Oven Controls

Oven Temperature Knob (on some models)

Turn the **Oven Temp** knob to the setting you want.

■ The Oven/Cycle light comes on when the burner is on. It will cycle on and off during cooking.

**To Adjust the Thermostat
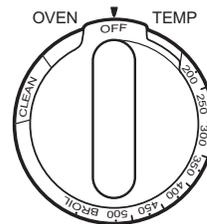(on models with an Oven Temp Knob):**

1. Pull the **Oven Temp** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.

2. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.

   To increase the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.

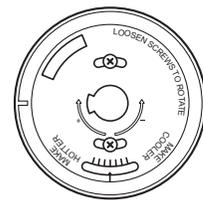   To decrease the oven temperature, move the top screw toward the left.

Each click will change the oven temperature approximately 10°F. (Range is plus or minus 30°F from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

3. After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.

4. Replace the knob, matching the flat area of the knob to the shaft, and check performance.

Front of OVEN TEMP knob
(knob appearance may vary)

Back of OVEN TEMP knob
(knob appearance may vary)

Lighting the Oven with a Match (cordless range)

The oven of a battery-powered cordless range may be lit with a match and operated normally, even if the battery is too weak to activate the spark system. Follow these steps to match-light the oven burner:

1. Remove the oven door, oven racks, and oven bottom. To remove oven bottom, remove two 1/4" hex head screws at the rear of the oven.

2. Locate the oven burner pilot at the left rear of the oven burner.

3. Hold a lit match to the oven burner pilot. Turn the oven control knob to the **PILOT** position and push in completely.

4. After pilot lights, continue to hold in firmly on the knob for 10 seconds before releasing.

5. Pilot should remain lit. If not, repeat steps 3 and 4.

6. Replace oven bottom, racks, and oven door.

7. Turn knob to the desired temperature setting. Oven will operate normally.

Turn oven control knob to **Off** when finished baking.

Sabbath Mode

Certain models comply with Jewish Sabbath requirements for use during the Sabbath and holidays. .

Start Baking

To start a baking, simply turn the thermostat knob to the desired temperature. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn on the oven, this operation should take place before the Sabbath or Holidays begin.

Adjusting the Temperature

To adjust the oven temperature while in compliance with Sabbath requirements, the user must observe the oven ON indicator light:

■ To adjust the oven temperature to a higher value, the user must first confirm the "OVEN ON" light is on. Only then, can the user turn the knob to a higher temperature than was previously set.

■ To adjust the oven temperature to a lower value, the user must first confirm the "OVEN ON" light is off. Only then, can the user turn the knob to a lower temperature than was previously set.

Stop Baking

To stop a baking, simply turn the thermostat knob to the off position. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn off the oven, this operation should take place after the Sabbath or Holidays end.

49-2000315   Rev. 7

Sabbath Usage (Cont.)

Oven Light Operation

The oven light can be set to either on or off prior to the start of the Sabbath or the holiday. Opening and closing of the door will not change the state of the oven light.

Sabbath Mode Power Outage Note

If a power outage occurs during a Sabbath bake, the unit will return to Sabbath bake mode when power is restored and the oven will return to the same temperature as before the outage, without any intervention from the user.

Oven Racks

Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is at least 1½" between pans to allow sufficient space for air to flow.

To avoid possible burns, place the racks in the desired position before you turn the oven on.

Removing and Replacing Flat Racks

When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

To remove a rack, pull it toward you until it reaches the stop position, tilt up the front of the rack and pull it out.

To replace a rack, place the curved end of the rack onto the rack supports. Tilt up the front of the rack and push the rack in until it stops. Then lay the rack flat and push it in until it is all the way into the oven.

Racks may become difficult to slide, especially after a self-clean cycle. To improve sliding conditions, use a soft cloth or paper towel to rub vegetable oil on the left and right edges of the racks and/or rack supports.
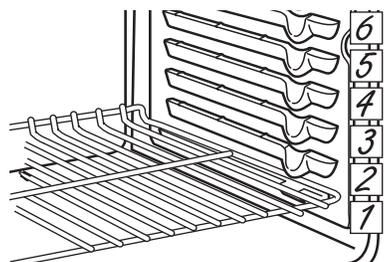
NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance.

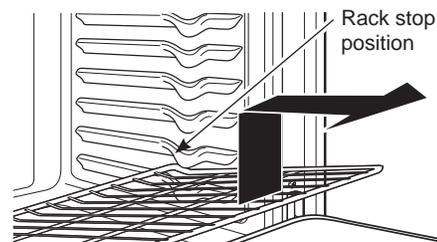See the Assistance/Accessories section for instructions on ordering additional racks.

The number of rack positions may vary by model.

Rack stop position

Removing racks

Replacing racks

Aluminum Foil and Oven Liners

⚠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.**
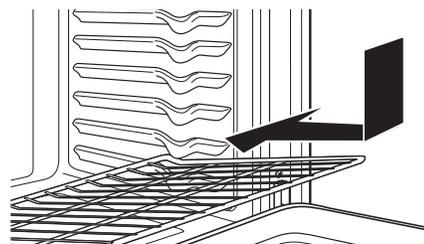
Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.