

5.9 Favorites

Scroll to Favorites and touch.

Quick Start Options > Oven 350°F (can change the default when Quick Start is selected).

1. Change temperature if desired.
2. Save.

Temperature Options > Adjust Custom Preheat default.

1. 325°F / 163°C
2. 375°F / 191°C
3. 400°F / 204°C



These temperature options are also available in Custom Preheat menu on the main screen.

5.10 Oven Temperature Calibration

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed.

IMPORTANT

Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary by 20 to 40 degrees from actual temperatures.

To change the temperature setting:

1. Scroll to **Oven Temperature Control** and touch.
2. Use slide to increase or decrease default oven temperature.
3. Save and go back or **Save & Close**.

The oven temperature may be changed by +/-35°F from the factory settings. You can also adjust the temperature if the control is set to display temperatures in Celsius (+/-19°C).

5.11 Sabbath Mode

1. Scroll to **Sabbath Mode**.
2. Read and follow all instructions to set and when finished cancel. Refer to Setting Oven Controls.

5.12 Factory Reset

Your appliance was set with default oven control settings. You can change the following settings while using the appliance over time:

- 12 or 24 hour display mode
- Screen Brightness
- Language
- Favorites
- Show Clock
- Food Probe settings
- Continuous bake or 12 hour energy savings mode
- Silent or audible control
- Oven temperature display (°F or °C)
- Oven temperature adjustments

To restore oven control to factory default settings:

1. Scroll to **Factory Reset** and touch.
2. Follow screen prompts.
Remember: If Reset is touched, all the settings will return to the default.
3. Confirm your choice by pressing **RESET**, followed by **OKAY**.

5.13 Food Probe

Food Probe options can be found in the Settings menu and the Oven Modes menu. Select Food Probe from the Settings menu to select whether the oven turns off or stays on when the specified temperature is reached during cooking.

Scroll to **Food Probe**, touch and follow instructions on the display.

For setting the oven to use the Food Probe, see section "Cooking with Food Probe" in chapter Setting Oven Controls.

5.14 Lock Screen

As a safety measure the oven doors and controls can be locked. Follow screen directions to lock and unlock.

1. Go to **Menu Options** and select **Lock Screen**.
2. Touch and hold **LOCK** for 3 seconds.

When the doors and controls are locked the screen will show the time of day, a note that the oven is locked, and an **UNLOCK** key. Once the controls and door are locked, there is no access to any cooking functions. This ensures that the oven will remain locked and safe.

To unlock the oven door and control, press **UNLOCK** and follow directions on the screen.

5.15 About the Appliance

Important information about the appliance such as the software version number and contact information for support is listed here.

1. Scroll to **About the Appliance** and touch.
2. Touch headings to see information.

6. SETTING OVEN CONTROLS

WARNING!

Refer to Safety chapters.

6.1 Oven Controls



Oven Control	Description
ON/OFF	To open display and the Quick Start Screen. You can also activate the screen by touching it. If you touch ON/OFF while the oven operates, it will turn off completely, cancelling all the running functions.

Oven Control	Description
BACK	To return to the previous screen without implementing any changes you may selected.
TIMER	To set the countdown time (you can set from 1 min to 11 h and 59 min. You can pause or cancel the countdown. You can also add or subtract time by pressing + or -.
LIGHT	To turn the oven light on or off.

Minimum and maximum control settings

Feature	Mode	Min.Temp/Time	Max.Temp/Time
No Preheat		170°F (77°C)	550°F (288°C)
Bake		170°F (77°C)	550°F (288°C)
Broil		400°F (204°C)	500°F (260°C)
Air Fry		170°F (77°C)	550°F (288°C)
Air SousVide		100°F (38°C)	205°F (94°C)

6.25 Cooking with Food Probe

Use the probe feature for best results when cooking foods such as roasts, hams, or poultry.

The Food Probe works with the following functions: Bake, Convection Bake, Air Fry, Convection Roast, and Steam Roast.

The probe function, when set correctly, will signal an alert when the internal food temperature reaches the desired set target temperature. The probe settings for how the oven behaves should be set first in the settings menu.

When active, the probe displays the internal food temperature which is visible in the display during the cooking process. This eliminates any guesswork or the need to open the oven door to check the thermometer. For meats like poultry and roasts, using a probe to check internal temperature is the safest method to ensure properly cooked food.

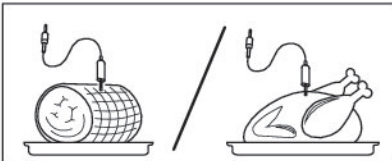
For meats like poultry and roasts, using a probe to check internal temperature is the safest method to ensure properly cooked food.

Proper placement of probe in food:

⚠ CAUTION!

Do not use kitchen utensils to pull on the probe cable or handles. Always insert and remove the probe using the provided handles and always use a pot holder to protect hands from possible burns.

Insert the probe so that the probe tip rests inside the center of the thickest part of meat or food. For best results, do not allow the probe temperature sensor to contact bone, fat, gristle, or the cookware.



- For bone-in ham or lamb, insert the probe into the center of lowest large muscle or joint.
- For meat loaf or casseroles, insert the probe into center of food.
- When cooking fish, insert meat probe just above the gill.
- For whole poultry or turkey, fully insert the probe sensor into the thickest part of the breast.

USDA recommended minimum internal cooking temperatures:

Food Type	Internal Temp.
Ground meat and meat mixtures	
Beef ¹⁾ , Pork, Veal, Lamb	160 °F (71°C)
Turkey, Chicken	165 °F (74°C)
Fresh beef, veal, lamb	
Medium rare +	145 °F (63°C)
Medium	160 °F (71°C)
Well Done	170 °F (77°C)
Chicken and Turkey, whole	165 °F (74°C)
Poultry Breasts, Roasts	165 °F (74°C)
Poultry Thighs, Wings	165 °F (74°C)
Stuffing (cooked alone or in bird)	165 °F (74°C)
Ham Fresh (raw)	160 °F (71°C)
Ham Pre-cooked (to reheat)	140 °F (60°C)
Eggs dishes	160 °F (71°C)
Leftovers and Casseroles	165 °F (74°C)

¹⁾ The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA) Visit the USDA Food Safety and Inspection website at www.fsis.usda.gov

6.26 Setting Food Probe

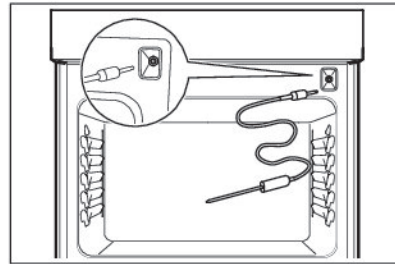


During cooking, the internal food temperature will display in the center of the screen, while the oven temperature will be displayed at the bottom of the screen.

To assure accuracy, do not remove the probe from the food or receptacle until the desired internal temperature is reached. If the probe is removed from the receptacle only, the probe feature will cancel and the oven will turn off. If the probe is only removed from the food, the probe feature will remain active and may eventually generate a "probe too hot" message. To change the target (internal food) temperature or the set oven temperature touch the one you want to change and use the number keys to adjust the temperature.

⚠ IMPORTANT

- Do not store the probe inside the oven.
- Use only the original probe provided. Connecting any other probe or device could result in damage to the oven control, electronics, and the receptacle.
- Before starting Self Clean, double check that the probe is removed from the oven interior.
- Defrost frozen foods completely before inserting the probe.



To set Food Probe for turkey:

1. Touch **Oven Modes** and scroll to **Food Probe**.
2. The display will remind you to insert the probe into the turkey and place in oven on rack position 1.
3. Display reminds you to connect the food probe to the receptacle before setting oven mode.
4. Touch **NEXT**.
5. Touch **Turkey** in **Oven Modes**.
6. Set target food temperature after pressing **NEXT**.
7. Set oven temperature and touch **START**.

When the target temperature of the turkey (internal temperature) is reached, the oven will turn off if set for cooking to stop in the Oven Menu settings.

To set Food Probe for any other dish:

1. Touch **Oven Modes** and scroll to **Food Probe**.
2. Follow the directions visible on the display.

6.27 Setting the Sabbath Feature for the Jewish Sabbath and Holidays (some models)



For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at www.star-k.org.

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake is the only cooking feature available while in the Sabbath mode. Most oven controls are locked during Sabbath mode.

To set Sabbath Mode:

1. Touch the **Menu Options** bar and scroll to **Sabbath Mode**.
2. Touch **Sabbath Mode** and follow the instructions on the display.
3. Select delay (if needed), baking temperature and Cook Time (if needed).

Cooking will start after the set delay time.

4. To exit Sabbath Mode, press and hold **EXIT** for three seconds.
5. If Cook Time was set, once the time has elapsed, the cooking will end and the display will show Idle to indicate that the cook time has ended.

IMPORTANT

The Sabbath mode will override the factory preset 12 hour energy saving mode, and the appliance will stay on until the cooking features are canceled. If cooking is canceled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode press + or - keys. Each press of the key will change the temperature by 5°F (1°C) and the change will be accepted automatically.

WARNING!

Food poisoning hazard. Do not let food sit for 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.

Important:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. When the Sabbath feature is active, only + and - keys and **OFF** will function. All other keys should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Use the + and - keys to adjust the oven temperature. Each press of the key will change the temperature by 5°F (1°C).
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- The oven will shut-off automatically after completing a bake time and therefore may only be used once during the Sabbath/Jewish Holidays.

7. CARE AND CLEANING

WARNING!

Refer to Safety chapters.

7.1 General Information

Remove spills and any heavy soiling as soon as possible. Regular cleaning reduces the difficulty of major cleaning later.

CAUTION!

Before cleaning any part of the appliance, make sure all controls are turned off and the appliance is cool. If you use ammonia or appliance cleaners, remove them and thoroughly rinse the appliance before operating. Follow manufacturer's instructions and provide adequate ventilation.

WARNING!

Do not use bleach to clean the appliance.

CAUTION!

Use scouring pads, oven cleaners, abrasive cleaners and ammonia with special caution while cleaning the appliance.

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Use a soft cloth and clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Do not apply glass cleaners directly to the surface, spray onto cloth and wipe.
Control panel	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels, they damage the finish.
Control knobs	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs, turn the knob to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth. Do not use abrasive cleaners such as chlorides, chlorines, or ammonia.
Smudge Proof™ Stainless Steel Black Stainless Steel	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth. Do not use appliance cleaners, stainless steel cleaners, or abrasive cleaners such as chlorides, chlorines, or ammonia. These cleaners may damage the finish.

Options d'horloge

Passage de l'heure 12 à l'heure 24

Régler l'horloge

- Appuyez sur **Réglage de l'horloge** et réglez l'heure à l'aide du graphique.
- Réglez sur AM ou PM.
- Enregistrer et fermer.**

5.7 Mode d'économie d'énergie

La commande du four est dotée d'une fonction d'économie d'énergie de 12 heures, pré-réglée en usine, qui éteint le four s'il reste allumé pendant plus de 12 heures.

Vous pouvez programmer l'appareil pour qu'il outre passe cette fonction et permette une cuisson continue pendant plus de 12 heures.

- Faites défiler jusqu'au **Mode d'économie d'énergie** et appuyez.
- Suivez les indications pour désactiver le Mode d'économie d'énergie si nécessaire.
- Enregistrer et fermer.**

5.8 Paramètres généraux

Vous pouvez modifier certains paramètres de votre appareil.

Pour ce faire :

- Faites défiler jusqu'à **Réglages généraux** et appuyez.
- Choisissez l'un des paramètres que vous souhaitez modifier.

Réglage	Description
Unité de température	Pour passer de °F (par défaut) à °C.
Niveau de volume	Pour choisir si la commande du four doit fonctionner avec des tonalités fortes, silencieuses ou sans tonalités.
Niveau de luminosité de l'écran	Pour choisir le niveau de luminosité de l'écran parmi les options suivantes : élevé, moyen et faible.
Langue	Langues disponibles : Anglais, français canadien, espagnol.
Conseils de cuisson	Pour choisir si les conseils de cuisson sont affichés à l'écran ou non.

5.9 Favoris

Faites défiler jusqu'à Favoris et appuyez.

Quick Start Options (Options de démarrage rapide) > Over (Four) 350°F (peut changer la valeur par défaut lorsque Quick Start (Démarrage rapide) est sélectionné).

- Changez la température si vous le souhaitez.
- Enregistrez.

Options de température > Ajustez le préchauffage personnalisé par défaut.

- 325°F / 163°C
- 375°F / 191°C
- 400°F / 204°C



Ces options de température sont également disponibles dans le menu Préchauffage personnalisé sur l'écran principal.

5.10 Étalonnage de la température du four

Votre appareil a été étalonné et testé en usine pour vous assurer une température de cuisson précise. Lors des premières utilisations, conformez-vous scrupuleusement aux recommandations relatives à la durée et à la température de votre recette. Si vous pensez que le four est trop chaud ou trop froid pour les temps de cuisson de votre recette, vous pouvez régler la commande, afin que le four soit plus chaud ou plus froid que la température affichée.

IMPORTANT

N'utilisez pas de thermomètres de four comme ceux que l'on trouve dans les épiceries pour vérifier les réglages de température à l'intérieur de votre four. Ces thermomètres de four peuvent varier de 20 à 40 degrés par rapport aux températures réelles.

Pour modifier le réglage de la température :

- Faites défiler jusqu'à **Calibration de la température** et appuyez.
- Utilisez le curseur pour augmenter ou diminuer la température par défaut du four.
- Enregistrez et revenez en arrière ou cliquez sur **Save & Close (Enregistrer et fermer)**.

La température du four peut être modifiée de +/-35 °F par rapport aux réglages d'usine. Vous pourrez également régler la température si la commande est réglée pour afficher les températures en Celsius (+/-19°C).

5.11 Sabbath Mode (Mode Sabbat)

- Faites défiler jusqu'à **Sabbath Mode (Mode Sabbat)**.
- Lisez et suivez toutes les instructions pour régler et, lorsque vous avez terminé, annulez. Se reporter à Réglage des commandes du four.

5.12 Réinitialisation des paramètres d'usine

Votre appareil ménager a été configuré avec des réglages de commande du four par défaut. Vous pourrez modifier les paramètres suivants au fil du temps au fur et à mesure de l'utilisation de l'appareil :

- Mode d'affichage de 12 ou 24 heures
- Luminosité de l'écran
- Langue
- Favoris
- Affichage de l'horloge
- Paramètres de Food Probe (Sonde thermique)
- Mode de cuisson continue ou d'économie d'énergie de 12 heures
- Commande silencieuse ou sonore
- Affichage de la température du four (°F ou °C)
- Réglages de la température du four

Pour rétablir les réglages par défaut du four :

- Faites défiler jusqu'à **Rétab. des régl. préprog.** et appuyez.
- Suivez les indications de l'écran.

Ne pas oublier : Si vous appuyez sur Reset (Réinitialiser), tous les paramètres reviendront à la valeur par défaut.

- Confirmez votre choix en appuyant sur **Réinit**, puis sur **OK**.

5.13 Sonde thermique

Les options de Food Probe (sonde thermique) se trouvent dans le menu des réglages et dans le menu Modes de cuisson du four. Sélectionnez Food Probe (Sonde thermique) dans le menu des réglages pour choisir si le four s'éteint ou reste allumé lorsque la température spécifiée est atteinte pendant la cuisson.

Faites défiler jusqu'à **Sonde thermique**, appuyez et suivez les instructions à l'écran.

Pour régler le four afin d'utiliser la sonde de température, voir la section « Cuisson avec la sonde de température » dans le chapitre Réglage des commandes du four.

5.14 Écran de verrouillage

Par mesure de sécurité, les portes et les commandes du four peuvent être verrouillées. Suivez les instructions de l'écran pour verrouiller et déverrouiller.

- Faites sur **Options de menu** et sélectionnez **Verrouillage de l'écran**.
- Appuyez sur la touche **VERR** et maintenez-la enfoncée pendant trois secondes.

Lorsque les portes et les commandes sont verrouillées, l'écran affiche l'heure, une note indiquant que le four est verrouillé et une touche **DÉVERR**. Une fois les commandes et la porte verrouillées, il n'y a aucun accès aux fonctions de cuisson. Cela permet de s'assurer que le four reste verrouillé et sécuritaire.