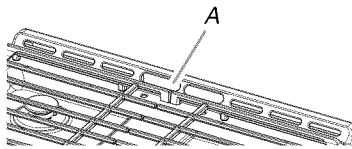


## Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

## Sabbath Mode

The Sabbath Mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath Mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press **CLOCK/TOOLS** until “SABBATH” is displayed. “OFF. Press (1) for On” will scroll in the display.
2. Press the “1” keypad. “ON. Press (1) for Off” will scroll in the display. Sabbath Mode can be activated for baking.
3. Press **START** or **CANCEL UPPER** to exit and display the time of day.

**NOTE:** To disable the Sabbath Mode, repeat steps 1 through 3 to change the status from “SABBATH ON” to “SABBATH OFF.”

To Activate Sabbath Mode:

1. Press **BAKE** for the desired oven.
2. Press the number keypad to set a temperature other than 350°F (177°C).
3. Press **START**.  
For timed cooking in Sabbath Mode, press **COOK TIME**, and then the number keypads to set the desired cook time.
4. Press **CLOCK/TOOLS**. Three tones will sound. Then press “7.” “SAB” will appear in the display.

**To Adjust Temperature (When Sabbath Mode is Running):**

1. Press the number keypad as instructed by the scrolling text to select the new temperature.  
**NOTE:** The temperature adjustment will not appear on the display. The scrolling text will be shown on the display as it was before the keypad was pressed.
2. Press **START**.

To Deactivate Sabbath Mode:

Press **CLOCK/TOOLS**, and then press “7” to return to regular baking, or press **CANCEL** for the desired oven to turn off the range.

## Baking and Roasting

### Preheating

When beginning a Bake, Convection Bake or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

### Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

**NOTE:** On models with convection, the convection fan may run in the non-convection bake mode to improve oven performance.

### Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during bake to provide the best results. This feature is automatically activated when the oven is in use.

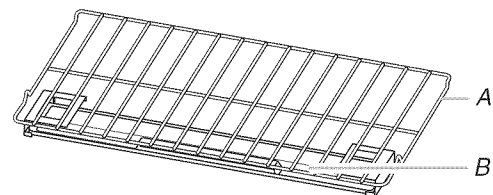
Before baking and roasting, position racks according to “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

### Steam Bake

The Steam Bake function works in conjunction with the steam rack to provide additional moisture during baking. The steam rack contains a water reservoir which heats up and releases steam in to the oven cavity during the steam bake cycle. There are 3 preprogrammed food options to choose from: Breads, Desserts and Fish, as well as a Refresh/Reheat option.

For best performance, place the steam rack in the lowest available rack position in the cavity and pour 1½ cups (350 mL) of water into the reservoir. Do not fill past the MAX level indicated on the reservoir.

After the steam bake cycle is complete, some water may remain in the reservoir. This is normal. Wait for the oven to cool and discard the water.



A. Steam rack

B. Water reservoir