

threeD surround convection light
activeClean oven time
warming drawer off

Siemens Electric Range with threeD Surround Convection®

Use and Care Manual

Models: HE2425(U,C), HE2528U

Please read instructions before using.

Important: Save these instructions.



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Questions?

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We look forward to hearing from you!

About This Manual

How This Manual Is Organized

This manual contains several sections:

- The *Overview* section describes the features and functionality of the range, including a description of how to set up the range and operate the range's control panel.
- The three *Operations* sections describe how to operate and get the best performance out of each range component: the cooktop, oven, and warming drawer.
- The *Cleaning and Maintenance* section describes how to clean and maintain your range.
- The *Service* section includes troubleshooting tips and your Warranty.

Before using your range, be sure to read this manual. Pay special attention to the ***Important Safety Instructions*** located at the beginning of the manual.

Safety



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Important Safety Instructions

Fire Safety

- Do not use aluminum foil or protective liners to line any part of an appliance, especially surface unit drip bowls or oven bottom. Installation of these liners may result in a risk of electric shock or fire.



WARNING:

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven. Aluminum foil linings may also trap heat, causing a fire hazard.

- If materials inside an oven or warming drawer 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 use as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- If the cooktop is near a window, forced air vent, or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or elements. They could catch on fire.
- Always have a working smoke detector near the kitchen.
- Never leave the cooktop unattended when in use. Boilovers cause smoking and greasy spillovers may ignite.

WARNING –

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- 1) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
 - 2) Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
 - 3) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
 - 4) Use proper pan size. Always use cookware appropriate for the size of the surface element.
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
 - Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.
 - Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING:

- 1) SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
 - 2) NEVER PICK UP A FLAMING PAN – You may be burned.
 - 3) DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result
 - 4) Use an extinguisher ONLY if:
 - a) You know you have a Class ABC extinguisher, and you already know how to operate it.
 - b) The fire is small and contained in the area where it started.
 - c) The fire department is being called.
 - d) You can fight the fire with your back toward an exit..
- Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

Burn Prevention

- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.
- 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 (or drawer) 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.
- Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
- Use high heat settings on the cooktop only when necessary. To avoid bubbling and splattering, heat oil slowly on no more than a low-medium setting. Hot oil is capable of causing extreme burns and injury.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.
- 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.
- Avoid reaching or leaning over the appliance. Be aware that certain clothing and hair sprays may contain flammable chemicals that could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.

- Do not touch interior surface of the drawer while it is in use. The interior of the drawer could become hot enough to cause burns. Allow drawer and rack (if equipped) to cool before handling.

WARNING:

To prevent burns, do not remove drawer while hot. Be sure drawer is empty before removing.

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 practices by qualified persons.
- 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 or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety**IMPORTANT SAFETY NOTICE:**

The California Safe Drinking and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel and the elimination of soil during self-cleaning can generate small amounts of Carbon Monoxide. The fiberglass insulation in self-clean ovens gives off very small amounts of formaldehyde during the first several cleaning cycles. California lists formaldehyde as a potential cause of cancer. Carbon Monoxide is a potential cause of reproductive toxicity. Exposure to these substances can be minimized by:

- 1) Providing good ventilation when cooking with gas.
 - 2) Providing good ventilation during and immediately after self cleaning the oven.
 - 3) Operating the unit according to the instructions in this manual.
- Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.
 - When self-cleaning, confirm that the door locks and will not open. If the door does not lock, do not run Self-Clean. Contact service.
 - 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, fumes are released that may be harmful to birds. Other kitchen fumes such as overheating margarines and cooking oils may also be harmful.
 - Keep oven free from grease build up.

Cookware Safety

- Do not place food directly on oven bottom.
- Follow the manufacturer's directions when using cooking or roasting bags.
- Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.
- Use Proper Pan Size. The use of undersized cookware will expose a portion of the heating element or burner to direct contact and may result in ignition of clothing. Select cookware having flat bottoms large enough to cover the surface heating unit. This appliance is equipped with one or more surface units of

different size. Proper relationship of cookware to heating element or burner will also improve efficiency.

- Cookware not approved for use with glass ceramic cooktops may break with sudden temperature changes. Use only pans that are appropriate for glass ceramic cooktops (only certain types of glass, heatproof glass, ceramic, earthenware, or other glazed utensils are suitable). See Cookware Selection Guide for further details.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop. This reduces the risk of fires, spills and burns.

CAUTION:

Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

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 Installation Instructions for details.
- All ranges can tip. Injury to persons could result. Install anti-tip device packaged with range. Verify that the anti-tip devices are engaged. See installation instructions.



Figure 1: Tipping Precautions

- 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 cook on a broken cooktop. Cleaning solutions and spillovers may create a risk of electric shock.
- 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.

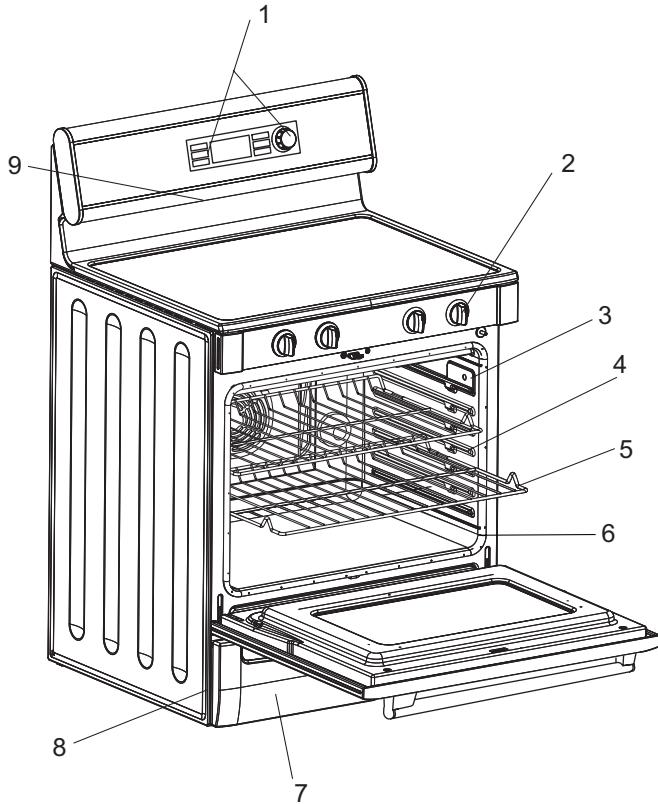
Food Safety**CAUTION:**

To maintain food safety, follow these guidelines:

- 1) DO NOT use a warming drawer to heat cold food (exception: it is safe to use the drawer to crisp crackers, chips or dry cereal and to warm plates.
- 2) Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140°F or warmer.
- 3) DO NOT warm food for longer than one hour.

Getting Started

Parts and Accessories



1. Oven Control Panel and Knob
2. Cooktop Control Knob
3. Probe Receptacle (some models)
4. Rack Positions / Rack Guides
5. Oven Racks, Flat (2)
6. Oven Door Gasket
7. Warming Drawer
8. Model # and Serial # Plate
9. Oven Vent
10. Anti-Tip Bracket (not shown)
11. Broiler Pan (not shown)
12. Oven Rack, Half (some models) (not shown)
13. Oven Rack, Full Extension (some models) (not shown)
14. Literature Package (not shown)
15. Oven Lights (2) (oven back wall) (not shown)
16. Convection Fan and Element (oven back wall; not shown)
17. Broil Element (top of oven interior) (not shown)
18. Oven Door Lock (not visible) (not shown)

Radiant Element

The radiant element uses a wire ribbon located under the glass ceramic surface to provide the heat for cooking. The radiant element will cycle on and off by design (see Temperature Limiter).

Dual Element

The dual element consists of two radiant ribbon elements within the same heating area. Either the small inner element or both the inner and outer elements may be selected for use, in order to better match the size of cookware.

Triple Element

The triple element consists of three (small, medium and large) radiant ribbon elements within the same heating area. Either the small element, the small and medium element or all three elements may be selected for use, in order to better match the size of cookware.

Retained Heat

The glass cooking surface retains heat and stays hot after the element(s) have been turned off. The retained heat may be used to hold foods at serving temperatures for a short time. If a hot surface light is on, use caution when working or cleaning around the cooktop as the cooktop is still hot.

Temperature Limiter

Each radiant heating element has its own sensor to protect the glass cooking surface from extreme high temperatures. The limiters will operate automatically by cycling the element off regardless of the cook setting.

Although cycling is normal, any one of the following conditions can activate the limiter and cause it to cycle on and off more than usual:

- The base of the pan is not making full contact with the heating surface (due to a warped or uneven base).
- The pan is too small for the element.
- The pan has boiled dry.
- The material or shape of the pan is slow to transfer the heat.

Hot Surface Indicator

The cooktop displays a hot indicator light to show when the cooking surface is too hot to touch. If a hot surface light is on, use caution when working or cleaning around the cooktop as the cooktop is still hot.

Oven Racks

Depending on model, the range is equipped with one of the following combinations:

- Three flat racks
- Two flat racks and one full extension rack
- Two flat racks and one half rack

Flat Oven Racks

The racks are designed with a stop so they will stop before coming completely out of the oven and not tilt.

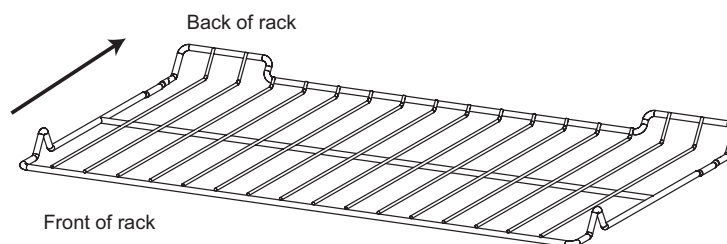


CAUTION

To avoid burns, place 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 Racks Into Oven

1. Grasp rack firmly on both sides.
2. Tilt rack up to allow stop into rack guide.
3. Bring rack to a horizontal position and press the rest of the way in. Rack should be straight and flat, not crooked.



Insert rack with the back of the rack toward the back wall of the range.

Figure 2: Inserting a Rack

Removing Flat Racks 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.

Extension Oven Rack (some models)

The Full Extension Rack allows for easier access to cooking foods. The bottom section extends as far as the standard flat rack. However, the top section extends beyond the bottom section bringing the food closer to the user. To order a full extension rack, contact Service or a dealer near you.

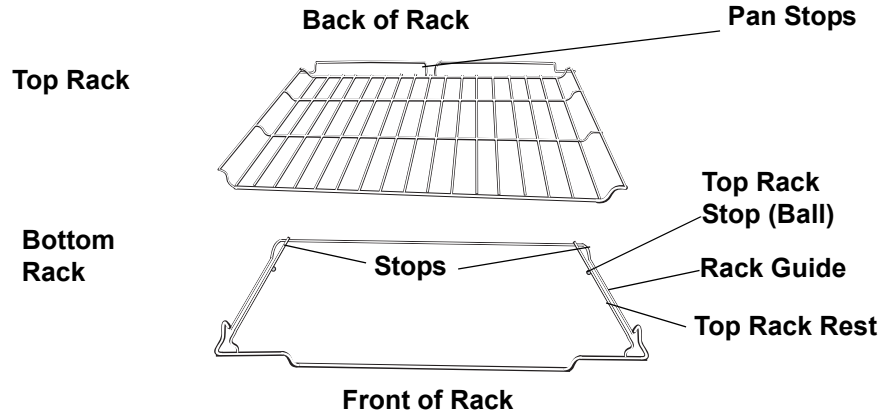


Figure 3: Full Extension Rack

Removing and Replacing

Note: The full extension rack must be in the closed position when removing and replacing. Grasp the entire rack (both sections).

1. Grasp the bottom section and pull straight out.
2. Once the stop is reached, grasp the top section and pull straight out until the second stop is reached. If the top rack will not extend fully, it is not installed correctly. Reinstall it so that the pan stop is in the back of the oven.

Disassembly (for cleaning)

The two sections of the rack are designed to come apart for easier cleaning.

1. Place rack on flat surface in the closed position top side up.
2. Rotate one side of top rack towards you until it is past the stop (ball).
3. Pull the rack up and out, rotated side first.

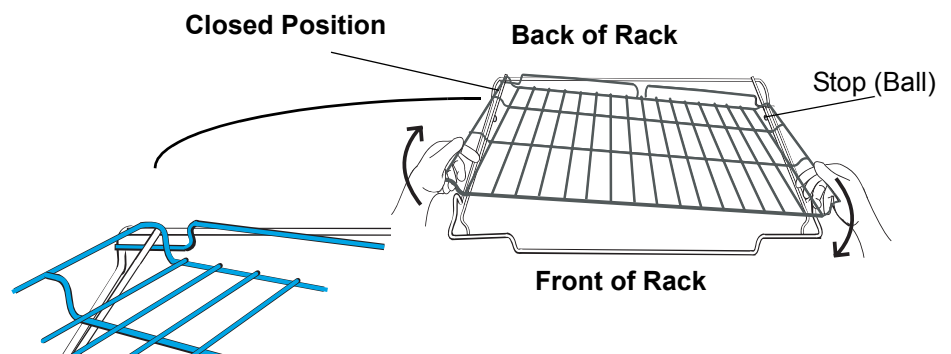


Figure 4: Disassembly

Reassembly



CAUTION:

Always verify that top rack is installed correctly after reassembly. The back edges of the top rack must be under the rack guide on the bottom rack. DO NOT simply rest the top rack on top of the bottom one.

1. To reassemble rack, hold top rack diagonally across bottom rack.
2. Insert one side of top rack to closed position.
3. Rotate the other side toward the back of the rack until it passes the stop (ball).
4. Push top rack the rest of the way in (See Figure 3).

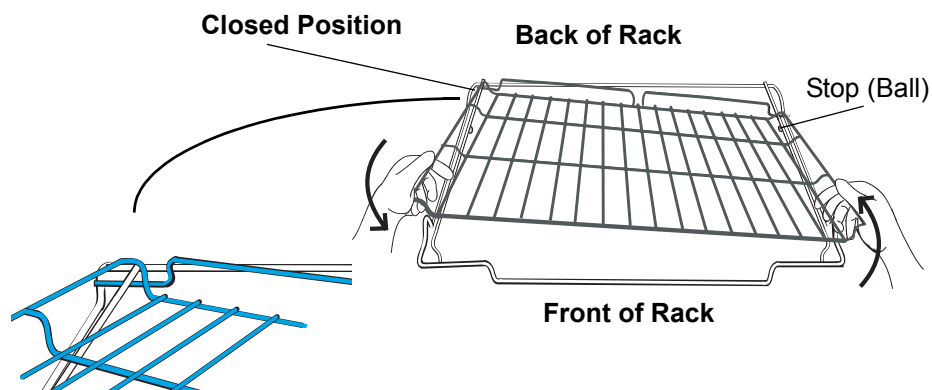


Figure 5: Reassembly

Cleaning

Clean rack with hot sudsy water. Dry thoroughly. For stubborn dirt, use a soap filled steel wool pad. DO NOT clean the rack in the self-cleaning oven.

Half Oven Rack (Some Models)

The half oven rack can be used as a simple flat rack or as a half-sized rack. With the right half of the rack removed, you can place a tall item (such as a turkey) on one side of the rack below and a shorter item (such as a casserole) on the other side. A second shorter item can then be placed on the half rack (above the first shorter item). This allows for easier access to all items and better utilization of the oven cavity.

Tip: The removable section can also be used outside of the oven as a trivet or cooling rack.

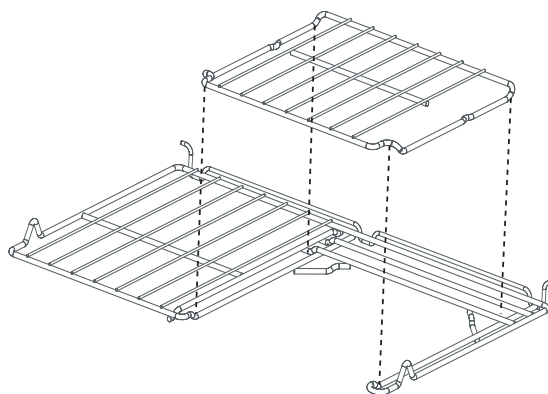


Figure 6: Half Oven Rack

Oven Bottom

Do not place food directly on oven bottom. Do not use aluminum foil or protective liners to line any part of an appliance, especially surface unit drip bowls or oven bottom. Installation of these liners may result in a risk of electric shock or fire.

Oven Vent

The oven vent is located below the display above the rear left cooktop element. It is normal to see steam escaping from the vent and condensation may collect on the backguard and cooktop. This area may become hot when the oven is in use. Do not block the vent as it is important for air circulation.

Automatic Shutoff

The oven will automatically shut off after 12 hours (24 hours if the time format is set for 24 hour in the Select Function section).

Self-Cleaning

The oven features a self-cleaning function that eliminates the manual labor involved with cleaning your oven.

Indicators and Other Features

Beep - Signals that more information must be entered or confirms the receipt of an entry. A Beep also signals the end of a program or an oven error.

End-of-Cycle Indicator - To indicate when a mode is finished, 3 consecutive beeps will sound.

Default Settings - The cooking modes automatically select the default temperature. These can be changed when a different one is needed.

Flashing Symbol or Number - Signals an incomplete setting and calls for another step or START to be pressed.

F Number Codes - These codes display when there is a problem with the range.

Convection Fan

The convection fan operates during any convection mode. When the oven is operating in the convection mode, the fan will turn off automatically when the door is opened. The convection fan does run during self-clean, although not at the beginning of the mode.

Note: The convection fan also runs during preheat for the bake mode.

Control (Panel)

Oven Control Panel

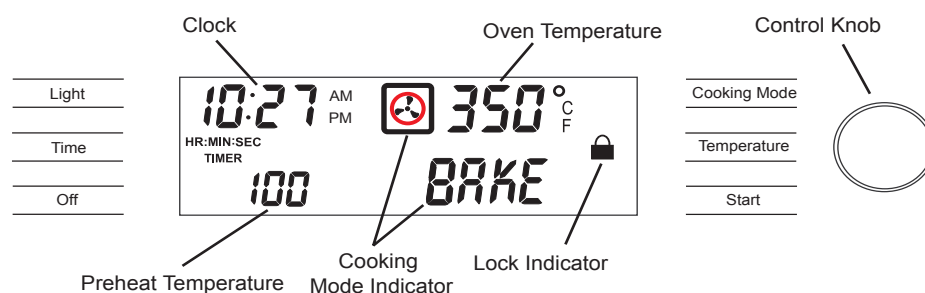


Figure 7: Oven Control Panel

Table 1: Oven Control Panel

Clock– Shows the time of day with a 12 or 24 hour option. Also displays the timer and times associated with delayed cooking and cleaning modes. Turn the control knob to toggle between timer and clock display. **Press Time and turn the control knob to change the time of day or the timer.**

Cooking Mode - Press pad to display cooking mode.

Cooking Mode Icon – Shows the cooking elements that are active for the mode that is selected. The icon will also display a fan if the convection fan is utilized in the selected mode.

Control Knob - Used to set the clock, timers, select cooking mode and temperature. Turn clockwise to increase and turn counterclockwise to decrease.

Light - Press pad to turn oven light on or off.

Door Locking Indicator - Icon is displayed during the self-clean mode when the door is locked. DO NOT attempt to open the door until the lock symbol is no longer present.

Off - Press pad to turn off oven and/or warming drawer.

Oven Temperature - Shows the oven temperature.

Preheat Temperature - Displays temperature of oven during preheat mode.

Probe Indicator (some models) - Indicates that the probe is properly inserted into the probe receptacle in the oven.

Start - Press pad to complete an entry.

Temperature - Press pad to select cooking temperature.

Time - Press pad to set or change the time of day or the timer.

Timer – There are two timers - TIMER 1 AND TIMER 2; Each counts down the time in hours and minutes. With less than 60 minutes remaining, the timer also displays seconds. Press Time to access the timers.

Warming Drawer Indicator - Indicates that the warming drawer (some models) is on. Also displays the warming drawer setting.

You control the operation of the range by using the touch pads and dial on the backguard and the knobs on the front panel.

The backguard touchpads, in conjunction with the dial on the backguard, are used to select an oven mode, set the oven temperature, set the time(s) and to set up your range. To use the touchpad, press the center part of the pad with the flat part of your fingertip. A beep will sound to indicate that the selection has been made. Turn the dial on the backguard to the desired setting and press start.

The knobs on the front panel of the range are used to control the heat level of the elements. Push down and turn to the desired temperature.

See the sections on Using the Cooktop, Using the Oven and Using the Warming Drawer for detailed instructions.

The Clock

About the Clock

- Always set the clock after installation or after a power failure. Once power returns to the oven, the clock defaults to 12:00 am.
- The time of day is displayed in hours and minutes.
- The clock time will appear during all oven operations except when the timer is running.
- The oven is preset to a 12 hour clock and indicates AM and PM. To switch to a 24 hour clock, see "Select Function" section.
- If you do not complete the operation of setting the clock, the oven will beep periodically as a reminder to set the clock time. Press OFF to stop the beeping.

Setting the Clock

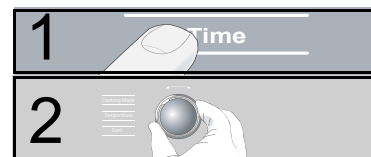
1. CLOCK will be displayed and the hour digits will flash. Turn knob to select hour and AM or PM.
2. Press Time. CLOCK will still be displayed and the minute digits will flash.
3. Turn knob. Set minutes.
4. Press Time and the clock is now set.



Note: If operation is not completed, the oven will beep periodically as a reminder to set clock time. Press OFF.

Changing the Clock

1. Press Time. TIMER 1 flashes in display.
2. Turn knob to select CLOCK.
3. Press Time and hour digits flash.
4. Turn knob to change hours.
5. Press Time again and minute digits flash.
6. Turn knob to change minutes.
7. Press Time again and the clock is set.



Note: To cancel the TIME selection when setting the clock, press OFF at any time while in the clock mode.

The Select Functions Menu

SELECT FUNCTIONS is the section of the menu where you can set or change the range features listed below.

To access the SELECT FUNCTION menu

1. Press and hold COOKING MODE press pad for five (5) seconds. SELECT FUNCTION is displayed.
2. Turn knob slowly to desired feature. There will be a slight delay before each message (or feature) can be seen in the display. Turn knob slowly and wait approximately one second for display to show next feature.
3. Press START to choose the function.
4. Turn knob to desired setting and press START.
When all settings for the function are complete, SELECT FUNCTION flashes again.
5. Press OFF to exit the Select Functions Menu.



Change the Beep Volume

The volume of the control beep can be changed from LOW (softest) to HIGH (loudest). The control default for beep volume is Medium.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until VOLUME is displayed.
3. Press Start.
4. Turn knob to select volume level Low, Medium or High.
5. Press Start.

**Change the Temperature Scale**

The oven has been preset to the Fahrenheit temperature scale. The feature allows you to switch between Fahrenheit and Celsius temperature.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until SELECT TEMP F-C is displayed.
3. Press Start.
4. Turn knob to select Fahrenheit (F) or Celsius (C).
5. Press Start to accept new selection.

**Turn Clock Display ON or OFF**

Clock time display can be turned off. The default display is on.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until CLOCK DISPLAY is displayed.
3. Press START.
4. Turn knob to select ON or OFF
5. Press START to accept new selection.

**Access Demo Mode**

The demo mode is for appliance store use only.

**Change the Display Language**

Language choices are English, Spanish, and French. English is the default language. **Note:** The SELECT FUNCTIONS menu is displayed in English only, regardless of which language is selected.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until desired language is displayed.
3. Press Start.
4. Turn knob clockwise to select a different language.
5. Press Start to accept a language change.

**Lock / Unlock the Oven Control Panel**

The oven keypad can be locked for safety purposes. This feature can be used to prevent changes to the oven function. This function DOES NOT lock the oven door.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until LOCK KEYS is flashing.
3. Press Start. KEY PAD LOCKED is displayed. The display will beep if a key is pressed to indicate that the keypad is locked.
4. To unlock keypads, press Cooking Mode and hold for 5 seconds. Display will read UNLOCKING KEY PAD.
5. When unlocked, the clock will again appear in the display.

**Change the Oven Temperature Offset**

This feature allows the adjustment of the oven temperature if food is consistently too brown or too light.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until OVEN TEMP OFFSET is displayed.
3. Press START. 0° F is displayed.
4. Turn the knob to the right to increase temperature to +25°F and to the left to decrease to -25°F. The temperature changes by 5°F increments.
5. Press START to accept a temperature change.

**Reset the Factory Settings**

This feature is used to change all the "Select Functions" settings back to the original factory settings (or defaults).

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until RESET DEFAULTS is displayed.
3. Press START. Display reads SELECT FUNCTIONS.



Set the Sabbath Feature About the Sabbath Feature

The Sabbath Feature enables those of particular faiths to use their ovens on the Sabbath.

- The oven will bake for 73 hours before automatically turning off.
- While baking in Sabbath mode, the display will show SABBATH and the BAKE icon will be displayed. The clock will be off and no temperature will show in the display.
- During the Sabbath mode, only the OFF key will operate. Press OFF at any time during the Sabbath mode to end the mode and turn off the oven.
- At the end of 73 hours, the oven will turn off automatically and the display will show SABBATH END. Press Off to return to time of day.
- The warming drawer does not operate with the Sabbath feature unless the feature is also activated in the oven.
- The probe CANNOT be used during the Sabbath mode.

Setting the Sabbath Feature for the Oven Only

1. Verify that the oven is turned off.
1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until SABBATH OPTION appears.
3. Press START. BAKE will show in display and temperature will flash.
4. Turn knob to set oven temperature.
5. Turn oven light on if desired (press LIGHT).

Note: The light cannot be changed after this point. It will stay on or off, as selected, during the entire Sabbath mode.

6. Press START. Oven starts after 5 seconds.

The oven operates for 73 hours and then turns off automatically.

Setting the Sabbath Feature for both the Warming Drawer and the Oven.

Note: warming drawer does not operate with the Sabbath feature unless the feature is also activated in the oven.

1. Turn the warming drawer on to the desired heat setting. See "Turning on the Warming Drawer" on page 24.
2. Verify that the oven is turned off.
3. Access SELECT FUNCTIONS Menu.
4. Turn knob clockwise until SABBATH OPTION appears.
5. Press START. BAKE will show in display and temperature will flash.
6. Turn knob to set oven temperature.
7. Turn oven light on if desired (press LIGHT).

Note: The light cannot be changed after this point. It will stay on or off, as selected, during the entire Sabbath mode.

8. Press START. Oven starts after 5 seconds. Sabbath Feature is activated for both the warming drawer and the oven.

The oven and warming drawer operates for 73 hours and then turn off automatically.

Setting the Sabbath Feature for the Warming Drawer Only

The warming drawer does not operate with the Sabbath feature unless the feature is also activated in the oven. See “Setting the Sabbath Feature for both the Warming Drawer and the Oven.” on page 15.



Change the Time Format

The clock can be set to a 12 hour or 24 hour format. The default for clock format is 12 hour.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until TIME FORMAT is displayed.
3. Press Start.
4. Turn knob to select 12 hour or 24 hour format.
5. Press Start to accept new selection.



Turn Automatic Convection Conversion ON or OFF

This feature automatically converts package or recipe temperatures for use with the convection bake mode. The default setting is “on”.

1. Access SELECT FUNCTIONS Menu.
2. Turn knob clockwise until AUTO CONVECT BAKE is displayed.
3. Press Start.
4. Turn knob to select ON or OFF.
5. Press Start to accept new selection.

Before Using the Appliance for the First Time

- Remove all packing materials and labels from range. Remove packing materials from inside the oven and inside the drawer.
- While cool, wipe with a clean, damp sponge and dry.
- Apply the glass ceramic cooktop cleaner to the glass ceramic cooktop. Buff with a clean cloth. See Care and Cleaning Section.
- There may be a slight odor during first uses; this is normal and will disappear.
- Optimum cooking results depend on proper cookware being used.
- The cooking surface will hold the heat and remain hot up to 30 minutes after the elements have been turned off.
- Read and understand all safety precautions and Use and Care Manual information prior to operating.

Operation - Cooktop

This section explains how to operate the cooktop. See “Getting the Most Out of Your Cooktop” on page 25 for guidelines to improve cooktop results.

About the Cooktop

Use the cooktop for surface cooking applications such as boiling, frying, simmering, steaming and sauteing.

Operation



CAUTION

- Foods packaged in aluminum foil should not be placed directly on the glass ceramic surface for cooking. Aluminum foil can melt and cause permanent damage.
- Plastic, paper and cloth can melt or burn when in contact with a hot surface. Do not let these items come in contact with the hot glass ceramic surface.
- Do not allow pans to boil dry. This can permanently damage the pan, the element and the cooktop glass.

Setting the Burner Heat Level

Single Element Control Knob

To turn on a single element, push in on the control knob and turn in either direction to the desired heat setting.

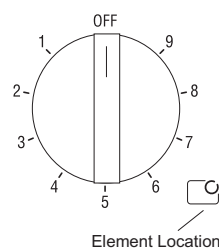


Figure 8: Single Element Burner Knob

Dual Element Control Knob

To turn ON the small, inner element, push in on the control knob and turn it counterclockwise. Set to desired heat level.

To turn ON both the inner and outer elements together, push in on the control knob and turn it clockwise to the desired setting.

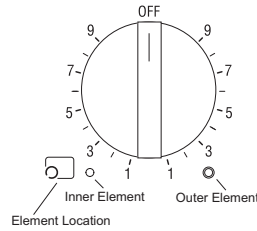


Figure 9: Dual Element Burner Knob

Triple Element Control Knob

To turn on the small inner element only, push in on the control knob and turn it to the ○ symbol (counterclockwise). Turn knob left or right to set the heat level.

To turn on the inner and middle elements, push in and turn the control knob to the ⊙ symbol. Turn knob left or right to set the heat level.

To turn on all three elements, Push in and turn the control knob to the ⊙ icon. Turn knob left or right to set the heat level.

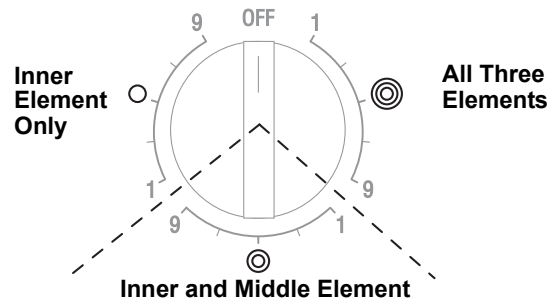


Figure 10: Triple Element Knob

Operation - Oven

This section explains how to operate the oven. See “Getting the Most Out of Your Oven” on page 27 for guidelines to improve oven results.

About the Oven

Operation



CAUTION

Do not use aluminum foil or protective liners to line any part of an appliance, especially surface unit drip bowls or oven bottom. Installation of these liners may result in a risk of electric shock or fire.

Setting the Cooking Mode and Temperature

Note: To back out of a current mode, press OFF. (Selecting OFF when not setting the cooking mode will turn the oven off.)

1. Press COOKING MODE.
2. BAKE will flash in the display.
3. If no change is made within 5 seconds, control will beep and flash. If this occurs, press START.
4. To change the cooking mode, turn knob.
5. Press START.
6. The selected mode will appear in the display, along with the default temperature for that mode, which will be blinking.
7. To select a different temperature, turn knob to the right or left (in 5° increments) to desired temperature.
8. Press START. If not pressed, oven automatically turns on in 5 seconds.
9. The display alternates between the cooking mode and preheat.



The preheated temperature is displayed, starting at 100°F. The actual temperature increases until set temperature is reached, at which point the oven will beep.

10. To change temperature during cooking, press Temperature. Turn the knob to select new temperature and press START.
11. Once cooking has been completed, press OFF to turn off oven.

Automatic Convection Conversion (models with convection bake)

In the convection bake mode, the temperature is automatically reduced 25° F from the package or recipe temperature. Simply enter the package or recipe temperature when setting the mode and the range calculates the correct temperature.

The Automatic Convection Conversion feature can be turned off to allow for manual temperature adjustment. See “Turn Automatic Convection Conversion ON or OFF” on page 16 for details.

When the Automatic Convection Conversion feature is activated, the display will read AUTO CONV BAKE. When the feature is turned off, it will read CONV BAKE.

Hot Oven Indicator

After the oven has been turned off, HOT appears in the display where the cooking mode was to indicate that the oven is off but still hot. When the oven temperature drops below 176° F, HOT is no longer seen in the display.

Using the Timer

Notes:

- If you do not finish setting the timer, the oven will beep periodically as a reminder to set the time. Press OFF to exit the TIMER mode. (Selecting OFF when not setting the timer will turn the oven off.)
- Turn the knob to display the time of day or further information about the oven mode when the timers are in use.

To set the timer:

1. Press TIME and TIMER 1 will flash in display.



Turn clockwise and TIMER 2 will be displayed. Select TIMER 1 or 2, then press TIME. SET TIMER 1 (2) appears in display. Minutes flash.



2. Turn knob to set minutes. If setting only minutes, press START. Otherwise, continue to step 4.
3. Press TIME again and the hours will flash.
4. Turn knob to set hours.
5. Press TIME again. The TIMER is now set.
6. If TIME or START is not pressed, oven will begin beeping and timer display will begin flashing.



Changing the Timer/s

1. Press TIME. TIMER 1 will appear in display. Select either TIMER 1 or 2.
2. Press TIME. RESET TIMER 1 (2) appears in the display. Minute digits flash.
3. Turn knob clockwise or counterclockwise to change minutes.
4. Press TIME again and hour digits will flash.
5. Turn knob clockwise or counterclockwise to change hours.
6. Press TIME and new time is set.



Clearing the Timer/s

1. Press TIME once. TIMER 1 flashes.
2. Turn knob to select CLEAR TIMER 1(2). Press TIME.
3. If Time pad is not pressed, range will beep and display will continue flashing.
4. Press TIME to return to the main screen.



Cancelling

If operation is not completed, the oven will beep periodically as a reminder to set time. Press OFF to exit the Timer mode. Selecting OFF when not in a setting mode will turn off the oven.

Using Timed or Delayed Cook

The TIMED COOK feature sets the oven to a cooking mode for a set period of time and then turns it off. The TIMED COOK feature is available for each of the following oven modes: Bake, Convection Bake and Convection Roast.

- Be sure that the time-of-day clock displays the correct time before beginning. See "Changing the Clock" on page 13 to adjust the time.
- At end of the programmed cooking time, the oven will automatically turn off.
- Delayed cooking is not recommended for foods that need to rise (i.e.; cookies, cakes, breads, souffles, etc.)

Setting a Timed Mode

1. Press COOKING MODE.
2. BAKE will be displayed. To select a different cooking mode, turn the knob.
3. Press START.
4. Turn knob to select desired temperature.

Note: Time required for the oven to reach temperature must be included in the set cooking time.

5. Press TIME. TIMED BAKE appears.
6. Press TIME. SET BAKE TIME appears in the display and minutes flash.
7. Set minutes. Press TIME.
8. Hours Flash. Set hours. Press START.
9. TIMED BAKE appears in display and the oven begins to preheat.



After cooking is complete, display flashes TIME COOK END and reminder beeps will sound. Press OFF to clear.

Delaying the Start of a Timed Mode

1. Follow steps 1 through 5 above.
2. Turn knob until DELAYED BAKE appears.
3. Press TIME. SET BAKE TIME appears in display and minutes flash.
4. Set minutes and then press TIME. Hours Flash.
5. Set hours and then press TIME. SET BAKE END appears in the display.
6. Press TIME.
7. Use knob to enter the time of day the oven will stop cooking or turn off.
8. Set hours and then press TIME.
9. Set minutes and then press TIME.



Note: The clock automatically calculates time of day at which cooking mode starts and stops. The displayed cooking time counts down by the minute.

10. At the end of the programmed cooking time, the oven will automatically turn off. Display will show TIME COOK END and reminder beeps will sound. Press OFF to clear.

Note: Remove food from oven immediately after cycle has finished to prevent overcooking. Food left in the oven will cook even after the cycle is complete.

To Check the Cooking Time and Stop Time After a Delay Has Been Set

1. Press TIME.
2. Turn knob to BAKE END or BAKE TIME.
3. Press TIME.

Setting the Sabbath Feature

See "Set the Sabbath Feature" on page 15.

Using the Probe (some models)

This section explains how to operate the probe. See "The Probe (some models)" on page 28 for guidelines, tips and suggestions.

The probe can be used to determine the internal doneness or the "END" temperature of many foods, especially meats and poultry.

The temperature range for the probe is 135°F to 200°F (57°C to 93°C). Oven temperature can be set for 100°F up to 450°F (38°C up to 232°C).

Setting the Probe

1. Prepare meat and place in roasting pan (or on rack in roasting pan as recipe specifies). Insert the probe into the meat. Make sure the probe is not touching gristle, fat, bone, the roast rack or the pan. See "Inserting the Probe" on page 28 for detailed instructions.

Note: Do not connect to probe receptacle until probe tip is properly inserted into meat.

2. Place roasting pan with meat in cold oven on recommended oven rack. Plug probe into the probe receptacle. The probe symbol will appear in display.

Note: The probe temperature can only be set when the probe is installed in the oven.

3. Press COOKING MODE and select BAKE, CONVECTION BAKE or CONVECTION ROAST.
4. Press START. The default oven temperature will appear.
5. Turn knob to change oven temperature if necessary.
6. Touch START.
7. Turn knob to set the probe temperature (desired end temperature of the food).
8. Press START.

The chosen oven temperature is displayed in the upper right hand corner of the display.

The probe temperature is displayed in the center to the left of the cooking mode. It starts at 80 degrees and increases in 5°F increments until the chosen probe temperature is reached.

The oven is preheated when the beep signals once.

When the set probe temperature is reached, END appears in display and oven turns off.

Changing the Oven Temperature When Using the Probe

1. Touch TEMPERATURE. Oven temp will flash in the display.
2. Turn the knob to desired temperature and press START twice.

Changing the Probe Temperature

1. Touch TEMPERATURE. The oven temperature will flash.
2. Press start and PROBE TEMP will flash.
3. Turn the knob to desired temperature and press START again.

Note: Always remove probe from oven when cooking is complete. The probe symbol will remain in the display until the probe is removed. Do not leave probe attachment in oven during self-clean. Oven will not self-clean with the probe installed in the oven

Operation - Warming Drawer

This section explains how to operate the warming drawer. See “Getting the Most Out of Your Warming Drawer” on page 34 for guidelines to improve warming drawer results.

About the Warming Drawer

The warming drawer will keep hot, cooked foods at serving temperature. Warming drawer settings are Low, Medium, and High.

Warming Drawer Specifications

Parts Key:

1. Stainless Steel Drawer Interior
2. Gasket
3. Rail Lock

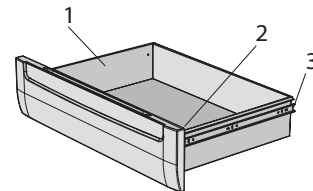


Figure 11: Warming Drawer Parts

Drawer Interior: 25" W x 17" D x 5" H

Dish sizes:

- 2 -9 x 13" Pyrex 3-quart dishes, side by side.
- 2 -9 1/2 x 15" Pyrex 4-quart dishes, side by side.
- 4 -10 1/2" plates, single or stacked
- 3 -11" plates, single or stacked

Warming Drawer Settings: The warming drawer has three settings: Low, Medium and High. The icons below are seen in the display when the corresponding setting is selected:

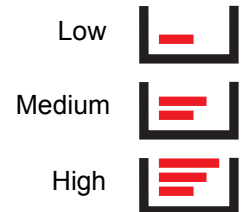


Figure 12: Warming Drawer Settings

Operation



CAUTION

To maintain food safety, follow these guidelines:

- DO NOT use the warming drawer to heat cold food (exception: it is safe to use the drawer to crisp crackers, chips or dry cereal and to warm plates).
- Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140°F or warmer.
- DO NOT warm food for longer than one hour.

- Plastic containers, plastic wrap or aluminum foil can melt if in direct contact with the drawer or a hot cooking container. If it melts onto the drawer, it may not be removable.

Preheating

For best results, preheat the warming drawer when warming food.

Preheat Times:

- Low: 10 minutes
- Medium: 15 minutes
- High: 20 minutes

Turning on the Warming Drawer

When Only Using the Warming Drawer

1. Press COOKING MODE.
2. Turn knob to select WARMING DRAWER.
3. Press START.
4. Turn knob to select heat setting.
5. Press START.

When Also Using The Oven

1. Press COOKING MODE.
2. Press START to select WARMING DRAWER.
3. Turn knob to select heat setting.
4. Press START.

Setting the Sabbath Feature

Note: The warming drawer does not operate with the Sabbath feature unless the feature is also activated in the oven. See “Setting the Sabbath Feature for both the Warming Drawer and the Oven.” on page 15.

1. Turn the warming drawer on the desired heat level.
2. Activate the Sabbath Feature. See “Set the Sabbath Feature” on page 15.

Turning Off the Warming Drawer

When Only Using the Warming Drawer

1. Press OFF.

When Using the Warming Drawer and the Oven

1. Press OFF.
2. Turn knob to select CANCEL DRWR, CANCEL OVEN, or CANCEL BOTH.
3. Press OFF.

Crisping Stale Items

- Place food in low sided dishes or pans.
- Preheat on Low.
- Check crispness after 45 minutes. Add time as needed.

Warming Empty Serving Bowls and Plates

- Use only heat-safe dishes.
- Warm on setting appropriate for cooking container.
- Check dish temperature during warming period.
- Place empty plates or dishes in a cold warming drawer. Do not preheat drawer prior to placing dishes.

Getting the Most Out of Your Appliance

Getting the Most Out of Your Cooktop

Cooktop Cooking Guide

Boiling Water

Time to boil can vary greatly depending on environmental conditions. Try the following tips to decrease boil time:

- Use a lid.
- Use a pan that is appropriately sized for the amount of water and the size of the element.
- Select a pan with a flat base (See “Cookware Selection Guide” on page 25 for details).
- Choose a medium-weight pan (rather than a heavy-weight one).
- Make sure that the pan is positioned so that the entire base is in contact with the element.
- Boil the smallest amount of water necessary. Smaller volumes will boil faster than larger volumes.

Recommended Settings

Use this chart as a guide for heat settings. A range of heat settings are listed because the actual setting depends on:

- type and quality of pan (See “Selecting Cookware”),
- type, quantity and temperature of the food,
- element used and
- the cook’s preference.

The Heat Settings recommended are based on a 240 volt power source. If your cooktop is connected to 208 volts, the same heat settings apply but foods may take a little longer to finish cooking.

Table 2: Cooking Guide

Uses	Heat Settings
Bringing water to boil	9 - High
Pan frying, sautéing, browning meat, deep fat frying	6-8 - Med-High
Most frying, eggs, pancakes, slow boil	4-5 - Med
Simmering, finish cooking, covered foods, steaming	2-3 - Med Low
Melting butter and chocolate	1 - Low

Cookware Selection Guide

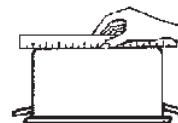
Cookware Characteristics

Pan selection directly affects cooking speed and uniformity. For best results select pans with flat bases. When a pan is hot, the base (pan bottom) should rest evenly

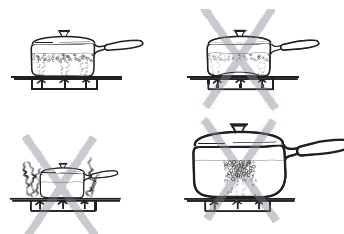
on the surface without wobbling (rocking). Flat, medium-to-heavy-weight pans are best.

To Test the Flatness of Your Pans

Turn the pan upside down on the countertop and place a ruler flat against the bottom of the pan. The bottom of the pan and the straight edge of the ruler should be flush against each other.



Another simple test to determine even heat distribution across the cookware bottom is to place 1" (25.4 mm) of water in the pan. Bring the water to a boil and observe the location of the bubbles as the water starts to boil. Good, flat cookware will have an even distribution of bubbles over the bottom surface area.



Matching Diameters – The base of the pan should cover or match the diameter of the element being used. Pans may overhang the element area by 1" (25.4 mm) all around.

Tight Fitting Lids – A lid shortens cooking/boiling time by holding heat inside the pot.

Cookware Tips

- Use of pots and pans with rounded (either concave or convex) warped or dented bottoms should be avoided. See drawings below.
- Make sure the bottom of the pot or pan being used is clean and dry.
- Use pots and pans with thick, smooth metal bottoms.
- Do not slide metal pots across the cooktop. Pans may leave marks which need to be removed immediately. See Care and Cleaning Section.
- Do not use glass pans as they may scratch the surface.

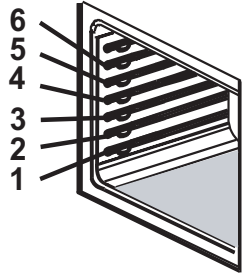
Specialty Pans

Specialty pans such as griddles, roasters, pressure cookers, woks, water bath canners and pressure canners must have the same features as described above. Use only a flat-bottomed wok. Never place a support ring, such as a wok ring or trivet, on the cooking surface.

Getting the Most Out of Your Oven

Oven Cooking Guide

Rack Position



- RACK POSITION 6 (highest position) – melting cheese, broiling thin foods
- RACK POSITION 5 – broiling most meats, toasting bread
- RACK POSITION 4 – broiling thicker meats
- RACK POSITION 3 – most baked goods when baking on one rack, such as on cookie sheet or baking pan, cakes, frozen foods, biscuits, brownies, muffins
- RACK POSITION 2 – Used for pies, casseroles, breads, bundt or pound cakes, small roasts or poultry.
- RACK POSITION 1 (lowest position) – Use for angel food cake, large roasts, turkey.

Figure 13: Rack Positions

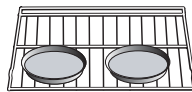
Multiple Rack Cooking

When using multiple racks, follow the placement recommendations below.

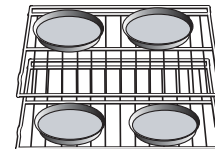
- **Two rack:** Use rack positions 2 and 5.
- **Three rack:** (for convection bake): Use positions 1, 3 and 6. The rack in position 3 can be an extension rack a half rack if desired.

Pan Placement

Baking results are better if pans are placed in the center of the oven. If baking more than one pan on a rack, allow at least 1" to 1 ½" of air space around the pan. When baking four cake layers at the same time, stagger pans on two racks so that one pan is not directly above the other. To allow for best baking results stagger pans as shown in the graphic below.



Pan placement on one rack



Pan placement on two racks

Figure 14: Pan Placement

Baking Pans

Here are some tips for cooking with baking pans:

- Glass baking dishes absorb heat, therefore reduce oven temperature 25°F when baking in glass.
- Shiny, smooth metal reflects heat resulting in lighter, more delicate browning.
- Dark, rough or dull pans will absorb heat resulting in browner, crisper crust. Some manufacturers recommend reducing temperature 25° F when using these pans. Follow manufacturer recommendations.
- Use glass or dark metal pans for pies.
- Insulated baking pans may increase the recommended baking time.

Preheating the Oven

Preheat the oven if the recipe recommends it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads. Setting a higher temperature does not shorten preheat time. Place oven racks in proper position before preheating. A beep will confirm that oven is preheated and selected oven temperature will be displayed.

Note: Preheating the oven is not recommended when using the probe (some models). A hot oven will impair your ability to easily connect the probe to the receptacle and to insert it into the meat.

The Probe (some models)

- The oven is well insulated and the retained heat will continue to cook the meat after the oven has shut off. For this reason, remove the meat from the oven as soon as the control beeps.
- Since meat continues to cook after being removed from the oven, set the internal (probe) temperature 5 - 10 degrees below the desired final internal temperature (exception: poultry). Allow standing time (10 -20 minutes) before carving the meat.
- Always use the handle of the probe for inserting and removing. Use a potholder to remove since the probe becomes hot.
- Remove the probe from the oven when it is not being used.
- The probe cannot be used with frozen meats. For best results, completely thaw meats before using the probe.

Inserting the Probe

- For meats, insert the probe tip into the thickest part and do not touch bone, fat, or gristle.
- For large poultry products and turkeys, insert the probe in the thickest part of the inner thigh.
- For other foods, such as a meatloaf, the probe tip should be located in the center of the thickest part of the food.

Oven Cooking Modes



Bake, Proof and Warm

Baking is cooking with dry, heated air. Both the upper and lower element cycle to maintain the oven temperature. Bake mode can be used to prepare foods like pastries and casseroles as well as to roast meats.



Note: Depending on the model, you may hear the convection fan while the oven is preheating for the bake mode. This is normal.

In the Proofing mode, the oven will use the upper and lower element to maintain a low temperature to proof bread.

- Proofing is the rising of a yeast dough.
- The Proofing mode temperatures are 85° to 110° F. The default temperature is 100° 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.

In Warming mode, the upper and lower elements maintain a low temperature in the oven cavity in order to keep food at serving temperature.

- Use the Warming setting on the oven to keep foods hot until ready to serve.
- Warming mode temperatures are 140° - 220° F. Default temperature is 170°.
- Foods that must be kept moist should be covered with a lid or aluminum foil.

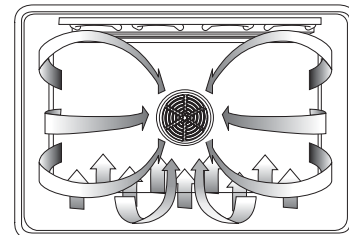
**CAUTION**

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 for longer than one hour.

**Convection Bake**

Convection baking is similar to baking. Heat comes from the lower heating element and a third element behind the backwall. 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 baking large quantities of food on multiple racks. It can be used to prepare cookies, pies, cupcakes, pastries, breads, snack foods and appetizers among other items.

The benefits of Convection Baking include:

- Slight decrease in cooking time
- Three rack cooking (more even browning)
- Higher Volume (yeast items rise higher)
- Ability to cook more items at once

For Best Results:

- Reduce recipe temperature by 25° F. Refer to Convection Baking chart.
- Place food in low-sided, uncovered pans such as cookie sheets without sides.
- Center baking pans side to side on the oven rack

Automatic Convection Conversion

In the convection bake mode, the temperature is automatically reduced 25° F from the package or recipe temperature. Simply enter the package or recipe temperature when setting the mode and the range calculates the correct temperature.

The Automatic Convection Conversion feature can be turned off to allow for manual temperature adjustment. See “Turn Automatic Convection Conversion ON or OFF” on page 16 for details

When the Automatic Convection Conversion feature is activated, the display will read AUTO CONV BAKE. When the feature is turned off, it will read CONV BAKE.

Table 3: Convection Baking Chart

Food	Item	Rack Position	Temp. (°F) (preheated oven) ^a	Convection Bake Time (min.) ^b
Cake	Cupcakes	3	350	17-19
	Bundt Cake	2	350	37-43
	Angel Food	1	350	35-39
Pie	2 Crust, fresh, 9"	2	375-425	45-55
	2 Crust, frozen fruit, 9"	2	375	68-78
Cookies	Sugar	3	350-475	6-11
	Chocolate Chip	3	350-375	8-13
	Brownie	3	350	29-36

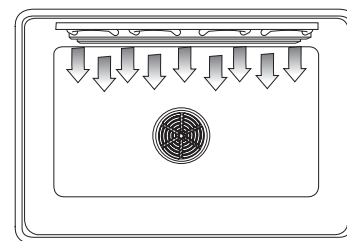
Table 3: Convection Baking Chart

Food	Item	Rack Position	Temp. (°F) (preheated oven) ^a	Convection Bake Time (min.) ^b
Breads	Yeast bread, loaf, 9x5	2	375	18-22
	Yeast rolls	3	375-400	12-15
	Quick bread, loaf, 8x4	2	350-375	45-55
	Biscuits	3	375-400	11-15
	Muffins	3	425	15-19
Pizza	Frozen	3	400-450	23-26
	Fresh	3	425-450	12-15

- a. This temperature must be manually reduced by 25° F if the Automatic Convection Conversion feature has been turned off.
- b. This chart is a guide. Actual times depend on the mixes or recipes baked. Follow recipe or package directions.

**Broil**

Broiling uses intense heat radiated from the upper element. The Broil mode is best suited to 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:

- Fast and efficient cooking
- Cooking without the addition of fats or liquids
- Browning as the food cooks

For Best Results:

- Preheat oven 3-4 minutes. Do not preheat for more than 5 minutes.
- Steaks and Chops should be at least 3/4" thick
- Brush fish and poultry with butter or oil to prevent sticking
- Use the broil pan and grid included with your range
- Do not cover the broiler grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering
- Turn meats once halfway through the recommended cooking 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®); they can't tolerate the high temperature.

Table 4: Broiling Chart

Food	Item / Thickness	Rack Position	Broil Setting	Internal Temp. (°F)	Time Side 1 (min.) ^a	Time Side 2 (min.) ^a
Beef	Steak (3/4"-1")	5	high	145	5-7	4-6
	Medium Rare		high	160		
	Medium		high	170		
	Well	5	high	170	7-9	6-8
	Hamburgers (3/4"-1") - Well	4	high	160	7-9	8-10
Poultry	Breast (bone in)	4	low	170	21-23	18-20
Pork	Pork chops (1")	4	high	160	6-8	4-6
	Sausage - fresh	3	high	160	5-7	4-6
	Ham slice (1/2")	5	high	160	2-4	2-3

Table 4: Broiling Chart

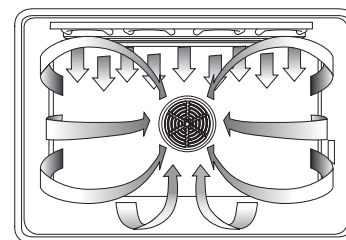
Food	Item / Thickness	Rack Position	Broil Setting	Internal Temp. (°F)	Time Side 1 (min.) ^a	Time Side 2 (min.) ^a
Seafood	Fish filets (3/4"-1") buttered	5	low	Cook until opaque and flakes easily	9-11	Do Not Turn
Lamb	Chops (1") Medium rare	5	high	145	4-6	2-4
	Medium	5	high	160	5-7	4-6
	Well	5	high	170	6-8	5-7
Bread	Garlic bread slices (1")	5	high	N/A	2-4	Do Not Turn

a. Broiling times are approximate and may vary slightly, Times are based on cooking with a preheated broil element.



Convection Broil (some models)

Convection Broil is similar to Broil. It combines intense heat from the upper element with heat circulated by a convection fan. The Convection Broil mode is well suited for cooking thick, tender cuts of meat, poultry and fish. Convection Broil is typically not recommended for browning breads, casseroles and other foods.



Always convection broil with the door closed. In addition to the benefits of standard broiling, convection broiling is faster than standard Broiling.

Note: The only heat setting for the Convection Broil mode is High.

For Best Results:

- Preheat oven 3-4 minutes. Do not preheat more than 5 minutes.
- Meats should be at least 1 1/2" thick.
- Turn meats once halfway through the cooking time (See Convection Broil Chart for examples).
- Use the broil pan and grid included with your range.
- Do not cover the broiler grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Salt after cooking.

Table 5: Convection Broiling Chart

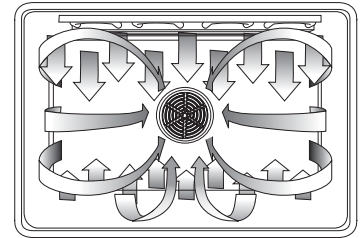
Food	Item / Thickness	Rack Position	Broil Setting	Internal Temp. (°F)	Time Side 1 (min.) ^a	Time Side 2 (min.) ^a
Beef	Steak (1 1/2" or more) Medium Rare	3	high	145	11-13	9-11
	Medium	3	high	160	13-15	11-13
	Well	3	high	170	15-17	13-15
	Hamburger (more than 1") - Well	4	high	160	11-13	8-10
Poultry	Chicken quarters	4	high	180 - thigh 170 - breast	14-16	12-14
Pork	Pork chops (1 1/4" or more)	4	high	160	7-9	6-8
	Sausage - fresh	4	high	160	5-7	3-5

a. Convection broiling times are approximate and may vary slightly. Times are based on cooking with a preheated broil element.



Convection Roast

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 to preparing tender cuts of meat and poultry.



The benefits of Convection Roasting, include:

- As much as 25% faster cooking than standard Roasting/ Baking
- Rich, golden browning

For Best Results:

- Use the same temperature as indicated in the recipe.
- Check doneness early as roasting time may decrease by as much as 25%. Refer to Convection Roast Chart for examples.
- Do not cover meat or use cooking bags.
- Use the broil pan and grid provided with the range for roasting. A low-sided, 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 from the oven.

Table 6: Convection Roast Chart

Meats	Item	Weight (lbs.)	Oven Temp.* (°F)	Roasting Time* (min. per lb.)	Internal Temp. (°F)
Beef	Rib roast	4-6	325	25-32 28-32	145 (med/rare) 160 (medium)
	Rib eye roast (boneless)	4-6	325	24-32 27-32	145 (med/rare) 160 (medium)
	Rump, eye, tip, sirloin (boneless)	3-6	325	25-30 28-32	145 (med/rare) 160 (medium)
	Tenderloin roast	2-3	425	15-25	145 (med/rare)
Pork	Loin roast (boneless or bone in)	5-8	350	15-25	160
	Shoulder	3-6	350	20-30	160
Poultry	Chicken - whole	3-4	375	14-20	180
	Turkey - unstuffed**	12-15	325	10-14	180
	Turkey - unstuffed**	16-20	325	9-13	180
	Turkey - unstuffed**	21-25	325	6-10	180
	Turkey breast	3-8	325	20-25	170
	Cornish hen	1-1 1/2	350	45-75 (total time)	180
Lamb	Half leg	3-4	325	30-35 25-30	160 (medium) 170 (well)
	Whole leg	6-8	325	25-30 30-35	160 (medium) 170 (well)

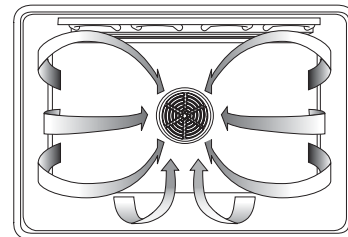
* Roasting times are approximate and may vary depending on shape of the meat.

** Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.



Dehydrate (some models)

The dehydrate mode 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 will stay on for 48 hours before shutting off automatically.



For Best Results:

- 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 racks (not included) can be used simultaneously. Contact your dealer to order drying racks.
- Treat fruits with antioxidants to avoid discoloration.
- Consult a food preservation book, county Cooperative Extension Office or library for additional information.

Table 7: Dehydrate Chart

Food	Item	Preparation	Approx. Drying Time* (hours)	Test for Doneness
Fruit	Apples	Dipped in 1/4 cup lemon juice and 2 cups water; 1/4" slices	11-15	Slightly pliable
	Bananas	Dipped in 1/4 cup lemon juice and 2 cups water; 1/4" slices	10-15	Soft, pliable
	Cherries	Wash, towel dry. Fresh cherries, remove pits.	10-15	Pliable, leathery, chewable
	Orange peels/ slices	1/4" slices of orange; orange part of skin thinly peeled from oranges	Peels: 2-4 Slices: 12-16	Orange peel: dry and brittle.
	Pineapple rings	Towel dried.	Canned: 9-13 Fresh: 8-12 12-17	Orange slices: skins are dry, brittle, fruit is slightly moist
	Strawberries	Wash and towel dry. Sliced 1/2" thick, skin (outside) down on rack		Soft and pliable Dry and brittle
Vegetables	Peppers	Wash and towel dry. Remove membrane of peppers, coarsely chopped about 1" pieces	16-20	Leathery with no moisture inside
	Mushrooms	Wash and towel dry. Cut stem end off.	7-12	Tough and leathery, dry
	Tomatoes	Cut into 1/8" slices. Wash and towel dry. Cut thin slices, 1/8" thick, drain well.	16-23	Dry, brick red color
Herbs	Oregano, sage, parsley, thyme, fennel	Rinse and dry with paper towel	Dry at 100°F for 3-5 hours	Crisp and brittle
	Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry.	Dry at 100°F for 3-5 hours	Crisp and brittle

Getting the Most Out of Your Warming Drawer

General Tips

Refer to the Warming Drawer Chart for recommended settings.

- To keep several different foods hot, set the temperature for the food needing the highest setting.
- Place items needing the highest setting toward the side of the drawer and items needing less heat in the center of the drawer.
- Food should be at serving temperature (above 140° F) before being placed in the warming drawer. DO NOT use to heat cold food other than crisping crackers, chips, and dry cereal, or warming dishes or plates.
- Preheat empty serving dish while preheating drawer if desired.
- Place cooked, hot food in warming drawer in its original cooking container or in a heat-safe serving dish.
- Aluminum foil may be used to cover food; However, DO NOT line the warming drawer with aluminum foil.
- Do not use the warming drawer for storage.

Table 8: Warming Drawer Chart

Food	Temperature	Covered / Uncovered
Bacon	Hi	Uncovered
Beef, Medium and well done	Med	Covered
Beef, rare	Med	Covered
Bread, hard rolls	Med	Uncovered
Bread, soft rolls, coffee cakes	Med	Covered
Biscuits	Med	Covered
Casseroles	Med	Covered
Eggs	Med	Covered
Fish, seafood	Med	Covered
Fried foods	Hi	Uncovered
Gravy, cream sauces	Med	Covered
Ham	Med	Covered
Pancakes	Hi	Covered
Pies, one crust	Med	Covered
Pies, two crusts	Med	Uncovered
Pizza	Hi	Covered
Pork	Med	Covered
Potatoes, baked	Hi	Covered
Potatoes, mashed	Med	Covered
Poultry, roasted	Med	Covered
Vegetables	Med	Covered
Plates	Low	Uncovered
Plate of food	Med	Covered

Cleaning and Maintenance

Care and Cleaning

Care and Cleaning - the Cooktop



CAUTION

Do not use any cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heated cleaner can chemically attack and damage surface.

Precautions for Long Life and Good Appearance of the Surface

- Regular, daily care using the glass ceramic cooktop cleaner will protect the surface and make it easier to remove food soil and water spots.
- The glass ceramic cooking surface is a durable material resistant to impact but not unbreakable if a pan or other object is dropped on it.
- Never cook food directly on the glass.
- Avoid placing a wok support ring, trivet or other metal stand on glass surface.
- Do not use the glass surface as a cutting board.
- Do not slide cookware across the cooking surface; it may scratch the glass.
- Do not place wet pans on the glass surface.

Before Use Care

Care is easy when preventative steps are taken. For example, apply a small amount of glass ceramic cooktop cleaner (packaged with range) on a daily basis. This provides a protective film that makes it easy to remove water spots or food spatters. The temperature of the cooking surface reduces the protective qualities of this cleaner. It must be reapplied before each use. Use a clean cloth and apply glass ceramic cooktop cleaner before each use to remove dust or metal marks that can occur on the counter level surface between uses.

Daily Cleaning Techniques

1. Clean the surface when completely cool with the glass ceramic cooktop cleaner.
Exception: Remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper (See Cooktop Care Chart, next page).
2. Wipe off spatters with a clean, damp sponge or paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse.
3. Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

Using the Razor Blade Scraper

Use the scraper to remove dried or baked on foods. Hold the scraper at a 30° angle. Move it over the soil to lift it off of the cooktop. Finish with a clean, damp sponge or paper towel. Apply white vinegar if smudge remains and rinse.

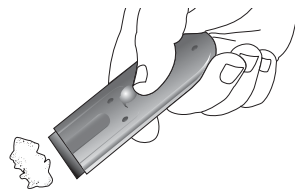


Figure 15: Scraper

Cleaning the Control Knobs

1. Pull out and off to remove both knob. Wipe with hot, soapy cloth, rinse and dry. Do not soak.
2. To replace, push knob straight onto shaft.

- Do Not Use the Following Cleaners**
- Glass cleaners which contain ammonia or chlorine bleach. These ingredients may permanently etch or stain the cooktop.
 - Caustic Cleaners
 - Oven cleaners such as Easy Off® may etch the cooktop surface.
 - Abrasive Cleaners
 - Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and/ or leave metal marks.
 - Soap-filled scouring pads such as SOS® can scratch the surface.
 - Powdery cleaners containing chlorine bleach can permanently stain cooktop.
 - Flammable cleaners such as lighter fluid or WD-40.

Table 9: Cooktop Care Chart

Type of Soil	Possible Solution
Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items require immediate removal. Remove only these types of spills while the surface is hot using the razor blade scraper. Be sure to use a new, sharp razor in your scraper.	Remove pan and turn off the element. Wearing an oven mitt, hold scraper at 30° angle, using care not to gouge or scratch the glass. Push soil off the heated area. After the surface has cooled, remove the residue and apply the glass ceramic cooktop cleaner.
Burned-on food soil, dark streaks, and specks	Soften by laying a damp paper towel or sponge on top of soil for about 30 minutes. Use a plastic scrubber and glass ceramic cooktop cleaner or use the razor blade scraper. Rinse and dry.
Greasy spatters	Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply glass ceramic cooktop cleaner.
Metal marks: Iridescent stain	Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately after surface has cooled with glass ceramic cooktop cleaner. If this does not remove the marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a dampened paper towel. Rinse and reapply creme. Failure to remove metal marks before the next heating makes removal very difficult.
Hard Water Spots - Hot cooking liquids dripped on surface	The minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with glass ceramic cooktop cleaner.
Surface scratches - Small scratches are to be expected on the glass surface, but do not affect cooking. In time, small scratches will become smoother and much less noticeable with daily use of the glass ceramic cooktop cleaner.	Apply Cleaning Creme before using to remove sand-like grains and grit such as salt and seasoning. Can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended glass ceramic cooktop cleaner daily on the cooktop.

Care and Cleaning - Oven

Self Cleaning the Oven

Our ovens feature a self-cleaning function that eliminates the manual labor involved with cleaning your oven. During self-cleaning, the oven uses a very high temperature to burn away food soil and grease.

- Wipe out excessive spillage before self-cleaning the oven.
- Do not clean parts or accessories in the self-clean oven.
- It is common to see smoke and/or an occasional flame-up during the Self-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 door locks at the beginning of the self-clean cycle.
- The oven light does not operate during this mode.

- During Self-Clean, the kitchen should be well ventilated to help eliminate odors associated with Self-Clean. Odors will lessen with use.
- Four hours is the preset length of cleaning. The range can also be set to clean for 3 or 5 hours.
- The mode automatically stops at the end of the clean hours.
- When the oven cools after cleaning, the automatic door lock will release and the door can be opened.
- To cancel or stop while the mode is operating, press OFF.
- The door will not unlock until the oven reaches a safe temperature.

Preparing the Oven for Self Clean



WARNING

A flexible door gasket is necessary for a good seal. Do not clean, rub, damage or move the gasket.

1. Remove all utensils and bakeware.
2. Remove oven racks. If oven racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Oven Cleaning Chart for proper care.
3. Wipe up excessive soil, spills and grease before self-cleaning the oven. Excess grease will cause flames and smoke inside the oven during self-cleaning.

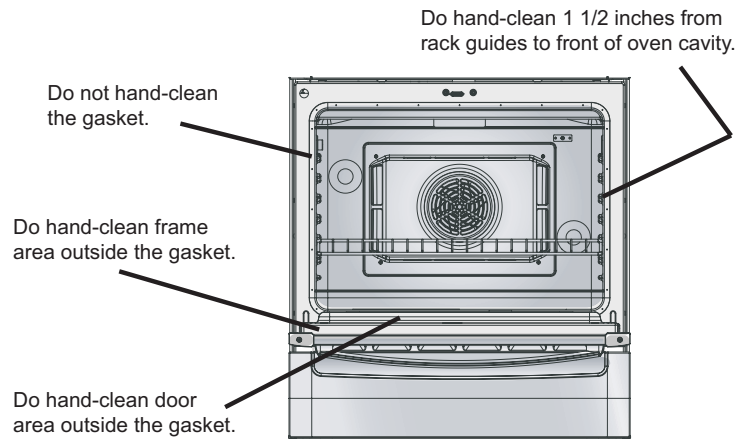


Figure 16: Cleaning Guidelines

4. Review illustration above. Some areas of the oven must be cleaned by hand before the cycle begins. Use a soapy sponge or plastic scrubber or a detergent-filled S.O.S.® pad. Hand-clean the oven door edge, oven front frame and up to 1-1/2 inches inside the frame with detergent and hot water. Do not clean or rub the gasket on the oven. The gasket is designed to hold in heat during the self-clean cycle. Rinse all areas thoroughly then dry.
5. Be sure oven light is turned off and the light bulbs and lens covers are in place. Do not operate oven without light bulb and cover in place.

Important: Do not use Commercial Oven Cleaners on the self-clean oven or any part because they will damage the finish or part.

Setting the Self-Clean Mode

1. Press COOKING MODE.
2. Turn knob until SELF CLEAN mode appears. Press START.
3. The default cleaning time is 4 hours. To change cleaning time, turn knob to change number of hours. Otherwise, continue to step 4.
4. Press START. SELF CLEAN flashes. Press START.



- REMOVE RACKS appears in the display as a reminder to remove oven racks.
- Press START again to begin the self-clean.



Note: The door locks at the beginning of the cycle; The door lock symbol will appear in the display at this point. If door does not lock, press OFF and do not self-clean; phone service.

Delaying the Start of the Self-Clean

Note: The time of day must be correctly set for this option to work properly. See section "Setting the Clock" in "Setting Up Your Range".

- Press COOKING MODE.
- Turn knob until SELF CLEAN mode appears. Press START.
- The default cleaning time is 4 hours. To change cleaning time, turn knob to change number of hours. Otherwise, continue to step 4.
- Press START.
- Turn knob until DELAYED CLEAN mode appears. Press START.



- SELF CLEAN END appears in the display.
- Turn knob to enter the time of day you want the self-clean to end: Set hours, press time, set minutes.
- Press START. The display will remind you to remove oven racks.
- Press START. The display shows DELAYED CLEAN. The self-clean will automatically start at the appropriate time.

Note: In the Delayed Self-Clean Mode, the door latch automatically activates at the beginning of the cycle. The door lock symbol will appear in the display.

Note: The oven lights do not operate in the Self-Clean mode.

After Self-Cleaning

- At the end of the programmed cleaning time, the oven will automatically turn off. SELF CLEAN END appears in the display. Press OFF to clear.

Note: The door will not unlock until the oven reaches a safe temperature.

- The self-clean mode may produce ash which will settle in the bottom of the oven. If this happens, remove ash with a damp cloth before using the oven.
- Wipe rack edges with cooking oil to allow for proper glide. Wipe off excess.

After self-cleaning, the entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the guidelines on this page.

- Always use the mildest cleaner that will remove the soil.
- 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.
- Do not use caustic cleaners such as Easy Off®. They may etch the surface.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

Cleaning Guide

Table 10: Cleaning Guide

Part	Recommendations
Racks	Wash with hot sudsy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap filled pads as directed. If racks are cleaned in the oven during the self-clean mode, they will lose their shiny finish and may not glide smoothly. If this happens, wipe the rack edges with a small amount of vegetable oil, then wipe off excess.
Fiberglass Gasket	DO NOT HAND CLEAN GASKET.
Glass (other than cooktop)	Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to remove grease splatters and stubborn stains. See “Cooktop Care Chart” on page 36 for cooktop cleaning instructions.
Painted Surfaces	Clean with hot sudsy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers, steel wool pads and oven cleaners.
Porcelain Surfaces	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 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.
Stainless Surfaces	Always wipe or rub with grain. Clean with a soapy sponge then 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 Bar Keeper’s Friend® to remove heat discoloration.
Knobs & Controls	When cool, clean with soapy water, rinse and dry.

Warming Drawers

Wash with hot soapy water, rinse and dry.

Maintenance

Oven Maintenance

Removing the Door



WARNING

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 door. Also, do not force door open or closed - the hinge could be damaged and injury could result.

1. Be sure to read the above WARNING before attempting to remove oven door.
2. Open the door completely.

3. Flip lever on hinge toward you.

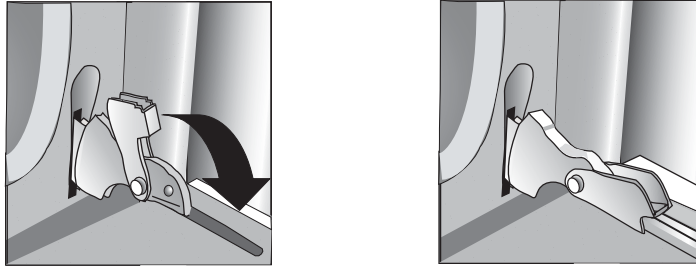
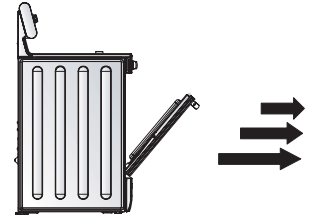


Figure 17: Hinge Positions

4. Close the door to approximately halfway open.
5. Holding the door firmly on both sides using both hands, pull the door straight out of the hinge slots. Hold firmly, the door is heavy.
6. Place the door in a convenient and stable location for cleaning.



Replacing 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. Push lever (one on each hinge) away from you (back toward range).
3. After moving the hinge brackets back down into position, be sure to close and open the door slowly to assure that it is correctly and securely in place.
4. Door should be straight, not crooked.

Replacing an Oven Light

Each light assembly consists of a removable lens, a light bulb and a light socket housing that is fixed in place.

WARNING

- 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 (if equipped) must be in place when using the appliance.
- The lenses (if equipped) serve to protect the light bulb from breaking.
- The lenses (if equipped) are made of glass. Handle carefully to avoid breaking. Broken glass could cause an injury.
- Light socket is live when door is open

1. Read the WARNING above.
2. Turn off power at the main power supply (fuse or breaker box).
3. Remove the lens by unscrewing it.
4. Remove the light bulb from its socket by unscrewing it.
5. Replace the bulb with a new 40 watt appliance bulb. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
6. Screw the lens back on.
7. Turn power back on at the main power supply (fuse or breaker box).

Service

Self Help

The Cooktop

Use these suggestions before calling for service to avoid service charges.

Table 11: Cooktop Troubleshooting Chart

Cooktop Problem	Possible Causes and Suggested Solutions
Element cycles more than usual	Pan base is warped and not making full contact with heating surface. Base diameter of pan is too small for the size of the element. Pan ingredients have boiled dry. Material of pan is a poor heat conductor; heat transfers too slowly
A slight odor is noticeable when an element is turned on	This is normal with new cooktops and will disappear after several uses
Cooktop controls will not turn on	Range is not receiving power. Check the power source to see if a fuse has blown or if the circuit breaker tripped. Check cord to see if it is inserted completely into outlet. Cooktop panel is locked. Press and hold PANEL LOCK until indicator light turns off.
Scraper is not working properly.	The scraper blade is dull. The scraper is packaged with single-edge, stainless steel blades. Replace with a standard single-edge blade.
Cooking results are not what was expected.	The cooktop is not level. Adjust leveling legs on bottom of range. Cooking pan is not the appropriate size or type. See "Cookware Selection Guide".
Element cycles on the highest setting	This is normal. The temperature limiter operates automatically to protect the glass ceramic surface from extreme high temperature damage.
Water takes too long to boil	Time to boil can vary greatly depending on environmental conditions. See "Boiling Water" on page 25 for tips to decrease time to boil.
White cooktop appears to have a green tint	The white cooktop may have a green tint while cooling down. This is normal. The cooktop will return to its original color when the glass has cooled.

The Oven

Table 12: Oven Troubleshooting Chart

Oven Problem	Possible Causes and Suggested Solutions
The oven mode or temperature selected or the numbers selected do not appear in the display	The knob was turned too rapidly. Turn knob slower until correct wording or temperature appears. Review manual instructions when setting clock, timer, or Self-Clean.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait 5 minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	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.
Oven is not cooking evenly	Adjust oven calibration if necessary (see "Change the Oven Temperature Offset" on page 14). Refer to cooking charts for recommended rack position.

Table 12: Oven Troubleshooting Chart

Oven Problem	Possible Causes and Suggested Solutions
Baking results are not as expected	Refer to cooking charts for recommended rack position. Check “Getting the Most Out of Your Oven” on page 27 for tips and suggestions. Adjust oven calibration if necessary (see “Change the Oven Temperature Offset” on page 14).
Food takes longer to cook than expected	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 “Change the Oven Temperature Offset” on page 14.
Food is overcooked	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 “Change the Oven Temperature Offset” on page 14.
Convection Bake Results are not as Expected	If the Automatic Convection Conversion Feature is turned off, the temperature must be manually reduced by 25°F. If the feature is active, the temperature is automatically adjusted. See “Turn Automatic Convection Conversion ON or OFF” on page 16 for more information. Refer to cooking charts and tips for rack positions, cooking times and pan selection. Adjust oven calibration if necessary. See “Change the Oven Temperature Offset” on page 14.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See Oven Temperature Offset.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause the bulb to burn out.
Oven light will not turn off	Check for obstruction in oven door. Check to see if hinge is bent. When the Sabbath feature is activated, the oven light will stay on or off (as selected during set-up) during the entire Sabbath mode.
Cannot remove lens cover on light	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven will not Self-Clean properly	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 a five-hour Self-Clean. See Preparing the Oven to Self-Clean.
Clock and timer are not working properly	Make sure there is electrical power to oven. See Clock and Timer sections.
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.
“F” and a number appears in display and control beeps	This is a fault code. Press Off to clear the display and stop beeping. Reset oven if necessary. If fault code remains and beep continues, record fault code, cancel oven and call authorized service technician.
With a new range there is a strong odor when oven is turned on	This is normal with a new range and will disappear after a few uses. Operating the self-clean cycle will also “burn-off” the smell more quickly.
Control does not react when the pad is touched	Be sure that pad is clean. Touch the center of the touchpad. Use the flat part of your finger.
Fan is running during modes that don’t use convection	On some models, the convection fan will run while the oven is preheating for the bake mode. This is normal. Slide-in models also have a cooling fan that runs during every cooking mode.
Warm air or steam escapes from oven vent	It is normal to see or feel steam or warm air escaping from the oven vent. Do not block the vent.

Warranty

What this Warranty Covers & Who it Applies to:

The limited warranty provided by BSH Home Appliances ("Siemens") in this Statement of Limited Product Warranty applies only to the Siemens freestanding and slide-in range, ("Product") sold to you, the first using purchaser, provided that the Product was purchased: (1) for your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes; (2) new at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use; and (3) 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.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Siemens to notify you in the unlikely event of a safety notice or product recall.

How Long the Warranty Lasts:

Siemens warrants that the Product is free from defects in materials and workmanship for a period of three hundred sixty-five days (365) days from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

Repair/Replace as Your Exclusive Remedy:

During this warranty period, Siemens or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Siemens will replace your Product (upgraded models may be available to you, in Siemens' sole discretion, for an additional charge). All removed parts and components shall become the property of Siemens 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. Siemens' sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Siemens -authorized service provider during normal business hours. For safety and property damage concerns, Siemens highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; Siemens 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 Siemens products, and who possess, in Siemens' 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 Siemens). Notwithstanding the foregoing, Siemens 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, Siemens 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.

Out of Warranty Product:

Siemens 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.

Warranty Exclusions:

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Siemens, including without limitation, one or more of the following: (1) 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); (2) 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); (4) adjustment, alteration or modification of any kind; (5) 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;

(6) ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product; and (7) 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 Siemens 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.); and resetting of breakers or fuses. TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY SIEMENS, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE. No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

How to Obtain Warranty Service:

To obtain warranty service for your Product, you should contact the nearest Siemens authorized service center.

BSH Home Appliances - 5551 McFadden Avenue, Huntington Beach, CA 92649 / 866-447-4363

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