

IMPORTANT

Before using the accessories, remove and clean them according to the instructions in the chapter: "Care and Cleaning".

5.3 Removing and Arranging Oven Racks

IMPORTANT

Always arrange the oven racks when the oven is cool.

To remove oven racks


1. Pull the rack straight forward until it reaches the stop position.
2. Slightly lift up front of the oven rack and slide it out.

To replace oven racks

1. Place oven rack on the rack guides on both sides of oven walls.
2. Lift the front of the oven rack slightly upward and slide it back into place.

Ensure that oven rack is level before using it.


5.4 Using Menu Options to Customize Your Cooking Experience

When you first install your appliance, the screen will prompt you to set your preferences. You can always change them later using the menu .

1. Touch the **Menu Options** bars and scroll to find the desired option.
2. Select option and set your preference.
3. Save and go back or **Save & Close**.

You can press the **X** to close without saving changes.

5.5 Oven Light

To activate the oven light, open the **Menu Options** and slide  to choose the setting for **Oven Light**.

5.6 Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will show 12:00. It is recommended to always set the clock for the correct time of day before using the appliance.

To set the clock:

1. Touch **Menu Options** bars and scroll to **Clock**.

Clock options

Turn off the clock display when the oven is off

Change from 12- hour to 24-hour time

Set the clock

2. Touch **Set Clock** and set time using graph.
3. Set AM or PM.
4. **Save & Close**.

5.7 Energy Saving Mode

The oven control has a factory preset built-in 12- hour Energy Saving feature that will turn off the oven if it is left on for more than 12 hours.

You can program the appliance to override this function and allow continuous baking for more than 12 hours.

1. Scroll to **Energy Saving Mode** and touch.
2. Follow the information to override the Energy Saving Mode if necessary.
3. **Save & Close**.

5.8 General Settings

You can change some settings of your appliance.

To do this:

1. Scroll to **General Settings** and touch.
2. Choose one of the settings you would like to change.

Setting	Description
Temperature Unit	To change from °F (default) to °C.
Volume Level	To choose oven control to operate with loud, quiet or no tones.
Screen Brightness Level	To choose display brightness level from: high, medium and low.
Language	Available languages: English, French Canadian, Spanish.
Cooking Tips	To choose if the Cooking Tips are displayed on the screen or not.

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:

- 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

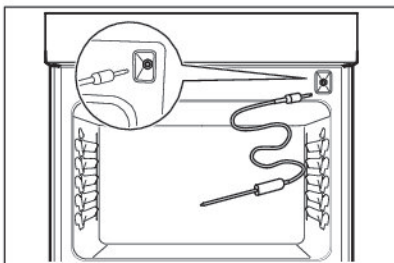


During cooking, the internal food temperature will display in the center of the screen, while the oven temperature will be displayed at the bottom of the screen.

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 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.
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.
Porcelain-enameled broiler pan and insert Porcelain door liner Porcelain body parts	Rinse with clean water and a damp cloth. Scrub gently with a soapy non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners to avoid damage to the porcelain caused by heating. Do not allow food spills with a high sugar or acid content such as milk, tomatoes, sauerkraut, fruit juices, or pie filling to remain on porcelain surfaces. They may cause a dull spot even after cleaning.
Manual clean oven interior	The interior of the oven is porcelain coated and safe to clean with oven cleaner. Always follow manufacturer's instructions for cleaners. After cleaning, remove all cleaners to avoid damage to the porcelain caused by heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance.
Self-cleaning oven interior	Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom.
Oven door	Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door and rinse well. You can use a glass cleaner on the outside glass of the door. You can use ceramic smoothtop cleaner or polish on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove oven door gasket.
Ceramic cooktop	Refer to Cooktop Cleaning .
Pizza Stone	Minor residue do not require special cleaning, they can simply be removed with a brush. To remove heavy buildup, soak the room temperature Pizza Stone in clear water. After a while scrape off softened debris with a plastic tool. To dry the stone, place it on a center rack of the oven (without the shield) and heat up the oven to 200°F (93°C) until you no longer see steam in the oven. Do not season the pizza stone with oil. Do not use any chemicals to clean the stone, as the stone absorbs them and may release them when heated. Do not wash the stone in the dishwasher.