm t In Warm, the upper and lower elements maintain a low temperature in the oven cavity in order to keep food at serving temperature.

Use the Warm mode to keep cooked foods hot until ready to serve. Warm mode temperatures are 140 °F - 220 °F. Foods that must be kept moist should be covered with a lid or aluminum foil. m Caution: When using Warm mode, follow these guidelines: Do not use the Warm mode to heat cold food. Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140 °F or warmer. DO NOT warm food longer than one hour. Dehydrate T Dehydrate dries with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan. Use Dehydrate to dry and/or preserve foods such as fruits, vegetables and herbs.

This mode holds an optimum low temperature (100 °F - 160 °F) while circulating the heated air to slowly remove moisture. The oven stays on for 48 hours before shutting off automatically. Tips Dry most fruits and vegetables at 140 °F. Dry herbs at 100 °F (refer to the Dehydrate Chart for examples). Drying times vary depending on the moisture and sugar content of the food, the size of the pieces, the amount being dried and the humidity in the air. Check food at the minimum drying time. Multiple drying racks (not included) can be used simultaneously. Treat fruits with antioxidants to avoid discoloration. Consult a food preservation book, county Cooperative Extension Office or library for additional information. 38 Dehydrate Chart Food Item Preparation Approx. drying time (hrs) Test for doneness Fruit Apples Dipped in ¼ cup lemon juice and 2 cups water, ¼" slices. Dipped in ¼ cup lemon juice and 2 cups water, ¼" slices. Wash and towel dry. For fresh cherries, remove pits. Orange part of skin thinly peeled from oranges.

¼" slices of orange. 11-15 Slightly pliable. Bananas 11-15 Slightly pliable. Cherries 10-15 Pliable leathery, chewy. Orange peels 2-4 Dry and brittle. Orange slices 12-16 Skins are dry and brittle, fruit is slightly moist. Pineapple rings canned fresh Strawberries Towel dried. Towel dried. Wash and towel dry. Sliced ½" thick, skin (outside) down on rack. 9-13 8-12 12-17 Soft and pliable. Soft and pliable. Dry and brittle. 39 Food Item Preparation Approx. drying time (hrs) Test for doneness Vegetables Peppers Wash and towel dry.

Remove membrane of peppers, coarsely chopped about 1" pieces. Wash and towel dry. Cut off stem end. Cut into 1/8" slices. Wash and towel dry. Cut thin slices, 1/8" thick, drain well. 15-17 Leathery with no moisture inside. Mushrooms 7-12 Tough and leathery, dry. Dry, brick red color. Tomatoes 15-20 Herbs Oregano, Sage, Parsley, Thyme, Fennel Basil Rinse and dry with paper towel.

Use basil leaves 3 to 4 inches from the top. Spray with water, shake off moisture and pat dry. Dry at 100 °F 4-6 hours. Dry at 100 °F 4-6 hours. Crisp and brittle.

Crisp and brittle. 40 Cleaning and Maintenance Cleaning Self-Clean During Self-Clean, the oven is heated to a very high temperature. Soil is burned off at this temperature. ATTENTION: Wipe out excessive spillage before self-cleaning the oven. ATTENTION: Do not clean parts or accessories in the Self-Clean oven.

To set the Self-Clean mode: 1. Press SELF CLEAN. 2. Press COOK TIME. The Cook Time symbol and the default time appear: QQ: EP Self-clean Set Self-clean time am 1 W: EP 3. Depending on the soil level, you can change the length of the Self-Clean mode (1:30-2:30 hours). To change the cleaning time to 2 hours and 15 minutes (2:15), press 2 1 5. 4. Press START. Self-Clean starts.

The oven is locked during self-cleaning mode. The 2 symbol appears in the display. You will only be able to open the oven door when the 2 symbol disappears. Press PAUSE/STOP once to pause Self-Clean. Press twice to stop Self-Clean. Once the oven has cooled, wipe out the remaining ash with a wet towel. Note: . . .

You cannot turn on the oven light during self-cleaning. The special heat-resistant enamel and the polished components in the oven can become discolored over time. This is normal and does not affect operation. Under no circumstances should you try treating discolorations with scouring pads or abrasive cleaners.



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In double oven models, self-clean is only available for one oven at a time, and the other oven must be turned off. · Avoid These Cleaners Do not use commercial oven cleaners such as Easy Off®. They may damage the oven finish or parts. Never use scouring pads or abrasive cleaners. 41 Cleaning Guide Part Flat Rack and Telescopic Rack Recommendations Wash with hot soapy water.

Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. DO NOT clean the rack in the self-cleaning oven. Wash with hot soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. DO NOT clean broil pan and grid in the self-cleaning oven.

DO NOT CLEAN GASKET. Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to remove grease splatters and stubborn stains. Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners. Immediately wipe up acid spills like fruit juice, milk and tomatoes with a dry cloth. Do not use a moistened sponge/cloth on hot porcelain. When cool, clean with hot soapy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, use soap-filled pads.

It is normal for porcelain to show fine lines with age due to exposure to heat and food soil. Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® sprayed on 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 Bar Keeper's Friend® to remove heat discoloration. When cool, clean with soapy water, rinse and dry. Wipe with soapy water. Do not submerge. Do not wash in the dishwasher.

Do not use abrasive cleansers. Broil Pan and Grid Fiberglass Gasket Glass Painted Surfaces Porcelain Surfaces Stainless Steel Surfaces Plastic & Controls Probe Printed areas (words and numbers) 42 Maintenance Replacing an Oven Light m Caution: · Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns. The lenses must be in place when using the appliance. The lenses serve to protect the light bulb from breaking.

The lenses are made of glass. Handle carefully to avoid breaking. Broken glass could cause an injury. Light socket is live when door is open. . . . Use only 10 Watt, 12 Volt bi-pin halogen light bulbs.

These bulbs can be purchased through retail stores. Use a clean, dry cloth to handle halogen light bulbs. This will increase the life of the bulb. To replace the halogen bulb on the oven ceiling: 1. Turn off power to the oven at the main power supply (fuse or breaker box). 2. Remove the glass cover by unscrewing it. 3. Remove the halogen bulb and replace. Grasp the new bulb with a clean, dry cloth.

4. Screw the glass cover back on. 5. Turn power back on at the main power supply (fuse or breaker box). To replace the halogen bulb on the oven sidewall: 1. Turn off power to the oven at the main power supply (fuse or breaker box). 2. Push the top mounting clip back and remove the glass cover. 43 3. Pull the halogen bulb from its socket.

4. Replace the halogen bulb. Grasp the new bulb with a clean, dry cloth. 5. Put the glass cover back on by inserting it into the lower mounting clip and pressing upward until it locks into place.

6. Turn power back on at the main power supply (fuse or breaker box). Removing the Oven Door m Caution: · When removing the door: Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns. The oven door is heavy and fragile.

Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking. Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury. Failure to grasp the oven door firmly and properly could result in personal injury or product damage. To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not force door open or closed - the hinge could be damaged and injury could result. . . . 44 To remove the oven door: 1. Be sure to read the above WARNING before attempting to remove the door.

2. Open the door completely. 3. Flip levers on hinges toward you. 4. Close door carefully until it stops. It will be about half way closed. 5. Holding the door firmly on both sides using both hands, pull the door up and out of the hinge slots. Hold firmly; the door is heavy.

6. Place the door in a convenient and stable location for cleaning. To replace the oven door: 1. Holding the door firmly in both hands, place hinges in hinge slots. 2.

Open door all the way to expose hinges and slots. 3. Push lever down and away from you until flush with the bracket. 4. Close and open door slowly to be sure it is correctly and securely in place.

Door must be straight, not crooked. 45 Service Before Calling Service Troubleshooting Chart Oven Problem Oven door is locked and will not open, even after cooling. Oven is not heating. Oven is not cooking evenly. Baking results are not as expected. Possible Causes and Suggested Solutions Turn the oven off at the circuit breaker and wait five minutes. Turn breaker back on. The oven should reset itself and will be operable. Check circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.

Be sure oven temperature has been selected. Refer to cooking charts for recommended rack position. Check "Getting the Most Out of Your Appliance" for tips and suggestions. Refer to cooking charts for recommended rack position. Check "Getting the Most Out of Your Appliance" for tips and suggestions. Adjust oven calibration if necessary. See "Oven Temperature Offset" under "User Settings". The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See "Oven Temperature Offset" under "User Settings".

The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See "Oven Temperature Offset" under "User Settings". The oven temperature must be manually reduced by 25 °F. Refer to cooking charts and tips for rack positions, cooking times and pan selection.

Adjust oven calibration if necessary. See "Oven Temperature Offset" under "User Settings". Replace or reinsert the light bulb if loose or defective.



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Touching the bulb with fingers may cause the bulb to burn out. Check for obstruction in oven door.

Check to see if hinge is bent. Allow the oven to cool before running self-clean. Always wipe out loose soils or heavy spillovers before running self-clean. If oven is badly soiled, set oven for the maximum self-clean time. Make sure there is electrical power to oven. This is a fault code. Follow the instructions in the display. If the code remains or there are no instructions in the display, press INFO to display more information (if applicable) and to turn off the beep. If the code is still displayed, write down the fault code number, turn off the oven, and call Service. With a new oven there is a strong odor when oven is turned on.

Control does not react when a key is touched. Fan is running during modes that do not use convection This is normal with a new oven and will disappear after a few uses. Operating the self-clean cycle also "burns-off" the smell more quickly. Be sure that surface is clean and dry. Touch the center of the touch key. Use the flat part of your finger. On some models, the convection fan runs while the oven is preheating. This is normal. Food takes longer to cook than expected.

Food is overcooked.

Convection Bake/True Convection results are not as expected. Oven light is not working properly. Oven light does not turn off. Oven is not self-cleaning properly. Clock and timer are not working properly.

"E" and a number appears in display and control beeps. 46 Oven Problem Warm air or steam escapes from oven vent. Cooling fan runs even when the oven is turned off. Possible Causes and Suggested Solutions It is normal to see or feel steam or warm air escaping from the oven vent. Do not block the vent.

This is normal. The cooling fan will continue to run, even after the oven has been turned off, until the oven has cooled sufficiently. Data Plate The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service. The data plate is located on the underside of the control panel: Data Plate How to Obtain Service or Parts To reach a service representative, see the contact information at the front of the manual. Please be prepared with the information printed on your product data plate when calling.

47 STATEMENT OF LIMITED PRODUCT WARRANTY What this Warranty Covers & Who it Applies to The limited warranty provided by BSH Home Appliances Thermador in this Statement of Limited Product Warranty applies only to the Thermador appliance sold to you, the first using purchaser, provided that the Product was purchased: . . . For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes. New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use. Within the United States or Canada, and has at all times remained within the country of original purchase. The warranties stated herein apply only to the first purchaser of the Product and are not transferable.

@@@All removed parts and components shall become the property of Thermador at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Thermador's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Thermador-authorized service provider during normal business hours. For safety and property damage concerns, Thermador highly recommends that you do not attempt to repair the Product yourself, or use an unauthorized servicer; Thermador will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID.

Authorized service providers are those persons or companies that have been specially trained on Thermador products, and who possess, in Thermador's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Thermador). Notwithstanding the foregoing, Thermador will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Thermador would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call. Thermador is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or Product replacement, once this warranty has expired. Out of Warranty Product 48 Warranty Exclusions The warranty coverage described herein excludes all defects or damage that are not the direct fault of Thermador, including without limitation, one or more of the following: · Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels). Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self-performed "fixing" or exploration of the appliance's internal workings).

Adjustment, alteration or modification of any kind. A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations. Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product. Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God. . . . In no event shall Thermador have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product.

Also excluded from this warranty are scratches, nicks, minor dents, and cosmetic damages on external surfaces and exposed parts; Products on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.



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