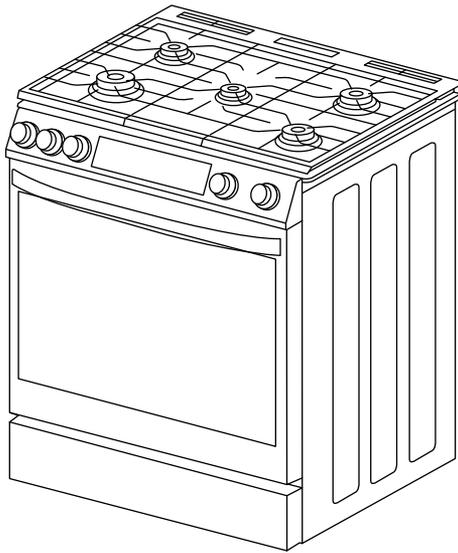




# **GAS RANGE**

## **COS-GRC305KTD**



## **30" SLIDE-IN RANGE**

### **USER MANUAL**

**IMPORTANT:** READ AND SAVE THESE INSTRUCTIONS.  
FOR RESIDENTIAL USE ONLY.

**INSTALLER:** PLEASE LEAVE THESE INSTRUCTIONS WITH THIS UNIT FOR  
THE OWNER.

**OWNER:** PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE  
REFERENCE.

# THANK YOU FOR YOUR PURCHASE

**Thank you for your purchase. We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.**

COSMO Appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner.

Before using this product, please read through this manual carefully. Keep this user manual in a safe place for future reference. Please ensure that other persons using this product are familiar with these instructions as well.

If you have any questions or concerns, please contact the dealer from whom you purchased the product, or contact our Customer Support at:

**1-888-784-3108**

Reach us online at:

**[www.cosmoappliances.com](http://www.cosmoappliances.com)**

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# RANGE SAFETY

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:



You can be killed or seriously injured if you don't follow instructions.



A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet (91.5 cm).

### California Proposition 65 Warning



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

## **WARNING**



### **FIRE AND EXPLOSION HAZARD**

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Clear the room, building, or area of all occupants.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## **WARNING**

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

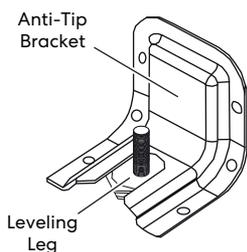
**DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.**

## WARNING



### TIP OVER HAZARD

- A child or adult can tip the range and be killed.
- Install anti-tip bracket to floor or wall per installation instructions.
- Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
- Re-engage the anti-tip bracket if range is moved.
- Do not operate the range without anti-tip bracket installed and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



Making sure the anti-tip bracket is installed:

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

**WARNING:** Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.

**WARNING:** Do not install a ventilation system that blows air downward toward this cooking appliance. This type of ventilation system may cause ignition and combustion problems with this cooking appliance resulting in personal injury or unintended operation.

**WARNING:** This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE COMPLETELY FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO THE FLOOR OR WALL, AND SLIDE RANGE BACK SO THE REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **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 airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Range – Flammable materials should not be stored in an oven or near surface units.
- This appliance is not intended for storage.

**READ AND SAVE THESE INSTRUCTIONS**

# IMPORTANT SAFETY INSTRUCTIONS

- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only 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.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Disconnect power before servicing.
- Proper Installation – The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1-02. In Canada, the appliance must be electrically grounded in accordance with Canadian Electrical Code. Be sure your appliance is properly installed and grounded by a qualified technician.
- Injuries may result from misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.

**READ AND SAVE THESE INSTRUCTIONS**

# IMPORTANT SAFETY INSTRUCTIONS

- Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Never broil with door open. Open-door broiling is not permitted due to overheating of control knobs.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.
- 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 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 cooktop, burners, grates, oven vent openings and surfaces near these openings, oven doors, windows of oven doors, and crevices around the oven doors.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.

**READ AND SAVE THESE INSTRUCTIONS**

# IMPORTANT SAFETY INSTRUCTIONS

- Proper Disposal of Your Appliance – Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.
- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.

## **For units with ventilating hood –**

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flambé cooking under the vent hood, turn the fan on.

## **For self-cleaning ranges –**

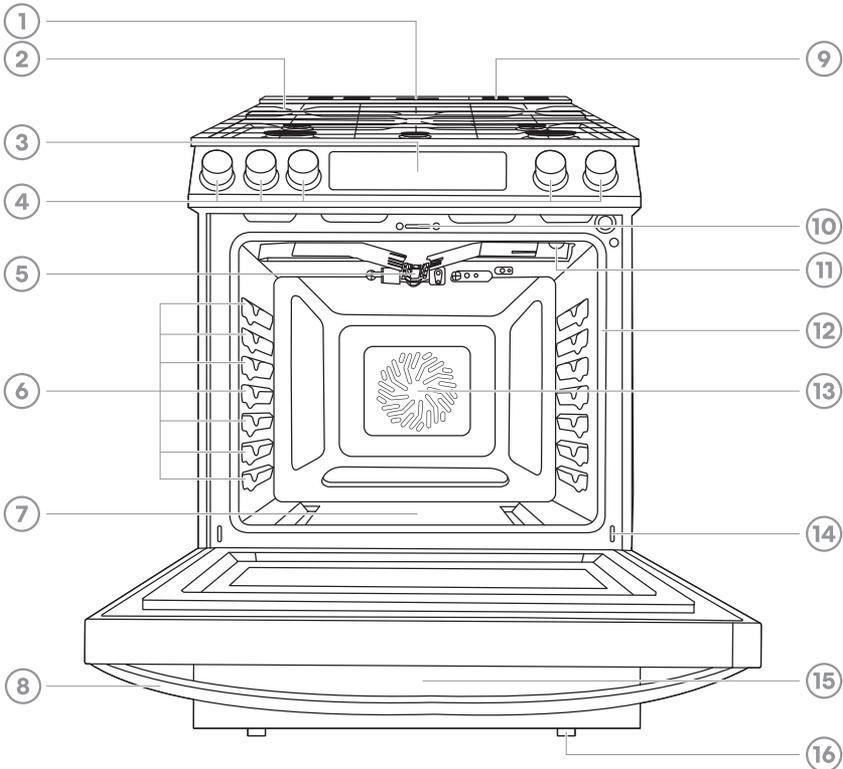
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- Wait for the oven to cool before removing contents and cleaning the oven.
- In the event of ignition inside the oven during self-clean, turn off the oven and wait for the fire to extinguish. **DO NOT FORCE THE DOOR OPEN.**
- If the self-cleaning mode malfunctions, keep door closed, turn off the appliance, disconnect the circuit at the circuit breaker box, and contact a qualified service provider for repairs.
- Some birds are extremely sensitive to the fumes produced during a self-clean cycle. Move birds to another well-ventilated room.

**READ AND SAVE THESE INSTRUCTIONS**

# OVERVIEW

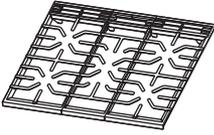
## RANGE LAYOUT

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

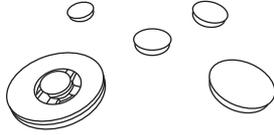


- |                                 |                             |                           |
|---------------------------------|-----------------------------|---------------------------|
| <b>1.</b> Oven Vent             | <b>6.</b> Rack Positions    | <b>12.</b> Door Gasket    |
| <b>2.</b> Grate                 | <b>7.</b> Bake Burner Cover | <b>13.</b> Convection Fan |
| <b>3.</b> Oven Control          | <b>8.</b> Oven Door Handle  | <b>14.</b> Door Hinge     |
| <b>4.</b> Cooktop Control Knobs | <b>9.</b> Cooling Vent      | <b>15.</b> Storage Drawer |
| <b>5.</b> Broil Burner          | <b>10.</b> Door Lock        | <b>16.</b> Leveling Legs  |
|                                 | <b>11.</b> Oven Light       |                           |

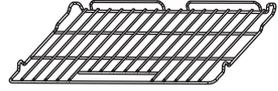
# WHAT'S INCLUDED



Surface burner grates (3)



Surface burners and caps (5)



Oven racks (2)

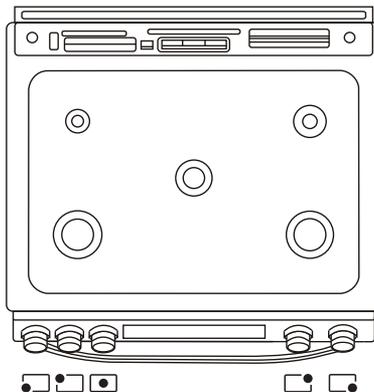
## NOTE:

- To purchase replacement parts or any other accessories, please visit [www.cosmoappliances.com](http://www.cosmoappliances.com) or reference the contact information at the end of this manual.

# CONTROL PANEL

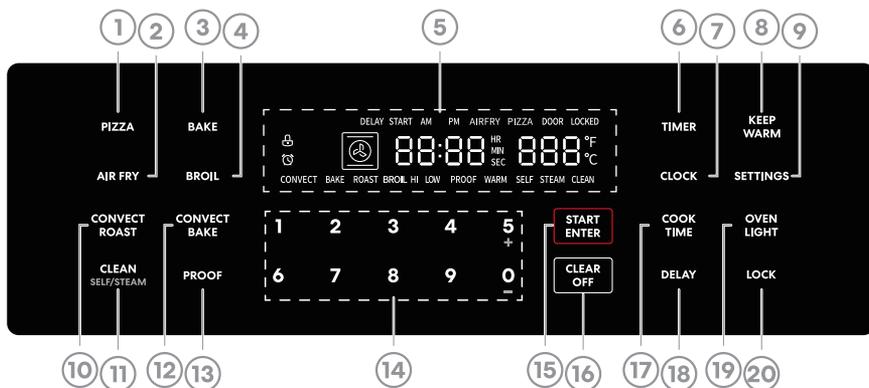
## COOKTOP

Stronger burners are placed towards the front for higher temperature or shorter duration cooking, such as boiling, searing, and pan frying. Weaker burners are placed towards the rear for lower temperature or longer duration cooking, such as simmer or melting chocolate.



## OVEN

Read the instructions for each feature and cooking mode in this owner's manual carefully before using the oven.



#	Name	Description
1	PIZZA	To select the Pizza mode.
2	AIR FRY	To select the Air Fry mode.
3	BAKE	To select the Bake mode.
4	BROIL	To select the Broil mode.
5	Display	To provide oven status.
6	TIMER	To set or cancel the timer.
7	CLOCK	To set or adjust the clock.
8	KEEP WARM	To select the Keep Warm mode.
9	SETTINGS	To access and adjust oven settings.
10	CONVECT ROAST	To select the Convection Roast mode.
11	CLEAN	To select the Self Clean / Steam Clean modes.
12	CONVECT BAKE	To select the Convection Bake mode.
13	PROOF	To select the Proof mode.
14	Number Pads	To enter temperature and all times.

#	Name	Description
15	START/ENTER	To start all oven functions or accept input.
16	CLEAR/OFF	To stop oven operations or clear input.
17	COOK TIME	To set the length of the cooking time.
18	DELAY	To set delay start time of the cooking.
19	OVEN LIGHT	To turn the oven lights on and off.
20	LOCK	To deactivate and activate oven control.

## FEATURES

### CLOCK

**IMPORTANT:** The 12-hour clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed cooking, timer cycle, or Self/Steam Clean cycle.

#### Setting the Clock

1. Press **CLOCK**, the time in the display will begin to flash.
2. Press the numbers to enter the correct time of day. For example, to set 12:34, press the numbers 1, 2, 3, and 4.
3. Press **CLOCK** to toggle and select AM or PM.
4. Press **START/ENTER** to confirm the time entered.

#### NOTE:

- In the event of a power failure, the clock time set will be lost. When the power returns, "12:00" will flash in the display and clock must be set again.

# TIMER

The Timer will beep when the set time has run out, and can be used during any of the other oven control functions. It does not start or stop cooking.

## Setting the Timer (Up to 12 Hours)

1. Press **TIMER** once. "00:00" will show in the display.
2. Press the numbers to enter the length of time. For example, to set a 30-minute timer, press the numbers 3 and 0.

**NOTE:**

- If no numbers are entered, the timer returns to the time of day.

3. Press **START/ENTER** to start the timer.

**NOTE:**

- The set time counting down is shown in the display.
- For remaining time less than an hour, the display shows MM:SS (minutes : seconds); for remaining time over an hour, the display shows HH:MM (hours : minutes).

4. Press **TIMER** to cancel the current timer at any time. When the set time has run out and the remaining time "00:00" shows in the display, the alarm rings until any key is pressed.

**NOTE:**

- Pressing **CLEAR/OFF** will not cancel the current timer, but will cancel any oven cooking modes in progress.

# SETTINGS

The oven has a variety of settings which can be accessed and adjusted using the **SETTINGS** button. These settings can only be adjusted or activated while no oven operation is in progress. They remain in the control's memory after a power failure or until changed.

Settings	Description	Default
VOL	Volume <ul style="list-style-type: none"><li>Adjust the tone volume.</li></ul>	2 (MAX)
DISP	Display Brightness <ul style="list-style-type: none"><li>Adjust the brightness of the display.</li></ul>	3 (MAX)
HOLD	Keep Warm When Done Mode <ul style="list-style-type: none"><li>Turn Keep Warm When Done on or off to automatically turn on "Keep Warm" or turn off oven at the end of a timed cook.</li></ul>	Off
SABB	Sabbath Mode <ul style="list-style-type: none"><li>Turn Sabbath mode on or off.</li></ul>	Off
DEG	Temperature Scale <ul style="list-style-type: none"><li>Switch the temperature scale between Fahrenheit and Celsius.</li></ul>	°F
CAL	Oven Temperature Calibration <ul style="list-style-type: none"><li>Adjust the oven offset temperature.</li></ul>	00°F
SALE	Demo Mode <ul style="list-style-type: none"><li>Turn Demo mode on or off.</li></ul>	Off

## SETTING TONE VOLUME

1. Press **SETTINGS**.
2. Press **START/ENTER** to enter "VOL" setting.
3. Press + or – to toggle and select 0, 1, or 2 (MAX), and press **START/ENTER**.
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

## SETTING DISPLAY BRIGHTNESS

1. Press **SETTINGS**.
2. Press + or – repeatedly to select "DISP", and press **START/ENTER**.
3. Press + or – to toggle and select 1, 2, or 3 (MAX), and press **START/ENTER**.
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

## TURNING ON/OFF KEEP WARM WHEN DONE MODE

Keep Warm When Done mode turns on "Keep Warm" automatically to maintain oven temperature of 150°F at the end of a timed cook to keep food warm. This feature only works with cooking modes mentioned in "Cook Time" section.

1. Press **SETTINGS**.
2. Press + or – repeatedly to select "HOLD", and press **START/ENTER**.
3. Press + or – to toggle and select On or Off, and press **START/ENTER**.
  - On: Turn on "Keep Warm" at the end of a timed cooking.
  - Off: Turn off oven at the end of a timed cooking.
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

## TURNING ON/OFF SABBATH MODE

Sabbath mode is designed for those whose religious observances require disabling certain oven features. By turning on Sabbath Mode, the oven will conform to Star-K Jewish Sabbath requirements.

### To Turn On/Off Sabbath Mode:

1. Press **SETTINGS**.
2. Press + or – repeatedly to select "SABB", and press **START/ENTER**.
3. Press + or – to toggle and select On or Off, and press **START/ENTER**. A single bracket "]" will appear in the display indicating that the Sabbath mode is active.
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

## SETTING TEMPERATURE SCALE

1. Press **SETTINGS**.
2. Press + or – repeatedly to select "DEG", and press **START/ENTER**.
3. Press + or – to toggle and select F or C, and press **START/ENTER**.
  - F: Fahrenheit
  - C: Celsius
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

## SETTING TEMPERATURE CALIBRATION

This oven may cook differently than the one it replaced. Use the oven for a few weeks to become more familiar with it before adjusting the thermostat settings. Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

1. Press **SETTINGS**.
2. Press + or – repeatedly to select "CAL", and press **START/ENTER**.
3. Press + or – to toggle and select between -25°F and 25°F, and press **START/ENTER**.
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

## TURNING ON/OFF DEMO MODE

Demo Mode allows user to explore various features and options on the oven user interface without turning on all the functionality (i.e. turning on the heating elements).

1. Press **SETTINGS**.
2. Press + or – repeatedly to select "SALE", and press **START/ENTER**.
3. Press + or – to toggle and select On or Off, and press **START/ENTER**.
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

## OVEN LIGHT

The oven lights automatically turn on when the door is opened and turn off when the door is closed.

- Press **OVEN LIGHT** to manually turn the oven lights on or off.

### NOTE:

- The oven lights cannot be turned on if the Self Clean feature is active.

## LOCK

The Lock feature locks most oven controls to avoid unintended use of the oven.

- Press and hold **LOCK** for 3 seconds to activate or deactivate the oven controls.

# OPERATION

## GAS SURFACE BURNERS

### BEFORE USING THE GAS SURFACE BURNERS

Read all instructions before using.

#### **WARNING**

- Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.
- Never leave the surface burners on unattended. Boilovers may cause smoke and greasy spillovers that may ignite.
- Do not use aluminum foil to line or cover the cooktop, grates, or any other part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or fire.
- Use the proper pan size. Do not use pans that are unstable or that can be easily tipped. Select cookware with flat bottoms large enough to cover burner grates.
- To avoid spillovers, make sure the cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite.

#### **CAUTION**

- Control the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

## IMPORTANT:

- The use of a gas-cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

## USING THE GAS SURFACE BURNERS

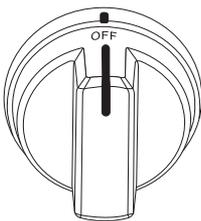
### Lighting a Surface Burner

1. Select a burner and find its control knob.
2. Push the control knob in and turn it to the IGNITE position. The electric spark ignition system will make a clicking noise.

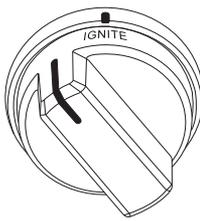
#### NOTE:

- When one burner is turned to IGNITE, all burners will spark. Sparking will continue as long as the knob remains at IGNITE.

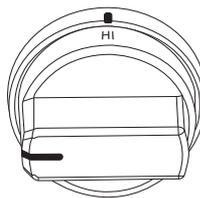
3. Once gas is ignited, turn the control knob to adjust the flame size.
4. To turn off a burner, turn the control knob to the OFF position.



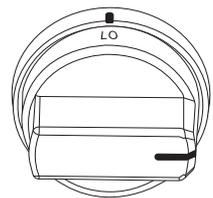
OFF position



IGNITE position



HI position



LO position

## Selecting a Flame Size

Watch the flame, not the control knob, as you reduce heat. Match the flame size on a gas burner to the cookware being used for fastest heating.

### NOTE:

- Never let the flames extend up the sides of the cookware. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.

## In Case of Power Failure

In case of a power failure, you can light the gas surface burners on your range with a match. Surface burners in use when an electrical power failure occurs will continue to operate normally.

1. Using extreme caution, hold a lit match to the burner
2. Push in the control knob, then turn the control knob to the Lo position.
3. Once gas is ignited, turn the control knob to adjust the flame size.

## USING THE PROPER COOKWARE

### Aluminum

Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.

### Cast-Iron

If heated slowly, most skillets will give satisfactory results.

### Stainless Steel

This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.

## Enamelware

Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

## Glass

There are two types of glass cookware. Those for oven use only and those for top-of-range cooking.

## Heatproof Glass Ceramic

Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

### NOTE:

- The flame should not extend beyond the bottom edge of the cookware. Oversized cookware that spans two burners should be placed front to rear, not side to side.
- Use balanced cookware that sits level on the cooktop grate without rocking. Center the cookware over the burner.
- Use a lid that fits properly. A well-fitting lid helps shorten the cooking time.
- Match the size of the cookware to the amount of food being cooked to save energy when heating.
- Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.
- If using a wok, use only a flat-bottomed wok with diameter of 14 inches or less. Make sure that the wok bottom sits flat on the grate.
- Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This can be hazardous to your health.

# OVEN

## BEFORE USING THE OVEN

Read all instructions before using.

### CAUTION

- Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.
- Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" (3.8 cm) from oven walls to prevent poor heat circulation.
- Do not block, touch or place items around the oven vent during cooking. Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow.
- In case of power failure, do not use the oven. The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil mode).
- Do not attempt to operate the electric ignition during an electrical power failure.
- As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.

## BEFORE USING THE OVEN FOR THE FIRST TIME

Start the oven in BAKE mode at the highest available temperature setting. Allow oven to run for 1 hour to remove any dust or impurities. There will be a distinctive odor - this is normal. Ensure your kitchen is well ventilated during this conditioning period.

## OVEN VENT

Areas near the vent may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic.

Do not block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.

It is normal for steam to be visible when cooking foods with high moisture content.

## OVEN DOOR

Oven burners and, if in operation, convection fan will temporarily shut off any time door is opened, and will resume when door is closed within 5 minutes.

### NOTE:

- Do not leave the door open any longer than necessary. If the door is left open too long for over 5 minutes, the cooking mode will be automatically cancelled.

## USING OVEN RACKS

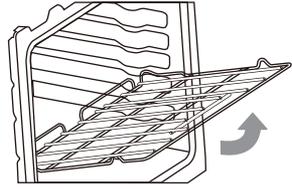
The racks have a turned-up back edge that prevents them from being pulled out of the oven cavity.

### CAUTION

- Replace oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

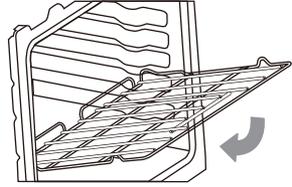
## Removing Racks

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack and pull it out.



## Replacing Racks

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.

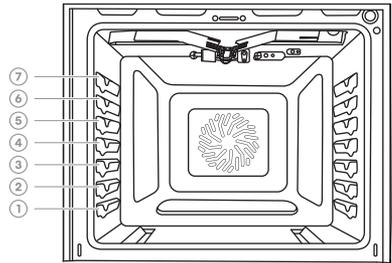


## Rack Positions

For best cooking results, adjust rack so food is placed at the center of the oven. For most foods this will be rack position #4. For larger foods like roasts and turkey, move the rack position down to #3 or #2 to keep the food centered in the oven.

When using multiple racks simultaneously, try to space the food out around the oven center (rack position #3 and #5 for two racks).

Broiling performs best with the food close to the broil burner - typically rack position #6 or #7.



## PREHEATING

Preheating is generally desirable, although not absolutely necessary in all circumstances. For oven modes that utilize preheat, the control will automatically enter preheat mode after "START/ENTER" is pressed. The display will show the current oven temperature, and will continue to show the oven temperature increasing until the set temperature is reached. Once the set temperature is reached, a tone will sound to alert the user that preheat is complete.

Some foods are more robust and may have acceptable results without preheating. These foods include large pieces of meat (whole roasts, hams, or poultry) where the total cooking time is much longer than the time required to preheat. These foods also include frozen potato products and frozen processed dinners that, by their nature and design, are more robust to baking variations. More delicate foods, such as breads (including cakes, cookies, pastries, and pizzas), desserts, soufflés, etc. will likely not have acceptable results without proper preheating.

**NOTE:**

- It is normal for the convection fan to operate during preheating of various baking modes.

## COOKING MODES

The various baking modes have a 12-hour time limit, after which the control will automatically end the baking mode. Broil modes have a 1-hour time limit. If desired, these modes can be restarted after the time limit expires.

Mode	Temperature		
	Minimum	Maximum	Default/Target
<b>PIZZA</b>	170°F (78°C)	550°F (285°C)	400°F (205°C)
<b>AIR FRY</b>	170°F (78°C)	550°F (285°C)	400°F (205°C)
<b>BAKE</b>	170°F (78°C)	550°F (285°C)	350°F (175°C)
<b>BROIL (HI)</b>	-	-	590°F (310°C)
<b>BROIL (LO)</b>	-	-	550°F (288°C)
<b>KEEP WARM</b>	-	-	150°F (65°C)
<b>CONVECT ROAST</b>	170°F (78°C)	550°F (285°C)	350°F (175°C)
<b>CONVECT BAKE</b>	170°F (78°C)	550°F (285°C)	350°F (175°C)
<b>PROOF</b>	-	-	~86°F (~30°C)

## PIZZA

The Pizza mode uses heat from the upper and lower heating elements and adopts customized heating algorithm to optimize baking performance for pizza, which is also ideal for pastries and cakes with wet covering and little sugar and damp desserts in moulds, or dishes requiring more heat in the lower area. Always preheat the oven first and place food near the middle racks.

### Setting the Pizza Mode

1. Press **PIZZA**. The default set temperature 400°F is shown in the display.
2. (Optional) Enter desired temperature with the number pads.
3. Press **START/ENTER**. The oven turns on and starts preheating. As the oven preheats, the oven temperature is displayed. Once the oven reaches the set temperature, a tone sounds.
4. Place the food in the oven after preheating.
5. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven.

## AIR FRY

The Air Fry mode uses heat from the upper and lower heating elements and air movement from the fans to circulate hot air inside the oven. This mode is specially designed for oil-free frying, and to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Always preheat the oven first and place food centrally near the middle racks. Use pans with low sides or no sides for better air flow over foods.

### Setting the Air Fry Mode (Example: Set Air Fry at 375°F.)

1. Press **AIR FRY**. The default air fry temperature 400°F is shown in the display.
2. Set the air fry temperature. (Press **3**, **7**, and **5**.)
3. Press **START/ENTER**. The oven turns on and starts preheating. As the oven preheats, the oven temperature is displayed. Once the oven reaches the set temperature, a tone sounds.
4. Place the food in the oven after preheating.
5. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven.

## BAKE

The Bake mode uses heat from the lower heating element primarily and the upper heating element to achieve exceptional baking performance. This mode works best with food placed on a single rack. When using this mode to prepare baked goods such as cakes, cookies and pastries, always preheat the oven first and place food centrally near the middle racks.

### Setting the Bake Mode (Example: Set Bake at 375°F.)

1. Press **BAKE**. The default bake temperature 350°F is shown in the display.
2. Set the bake temperature. (Press **3**, **7**, and **5**.)
3. Press **START/ENTER**. The oven turns on and starts preheating. As the oven preheats, the oven temperature is displayed. Once the oven reaches the set temperature, a tone sounds.
4. Place the food in the oven after preheating.
5. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven.

#### NOTE:

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

## BROIL

The Broil mode uses intense heat from the upper heating element to sear foods. This mode works best for tender cuts of meat, fish, and thinly cut vegetables, and is ideal for toasting, melting cheese, browning and searing surface. Food should be placed near the upper racks, and should not be cooked for too long on each side of the food. It is not necessary to preheat when using this mode.

### Setting the Broil Mode

1. Press **BROIL**. The default broil setting is High Broil.
  - High Broil temperature: 590°F (310°C)
  - Low Broil temperature: 550°F (288°C)
2. (Optional) Press **BROIL** again to select Low Broil if desired.
3. Press **START/ENTER**. The oven turns on and starts preheating.
4. Allow the oven preheat for approximately 5 minutes before placing the food in the oven.
5. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven.

#### NOTE:

- The range is designed for closed-door broiling. Broil mode will not operate with the oven door open.
- Opening the door turns off the broil burner during broiling. If the door is left open, an alert will sound. If the door is not closed, the Broil mode will ultimately cancel itself.
- The broil burner is very powerful. Follow recipe directions and monitor food closely to reduce risk of burning food.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.

## KEEP WARM

The Keep Warm mode uses heat from the lower heating element primarily and the upper heating element to maintain oven temperature at around 150°F (65°C) and keep cooked food warm for serving up to 3 hours after cooking has finished. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. This mode should not be used to reheat cold food. It is also recommended that food not be kept warm for more than 2 hours.

### Setting the Keep Warm Mode

1. Press **KEEP WARM**.
2. Place or keep the food in the oven.
3. Press **START/ENTER**.
4. To cancel the Keep Warm mode, press **CLEAR/OFF**.

## CONVECT ROAST

The Convection Roast mode uses heat from both upper and lower elements and hot air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Ideal for roasting meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. A meat probe may be used with this feature. Roasting times may be slightly longer for multiple racks than what would be expected for a single rack.

### Setting the Convection Roast Mode

#### (Example: Set Convection Roast at 375°F.)

1. Press **CONVECT ROAST**. The default roast temperature 350°F is shown in the display.
2. Set the roast temperature. (Press **3**, **7**, and **5**.)
3. Press **START/ENTER**. The oven turns on and starts preheating. As the oven preheats, the oven temperature is displayed. Once the oven reaches the set temperature, a tone sounds.
4. Place the food in the oven after preheating.
5. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven.

## CONVECT BAKE

The Convection Bake mode uses heat from the lower heating element primarily and the upper heating element and hot air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Always preheat the oven first. Baking times may be slightly longer for multiple racks than what would be expected for a single rack.

### Setting the Convection Bake Mode

#### (Example: Set Convection Bake at 375°F.)

1. Press **CONVECT BAKE**. The default convection bake temperature 350°F is shown in the display.
2. Set the bake temperature. (Press **3**, **7**, and **5**.)
3. Press **START/ENTER**. The oven turns on and starts preheating. As the oven preheats, the oven temperature is displayed. Once the oven reaches the set temperature, a tone sounds.
4. Place the food in the oven after preheating.
5. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven.

#### NOTE:

- The oven fan runs while convection baking.
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Place the oven racks in positions suggested in the "Tips and Techniques" section.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.

## PROOF

The Proof mode uses heat from the oven lights and air movement from the convection fan to maintain a gently warm oven temperature at around 86°F (30°C) for rising yeast-leavened products before baking. Preheating is not required. Place dough centrally near the middle racks, and cover dough well to prevent drying out.

### Setting the Proof Mode

1. Press **PROOF**.
2. Place the food in the oven.
3. Press **START/ENTER**.
4. To cancel the Proof mode, press **CLEAR/OFF**.

#### NOTE:

- Proof mode will not start if the oven temperature is too warm.
- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.
- Check bread products early to avoid over-proofing.
- Do not use the Proof mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Keep Warm mode to keep food warm.

## COOK TIME

Set the oven to cook for a specific length of time up to 12 hours and the oven turns off automatically at the end of the cooking time. This feature can only be used with the Bake, Keep Warm, Convection Roast, Convection Bake modes, and may be set at any point during the oven cooking cycle.

Cook Time can be set after Delay in conjunction for a delayed timed cook. (Refer to the "Delay" section.)

### NOTE:

- The clock must be set to the correct time of day for the Cook Time feature to work properly.
- Cooking mode must be selected before you can set a cook time.
- To change the cook time during cooking, cancel the current cooking cycle and start a new cooking with a new cook time.

### Setting a Timed Cook (Example: Set Bake at 375°F for 30 minutes.)

1. Press **BAKE**. The default bake temperature 350°F is shown in the display.
2. Set the bake temperature. (Press **3**, **7**, and **5**.)
3. Press **START/ENTER**. The oven turns on and starts preheating. As the oven preheats, the oven temperature is displayed. Once the oven reaches the set temperature, a tone sounds.
4. Place the food in the oven after preheating.
5. Press **COOK TIME**. The default countdown timer 00:00 (hh:mm) is shown in the display.
6. Set the cooking time. (Press **3**, and **0**.)
7. Press **START/ENTER**. The countdown timer starts running, and the oven starts or continues to cook for the set amount of time. When the countdown timer reaches 00:00, a cook end tone sounds and the oven turns off automatically, unless the Keep Warm When Done feature was enabled. (Refer to "Turning On/Off Keep Warm When Done Mode" in the "Settings" section.)
8. Press **CLEAR/OFF** to cancel this cooking at any time or to clear the cook end tone when cooking is finished.

## DELAY

Set the oven to turn on at a specific time of day within the next 12 hours. This feature can only be used with the Bake, Keep Warm, Convection Roast, Convection Bake, Proof, Self Clean, and Steam Clean modes.

Cook Time can be set after Delay for a delayed timed cook. The oven will turn on at a specific time of day within the next 12 hours and cook for a specific length of time up to 12 hours, and the oven will turn off automatically at the end of the cooking.

### **WARNING**

#### **FOOD POISONING HAZARD**

- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.
- Eating spoiled food can result in sickness from food poisoning.

#### **NOTE:**

- Cooking mode must be selected before you can set a cook time.
- The clock must be set to the correct time of day for the Delay feature to work properly.
- When a delayed cook is set, "DELAY START" is shown in the display, and the clock alternates between the current time of day and the time when the oven will turn on.
- Pressing **CLEAR/OFF** before the start of a set delayed cook will cancel the delayed cook.
- To change the cook time during cooking, cancel the current cooking cycle and start a new cooking with a new cook time.

## Setting a Delayed Cook

### **(Example: Set Bake at 375°F starting at 4:30 p.m.)**

1. Press **BAKE**. The default bake temperature 350°F is shown in the display.
2. Set the bake temperature. (Press **3**, **7**, and **5**.)
3. Press **DELAY**. The current clock flashes in the display.

4. Set the start time of day. (Press **0**, **4**, **3**, and **0**. Use the **DELAY** button to switch between AM and PM if needed.)
5. Press **START/ENTER**, and place the food in the oven. "DELAY START" is shown in the display, and the clock alternates between the current time of day and the time when the oven will turn on.
6. At the set start time, a cook start tone sounds and the oven begins to cook.
7. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven.

## Setting a Delayed Timed Cook

### (Example: Set Bake at 375°F for 30 minutes starting at 4:30 p.m.)

1. Press **BAKE**. The default bake temperature 350°F is shown in the display.
2. Set the bake temperature. (Press **3**, **7**, and **5**.)
3. Press **DELAY**. The current clock flashes in the display.
4. Set the start time of day. (Press **0**, **4**, **3**, and **0**. Use the **DELAY** button to switch between AM and PM if needed.)
5. Press **START/ENTER**. "DELAY START" is shown in the display, and the clock alternates between the current time of day and the time when the oven will turn on.
6. Press **COOK TIME**. The default countdown timer 00:00 (hh:mm) is shown in the display.
7. Set the cooking time. (Press **3**, and **0**.)
8. Press **START/ENTER**. At the set start time, a cook start tone sounds, the countdown timer starts running, and the oven begins to preheat and cook for the set amount of time. When the countdown timer reaches 00:00, a cook end tone sounds and the oven turns off automatically, unless the Keep Warm When Done feature was enabled. (Refer to "Turning On/Off Keep Warm When Done Mode" in the "Settings" section.)
9. Press **CLEAR/OFF** to cancel this cooking at any time or to clear the cook end tone when cooking is finished.

## Canceling a Delayed Cook before the Set Time

1. Press **CLEAR/OFF** at any time. "DELAY START" will disappear in the display.

## USING THE SABBATH MODE

The Sabbath mode complies with Jewish Sabbath requirements, and is typically used on the Jewish Sabbath and Holidays. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute on display changes. When the Sabbath mode is activated, the oven does not turn off until the Sabbath mode is deactivated. Only continuous baking or timed baking is allowed. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set.

### Sabbath Mode Control Layout

During Sabbath Mode, the function of the buttons on the oven control panel are modified to perform the functions described in the diagram below.

<b>1</b> Bake 200°F	<b>2</b> Bake 250°F	<b>3</b> Bake 300°F	<b>4</b> Bake 350°F	<b>5</b> Bake 400°F
<b>6</b> 90 minutes	<b>7</b> 2 hours	<b>8</b> 3 hours	<b>9</b> 4 hours	<b>0</b> 5 hours

### To Turn On/Off Sabbath Mode:

1. Press **Settings** to enter oven settings.
2. Press **+** or **-** repeatedly to select **SABB**, and press **START/ENTER**.
3. Press **+** or **-** to toggle and select On or Off, and press **START/ENTER**. A single bracket "]" will appear in the display indicating that the Sabbath mode is active.
4. Press **CLEAR/OFF** or **SETTINGS** to exit oven settings.

#### NOTE:

- If a power outage occurs, the unit will return to Sabbath mode when power is restored but any baking operations that may have been in progress will not resume.

## Setting a Continuous Bake in Sabbath Mode

(Example: Set Bake at 250°F.)

1. Place the food in the oven.
2. Press **2** in the number pads to select preset 250°F Bake.
3. Press **START/ENTER**. After a delay between 30 and 60 seconds, a second bracket "]" [" will appear in the display indicating that the oven is baking.
4. Press **CLEAR/OFF** when cooking is finished, and remove the food from the oven. After a delay between 30 and 60 seconds, the display will change back to a single bracket "]" indicating that the oven is no longer baking.

## Setting a Timed Bake in Sabbath Mode

(Example: Set Bake at 250°F for 2 hours.)

1. Place the food in the oven.
2. Press **2** in the number pads to select preset 250°F Bake.
3. Press **7** in the number pads to select preset 2 hours Cook Time.
4. Press **START/ENTER**. After a delay between 30 and 60 seconds, a second bracket "]" [" will appear in the display indicating that the oven is baking.
5. When the cook time expires, the display will change back to a single bracket "]" indicating that the oven is no longer baking. No tone will sound when the cook time is complete.

### NOTE:

- Baking temperature can be changed at any time in Sabbath mode by pressing the desired temperature preset in the **1** through **5** number pads.
- Press **CLEAR/OFF** to cancel any baking in progress at any time. After a delay between 30 and 60 seconds, the display will change back to a single bracket "]" indicating that the oven is no longer baking.

## TIPS AND TECHNIQUES

### BAKE

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bakeware (with or without a non-stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips on solving Oven Problems.

## Bake Chart

FOOD ITEM	RACK POSITION	BAKE TEMP. SETTING °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>Cake</b>			
Cupcakes	4	350 (175)	19-22
Bundt Cake	3	350 (175)	40-45
Angel Food	3	350 (175)	35-39
<b>Pie</b>			
2 crust, fresh, 9"	4	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	4	375 (190)	68-78
<b>Cookies</b>			
Sugar	4	350-375 (175-190)	8-10
Chocolate Chip	4	350-375 (175-190)	8-13
Brownies	4	350 (175)	29-36
<b>Breads</b>			
Yeast bread loaf, 9x5	3	375 (190)	18-22
Yeast rolls	3	375-400 (190-205)	12-15
Biscuits	4	375-400 (190-205)	7-9
Muffins	3	425 (220)	15-19
<b>Pizza</b>			
Frozen	4	400-450 (205-235)	23-26
Fresh	4	475 (246)	15-18

## BROIL

The Broil mode uses intense heat from the upper heating element to sear foods. The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

- For best results when broiling, use a pan designed for broiling.
- Preheat the oven for about 5 minutes before placing food in the oven.

## Broil Chart

FOOD ITEM	RACK POSITION	BROIL SETTING	INTERNAL FOOD TEMP. °F (°C)	TIME SIDE 1 (MIN)	TIME SIDE 2 (MIN)
<b>Beef</b>					
Steak (¾"-1")					
Medium Rare	6	Hi	145 (65)	5-7	4-6
Medium	6	Hi	160 (71)	6-8	5-7
Well Done	6	Hi	170 (77)	8-10	7-9
Hamburgers (¾"-1")					
Medium	5	Hi	160 (71)	8-11	6-9
Well Done	5	Hi	170 (77)	10-13	8-10
<b>Poultry</b>					
Breast (bone-in)	5	Lo	170 (77)	10-12	8-10
Thigh (very well done)	5	Lo	180 (82)	28-30	13-15
<b>Pork</b>					
Pork Chips (1")	6	Hi	160 (71)	7-9	5-7
Sausage (fresh)	6	Hi	160 (71)	5-7	3-5
Ham Slice (½")	6	Hi	160 (71)	4-6	3-5
<b>Seafood</b>					
Fish Filets (1" buttered)	5	Lo	Cook until opaque & flakes easily with fork	10-14	Do not turn
<b>Lamb</b>					
Chops (1")					
Medium Rare	6	Hi	145 (63)	5-7	4-6
Medium	6	Hi	160 (71)	6-8	4-6
Well Done	6	Hi	170 (77)	7-9	5-7
<b>Bread</b>					
Garlic Bread, (1" slices)	5	Hi		2-3	
Garlic Bread, (1" slices)	4	Hi		4-6	

## CONVECTION ROAST

The Convection Roast mode uses heat from both upper and lower elements and hot air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Heated air circulates around the food from all sides, sealing in juices and flavors.

- Use the 2-piece broil pan, and roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use a meat thermometer to determine the internal doneness.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large food item may need specific areas to be covered with foil (and pan roasted) during part of the roasting to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5°F to 10°F (3°C to 6°C).

### Convection Roasting Chart

FOOD ITEM	WT (LB)	RACK POS.	CONV ROAST TEMP. SETTING °F (°C)	INTERNAL FOOD TEMP. °F (°C)	TIME (MIN/LB)
<b>Beef</b>					
Rib Roast	4-6	3	325 (160)		
Medium Rare				145 (63)	16-20
Medium				160 (71)	18-22
Rib Eye Roast	4-6	3	325 (160)		
Medium Rare				145 (63)	16-20
Medium				160 (71)	18-22
Rump, Eye, Tip, Sirloin	3-6	3	325 (160)		
Medium Rare				145 (63)	16-20
Medium				160 (71)	18-22
Tenderloin Roast	2-3	3	400 (205)		
Medium Rare				145 (63)	15-20

FOOD ITEM	WT (LB)	RACK POS.	CONV ROAST TEMP. SETTING °F (°C)	INTERNAL FOOD TEMP. °F (°C)	TIME (MIN/LB)
<b>Pork</b>					
Loin Roast - Medium	5-8	3	350 (175)	160 (71)	16-20
Shoulder - Medium	3-6	3	350 (175)	160 (71)	20-25
<b>Poultry</b>					
Chicken Whole	3-4	3	375 (190)	180 (82)	18-21
Turkey (unstuffed)	12-15	2	325 (160)	180 (82)	10-14
Turkey (unstuffed)	16-20	2	325 (160)	180 (82)	9-11
Turkey (unstuffed)	21-25	2	325 (160)	180 (82)	6-10
Turkey Breast	3-8	2	325 (160)	170 (77)	15-20
Cornish Hen	1-1½"	3	350 (175)	180 (82)	45-75
<b>Lamb</b>					
Half Leg	3-4	3	325 (160)		
Medium				160 (71)	22-27
Well Done				170 (77)	28-33
Whole Leg	6-8	2	325 (160)		
Medium				160 (71)	22-27
Well Done				170 (77)	28-33

## CONVECTION BAKE

The Convection Bake mode uses heat from the lower heating element primarily and the upper heating element and hot air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Reduce recipe baking temperatures by 25°F (15°C).

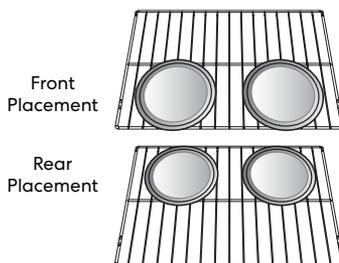
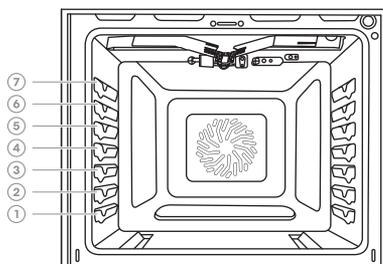
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).

- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.

- Multiple rack cooking for oven meals is mostly done on rack positions 1, 2, 3, 4, 5, and 6. All six racks can be used for cookies, biscuits and appetizers.

- 2 Rack baking: Use positions 2 and 4.
- 3 rack baking: Use positions 2, 4 and 6 or 1, 3 and 5.

- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1½" (2.5 - 3 cm) air space around pans.



- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- See Troubleshooting for tips on solving Oven Problems.

### **Foods recommended for convection bake mode:**

Appetizers, Biscuits, Cakes, Casseroles, Coffee Beans, Cookies (2 to 4 racks), Cream Puffs, Popovers, Yeast Breads, One-Dish Entrées, Oven Meals (rack positions 1, 2, 3), and Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes).

## Convection Bake Chart

Reduce standard recipe temperature by 25°F (15°C) for Convection Bake. Temperatures have been reduced in this chart.

FOOD ITEM	RACK POSITION	CONV BAKE TEMP. SETTING °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>Cake</b>			
Cupcakes	4	325 (160)	20-22
Bundt Cake	3	325 (160)	43-50
Angel Food	3	325 (160)	43-47
<b>Pie</b>			
2 crust, fresh, 9"	4	350-400 (175-205)	40-52
2 crust, frozen fruit, 9"	4	350 (175)	68-78
<b>Cookies</b>			
Sugar	4	325-350 (160-175)	9-12
Chocolate Chip	4	325-350 (160-175)	8-13
Brownies	4	325 (160)	29-36
<b>Breads</b>			
Yeast bread loaf, 9x5	3	350 (175)	18-22
Yeast rolls	3	350-375 (175-190)	12-15
Biscuits	4	375 (190)	8-10
Muffins	3	400 (205)	17-21
<b>Pizza</b>			
Frozen	4	375-425 (190-220)	23-26
Fresh	4	450 (232)	15-18

  
**NOTE:**

- Do not clean the oven door gasket. The material of the gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

**EXTERIOR PORCELAIN ENAMEL SURFACES**

- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

**Cleaning Method:**

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.

**EXTERIOR STAINLESS STEEL**

- Rub in direction of grain to avoid damaging.

**Cleaning Methods:**

- Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth.
- Stainless Steel Cleaner and Polish. Vinegar for hard water spots.

**NOTE:**

- Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use.

## **OVEN DOOR EXTERIOR**

### **Cleaning Method:**

- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.

## **PORCELAIN-COATED GRATES AND CAPS**

- Clean as soon as cooktop, grates and caps are cool.
- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop grates and caps are cool. These spills may affect the finish.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- Do not reassemble caps on burners while wet.

### **Cleaning Method:**

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser.

## **BURNER SPREADER**

### **Cleaning Method:**

- Wash the burner spreader frequently with boiling water and detergent to remove any deposits which could block the flame outlet.
- Before reinstalling, dry the burner spreader thoroughly so the burner will ignite properly.

## **COOKTOP CONTROL KNOBS**

- Pull knobs straight away from control panel to remove.
- When replacing knobs, make sure knobs are in the OFF position.

### **Cleaning Method:**

- Soap and water or dishwasher.

#### **NOTE:**

- Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

## CONTROL PANEL

### Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

#### NOTE:

- Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

## OVEN CAVITY

- Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain, so staining, etching, pitting or faint white spots can result.

### Cleaning Method:

- Mild detergent and warm water.

#### NOTE:

- Do not use oven cleaners.

## OVEN RACKS AND ROASTING RACKS

### Cleaning Method:

- Steel-wool pad

## 2-PIECE BAKING TRAY OR BROILER PAN

### Cleaning Method:

- Mildly abrasive cleanser: Scrub with wet scouring pad.
- Solution of ½ cup (125 mL) ammonia to 1 gal. (3.75 L) water: Soak for 20 minutes, and then scrub with scouring or steel-wool pad.
- Oven cleaner: Follow product label instructions.

### Porcelain enamel only, not chrome

- Dishwasher

## SELF/STEAM CLEAN

### CAUTION

#### BURN HAZARD

- Do not leave small children unattended near the appliance during the cleaning cycle. The outside of the range can become very hot to the touch.
- During the cleaning cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
- Oven surfaces may be hot after the cleaning cycle. Use caution and wear rubber gloves while cleaning to prevent burns.
- Hot surfaces may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled slightly.

## STEAM CLEAN

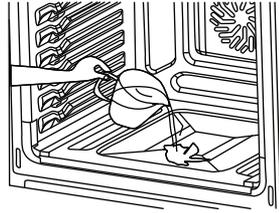
The Steam Clean feature is designed to use water and a lower temperature than Self Clean to generate steam to warm the oven interior surfaces and loosen light soils before hand-cleaning.

### Before Starting Steam Clean

- Allow the oven to cool to room temperature before starting.
- Remove all items from the oven, including oven racks.
- Wipe any heavy spillovers or excess debris. Scrape off and remove any burnt-on debris with a plastic scraper. (Suggested plastic scrapers includes hard plastic spatula, plastic pan scraper, plastic paint scraper, and old credit card.)
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the Steam Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the surfaces.
- For improved softening of tough stains, spray inside surfaces with water spray bottle or wipe surfaces with a wet sponge before starting.
- The Steam Clean cycle cannot be started if the Lock feature is active.

## Setting Steam Clean

1. Start with oven at room temperature. Remove oven racks and accessories from the oven.
2. Scrape off and remove any burnt-on debris with a plastic scraper.
3. For improved softening of tough stains, fill a spray bottle with water and use the spray bottle to thoroughly spray the inside surfaces of the oven, or wipe surfaces with a wet sponge.
4. Pour 1 cup (8 oz or 240 ml) of water onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils.
5. Close the oven door.
6. Press **CLEAN** twice. "STEAM CLEAN" is shown in the display.
7. (Optional) To set delayed Steam Clean, press **DELAY** and set the start time of day. (Use the **DELAY** button to switch between AM and PM if needed.)
8. Press **START/ENTER** to start the 30-minute Steam Clean cycle.
9. After the Steam Clean cycle, soak up any remaining water and clean the oven cavity immediately by scrubbing with a soft, damp, non-abrasive sponge or cloth. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning. If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.



### NOTE:

- Press **CLEAR/OFF** to cancel Steam Clean at any time.
- Oven door does not lock during Steam Clean cleaning cycle. Do not open door until the cleaning cycle has fully completed. Water will not get hot enough if the door is opened during the cycle.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.
- Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

## SELF CLEAN

Self Clean is designed to use very high temperatures to clean the oven interior by reducing stubborn soils to ash that can be easily wiped out after. The Self Clean feature has cycle times of 3, 4, or 5 hours. These cycle times do not include the time required for the oven to cool down and the door to unlock. (Allow an addition 60 to 90 minutes for door to unlock.)

### Before Starting Self Clean

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

- Read Self-Cleaning Range Important Safety Instructions at the beginning of this manual.
- The kitchen should be well ventilated to minimize the odors from cleaning. Open a window or turn on a ventilation fan or hood before self-cleaning.
- Allow the oven to cool to room temperature before starting.
- Remove all items from the oven, including oven racks.
- Wipe any heavy spillovers or excess debris. Scrape off and remove any burnt-on debris with a plastic scraper. (Suggested plastic scrapers includes hard plastic spatula, plastic pan scraper, plastic paint scraper, and old credit card.)
- Self Clean cannot be started if the Lock feature is active or the surface cooktop is in use. If a surface burner is lit during a Self Clean cycle, the system will beep every 3 seconds and the Self Clean cycle will be cancelled after 2 minutes.
- Delayed Self Clean will be cancelled automatically if the surface cooktop is in use at the set time.
- The oven door will lock and the display will show the Lock icon several minutes after the start of a Self Clean cycle. If the door is opened prior to being locked, the Self Clean cycle will be automatically cancelled. After the Self Clean cycle, the lock releases automatically once the oven is cooled.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- While running the Self Clean cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled.
- Due to the high temperatures generated, it may be preferable to delay using the self-clean feature until the weather is colder to avoid unnecessarily burdening the home air conditioning system.

Oven Cavity Soil Level	Self Clean Cycle Setting	Select Button
Lightly Soiled	3-Hour	3
Moderately Soiled	4-Hour	4
Heavily Soiled	5-Hour (Default)	5

## Setting Self Clean

1. Start with oven at room temperature. Remove oven racks and accessories from the oven.
2. Wipe any heavy spillovers or excess debris. Close the oven door.
3. Press **CLEAN** once. "SELF CLEAN" and the default 5-hour cycle setting are shown in the display.
4. (Optional) Press **3**, **4**, or **5** to select a different cycle setting if desired.
5. (Optional) To set delayed Self Clean, press **DELAY** and set the start time of day. (Use the **DELAY** button to switch between AM and PM if needed.)
6. Press **START/ENTER** to start the Self Clean cycle. The oven door will lock and the display will show the Lock icon after several minutes.
7. After the Self Clean cycle, the lock releases automatically once the oven is cooled. Wipe out any ashy residue with a damp, non-abrasive sponge or cloth. Once the oven cavity is cleaned, replace racks and any other accessories.

### NOTE:

- Press **CLEAR/OFF** to cancel Self Clean at any time. The oven door will remain locked until the oven temperature has cooled sufficiently.
- Do not force the oven door open when the Lock icon is displayed. Forcing the door open will damage the door.
- After a Self Clean cycle, fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.
- Do not use oven cleaners. Commercial oven cleaner or oven liner protective coating of any kind should not be used in or around any part of the oven.
- Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

# TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

## COOKTOP PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Burner will not ignite</b>	There is no power to the range.	Make sure electrical plug is plugged into a live, properly grounded outlet. Replace the fuse or reset the circuit breaker.
<b>Burner will not operate</b>	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
<b>Excessive heat around cookware on cooktop</b>	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.
<b>Burner Flames are uneven, yellow and/or noisy</b>	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Burner flame is too high or too low</b>	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connecting to LP gas, the burners should be converted to LP gas with the orifice kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.
<b>Burner makes popping noises</b>	The burner is wet.	Allow the burner to dry before using.
	The burner cap or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
<b>Cooking results are not what expected</b>	Using incorrect cookware.	See the "Using The Proper Cookware" section.
	The control knob is not set to the proper heat level.	See the "Using The Gas Surface Burners" section.
<b>Unable to maintain a rolling boil or will not cook fast enough</b>	Using improper cookware.	Use pans with flat bottoms and that match the diameter of the cooktop burner selected. Adjust flame so that flame does not extend beyond edge of pot. See the "Using The Proper Cookware" section.
	Using large cookware without lid.	Large pots and pans can lose a lot of heat from the top. Cover pot or pan with a lid to retain heat better.

## OVEN PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Strong odor when using new oven</b>	Manufacturing protective coating on the oven surfaces.	This is normal with a new range and will disappear after a few uses.
	Packaging materials exist.	Double-check that all packaging has been removed from the appliance - check around door sides and inside drawer.
<b>Clicking noise can be heard when oven is operating</b>	The oven burner cycles on and off to maintain the oven temperature selected.	When burner turns on, the electric spark ignition may be heard periodically. It is normal to spark for only a few seconds, followed by the sound of the burner igniting.
<b>Oven is not heating</b>	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven control not turned on.	Make sure the oven temperature has been selected.
<b>Oven is not cooking evenly</b>	Not using the correct bakeware or oven rack position.	Refer to the "Using Oven Racks" section and the cook charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convention Bake mode.  Recipe may perform better at a different rack position. Try moving the food down a rack position to make the bottom darker. Try moving food up a rack position to make the top darker.
<b>Oven is taking too long to cook</b>	All ovens operate slightly differently from each other.	Adjust oven calibration upwards to make oven cook faster. See the "Setting Temperature Calibration" section.
<b>Food is overcooked</b>	All ovens operate slightly differently from each other.	Adjust oven calibration downwards to reduce overcooking. See the "Setting Temperature Calibration" section.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Cooling fan continues to run after oven is turned off</b>	The electronic components have not yet cooled sufficiently.	The fan will turn off automatically when the electronic components have cooled sufficiently.
<b>Oven display stays Off</b>	Power interruption.	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
	The oven is in Sabbath mode.	If control panel display shows only "]" or "]" [, the control is in Sabbath Mode. See the "Using The Sabbath Mode" section to turn off Sabbath mode.
<b>Oven display is on but will not respond</b>	Lock feature is active.	See the "Lock" section.
	System error.	Resetting the power at the breaker box can usually reset the oven control and clear response issues.
<b>Oven door is locked and will not open</b>	Self Clean recently finished.	If self-clean recently finished, this is normal. Wait for the oven to cool fully and it will unlock automatically.  Otherwise, try resetting the appliance by resetting the circuit breaker.
<b>Oven light is not working properly</b>	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
	The oven is in Sabbath mode.	If control panel display shows only "]" or "]" [, the control is in Sabbath Mode. See the "Using The Sabbath Mode" section to turn off Sabbath mode.
<b>Oven light stays on</b>	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
<b>Cannot remove lens cover</b>	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Clock and timer are not working properly</b>	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
<b>The oven will not start Self Clean</b>	The cooktop is in use.	If cooktop is in use, Self Clean cannot be started. This is normal.
	The current oven temperature is too high.	If oven was in use recently, this is normal. Self Clean can only be initiated when the oven has cooled sufficiently.
<b>"Popping" sounds during Self Clean</b>	Metal frame expanding.	This is normal as the extreme temperatures cause the metal frame to expand.
<b>Oven not clean after a Self Clean cycle</b>	Self Clean uses very high temperatures to turn stubborn soils to ash.	After Self Clean cycle, the remaining white/grey ash must still be wiped out by hand. If black soiling still remains, oven may have been too heavily soiled to clean with the settings selected. Re-run self-clean using the longest possible setting. Some areas, such as bottom door corners, may be too cool to turn soils into ash. These areas may need to be cleaned by hand.
<b>Excessive Moisture on door glass</b>	Condensation from cooking foods with high moisture content.	This is normal. Condensation will evaporate as oven heats up. Convection Bake and Convection Roast will eliminate any moisture in the oven.
<b>Porcelain Chips</b>	Porcelain interior is chipped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.
<b>"E" and a number appears in display</b>	System error detected.	This is an error code. Press <b>CLEAR/OFF</b> to clear the display and stop beeping. If necessary, reset oven power at the circuit breaker. If error code remains or repeats, write down error code and contact a qualified service provider for repairs.

# LIMITED WARRANTY

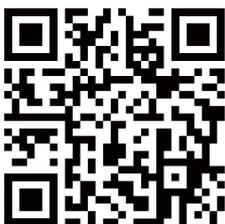
## WARRANTY AND SERVICE

TO RECEIVE WARRANTY SERVICE, YOUR PRODUCT MUST BE REGISTERED.

TO REGISTER AND REVIEW FULL WARRANTY DETAILS, VISIT:

**[WWW.COSMOAPPLIANCES.COM/WARRANTY](http://WWW.COSMOAPPLIANCES.COM/WARRANTY)**

SCAN TO REGISTER



## CUSTOMER SUPPORT

TO CHAT WITH US LIVE FOR ASSISTANCE, VISIT:

**[WWW.COSMOAPPLIANCES.COM/CHAT](http://WWW.COSMOAPPLIANCES.COM/CHAT)**

SCAN TO CHAT



## IMPORTANT

### Do Not Return This Product To The Store

If you have a problem with this product, please contact COSMO Customer Support at

**+1 (888) 784-3108**

DATED PROOF OF PURCHASE, MODEL #, AND SERIAL # REQUIRED FOR WARRANTY SERVICE.

## IMPORTANT

### Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter le service des consommateurs Cosmo Customer Support au

**+1 (888) 784-3108**

UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

## IMPORTANTE

### No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte el ayuda al cliente COSMO al

**+1 (888) 784-3108**

(Válido solo en E.U.A.)

NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE MODELO Y DE SERIE PARA EL SERVICIO DE LA GARANTÍA.



#### Correct disposal of this product:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

# MEMO

A series of horizontal dashed lines for writing.



**APPLIANCES**

Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

Electronic version of this manual is available at:  
[www.cosmoappliances.com](http://www.cosmoappliances.com)