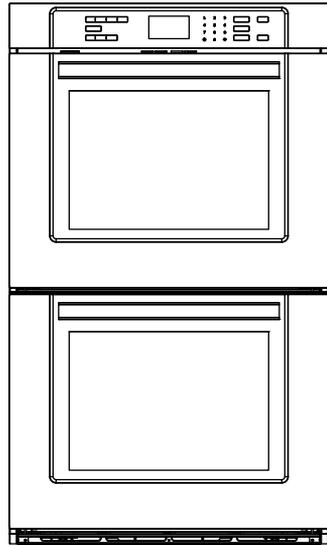
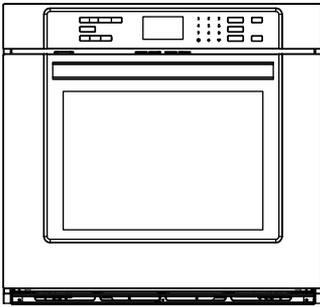




# WALL OVEN

**COS-30ESWC**

**COS-30EDWC**



## 30 IN. ELECTRIC WALL OVEN

### 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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# OVEN 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.

### California Proposition 65 Warning

 **WARNING:**

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

# IMPORTANT SAFETY INSTRUCTIONS

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

- 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.
- **WARNING:** Never use this appliance for warming or heating the room.
- **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 an oven – children climbing on the oven to reach items could be seriously injured.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Do not store or use flammable materials in or near an oven, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Use this appliance only for its intended purpose as described in this manual. This appliance is not intended for storage.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.

**READ AND SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- 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 oven vent openings, surfaces near these openings, oven doors, windows of oven doors, and crevices around the oven doors.
- Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.
- 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 panel.
- Avoid scratching or impacting glass doors or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- 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.
- Disconnect power before servicing.
- Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
- Injuries may result from misuse of appliance doors such as stepping, leaning, or sitting on the doors.

**READ AND SAVE THESE INSTRUCTIONS**

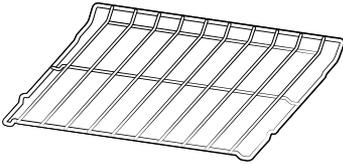
# IMPORTANT SAFETY INSTRUCTIONS

- Maintenance – Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
  - Clean Only Parts Listed in Manual.
  - 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 Soak Removable Heating Elements – Heating elements should never be immersed in water.
  - Do not let cooking grease or other flammable materials accumulate in or near the oven. Grease in the oven or near the oven may ignite.
  - 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.
- For self-cleaning ovens:**
- **CAUTION:** Do not leave food or cooking utensils, etc., in oven during the operation of self-cleaning.
  - Wait for the oven to cool before removing contents and cleaning the oven.
  - Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
  - Do not use a protective coating to line the oven and do not use commercial oven cleaner unless certified for use in a self-cleaning 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.** Introduction of fresh air at Self Clean temperatures may lead to a burst of flame from the oven.
  - 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.

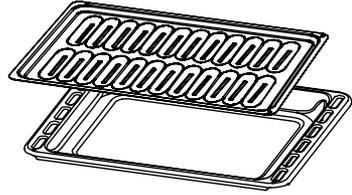
**READ AND SAVE THESE INSTRUCTIONS**

# OVERVIEW

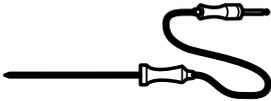
## ACCESSORIES



Oven Racks  
Single oven model (2)  
Double oven model (3)



2-Piece broiler pan



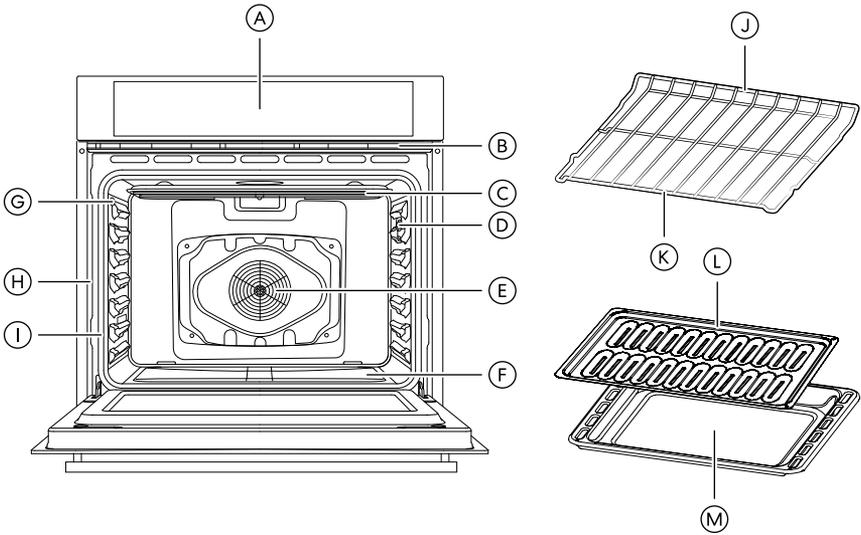
Meat thermometer (probe)

### NOTE:

- To purchase these 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.

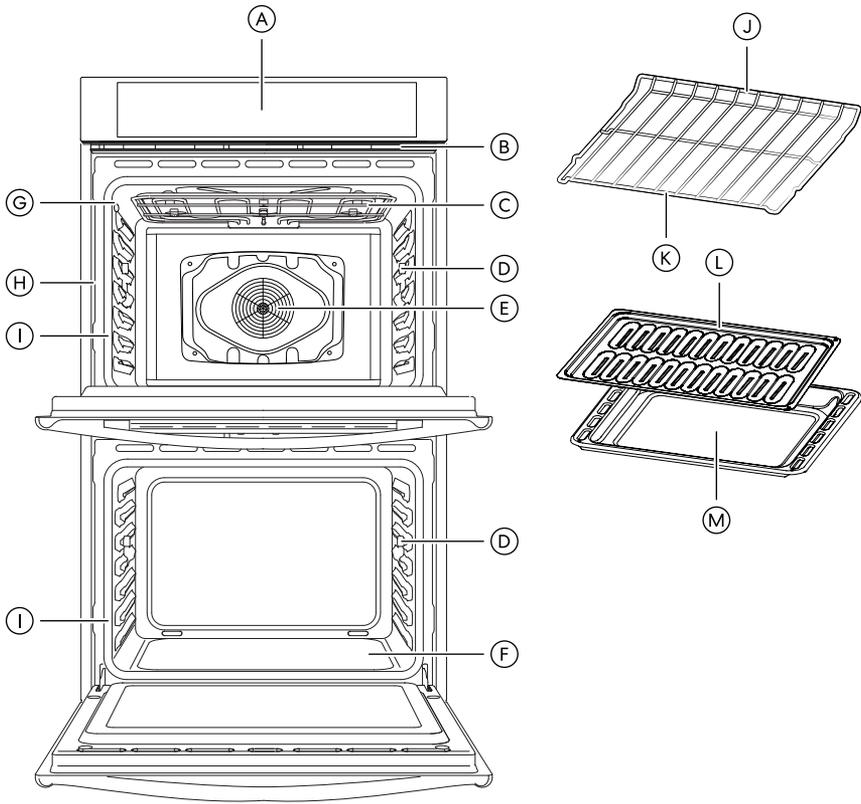
# OVEN OVERVIEW

## SINGLE OVEN MODEL: COS-30ESWC



- A.** Control panel
- B.** Oven vent
- C.** Broil element
- D.** Light
- E.** Convection fan and element
- F.** Bake element (hidden)
- G.** Temperature probe
- H.** Model and serial # plate
- I.** Door gasket
- J.** Oven rack (rear)
- K.** Oven rack (front)
- L.** Broiler pan rack
- M.** Broiler pan tray

## DOUBLE OVEN MODEL: COS-30EDWC

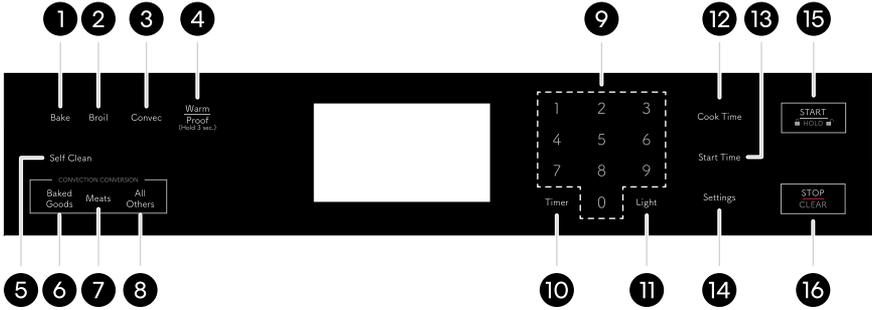


- A.** Control panel
- B.** Oven vent
- C.** Broil element
- D.** Light
- E.** Convection fan and element (upper oven only)
- F.** Bake element (hidden)
- G.** Temperature probe (upper oven only)
- H.** Model and serial # plate
- I.** Door gasket
- J.** Oven rack (rear)
- K.** Oven rack (front)
- L.** Broiler pan (grid)
- M.** Broiler pan (tray)

# CONTROL PANEL

Read the instructions carefully before using the oven. Control button shapes are representative; your oven may have alternate button shapes.

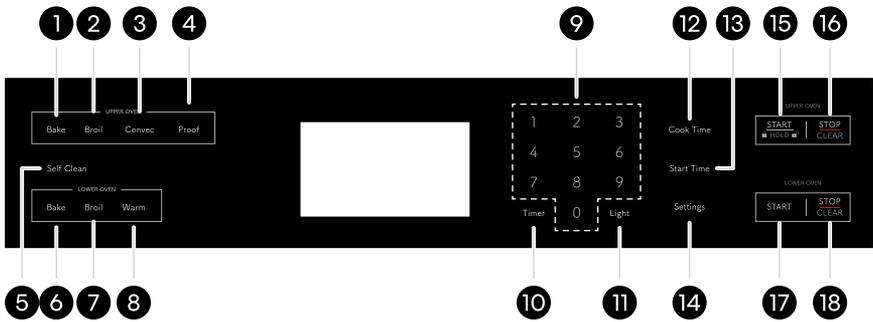
## SINGLE OVEN MODEL: COS-30ESWC



#	Name	Description
1	Bake	To select the Bake function.
2	Broil	To select the Broil function.
3	Convec	To select the Convection functions.
4	Warm/Proof	To select the Warm/Proof function. To select the Proof function, press and hold for 3 seconds.
5	Self Clean	To select the Self Clean function.
6	Baked Goods	To select the Baked Goods function with convection conversion.
7	Meats	To select the Meats function with convection conversion.
8	All Others	To select the All Others function with convection conversion.
9	Number Pads	To enter temperature and all times.
10	Timer	To set or cancel the timer.
11	Light	To turn the oven lights on and off.

#	Name	Description
12	Cook Time	To set the length of the cooking time.
13	Start Time	To set delay start time of the cooking.
14	Settings	To access and adjust oven settings.
15	START (HOLD)	To start all functions in the oven. To activate Oven Lock, press and hold for 3 seconds.
16	STOP/CLEAR	To stop cooking and cancel settings.

## DOUBLE OVEN MODEL: COS-30EDWC



#	Name	Description
1	Bake	To select the Bake function of the upper oven.
2	Broil	To select the Broil function of the upper oven.
3	Convec	To select the Convection and Convection Conversion functions of the upper oven.
4	Proof	To select the Proof function of the upper oven.
5	Self Clean	To select the Self Clean function.
6	Bake	To select the Bake function of the lower oven.
7	Broil	To select the Broil function of the lower oven.
8	Warm	To select the Warm function of the lower oven.

#	Name	Description
9	Number Pads	To enter temperature and all times.
10	Timer	To set or cancel the timer.
11	Light	To turn the oven lights on and off.
12	Cook Time	To set the length of the cooking time.
13	Start Time	To set delay start time of the cooking.
14	Settings	To access and adjust oven settings.
15	START (HOLD)	To start all functions in the upper oven. To activate Oven Lock, press and hold for 3 seconds.
16	STOP/CLEAR	To stop cooking and cancel settings of the upper oven.
17	START	To start all functions in the lower oven.
18	STOP/CLEAR	To stop cooking and cancel settings of the lower oven.

# FEATURES

## CLOCK

The 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 Clean cycle.

### Setting the Clock

1. Press **Settings** once. List of settings appears in the display.
2. Press **1** to select "Clock" from the list.
3. Press **1** to toggle and select AM or PM.
4. Press **Settings** to accept the change.
5. Press the numbers to enter the correct time of day. For example, to set 12:34, press the numbers 1, 2, 3, and 4.
6. Press **Settings**. This accepts the time entered and starts the clock.

### Changing the Hour Mode (12HR or 24HR)

The control is set to use a 12-hour clock by default. Follow these steps to change to a 12-hour/24-hour clock.

1. Press **Settings** once. List of settings appears in the display.
2. Press **4** to select "12/24 hour" from the list.
3. Press **1** to toggle and select 12 or 24.
4. Press **Settings** to accept the change.

# TIMER

The Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking.

The Timer feature can be used during any of the other oven control functions.

## Setting the Timer (Up to 12 Hours)

1. Press **Timer** once.
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 is entered, the timer returns to the time of day.

3. Press **Timer** to start the timer.
4. When the set time has run out, the indicator tone rings until **Timer** is pressed.

## Canceling the Timer

1. Press **Timer** once. The timer returns to the time of day.

**NOTE:**

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

# OVEN LIGHT

The oven light automatically turns on when the oven door is opened and turns off when the oven door is closed.

- Press **Light** to control the oven light when the oven door is closed.

# COOK TIME

The oven turns on immediately and cooks for a selected length of time. At the end of the cooking time, the oven turns off automatically.

## NOTE:

- Cooking mode must be selected before you can set a cook time.
- Cook Time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
- To change the cook time during cooking, press **STOP/CLEAR** to cancel the current cooking and set a new cook time.

## Setting Immediate Cook and Automatic Shutoff

(Example to set bake at 400°F for 25 minutes.)

1. Press **Bake**. The default bake temperature setting 350°F (177°C) appears in the display.
2. Set the oven temperature. (Press **4**, **0**, and **0**.)
3. Press **Cook Time**.
4. Set the desired cooking time. (Press **2** and **5**.)
5. Press **START**. The oven turns on and starts preheating. When the oven temperature reaches the set temperature, the cooking time countdown starts. The oven continues to cook for the set amount of time.
6. Place the food in the oven after preheating.
7. Press **STOP/CLEAR** to cancel this function at any time.
8. When the cooking cycle finishes, the oven turns off automatically and the cook end tone plays. Press **STOP/CLEAR** to stop the tone, and remove the food from the oven.

# START TIME (DELAYED COOK TIME)

The automatic timer of the Start Time function turns the oven ON and OFF at the time selected.

## NOTE:

- Cooking mode must be selected before you can set a start time.
- The clock must be set to the correct time of day for Start Time to work properly.
- If Cook Time was not set, the system will prompt you to set Cook Time.

## Setting the Oven for Delayed Start

(Example to set bake at 400°F for 25 minutes starting at 5:30 PM.)

Arrange interior oven rack(s) as needed and place the food in the oven.

1. Press **Bake**. The default bake temperature setting 350°F appears in the display.
2. Set the oven temperature. (Press **4**, **0**, and **0**.)
3. Press **Cook Time**.
4. Set the cook time. (Press **2** and **5**.)
5. Press **Start Time**.
6. Set the desired start time. (Press **5**, **3**, and **0**.)
7. Press **START**. At the set start time, the oven turns on and starts preheating. When the oven temperature reaches the set temperature, the cooking time countdown starts. The oven continues to cook for the set amount of time.
8. Press **STOP/CLEAR** to cancel this function at any time.
9. When the cooking cycle finishes, the oven turns off automatically and the cook end tone plays. Press **STOP/CLEAR** to stop the tone, and remove the food from the oven.

# OVEN CONTROL SETTINGS

The oven has additional 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.

#	Settings	Description	Default
1	Clock	Clock <ul style="list-style-type: none"><li>Setting the time of day.</li></ul>	12:00
2	Temp Unit	Temperature Scale <ul style="list-style-type: none"><li>Switch the temperature scale between Fahrenheit and Celsius.</li></ul>	°F
3	Sound	Keypad Sound <ul style="list-style-type: none"><li>Turn keypad sound on or off.</li></ul>	On
4	12/24 hour	Clock Hour Format <ul style="list-style-type: none"><li>Switch the clock format between 12-hour and 24-hour.</li></ul>	12
5	Language	Display language <ul style="list-style-type: none"><li>Switch the system language.</li></ul>	English
6	Sabbath	Sabbath Mode <ul style="list-style-type: none"><li>Turn Sabbath mode on and off.</li></ul>	Off
7	Brightness	Display Brightness <ul style="list-style-type: none"><li>Adjust the brightness of the display.</li></ul>	High
8	Calibration	Temperature Calibration <ul style="list-style-type: none"><li>Adjust the offset temperature of oven cooking modes.</li></ul>	00°F
9	Demo Mode	Demo Mode <ul style="list-style-type: none"><li>Turn Demo mode on or off.</li></ul>	Off

## NOTE:

- Press **START** to switch between the first page (settings # 1-6) and the second page (settings # 7-9).

## SETTING CLOCK

1. Press **Settings** once. List of settings appears in the display.
2. Press **1** to select "Clock" from the list.
3. Press **1** to toggle and select AM or PM.
4. Press **Settings** to accept the change.
5. Press the numbers to enter the correct time of day. For example, to set 12:34, press the numbers 1, 2, 3, and 4.
6. Press **Settings**. This accepts the time entered and starts the clock.

## SETTING TEMPERATURE SCALE

1. Press **Settings** Once. List of settings appears in the display.
2. Press **2** to select "Temp Unit" from the list.
3. Press **1** to toggle and select °F or °C.
4. Press **Settings** to accept the change.

## TURNING ON/OFF SOUND

1. Press **Settings** Once. List of settings appears in the display.
2. Press **3** to select "Sound" from the list.
3. Press **1** to toggle and select On or Off.
4. Press **Settings** to accept the change.

## SETTING CLOCK HOUR FORMAT

1. Press **Settings** once. List of settings appears in the display.
2. Press **4** to select "12/24 hour" from the list.
3. Press **1** to toggle and select 12H or 24H.
4. Press **Settings** to accept the change.

## SETTING DISPLAY LANGUAGE

1. Press **Settings** once. List of settings appears in the display.
2. Press **5** to select "Language" from the list.
3. Press **1** to select English.
4. Press **Settings** to accept the change.

## TURNING ON/OFF SABBATH MODE

Sabbath mode is designed for those whose religious observances require disabling certain oven features, and can only be used with Bake. By enabling Sabbath Mode, the oven will conform to Star-K Jewish Sabbath requirements.

### NOTE:

- Sabbath mode cannot be set when the oven is on. Make sure the oven is turned off, and the meat thermometer (probe) is not plugged in.
- The oven will not recognize the meat thermometer (probe) while in Sabbath mode.

### To Turn On/Off Sabbath Mode:

1. Press **Settings** Once. List of settings appears in the display.
2. Press **6** to select "Sabbath" from the list.
3. Press **1** to toggle and select On or Off.
4. Press **Settings** to accept the change.

### To Turn On Bake in Sabbath Mode:

1. Press **Bake**. The default bake temperature setting 350°F (177°C) appears in the display.
2. Press the numbers to set the oven temperature.
3. [Optional] Press **Cook Time**, and set the desired cook time.
4. [Optional] Press **Start Time**, and set the desired start time.
5. Press **START**. The oven turns on and starts preheating if Start Time is not set. When the oven temperature reaches the set temperature, the cooking time countdown starts. The oven continues to cook for the set amount of time, then turns off automatically.
6. Press **STOP/CLEAR** to cancel this cooking function at any time.

**NOTE:**

- If power outage occurs while the oven is in Sabbath mode, the oven will resume in Sabbath mode when power is restored.

## SETTING DISPLAY BRIGHTNESS

1. Press **Settings** once. List of settings appears in the display.
2. Press **START** to go to next page.
3. Press **7** to select "Brightness" from the list.
4. Press **1** to toggle and select High or Low.
5. Press **Settings** to accept the change.

## 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** once. List of settings appears in the display.
2. Press **START** to go to next page.
3. Press **8** to select "Calibration" from the list.
4. Press **1** to toggle and select cooking mode.
5. Press **3** or **6** to increase or decrease temperature offset between 30°F (18°C) and -30°F (-18°C) for the selected cooking mode.
  - +30°F (+18°C) will reduce the oven temperature and cook food less.
  - -30°F (-18°C) will increase the oven temperature and cook food more.
6. Press **Settings** to accept the change.

## 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** once. List of settings appears in the display.
2. Press **START** to go to next page.
3. Press **9** to select Demo Mode from the list.
4. Press **1** to toggle and select On or Off.
5. Press **Settings** to accept the change.

## CONTROL LOCK

The Control Lock feature automatically locks most oven controls and prevents them from being turned on unintentionally.

- Press and hold **START** for 3 seconds

### NOTE:

- The control lock cannot be activated when the oven is in the settings menu.

# USING THE OVEN

## BEFORE USING THE OVEN

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

### 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 cover the slotted grid of the 2-piece broiler pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- Do not place food, water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel surface.
- Do not block, touch or place items around the oven vent during cooking. Your oven is vented through ducts right above the oven door(s). Do not block the oven vent when cooking to allow for proper air flow.
- The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven heating element shuts off and cannot be used until power is restored. Once power is restored, you will need to reset the oven (or Broil mode).
- 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.

### NOTE:

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same set temperature on the oven.

## **WARNING**

### **FOOD POISONING HAZARD**

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

## **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 above the oven door 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 oven. They provide the air inlet and outlet that are necessary for the oven to keep cool and operate properly.

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

## **OVEN DOOR**

To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

## USING OVEN RACKS

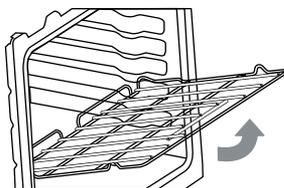
The racks have a turned-up back edge that prevents them from being pulled out of the oven cavity.

### ⚠ 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.

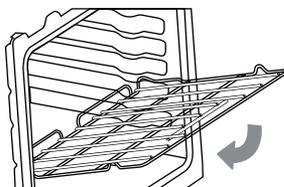
### Removing Racks

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.

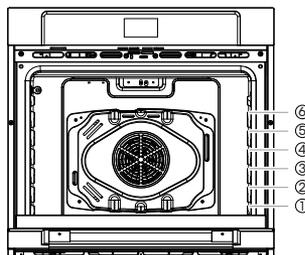


### Rack Positions

For best cooking results, adjust rack so food is placed at the center of the oven. For most foods this will be rack position #2 or #3. For larger foods like roasts and turkey, move the rack position down to #1 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 positions #1 and #3 or #2 and #4 for two racks).

Broiling performs best with the food close to the broil heating element - typically rack position #5 or #6.



## PREHEATING

Preheating is generally desirable, although not absolutely necessary in all circumstances.

- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- Selecting a higher temperature does not shorten the preheat time.
- A beep will sound to confirm that the oven is preheated.

## MEAT THERMOMETER (TEMPERATURE PROBE)

### CAUTION



#### BURN HAZARD

- Use an oven mitt to remove temperature probe.
- Do not touch broil element.
- Failure to do so can result in burns.

The temperature probe monitors the internal food temperature, which is frequently used as an indicator of doneness especially for meats and poultry, and turns off the oven when the internal food temperature reaches the programmed temperature.

The temperature probe will work with all oven modes except for the Warm/Proof, Sabbath, and Self-Clean modes.

**IMPORTANT:** Always unplug and remove the temperature probe from the oven when removing the food.

## To Use the Temperature Probe:

1. Insert the probe tip into the food.

**NOTE:**

- For meats, the probe tip should be inserted into the center of the thickest part of the meat. Make sure that the probe tip is not into the fat or touching bone.

2. Place the food into the oven. Keeping the temperature probe as far away from a heat source as possible, plug the temperature probe into the oven outlet. Close the oven door.
3. Select cooking mode.
4. Enter oven temperature.
5. Press **START**. The display will show the set temperature throughout the cooking.
6. Press the numbers to enter the desired internal food temperature between 110°F - 200°F (43°C - 93°C).
7. Press **START**. The oven begins to cook. The oven will turn off when the set probe temperature is reached.
8. Press **STOP/CLEAR** when cooking is finished. Unplug the temperature probe, and remove food from the oven.

## MAXIMUM & MINIMUM DEFAULT SETTINGS

Most cooking modes have minimum and maximum cook time and temperature settings that may be entered into the control. Two short beeps sound if the entry of the temperature or time is out of the range allowed for the feature when **START** is pressed.

Cooking Mode		Default Temp.	Minimum Temp.	Maximum Temp.
Bake		350°F (177°C)	170°F (77°C)	500°F (260°C)
Broil		550°F (288°C)	450°F (232°C)	550°F (288°C)
Warm		140°F (60°C)	140°F (60°C)	210°F (99°C)
Proof		80°F (27°C)	100°F (38°C)	120°F (49°C)
Convection	Bake	325°F (162°C)	170°F (77°C)	500°F (260°C)
	Broil	450°F (232°C)	170°F (77°C)	550°F (288°C)
	Roast	325°F (162°C)	170°F (77°C)	500°F (260°C)
Convection Conversion	Meats	350°F (177°C)	170°F (77°C)	500°F (260°C)
	Baked Goods			
	Others			

### NOTE:

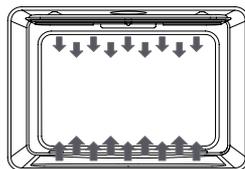
- To change the set temperature during cooking, press **STOP/CLEAR** to cancel the current cooking and set a new temperature.

### NOTE:

- For double oven: Convection cooking modes are only available on the upper oven.

## BAKE

The Bake mode uses heat from upper and lower elements to cook food. No fan is used to circulate the heat. 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.



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 bakeware.

### Setting the Bake Mode

1. Single Oven: Press **Bake**.

Double Oven: Press **UPPER OVEN** or **LOWER OVEN Bake**.

The default bake temperature setting 350°F (177°C) appears in the display.

2. Press the numbers to set the oven temperature.

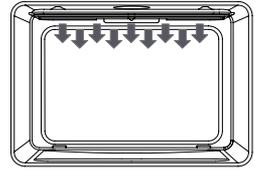
#### NOTE:

- After selecting a cooking mode and temperature, you have the option to set a Cook Time and Start Time before pressing **START**. See "Cook Time" and "Start Time" in the FEATURES section.

3. Press **START**. The oven turns on and starts preheating.
4. Place the food in the oven after preheating.
5. Press **STOP/CLEAR** to cancel this mode at any time or when cooking is finished, and remove the food from the oven.

## BROIL

The Broil mode uses intense heat from the upper elements to sear foods. Ideal for toasting, melting cheese, browning and searing surface. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures. 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.



**IMPORTANT:** The oven is designed for closed door broiling.

### Setting the Broil Mode

1. Place the food in the oven now or after preheating.
2. Single Oven: Press **Broil**.

Double Oven: Press **UPPER OVEN** or **LOWER OVEN Broil**.

The default broil temperature setting 550°F (288°C) appears in the display.

3. Press the numbers to set the oven temperature.

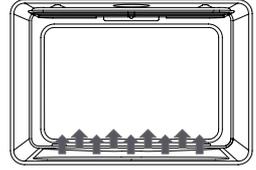
#### NOTE:

- After selecting a cooking mode and temperature, you have the option to set a Cook Time and Start Time before pressing **START**. See "Cook Time" and "Start Time" in the FEATURES section.

4. Press **START**. The oven turns on and starts preheating.
5. Press **STOP/CLEAR** to cancel this mode at any time or when cooking is finished, and remove the food from the oven.

## WARM

The Warm mode uses heat from the lower heating element to maintain oven temperature of less than 210°F (99°C). It will keep cooked food warm for serving up to 1 hour 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.



**IMPORTANT:** Food must be at serving temperature before placing it in the warmed oven.

### NOTE:

- For double oven: Warm mode is only available on the lower oven.

## Setting the Warm Mode

1. Place the food in the oven now or after preheating.

2. Single Oven: Press **Warm/Proof**.

Double Oven: Press **Warm**.

The default warm temperature setting 140°F (60°C) appears in the display.

3. Press the numbers to set the oven temperature.

### NOTE:

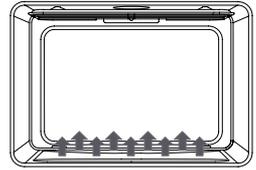
- After selecting a cooking mode and temperature, you have the option to set a Cook Time and Start Time before pressing **START**. See "Cook Time" and "Start Time" in the FEATURES section.

4. Press **START**. The oven turns on and starts preheating.

5. Press **STOP/CLEAR** to cancel this mode at any time or when warming is finished, and remove the food from the oven.

## PROOF

The Proof feature uses heat from the lower heating element to maintain a warm environment for rising yeast leavened products before baking. 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.



### NOTE:

- For double oven: Proof mode is only available on the upper oven.

### Setting the Proof Mode

1. Before proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place on second rack from the bottom and close the oven door.

2. Single Oven: Press and hold **Warm/Proof** for 3 seconds.

Double Oven: Press **Proof**.

The default proof temperature setting 100°F (38°C) appears in the display.

3. Press the numbers to set the oven temperature.

### NOTE:

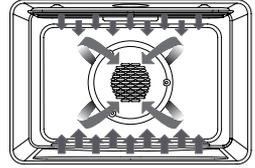
- After selecting a cooking mode and temperature, you have the option to set a Cook Time and Start Time before pressing **START**. See "Cook Time" and "Start Time" in the FEATURES section.

4. Press **START**. The oven turns on and starts preheating.

5. Press **STOP/CLEAR** to cancel this mode at any time or when proofing is finished, and remove the dough from the oven.

## CONVECTION BAKE

The Convection Bake mode uses heat from upper and lower elements 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.



### NOTE:

- For double oven: Convection bake mode is only available on the upper oven.

### Setting the Convection Bake Mode

1. Press **Convec**. List of convection modes appears in the display.
2. Press **1** to select "Convect Bake" from the list. The default convection bake temperature setting 325°F (162°C) appears in the display.
3. Press the numbers to set the oven temperature.

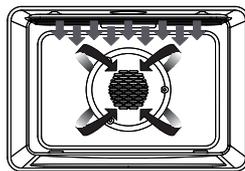
### NOTE:

- After selecting a cooking mode and temperature, you have the option to set a Cook Time and Start Time before pressing **START**. See "Cook Time" and "Start Time" in the FEATURES section.

4. Press **START**. The oven turns on and starts preheating.
5. Place the food in the oven after preheating.
6. Press **STOP/CLEAR** to cancel this mode at any time or when cooking is finished, and remove the food from the oven.

## CONVECTION BROIL

The Convection Broil mode uses intense heat from the upper elements and air movement from the fan to enhance cooking efficiency and evenness across multiple racks. Ideal for grilling meats, vegetables, and poultry. Cooking times may be slightly longer for multiple racks than what would be expected for a single rack.



### NOTE:

- The oven is designed for closed door broiling.
- For double oven: Convection broil mode is only available on the upper oven.

### Setting the Convection Broil Mode

1. Place the food in the oven now or after preheating.
2. Press **Convec**. List of convection modes appears in the display.
3. Single Oven: Press **3** to select "Convec Broil" from the list.  
Double Oven: Press **2** to select "Convec Broil" from the list.  
The default convection broil temperature setting 450°F (232°C) appears in the display.
4. Press the numbers to set the oven temperature.

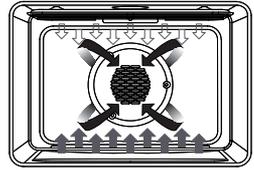
### NOTE:

- After selecting a cooking mode and temperature, you have the option to set a Cook Time and Start Time before pressing **START**. See "Cook Time" and "Start Time" in the FEATURES section.

5. Press **START**. The oven turns on and starts preheating.
6. Press **STOP/CLEAR** to cancel this mode at any time or when cooking is finished, and remove the food from the oven.

## 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. Ideal for roasting meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. 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.



### NOTE:

- For double oven: Convection roast mode is only available on the upper oven.

### Setting the Convection Roast Mode

1. Place the food in the oven now or after preheating.
2. Press **Convec**. List of convection modes appears in the display.
3. Single Oven: Press **2** to select "Convec Roast" from the list.  
Double Oven: Press **3** to select "Convec Roast" from the list.  
The default convection broil temperature setting 325°F (162°C) appears in the display.
4. Press the numbers to set the oven temperature.

### NOTE:

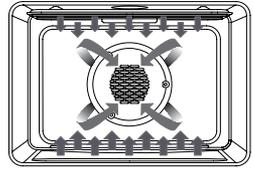
- After selecting a cooking mode and temperature, you have the option to set a Cook Time and Start Time before pressing **START**. See "Cook Time" and "Start Time" in the FEATURES section.

5. Press **START**. The oven turns on and starts preheating.
6. Press **STOP/CLEAR** to cancel this mode at any time or when cooking is finished, and remove the food from the oven.

## CONVECTION CONVERSION (MEATS / BAKED GOODS / OTHERS)

When using the Connection Conversion modes, the oven will automatically convert entered regular cooking temperatures to convection cooking temperatures. The cooking temperature will decrease 25°F and the cooking time will decrease 10%.

For example, if you enter a regular recipe temperature of 350°F and press **START**, the display will show the converted temperature of 325°F.



### NOTE:

- Setting a cook time is required for Convection Conversion modes.
- The oven door must be closed before setting Convection Conversion.
- For double oven: Convection Conversion modes are only available on the upper oven.

### Setting the Convection Conversion Mode

1. Double Oven: Press **Conv**, then press **4** to select "Conv Conversion" from the list of convection modes in the display.
2. Single Oven: Press **Baked Goods, Meats, or All Others**.  
Double Oven: Press **1, 2, or 3** to select "Baked Goods", "Meats", or "Others" from the list.  
The default convection broil temperature setting 350°F (177°C) appears in the display.
3. Press **START** to confirm selection.
4. Press the numbers to enter the regular cooking temperature.
5. Press **Cook Time**.
6. Press the numbers to enter the regular cooking time.
7. Press **START**. The oven turns on and starts preheating.

- Place the food in the oven after preheating.

**NOTE:**

- For Meats mode, it is not necessary to preheat the oven. Preheating can cause overcooking. If preheat is required for the recipe, add 15 minutes to the cook time, and place food in the oven at the appropriate time.

- When the cooking cycle finishes, the oven turns off automatically and the cook end tone plays. Press **STOP/CLEAR** to stop the tone, and remove the food from the oven.

## TIPS AND TECHNIQUES

### GENERAL

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position and make sure they are level before preheating.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.
- Do not set pans on the open oven door or the oven bottom.
- When using the oven at high altitude, cooking times may be extended.

## COOKWARE

- The material, finish, and size of cookware affect baking performance.
- Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware, check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware, consider reducing oven temperature by 25°F next time.
- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.
- Air insulated pans heat slowly and can reduce bottom browning.
- Keep cookware clean to promote even heating.

## BAKE

Baking is cooking with heated air. The upper and lower heating 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.

## Bake Chart

FOOD ITEM	RACK POSITION	TEMPERATURE °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>Cake</b>			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
<b>Pie</b>			
2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
<b>Cookies</b>			
Sugar	2	350-375 (175-190)	8-10
Chocolate Chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
<b>Breads</b>			
Yeast bread loaf, 9"x5"	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
<b>Pizza</b>			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	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.

- Place rack in the required position needed before turning on the oven.
- Use the 2-piece broil pan.
- Preheat oven for about 5 minutes before placing food in the oven.
- Turn meats once halfway through the cooking time.

## Broil Chart

FOOD ITEM	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL FOOD TEMP. °F (°C)	TIME SIDE 1 (MIN)	TIME SIDE 2 (MIN)
<b>Beef</b>					
Steak (¾"-1")					
Medium Rare	5	550 (288)	145 (65)	5-7	4-6
Medium	5	550 (288)	160 (71)	6-8	5-7
Well Done	5	550 (288)	170 (77)	8-10	7-9
Hamburgers (¾"-1")					
Medium	4	550 (288)	160 (71)	8-11	6-9
Well Done	4	550 (288)	170 (77)	10-13	8-10
<b>Poultry</b>					
Breast (bone-in)	4	500 (260)	170 (77)	10-12	8-10
Thigh (very well done)	4	450 (232)	180 (82)	28-30	13-15
<b>Pork</b>					
Pork Chips (1")	5	550 (288)	160 (71)	7-9	5-7
Sausage (fresh)	5	550 (288)	160 (71)	5-7	3-5
Ham Slice (½")	5	550 (288)	160 (71)	4-6	3-5
<b>Seafood</b>					
Fish Filets (1" buttered)	4	500 (260)	Cook until opaque & flakes easily with fork	10-14	Do not turn
<b>Lamb</b>					
Chops (1")					
Medium Rare	5	550 (288)	145 (63)	5-7	4-6
Medium	5	550 (288)	160 (71)	6-8	4-6
Well Done	5	550 (288)	170 (77)	7-9	5-7
<b>Bread</b>					
Garlic Bread, (1" slices)	4	550 (288)		2-3	
Garlic Bread, (1" slices)	3	550 (288)		4-6	

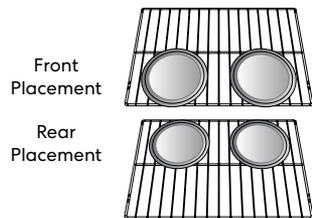
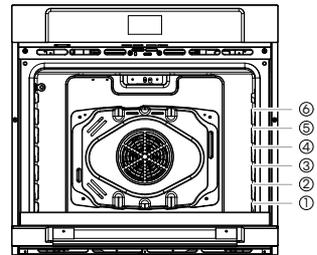
## CONVECTION BAKE

Convection Bake uses heat from the upper and lower heating elements and 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. Do not 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 done on rack positions 1, 2, 3, 4, and 5. All six rack positions can be used for cookies, biscuits, and appetizers.

- 2 Rack baking: Use positions 1 and 3 or 2 and 4.
- 3 rack baking: Use positions 2, 3, and 4 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" - 1 ½" (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.

**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 3 and 4), 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	TEMPERATURE °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>Cake</b>			
Cupcakes	2	325 (160)	20-22
Bundt Cake	1	325 (160)	43-50
Angel Food	1	325 (160)	43-47
<b>Pie</b>			
2 crust, fresh, 9"	2	350-400 (175-205)	40-52
2 crust, frozen fruit, 9"	2	350 (175)	68-78
<b>Cookies</b>			
Sugar	2	325-350 (160-175)	9-12
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
<b>Breads</b>			
Yeast bread loaf, 9"x5"	2	350 (175)	18-22
Yeast rolls	2	350-375 (175-190)	12-15
Biscuits	2	375 (190)	8-10
Muffins	2	400 (205)	17-21
<b>Pizza</b>			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	450 (232)	15-18

## CONVECTION BROIL

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time.
- Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

### Convection Broil Chart

FOOD ITEM	RACK POSITION	BROIL SETTING	INTERNAL TEMP. °F (°C)	TIME SIDE-1 (MIN)	TIME SIDE-2 (MIN)
<b>Beef</b>					
Steak (> 1 ½")					
Medium Rare	4	450 (232)	145 (65)	9-12	8-10
Medium	4	450 (232)	160 (71)	11-13	10-12
Well	4	450 (232)	170 (77)	18-20	16-17
Hamburgers (> 1")					
Medium	4	550 (288)	160 (71)	8-11	5-7
Well	4	550 (288)	170 (77)	11-13	8-10
<b>Poultry</b>					
Chicken Quarters	4	450 (232)	180 (82)	16-18	10-13
Chicken Halves	3	450 (232)	180 (82)	25-27	15-18
Chicken Breasts	4	450 (232)	170 (77)	13-15	9-13
<b>Pork</b>					
Pork Chops (> 1 ¼")	4	450 (232)	160 (71)	12-14	11-13
Sausage - Fresh	4	450 (232)	160 (71)	4-6	3-5

## 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.

- 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 the 2-piece broil pan for roasting uncovered.
- 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.	OVEN TEMP. °F (°C)	INTERNAL FOOD TEMP. °F (°C)	TIME (MIN/LB)
<b>Beef</b>					
Rib Roast	4-6	2	325 (160)		
Medium Rare				145 (63)	16-20
Medium				160 (71)	18-22
Rib Eye Roast	4-6	2	325 (160)		
Medium Rare				145 (63)	16-20
Medium				160 (71)	18-22
Rump, Eye, Tip, Sirloin	3-6	2	325 (160)		
Medium Rare				145 (63)	16-20
Medium				160 (71)	18-22
Tenderloin Roast	2-3	2	400 (205)		
Medium Rare				145 (63)	15-20
<b>Pork</b>					
Loin Roast - Medium	5-8	2	350 (175)	160 (71)	16-20
Shoulder - Medium	3-6	2	350 (175)	160 (71)	20-25
<b>Poultry</b>					
Chicken Whole	3-4	2	375 (190)	180 (82)	18-21
Turkey (unstuffed)	12-15	1	325 (160)	180 (82)	10-14
Turkey (unstuffed)	16-20	1	325 (160)	180 (82)	9-11
Turkey (unstuffed)	21-25	1	325 (160)	180 (82)	6-10
Turkey Breast	3-8	1	325 (160)	170 (77)	15-20
Cornish Hen	1-1½"	2	350 (175)	180 (82)	45-75
<b>Lamb</b>					
Half Leg	3-4	2	325 (160)		
Medium				160 (71)	22-27
Well Done				170 (77)	28-33
Whole Leg	6-8	1	325 (160)		
Medium				160 (71)	22-27
Well Done				170 (77)	28-33

# MAINTENANCE AND CARE

## MANUAL CLEANING

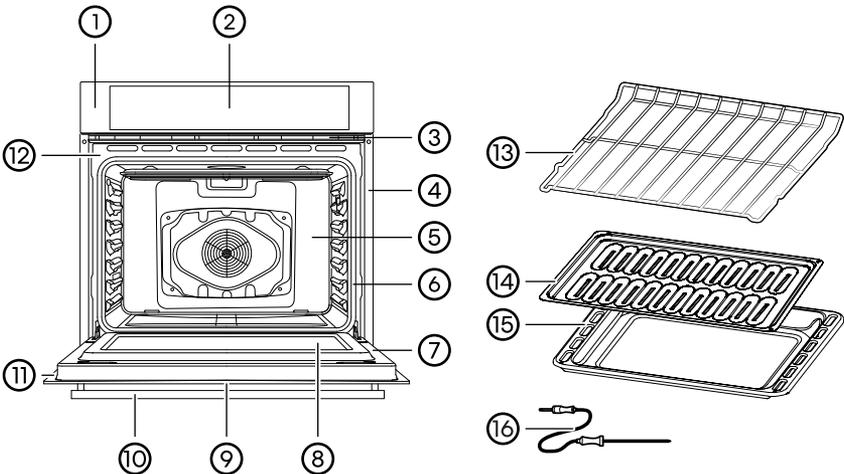
**IMPORTANT:** Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

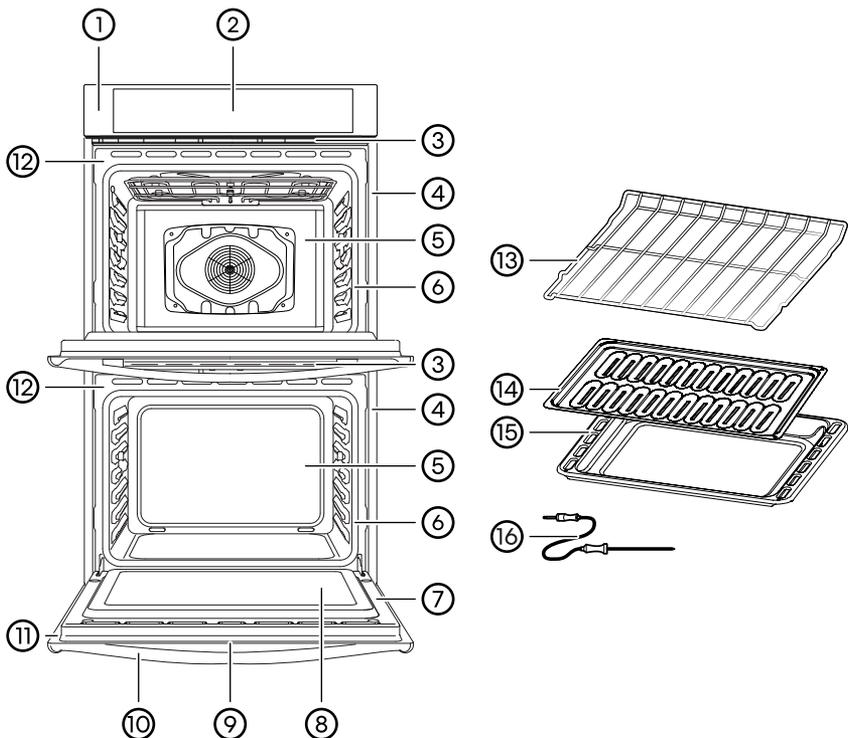
**NOTE:**

- 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.

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Do not immerse the oven door in water.
- Dry to avoid water marks.





### CLEANING CHART BY PARTS

PART		CLEANING METHOD	PART		CLEANING METHOD
1	Control panel trim	G	9	Door Front	G
2	Control panel	C	10	Door handle	G
3	Oven cooling vents	D	11	Outer door frame	E
4	Exterior side trim	D	12	Oven front frame	E
5	Oven cavity	E	13	Oven rack	A or E
6	Door gasket	B	14	Broiler pan grid	E
7	Inner door frame	E	15	Broiler pan tray	E
8	Door window	F	16	Meat Thermometer	H

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

CLEANING METHOD	SURFACE TYPE	CLEANING METHOD DESCRIPTION
A	Chrome Plated	<p>Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed.</p> <p>Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration.</p> <p>Racks may be cleaned in the oven during the Self-Cleaning mode. However, chromed racks will lose their shiny finish and permanently change to a metallic gray.</p>
B	Fiberglass Knit	DO NOT HAND CLEAN GASKET.
C	Glass	<p>Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean.</p> <p>Use Fantastik® or Formula 409® to remove grease splatters.</p>
D	Painted	Apply hot sudsy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
E	Porcelain	Immediately wipe up acidic 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, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
F	Reflective Glass	<p>Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®.</p> <p>DO NOT USE HARSH ABRASIVES.</p>

CLEANING METHOD	SURFACE TYPE	CLEANING METHOD DESCRIPTION
G	Stainless Steel	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 Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner®, to remove heat discoloration.
H	Probe (if present)	Clean probe by hand with detergent and hot water. Then rinse and dry. Do not soak or clean in dishwasher.

## SELF CLEAN

### ⚠ CAUTION



#### BURN HAZARD

- Do not touch the oven during the Self-Cleaning cycle.
- Keep children away from oven during Self-Cleaning cycle.
- Failure to do so can result in burns.

The Self Clean cycle uses very high temperatures to burn soil to a powdery ash and clean the oven's interior automatically.

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

- During Self Clean, the kitchen should be well ventilated to help eliminate odors associated with Self Clean. Odors will lessen with use.
- 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.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely.
- Do not clean, rub, damage or move the oven door gasket.
- The oven light does not operate during Self Clean mode.
- Clean mode stops automatically at the end of the set cleaning time.
- The oven door will lock and the display will show the Lock icon when using the Self Clean mode.
- When the oven has cooled down to a safe temperature, the oven door will unlock.
- Do not force the oven door open when the Lock icon is displayed. The oven door will remain locked until the oven temperature has cooled. Forcing the door open will damage the door.
- For double-oven models, Self Clean can only be run in one oven at a time.

## **BEFORE A SELF CLEAN CYCLE**

- Remove all utensils and bakeware.
- Remove non-porcelain oven racks. If chromed 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.
- Be sure oven interior lights are off and the light bulb covers are in place.
- Wipe up any grease and soft soils with paper towels. Excess grease will cause flames and smoke inside the oven during self-cleaning.
- Some areas of the oven such as the oven door edge, oven door window, oven front frame, and up to 1½" (2-3 cm) inside the frame do not get hot enough during the cleaning cycle for soil to burn away, and must be cleaned by hand BEFORE the cycle begins. Clean using a soapy sponge or plastic scrubber and a solution of detergent and hot water. Rinse and dry all areas thoroughly.
- Do not rub the oven door gasket.

## STARTING A SELF CLEAN CYCLE

1. Empty the oven and close the oven door.
2. Press **Self Clean**. The Self Clean icon and default cycle time "3" (3.5 hours) appear in the display.
3. Double Oven: Press **1** or **2** to select upper or lower oven.
4. Press **1**, **2**, or **3** to select the cleaning duration 2:00, 3:00, or 3:30 (hours).
5. (Optional) Press **Start Time** and enter the desired start time to set a delay start time if desire.
6. Press **START**. The oven door locks automatically and Self Clean begins.
7. After Self Clean has ended and the oven has completely cooled, remove ash with a damp cloth.

### NOTE:

- When the oven has cooled down to a safe temperature, the oven door will unlock.
- To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has cooled completely.
- After the Self-Clean Cycle
  - You may notice some white ash in the oven. Wipe it off with a damp cloth after the oven cools. These deposits are usually a salt residue that cannot be removed by the clean cycle.
  - Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.
- A 24-hour wait is recommended before starting the next Self-Clean cycle.

# REMOVING/REPLACING THE OVEN DOOR

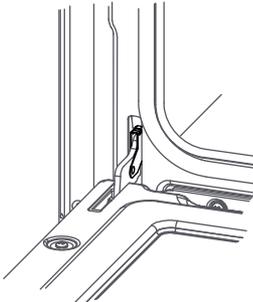
For normal oven use, there is no need to remove the oven door. However, should it become necessary to remove the door, follow the instructions in this section.

## IMPORTANT:

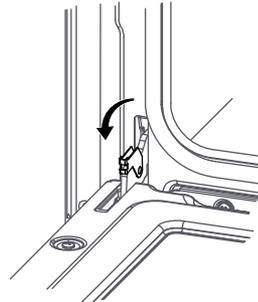
- Make sure the oven is cool and power to the oven has been turned off.
- Do not lift the oven door by the handle.
- The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove.
- Be sure both levers are securely in place before removing the door.
- Do not force door open or closed.

## To Remove the Oven Door:

1. Fully open the oven door.
2. Unlock the hinge locks on both sides, rotating them as far toward the open door frame as they will go.



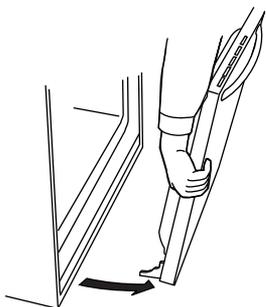
Locked



Unlocked

3. Firmly grasp both sides of the door.
4. Close the door to the removal position, which is approximately five degrees or 2-3 inches from being fully closed. If the position is correct, the hinge arms will move freely.

5. Lift door up and out until the hinge arms are clear of the slots. Set the oven door(s) aside on a covered work surface. Do not lay the oven door on its handle. Doing so may cause dents or scratches.

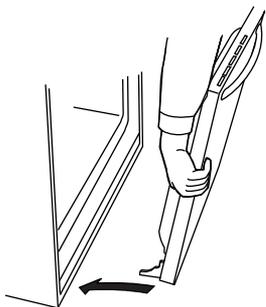


### To Replace the Oven Door

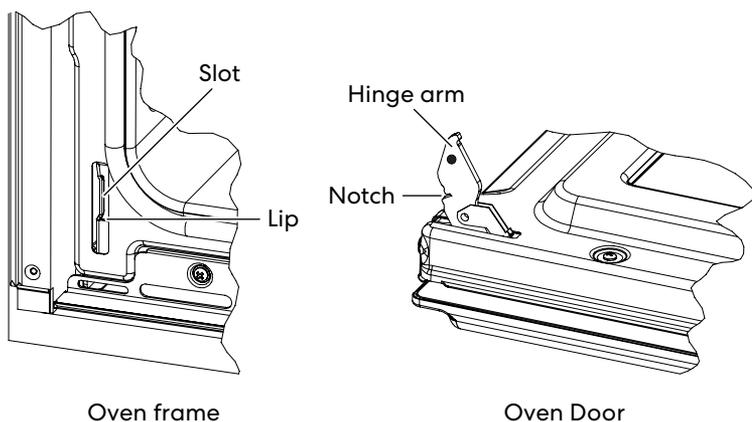
1. Verify that the hinge arms are extending forward.
2. Firmly grasp both sides of the door.

**IMPORTANT:** Do not lift door by door handle.

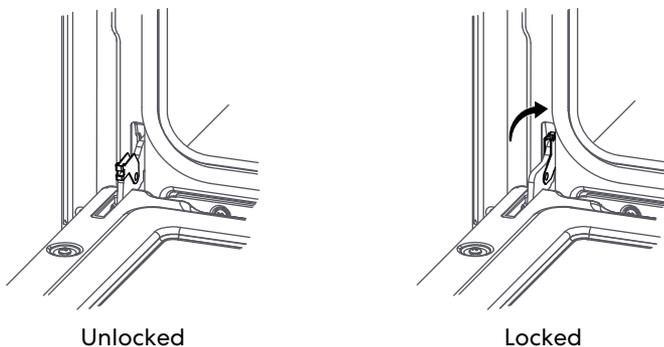
3. With the door at the same angle as the removal position, which is approximately five degrees or 2-3 inches from being fully closed, seat the indentation of the hinge arms into the bottom edge of the hinge slots.



**IMPORTANT:** The notch in the hinge arms must hook on the lip at the bottom of the slot.



4. Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slots.
5. Lock the hinge locks, rotating them back toward the slots in the oven frame until they lock.



6. Close the oven door. Check that the door is free to open and close and is level while closed.

# REPLACING THE OVEN LIGHT

## **WARNING**

### **ELECTRICAL SHOCK HAZARD**

- Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel.
- Failure to do so can result in severe personal injury, death, or electrical shock.

## **CAUTION**



### **BURN HAZARD**

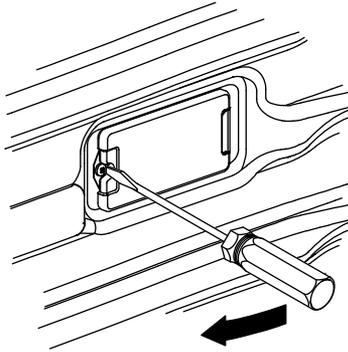
- Make sure oven is cool.
- The light cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.
- Wear gloves while changing the oven light. Glass fragments from broken bulbs can cause risk of injury.
- Failure to do so could result in cuts or burns.

The oven light is a standard 25-watt G9 appliance bulb.

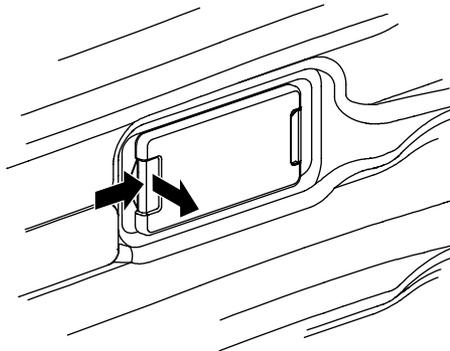
## Replacing Oven Light

**IMPORTANT:** Make sure oven and bulb are cool.

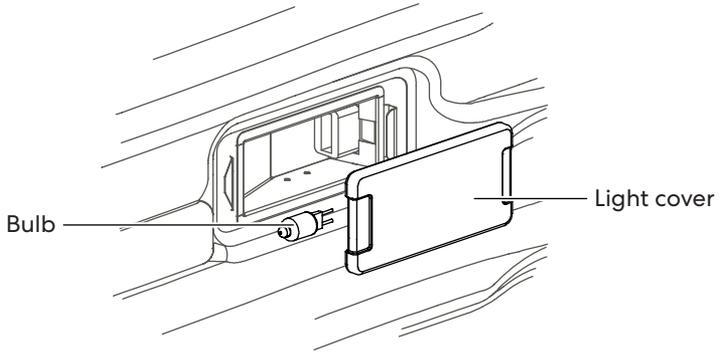
1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Remove the light cover on side wall.
  - Light cover with screw: Remove the light cover screw using a Phillips-head screwdriver, and then remove the light cover.



- Light cover without screw: Remove the light cover by carefully pulling it out from the opening.



**4.** Remove bulb from socket.



**5.** Replace bulb, and replace light cover.

**6.** Plug in oven or reconnect power.

# TROUBLESHOOTING

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

## BAKING AND ROASTING PROBLEMS

With any oven cooking modes poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

PROBLEM	CAUSE
<b>Food browns unevenly</b>	<ul style="list-style-type: none"><li>• Oven not preheated</li><li>• Aluminum foil on oven rack or oven bottom</li><li>• Baking utensil too large for recipe</li><li>• Pans touching each other or oven walls</li></ul>
<b>Food too brown on bottom</b>	<ul style="list-style-type: none"><li>• Oven not preheated</li><li>• Using glass, dull or darkened metal pans</li><li>• Incorrect rack position</li><li>• Pans touching each other or oven walls</li></ul>
<b>Food is dry or has shrunk excessively</b>	<ul style="list-style-type: none"><li>• Oven temperature too high</li><li>• Baking time too long</li><li>• Oven door opened frequently</li><li>• Pan size too large</li></ul>
<b>Food is baking or roasting too slowly</b>	<ul style="list-style-type: none"><li>• Oven temperature too low</li><li>• Oven not preheated</li><li>• Oven door opened frequently</li><li>• Tightly sealed with aluminum foil</li><li>• Pan size too small</li></ul>

PROBLEM	CAUSE
<b>Pie crusts do not brown on bottom or crust is soggy</b>	<ul style="list-style-type: none"> <li>• Baking time not long enough</li> <li>• Using shiny steel pans</li> <li>• Incorrect rack position</li> <li>• Oven temperature is too low</li> </ul>
<b>Cakes pale, flat and may not be done inside</b>	<ul style="list-style-type: none"> <li>• Oven temperature too low</li> <li>• Incorrect baking time</li> <li>• Cake tested too soon</li> <li>• Oven door opened too often</li> <li>• Pan size may be too large</li> </ul>
<b>Cakes high in middle with crack on top</b>	<ul style="list-style-type: none"> <li>• Oven temperature too high</li> <li>• Baking time too long</li> <li>• Pans touching each other or oven walls</li> <li>• Incorrect rack position</li> <li>• Pan size too small</li> </ul>
<b>Pie crust edges too brown</b>	<ul style="list-style-type: none"> <li>• Oven temperature too high</li> <li>• Edges of crust too thin</li> </ul>

## OPERATION PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>F03 or F04 Error appears in the display window.</b>	A problem with latch mechanism occurred.	Turn off power at the main power supply (fuse or breaker box), wait a few seconds and turn it back on again. The oven should run a latch auto-test. If condition persists, note the code number and call an authorized service center.
<b>Other F-- Error appears in the display window.</b>		Turn off power at the main power supply (fuse or breaker box), wait a few seconds and turn it back on again. If condition persists, note the code number and call an authorized service center.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Oven door is locked and will not release, even after cooling.</b>		Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable.
<b>Oven is not heating</b>	No power to the oven.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven mode or temperature not started or selected	Make sure the oven mode and temperature have been selected, and Start button has been pressed.
<b>Oven is not cooking evenly</b>	Not using the correct bake ware or oven rack position.	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convention Bake mode.
<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.
<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 light is not working properly</b>	Light bulb is loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
<b>Oven light stays on</b>	Oven door is not completely closed.	Check for obstruction in oven door. Check to see if hinge is bent or door switch is broken.
<b>Cannot remove light cover</b>	Soil build-up around the light cover.	Wipe light cover area with a clean, dry towel prior to attempting to remove the light cover.

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Oven will not Self Clean properly</b>	Oven was still warm when Self Clean mode was selected.	Allow the oven to cool before running Self Clean cycle.
	Oven is heavily soiled.	Always wipe out loose soils or heavy spillover before running Self Clean.
<b>Clock and timer are not working properly</b>	No power to the oven.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Clock or Timer not set correctly.	See the Clock and Timer sections.
<b>Excessive Moisture</b>	Oven was not properly preheated.	When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
<b>Porcelain Chips</b>	Oven racks were removed and replaced incorrectly.	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

# 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

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**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)