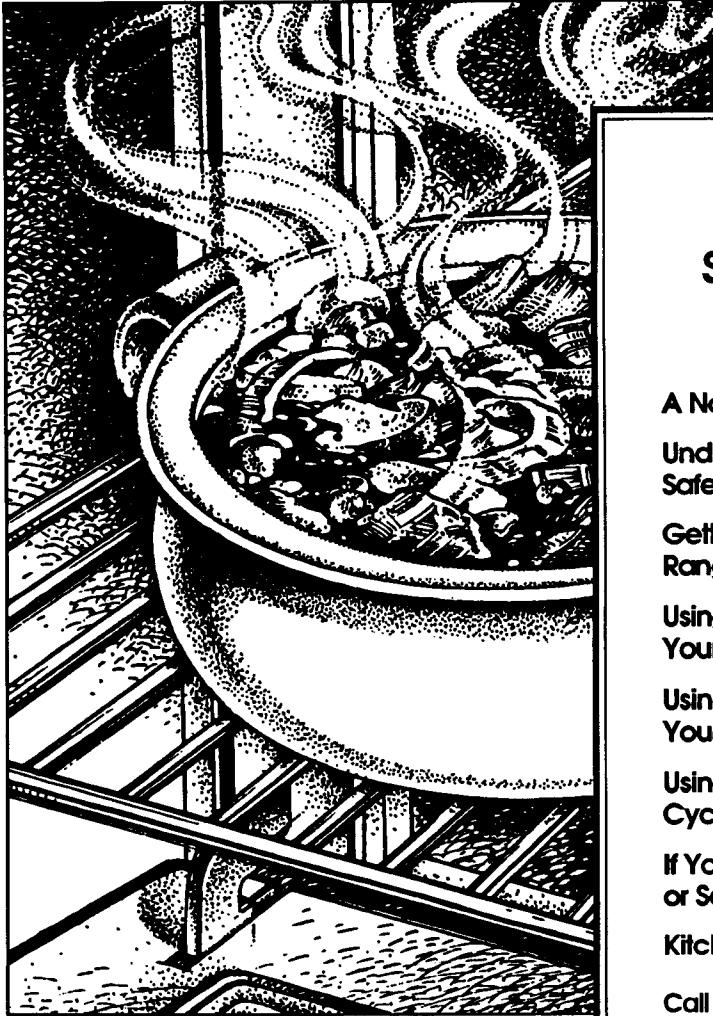




KitchenAid®



FOR THE WAY IT'S MADE.™



KitchenAid®

Dual Fuel Slide-In Range

Models: KDDT207A
KDDT207B

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Call us with questions
or comments:

1-800-422-1230

**TO THE INSTALLER: PLEASE LEAVE THIS
INSTRUCTION BOOK WITH THE UNIT.**

**TO THE CONSUMER: PLEASE READ AND
KEEP THIS BOOK FOR FUTURE REFERENCE.**

Use and Care Guide

9193

A Note to You

Thank you!

Thank you for buying a KitchenAid home appliance. You have purchased a quality, *world-class* product. Years of engineering experience went into its manufacturing. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your home appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your new home appliance.

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

CAUTION

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.



WARNING

- ALL RANGES CAN TIP.
- INJURY TO PERSONS COULD RESULT.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- SEE INSTALLATION INSTRUCTIONS.

NOTE: For more information on anti-tip fasteners, see the warning on page 4.

Our Consumer Assistance Center telephone number, 1-800-422-1230, is toll-free 24 hours a day.

If you ever have a question concerning your home appliance's operation, or if you need service, feel free to call our toll-free Consumer Assistance Center telephone number for help. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7). For your convenience, we have included a handy place below for you to record these numbers, as well as purchase information. You will need this information if you ever require service. Keep this book and the sales slip together in a safe place for future reference.

NOTE: You must provide proof of purchase or installation date for in-warranty service.

Model Number _____

Builder/Dealer Name _____

Serial Number _____

Address _____

Date Installed _____

Phone _____

Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Gas and electric ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

⚠ WARNING

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

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to the proper gas supply and checked for leaks. The range must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.

continued on next page



Understanding Range Safety

- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by anti-tip fasteners. To check if the appliance is installed properly, open the oven door and verify that the range is secured to cabinets with four screws through the mounting holes in the front frame of the oven.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- Do not touch surface burners, areas near burners, heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Areas near surface burners and 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 surface burners, areas near burners, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch an open flame and you could be burned.

- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch an open flame or hot heating elements. Do not use a towel or bulky cloth for a potholder; it could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes can create an explosion and/or fire hazard.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a KitchenAid servicer or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near range before servicing the range.

When using the cooktop

- Make sure the utensils you use are large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a cooktop can ignite and burn you. Pan size is especially important in deep fat frying.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.



- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.
- Grease is flammable. Do not allow grease to collect around cooktop or in vent. Wipe spillovers immediately.

continued on next page



Understanding Range Safety



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage or move the gasket. Clean only parts recommended in this Use and Care Guide.



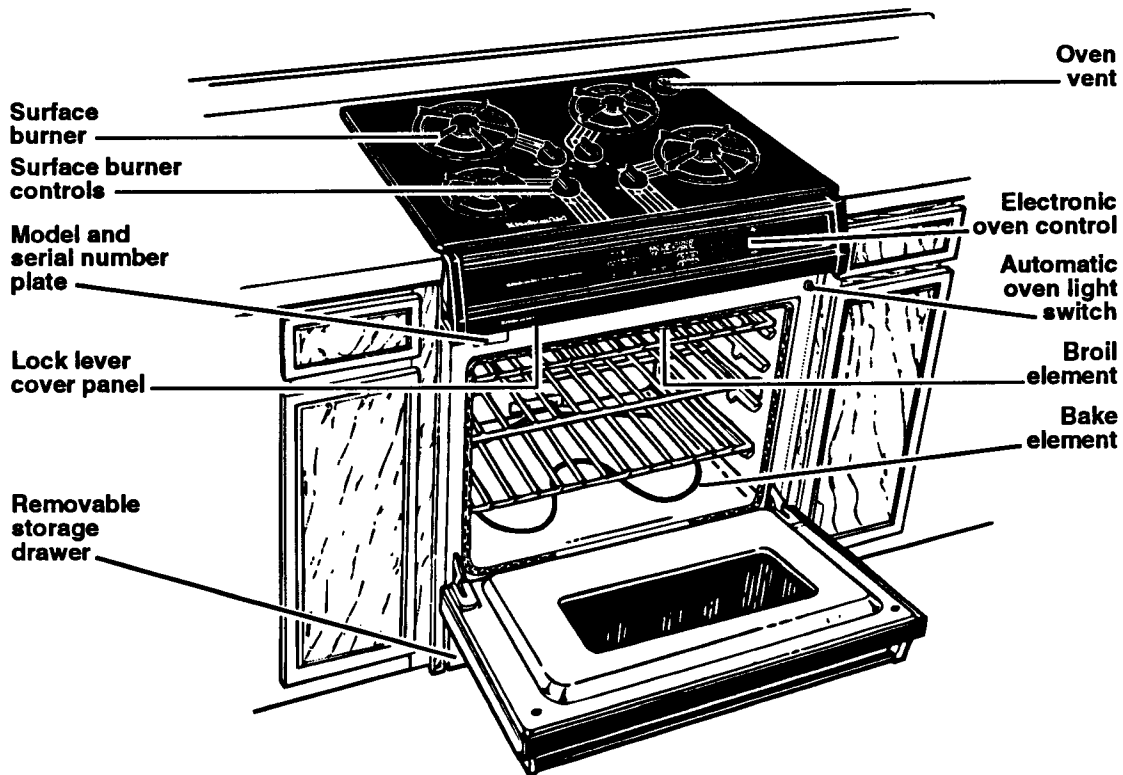
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

– READ AND SAVE THESE INSTRUCTIONS –

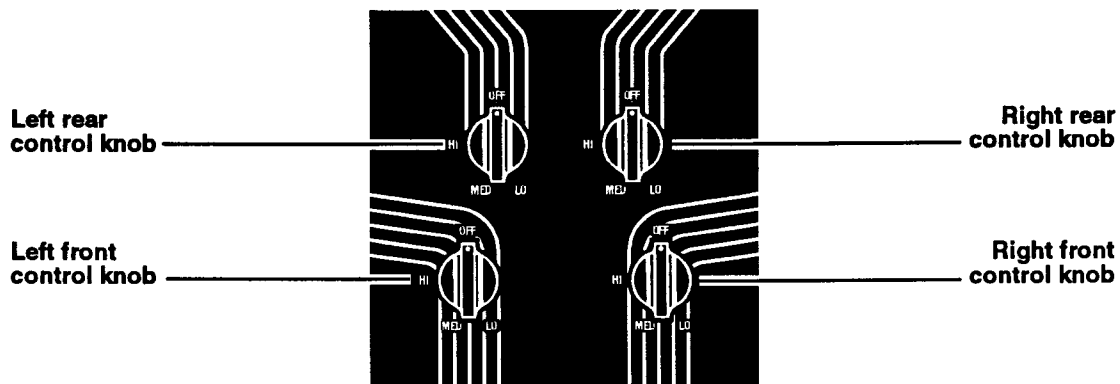
Getting to Know Your Range

This section tells you what features your range has and where they are located. It also discusses some convenience features that you should know about, but which are not needed to operate the range. Please review this information before using your range.

Feature locations



Surface burner controls





Getting to Know Your Range

The oven vent

Hot air and moisture escape from the oven through a vent in the right rear corner of the cooktop. **Do not block the vent.** Poor baking/roasting can result.

⚠ WARNING

Burn and Fire Hazard

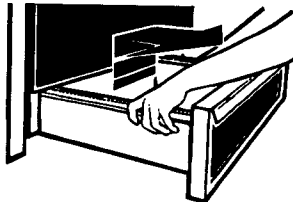
Keep flammable materials away from oven vent.

Failure to do so could result in burns or a fire.

The storage drawer

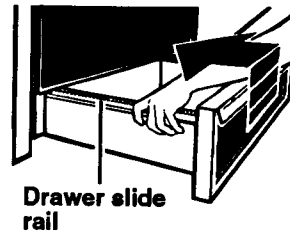
You can remove the storage drawer to make it easier to clean under the range. **Use care when handling the drawer.**

Removing the storage drawer:



1. **Empty** drawer before removing. **Pull** drawer straight out to the stop.
2. **Lift** back slightly and **slide** drawer all the way out.

Replacing the storage drawer:



1. **Fit** ends of drawer side rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until rollers on drawer slide rails clear rollers on drawer guides. **Lower** drawer front and **slide** drawer closed.

Using and Caring for Your Cooktop

This section tells you how to operate the controls to the cooktop. It also discusses the characteristics of the sealed gas burner cooktop, along with tips on how to cook with and maintain the cooktop.

IN THIS SECTION

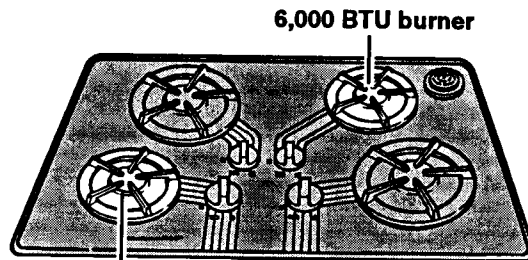
Using the surface burners	9	Caring for your cooktop	13
Cookware tips	12		

Using the surface burners

Your cooktop has sealed gas burners with an auto-reignition system. The sealed burners spread the heat evenly across the bottom of the cooking utensil and provide infinite heat control. The auto-reignition system senses when a burner flame has gone out and will automatically reignite that burner.

Your cooktop is factory-set for use with Natural Gas. If you wish to use L.P. gas, L.P. Gas Conversion Kits are available from your authorized KitchenAid dealer or parts outlet. Use Kit No. 4175459 for Model KDDT207A. Use Kit No. 4175461 for Model KDDT207B. In all cases, the conversion must be done by a qualified service technician.

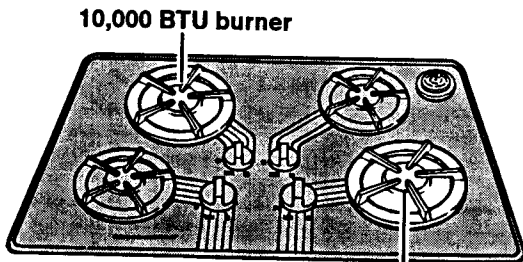
When to use the left front and right rear burners:



6,000 BTU burner

Use these burners for simmering or for cooking smaller quantities of food requiring a small cooking utensil.

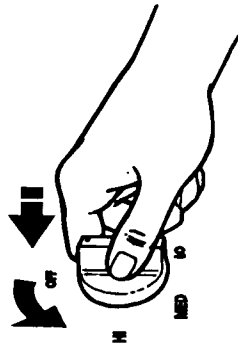
When to use the left rear and right front burners:



10,000 BTU burner

Use these burners for cooking large quantities of food, deep-fat frying or cooking with a large cooking utensil.

How to use the surface burners:



1. **Grasp** the control knob.
2. **Push down** and turn to the left to HI. The electric spark ignitor will ignite the gas flowing into the burner. When you hear a clicking sound, you know that the ignitors are working. Gas is flowing as long as knob is not set at OFF.
3. **When the burner is lit**, turn the control knob to the left to the desired flame setting. (See guide under "Burner heat settings" on this page.) The control knobs do not have fixed positions between HI and LO. You can turn the knobs to any of the marked settings, or to any position in between. The ignitor will turn off and the clicking will stop when the burner ignites.

NOTES:

- **The ignitors** may click a number of times before burner lights. This is normal.
- **All four burner ignitors** will spark regardless of which burner you are using.
- **Visually check** that burner has lit. If the burner does not ignite, listen for the clicking sound. If you do not hear the ignitor click, **TURN THE BURNER OFF**. Check that the service cord is placed firmly in the wall receptacle. Check for a tripped circuit breaker or blown fuse.
- **Burners will not work during the Self-Cleaning cycle.**

Check that the control knob is pressed completely down on valve shaft. **If the spark ignitor still fails to operate, call your nearest authorized KitchenAid servicer.**

Proper grounding and polarity is necessary for correct operation of the electric ignition system. If the wall receptacle does not provide correct polarity, the ignitor will become grounded and click every once in a while, even after the burner has ignited. A qualified electrician should check the wall receptacle to see if it is wired with correct polarity.

Burner heat settings

Use correct burner heat settings (see below). If the heat setting is too high, it can:

- **Char** bacon and cause curling.
- **Make** eggs tough and crisp at the edges.
- **Toughen** liver, fish and seafood.
- **Scorch** delicate sauces and custards.
- **Cause** a boilover.

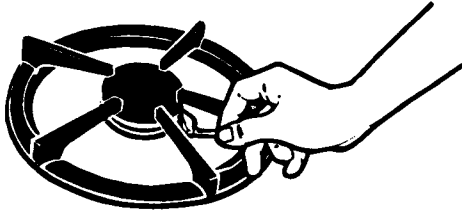
Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> • To start foods cooking. • To bring liquids to a boil.
MED	<ul style="list-style-type: none"> • To hold a rapid boil. • To fry chicken or pancakes. • For gravy, pudding and icing. • To cook large amounts of vegetables.
LO	<ul style="list-style-type: none"> • To keep food warm until ready to serve.

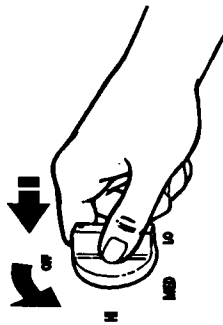


In case of a prolonged power failure

Surface burners can be manually lighted.



1. Hold a lit match near a burner and turn the control knob to the HI position.



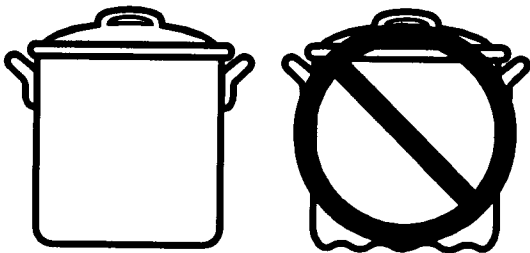
2. After the burner lights, turn the control knob to the desired setting.

⚠ WARNING

Burn, Fire and Explosion Hazard

- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and could cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.
- Do not leave cooktop unattended when cooking during a power failure. The auto-reignition feature of your cooktop will not operate during a power failure.

Cookware tips



- **NOTE:** For best results and greater fuel efficiency, use only flat-bottomed cookware in good condition.
- The pan should have straight sides and a tight-fitting lid.
- Be sure pans do not tip, whether they are full or empty.
- Pans should be easy to clean. Check to be sure there are no crevices, rough edges or areas where food might collect.
- Use cookware only as instructed in the cookware's user instructions. This is very important for glass cookware because some can be used only in the oven. Pans marked as flameware can be used on surface burners.
- Choose medium to heavy gauge (thickness) pans that are fairly lightweight.
- The pan material (metal or glass) affects how fast heat transfers from the surface burner through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- Handles should be made of sturdy, heat-resistant material and be securely attached to the pan.

CAUTION

Product Damage Hazard

Do not leave an empty utensil, or one which has boiled dry, on a hot surface burner.

The utensil could overheat and could damage the utensil or surface burner.

Home canning information

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can cause damage to the cooktop.

To protect your cooktop:



- Use a canner/pan which can be centered over the surface burner. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- Do not place canner on two surface burners at the same time. Too much heat will build up and will damage the cooktop.
- Start with hot water. This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.

Caring for your cooktop

Your cooktop is designed for ease of care. You can do most cleaning with items found around the home. Cleaning your cooktop whenever spills or soiling occurs will help to keep it looking and operating like new.

⚠ WARNING

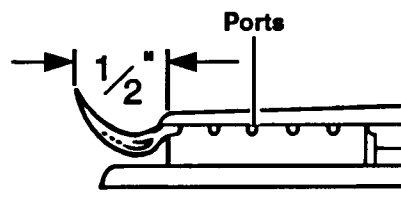
Burn, Electrical Shock, Fire, Explosion and Product Damage Hazard

- Make sure all controls are OFF and the cooktop is cool before cleaning.
 - Do not use oven cleaners, bleach or rust removers.
 - Do not obstruct the flow of combustion and ventilation air.
 - If knobs are removed while cleaning, be careful not to spill liquids through holes in the control area.
 - Be careful not to allow moisture to collect in control area. Moisture can cause ignitor switches to fail.
 - Keep appliance area clear and free of combustible materials, gasoline and other flammable vapors and liquids.
- Failure to follow these guidelines could result in burns, electrical shock, fire, explosion, or product damage.

Surface burners

- **The burner caps** should be routinely removed and cleaned. Always clean burner caps after a spillover. Keeping the burner caps clean prevents improper ignition and an uneven flame.
- **For proper flow** of gas and ignition of the burner, **DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS TUBE OPENING.**

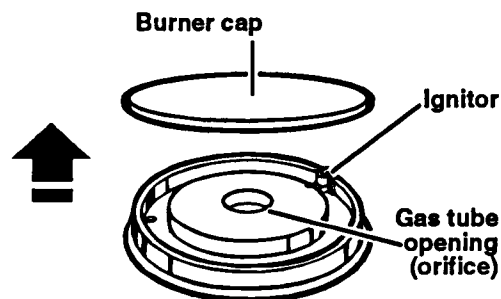
- **Gas must flow freely** through the small hole in the brass orifice for the burner to light properly. This area must be free of any soil and be kept protected from boilovers or spillovers. **ALWAYS** keep the burner caps in place whenever a surface burner is in use.



Typical surface burner flame at the highest setting

- **Occasionally check** the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners.

To clean burners:



1. Lift the burner cap straight up from the burner base.
2. Clean burner cap with warm, soapy water and a sponge. You can also clean with a nonabrasive scrubbing pad or cleanser. Do not clean burner cap in dishwasher.

continued on next page



Using and Caring for Your Cooktop

3. If the gas tube opening or the orifice, located inside the opening, has become soiled or clogged, use a cotton swab or a soft cloth to clean the area.
4. If ports are clogged, clean with a straight pin. Do not enlarge or distort port. Do not leave anything stuck in the ports.
5. After cleaning the gas tube opening and ports, replace the burner cap. To replace burner cap, make sure cap is properly aligned and leveled.
6. Check the burner after cleaning for proper lighting.

Cleaning your cooktop

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Tempered glass surface	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Remove grates. • Wash, rinse and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use steel wool, abrasives or harsh cleansers. They may damage the finish. • If you use soap or detergent solutions, rinse thoroughly to prevent filmy residue. <p>NOTE: When cleaning cooktop with knobs removed, do not allow water to run down inside unit.</p> <ul style="list-style-type: none"> • Replace grates.
Surface burner grates	Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Remove grates. • Wash, rinse and dry thoroughly. • For best cleaning and to avoid possible rusting of unfinished surfaces, do not clean in a dishwasher or self-cleaning oven. • Do not use abrasive or harsh cleansers. • Replace grates.
Surface burners and caps		See page 13 and above for cleaning instructions.

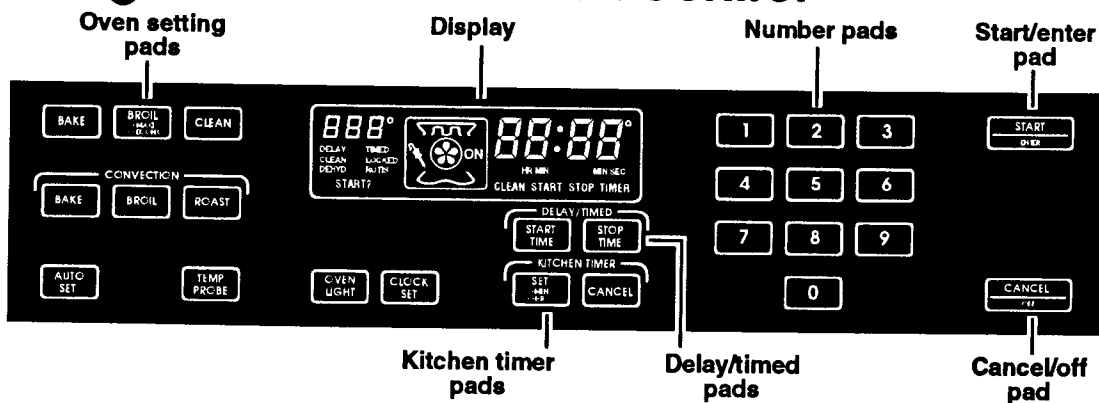
Using and Caring for Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips and cleaning information, for successful use of your range.

IN THIS SECTION

Using the electronic oven control	15	Convection broiling	30
Setting the clock	18	Timed cooking	31
Using the kitchen timer	18	Dehydrating	35
Baking or convection baking	20	Proofing bread	37
Roasting	21	Cooking tips	38
Adjusting oven temperature	23	Cleaning your oven and controls	42
Using the temperature probe	24	Using and replacing the oven light	43
Using auto set	26		
Broiling	28		

Using the electronic oven control



Display/clock

- When you first plug in the range, a tone will sound and the display will show "88:88". If after you set the clock (page 18) the display again shows "88:88", your electricity was off for a while. Reset the clock.
- The time display will show "Err" and three short tones will sound if a time or temperature is incorrectly entered.

Starting an operation



After programming a function, you must press the Start/Enter pad to start the function. If you do not press the Start/Enter pad within 5 seconds of programming, "START?" will show in the display as a reminder.

Canceling an operation



The Cancel/Off pad will cancel any function, except for the Clock Set and Kitchen Timer functions. When you press the Cancel/Off pad, the large display will show the time of day.

Changing audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off reminder tones and key beeps:

PRESS
and hold
for 4
seconds



To shut off all signals except for the end-of-timer tone:

PRESS
and hold
for 4
seconds



To change the end-of-timer tone to a three-second tone and shut off reminder tones:

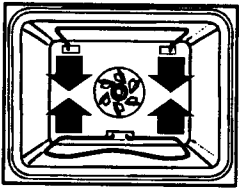
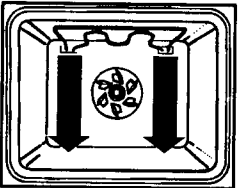
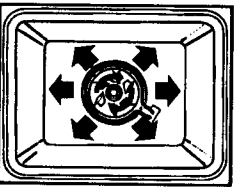
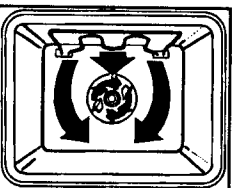
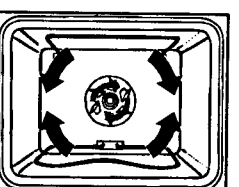
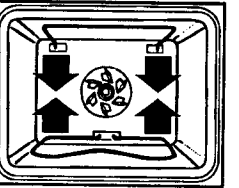
PRESS
and hold
for 4
seconds



A short tone will sound to tell you the signals have been changed. Repeat to turn the signals back on.

Oven settings

This chart tells you when to use each setting. It also explains, both in pictures and in words, what elements heat up for each setting.

SETTING	DIAGRAM	SETTING INFORMATION
<p>BAKE Use this setting for baking and heating casseroles.</p>		<ul style="list-style-type: none"> • The bottom element and outer top element heat up. • During baking, the elements will turn on and off to maintain the oven temperature.
<p>BROIL (MAXI/ECONO) Use this setting for broiling regular-sized and smaller cuts of meat, poultry, and fish.</p>		<ul style="list-style-type: none"> • Both top elements heat during Maxi Broil. (Maximum browning coverage) • Only the inner element heats up during Econo Broil. (Browning coverage in center only)
<p>CONVECTION BAKE Use this setting for foods which require gentle heating and for baking breads and cakes. Use also when baking large quantities of food on more than one oven rack.</p>		<ul style="list-style-type: none"> • For faster preheating, all elements heat up until oven reaches desired temperature. After preheat, only the rear element heats up. • For even heating, the fan at the back of the oven circulates air in the oven cavity.
<p>CONVECTION BROIL Use this setting for broiling thick cuts of meat.</p>		<ul style="list-style-type: none"> • Both top elements heat up. • For even heating, the fan at the back of the oven circulates air in the oven cavity.
<p>CONVECTION ROAST Use this setting for roasting and baking on one rack.</p>		<ul style="list-style-type: none"> • The bottom element and outer top element heat up. • For even heating and faster cooking, the fan at the back of the oven circulates air in the oven cavity.
<p>CLEAN Use this setting for self-cleaning only.</p>		<ul style="list-style-type: none"> • The bottom element and outer top element heat up. • The broil element will cycle on for 40 seconds and off for 20 seconds.

Setting the clock

1. Press Clock Set.

PRESS

CLOCK
SET

YOU SEE



2. Set time.

PRESS

3

3

0

YOU SEE



3. Start clock.

If time has not been entered correctly, three short tones will sound and "Err" is displayed for 1 second. The previous display then reappears. Repeat Steps 2 and 3 to reenter the time of day.

PRESS

START

ENTER

YOU SEE



Using the kitchen timer

The Kitchen Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in hours and minutes

up to 99 hours, 99 minutes or in minutes and seconds up to 99 minutes, 99 seconds.

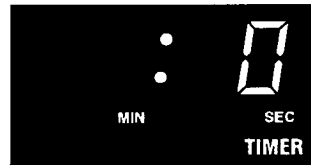
1. Press Kitchen Timer.

- Once to set minutes and seconds
- Twice to set hours and minutes

PRESS

SET
•MIN
••HR

YOU SEE



(example shows minutes and seconds timer setting)

2. Set time.

PRESS



YOU SEE



(example shows a 7-minute timer setting)

3. Start Kitchen Timer.

The Kitchen Timer will begin counting down immediately after you press the Start/Enter pad.

PRESS



YOU SEE



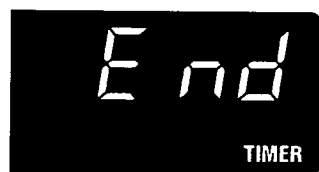
4. When time is up, turn off Kitchen Timer.

When time is up, you will hear a single tone that sounds every 5 seconds.

PRESS



YOU SEE



To change the kitchen timer tone:

To change the end-of-timer tone to a four-second tone, press and hold the Kitchen Timer Set pad for 4 seconds. A short tone will sound to tell you the tone has been changed.

PRESS



To cancel the kitchen timer during its operation:

You can cancel the Kitchen Timer any time during its operation. Press the Cancel pad.

PRESS



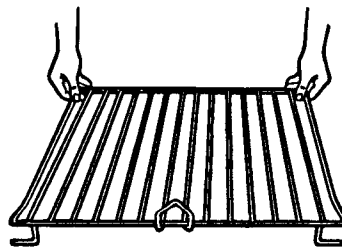
Baking or convection baking

NOTES:

- If the door **Lock Lever** is latched when you try to bake, the display will show “door” and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking; if you do not unlatch the door, you must press **CANCEL/OFF** to shut off tone.
- If you do not turn off the oven after cooking, the oven will turn off automatically after 12 hours.

1. Position racks.

For correct rack placement, see “Rack positions” on page 38 and “Rack placement” chart on page 39.



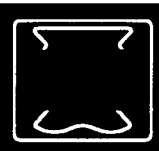
2. Choose baking setting.

PRESS

BAKE

YOU SEE

350°



OR

PRESS

CONVECTION

BAKE

YOU SEE

325°



3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F for Bake or 325°F for Convection Bake.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for temperature recommendations.

PRESS

3

7

5

YOU SEE

375°



(example for Bake at 375°)

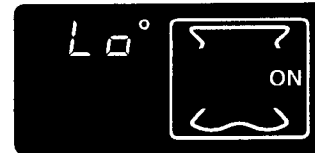
4. Preheat oven.

After the temperature reaches 170°F, the red display will show the actual oven temperature at each 5° increase and stop at the set temperature. **To see the set temperature before it is reached**, press the command pad you used to choose the cook setting. The set temperature will be displayed for 5 seconds. Two short tones will sound when oven is preheated (unless tones have been shut off [see page 16]).

PRESS



YOU SEE



(example for Bake)

5. Put food in oven.

NOTE: If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

6. After cooking, turn off oven.

PRESS



YOU SEE



(display shows time of day or timer countdown time [if set])

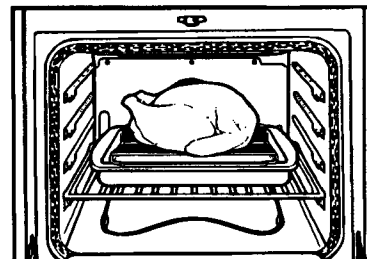
Roasting

NOTES:

- If the door Lock Lever is latched when you try to roast, the display will show “door” and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with roasting.
- If you do not turn off the oven after cooking, the oven will turn off automatically after 12 hours.

1. Prepare oven.

Position the rack properly. For correct rack placement, see “Rack positions” on page 38. Place food in the oven. For large roasts and turkeys, place rack in position 1 (closest to oven bottom).



Using and Caring for Your Oven

2. Choose setting.

PRESS
CONVECTION

ROAST

YOU SEE



3. Set temperature (optional).

Do this step if you want to set a temperature other than 300°F.

NOTE: See the Convection Oven Cook Book for temperature recommendations.

PRESS

3

2

5

YOU SEE



(example shows 325°F temperature setting)

4. Start oven.

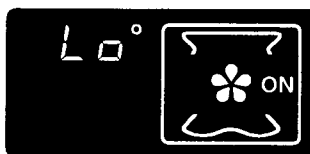
NOTES:

- After the temperature reaches 170°F, the red display will show the actual oven temperature at each 5° increase and stop at the set temperature. To see the set temperature before it is reached, press the Convection Roast pad. The set temperature will be displayed for 5 seconds.
- If you want to change the roasting temperature after roasting has begun, repeat Steps 2, 3, and 4.

PRESS

START
ENTER

YOU SEE



5. After cooking, turn off oven.

PRESS

CANCEL
OFF

YOU SEE



(display shows time of day or timer countdown time [if set])

Adjusting oven temperature

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following the steps below. The control will “remember” the selected offset even after the power has been interrupted or lost.

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press Bake pad.

Release the Bake pad when a number appears in the temperature display and you hear a tone.

PRESS



Hold for
4 seconds

YOU SEE



(factory setting of “0”)

2. Set new offset temperature.

Each time you press the Bake pad, the displayed temperature will increase by 5°F. To decrease the temperature, press the Bake pad until the display goes past 35°. At that point the display will return to 0 and will then decrease 5°F for every time you press the Bake pad. You can set the temperature offset adjustment as low as -35°F or as high as +35°F. (To determine the amount of adjustment needed, see the chart on page 24.)

PRESS



YOU SEE



(example of 5°F cooler adjustment)

3. Enter the adjustment.

PRESS



YOU SEE



(display shows time of day or timer countdown time [if set])

continued on next page

How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD ...	ADJUST BY THIS NUMBER OF DEGREES
A little more done	+5 to +10
Moderately more done	+15 to +20
Much more done	+25 to +35
A little less done	-5 to -10
Moderately less done	-15 to -20
Much less done	-25 to -35

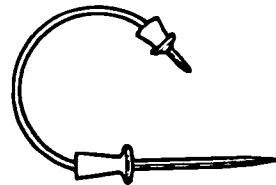
Using the temperature probe

The Temperature Probe is the most accurate guide to the degree of doneness of meat. Use it when baking, roasting any type of meat or poultry, or cooking casseroles with liquid.

NOTE: Do not use the Temperature Probe when broiling or convection broiling.

1. Insert probe into food.

Insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.



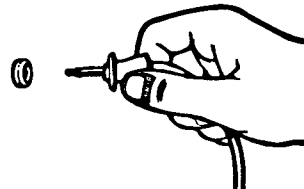
2. Put food in oven.

Place meat on the convection roasting rack, place rack on broiler pan, and place pan in the center of the oven.



3. Connect probe to oven.

Open the Temperature Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)



4. Close oven door.

5. Press Temp Probe pad.

PRESS



YOU SEE



6. Set temperature (optional).

Do this step if you want to set an internal food temperature (from 100°F-200°F) other than 160°F.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for internal food temperature recommendations.

PRESS



YOU SEE



(example shows 150°F internal temperature setting)

7. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS



(example for Bake)

YOU SEE



8. Set temperature (optional).

Do this step if you want to set an oven temperature other than the one displayed.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for oven temperature recommendations.

PRESS



YOU SEE



(example shows 375°F temperature setting)

9. Start oven.

NOTES:

- After the food temperature reaches 100°F, the large display will show the actual food temperature at each 5° increase and stop at the set temperature. Four short tones will sound when food reaches the set temperature (unless tones have been shut off [see page 16]). The oven then shuts off.
- If you want to change the probe temperature after cooking has begun, repeat Steps 5, 6, and 9.

PRESS



ENTER

YOU SEE



(example for Bake)

If probe is not plugged in, 3 short tones will sound and the display will show:



10. After cooking, unplug probe.

One short tone will sound every minute to remind you cooking is done, until you unplug the Temperature Probe.

12. Clean probe.

Use a soapy sponge and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods. You can also clean the probe in a dishwasher.

11. Remove food from oven.

(This prevents overcooking.)

⚠ WARNING

Burn Hazard

Oven, probe and probe cover will be hot. Use an oven mitt or a potholder to remove the probe. Failure to do so could result in burns.

Using auto set

Auto Set lets you choose from among ten preset oven convection cooking cycles. These cycles store commonly used cooking times, cooking tempera-

tures and probe temperature settings. Auto Set saves you time by limiting the number of pads you have to press when cooking at a favorite setting.

1. Place food in cold oven.

If you need the Temperature Probe for your cycle (settings 5-8), insert probe into food. (Follow Steps 1-4 in "Using the temperature probe" on page 24.)

2. Press Auto Set pad.

PRESS



YOU SEE



3. Press desired Number pad.

Use the "Auto set chart" on page 27 as your guide for selecting a cycle.

NOTE: You can change the Auto Set cycle any time before pressing the Start/Enter pad by repeating Step 3.

PRESS



YOU SEE



(example for cycle 1)

4. Start oven.

NOTES:

- **Cycles 1-4, 9, 0:** To see the time when the Auto Set cycle will end, press the Stop Time pad.
- **Cycles 5-8:** To see the internal food temperature selected, press the Temp Probe pad.

PRESS

START

ENTER

YOU SEE



5. When the Auto Set cycle is done:

“End” and time of day will show on the display. Four tones will sound, followed by one short tone every minute until you open the door, remove the probe, or press the Cancel/Off pad.

YOU SEE



(display shows time of day or timer countdown time [if set])

Auto set chart (see Auto Set Guide Meal Planner for explanation of Meals #1-4)

CYCLE NUMBER	CONVECTION MODE	OVEN TEMP	TIME OR PROBE TEMP	FOOD
1	Conv. Bake	350°F	45 min	Meal #1
2	Conv. Bake	350°F	1 hr	Meal #2
3	Conv. Bake	350°F	1 hr 15 min	Meal #3/Baked potatoes
4	Conv. Bake	375°F	55 min	Meal #4
5	Conv. Roast	300°F	140°F	Beef roast rare
6	Conv. Roast	300°F	160°F	Beef roast medium
7	Conv. Roast	300°F	170°F	Beef roast well Pork roast Meat loaf
8	Conv. Bake	325°F	150°F	Casseroles
9	Conv. Bake	325°F	3 hr	Pot roast with vegetables-3 lbs
0	Conv. Roast	400°F	18 min	Pizza

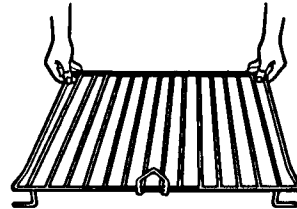
Broiling

NOTES:

- Preheating is not necessary when broiling.
- If the door Lock Lever is latched when you try to broil, the display will show “door” and a tone will sound every 5 seconds.
- You must unlatch the door in order to proceed with broiling.
- If you do not turn off the oven after broiling, the oven will turn off automatically after one hour.

1. Position rack.

See “Thermal broiling chart” on page 41 for recommended rack positions.



2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.



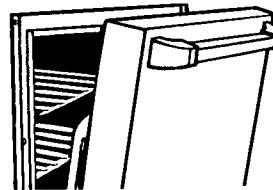
Broiler grid



Broiler pan

3. Position door.

Close the door to the Broil Stop position (open about 6 inches [15.2 cm]). The door will stay open by itself. Door must be partly open for oven to maintain proper temperatures.



4. Press Broil pad.

Once for Maxi Broil

OR

Twice for Econo Broil

PRESS



YOU SEE

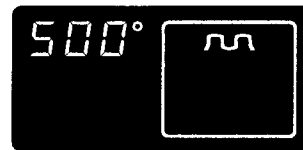


(example for Maxi broil)

PRESS



YOU SEE



(example for Econo broil)

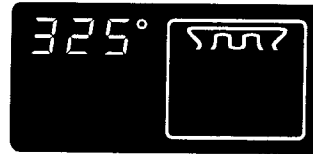
5. Set temperature (optional).

Do this step if you want to use variable temperature broiling (see below).

PRESS



YOU SEE



(example shows 325°F broiling temperature for Maxi Broil)

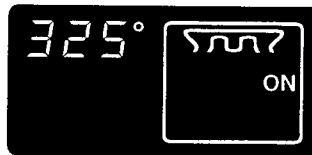
6. Start oven.

NOTE: If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.

PRESS



YOU SEE



(example for Maxi Broil)

7. When broiling is done, turn off oven.

PRESS



YOU SEE



(display shows time of day or timer countdown time [if set])

Variable temperature broiling

- If food is cooking too fast or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

Convection broiling

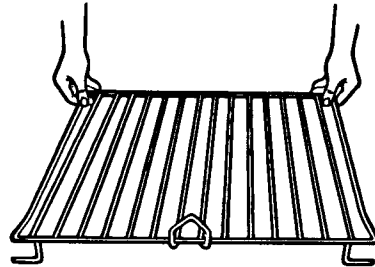
Convection broiling is actually high-temperature convection roasting. Use this setting when broiling thick cuts of meat. Results are similar to those you get when using a rotisserie.

NOTES:

- If the door Lock Lever is latched when you try to convection broil, the display will show “door” and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with broiling.
- If you do not turn off the oven after broiling, the oven will turn off automatically after 12 hours.

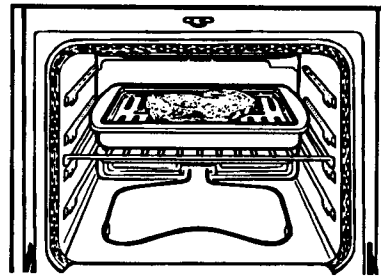
1. Position rack.

See “Thermal broiling chart” on page 41 for recommended rack positions.



2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack. Turn the pan so the long side is parallel to the oven door for the most even heat and the best airflow.



3. Close door.

NOTE: Do not try to convection broil with the door open. The fan will not operate.

4. Choose Convection Broil setting.

PRESS
CONVECTION



YOU SEE



5. Set temperature (optional).

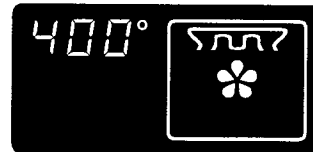
Do this step if you want to set a temperature (up to 500°F) other than 450°F.

NOTE: See the Convection Oven Cook Book for temperature recommendations.)

PRESS



YOU SEE



(example shows 400°F temperature setting)

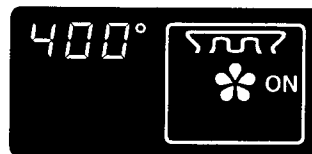
6. Start oven.

NOTE: If you want to change the convection broiling temperature after broiling has begun, repeat Steps 4, 5 and 6.

PRESS



YOU SEE



7. When broiling is over, turn off oven.

PRESS



YOU SEE



(display shows time of day or timer countdown time [if set])

Timed cooking

The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result. Before using timed cooking, make sure the clock is set to the correct time of day.** (See “Setting the clock” on page 18.)

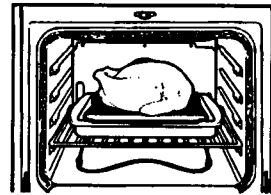
NOTE: If the door Lock Lever is latched when you try to bake/roast, the display will show “door” and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.

continued on next page

To start baking/roasting now and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 38 and "Rack placement" chart on page 39.



2. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST



(example for Convection Roast)

3. Set temperature (optional).

Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for temperature recommendations.



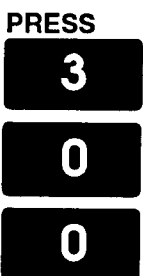
(example shows 325°F temperature setting in Convection Roast)

4. Press Stop Time pad.



(display shows time of day)

5. Set stop time.



(display shows a stop time of 3:00)

6. Start oven.

PRESS



YOU SEE



7. When baking/roasting is done:

“End” and the time of day will show on the display. Four tones will sound, followed by one short tone every minute until you open the door or press the Cancel/Off pad.

YOU SEE

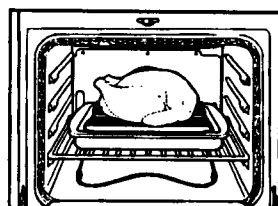


(display shows time of day or timer countdown time [if set])

To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see “Rack positions” on page 38 and “Rack placement” chart on page 39.



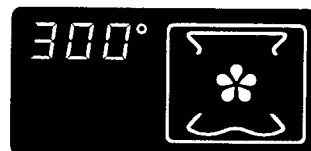
2. Choose cook setting.

- BAKE,
- CONVECTION BAKE, or
- CONVECTION ROAST

PRESS
CONVECTION



YOU SEE



(example for Convection Roast)

3. Set temperature (optional).

Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook or the Convection Oven Cook Book for temperature recommendations.

PRESS



YOU SEE



(example shows 325°F temperature setting in Convection Roast)

4. Press Start Time pad.

PRESS



YOU SEE



(display shows time of day)



Using and Caring for Your Oven

5. Set start time.

PRESS



YOU SEE



(example shows 1:00 start time)

6. Press Stop Time pad.

PRESS



YOU SEE



(display shows time of day)

7. Set stop time.

PRESS



YOU SEE



(example shows a 3:00 stop time)

8. Press Start/Enter pad.

PRESS



YOU SEE



When start time is reached:

YOU SEE



9. When baking/roasting is done:

“End” and the time of day will show on the display. Four tones will sound, followed by one short tone every minute until you open the door or press the Cancel/Off pad.

YOU SEE



(display shows time of day or timer countdown time [if set])

To cancel timed cooking settings:

Press Cancel/Off pad.

PRESS

YOU SEE



(display shows time of day or timer
countdown time [if set])

⚠ WARNING

**To avoid sickness and food waste
when timed baking/roasting:**

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

Dehydrating

You can use your Thermal-Convection™ oven to dehydrate fruits and vegetables.

NOTES:

- If you do not turn off oven after dehydrating, the oven will keep running until you press CANCEL/OFF.
- To learn more about dehydration, see the Convection Oven Cook Book provided with your oven.

1. Prepare food.

Prepare foods as recommended in recipe.

2. Arrange food on drying racks.

Racks are not included with oven.
Contact a local store handling specialty cooking utensils.

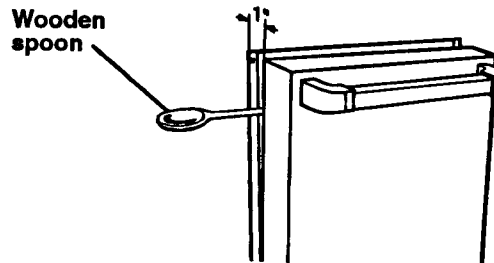
continued on next page

Using and Caring for Your Oven

3. Position door.

To allow moisture to escape, insert a wooden spoon to provide a one-inch gap between the frame and the door.

NOTE: The door must be closed further than the Broil Stop position. If the door is open more than one inch, the convection fan may shut off. This prevents dehydration.



4. Press Convection Bake pad.

PRESS
CONVECTION

BAKE

Hold for
2 seconds

YOU SEE



5. Set temperature (optional).

Do this step if you want to set a temperature (from 100°F to 200°F) other than 140°F.

PRESS

1

2

5

YOU SEE



(example shows 125°F
dehydrating temperature)

6. Start oven.

NOTE: If you want to change the dehydrating temperature after dehydrating has begun, repeat Steps 4, 5 and 6.

PRESS

START

ENTER

YOU SEE



7. When dehydrating is done, turn off oven.

PRESS

CANCEL

OFF

YOU SEE



(display shows time of day or timer
countdown time [if set])

Proofing bread

You can use your Thermal-Convection™ oven to proof bread. For more information, see the Convection Oven Cook Book provided with your oven.

NOTE: If you do not turn off oven after proofing bread, the oven will keep running until you press CANCEL/OFF.

1. Put bread in oven.

NOTE: Be sure to close the door.

2. Press Convection Bake pad.

PRESS
CONVECTION

BAKE

Hold for
4 seconds

YOU SEE



3. Set temperature to 100°F.

PRESS

1

0

0

YOU SEE



4. Start oven.

PRESS

START

ENTER

YOU SEE



5. When proofing is done, turn off oven.

PRESS

CANCEL

OFF

YOU SEE



(display shows time of day or timer
countdown time [if set])



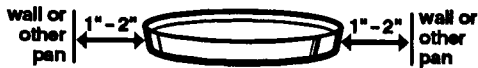
Cooking tips

Baking/convection baking tips

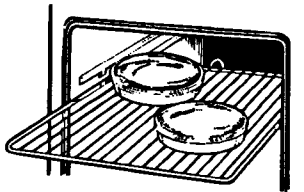
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- Place the pans so that one is not directly over the other.



- For best results, allow 1½ to 2 inches of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch.
- When baking with one pan, place pan in the center of the oven rack.

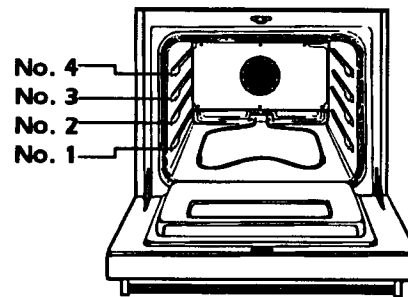


- When baking with two pans, place pans in opposite corners of the oven rack.

NOTES:

- “Oven peeking” may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.
- Do not allow pans to touch the heat sensor on the left wall near the back. Poor baking may result.

Rack positions



Your oven has three racks. Two racks are straight and the third is offset (raised). The shape of the offset rack helps you space racks better.

There are four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

⚠ WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on.
- If you must move rack(s) while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholder or oven mitt touch hot heating element.

Failure to follow the above precautions could result in personal injury.

Baking tips

(Bake pad)

For proper cooking, follow these guidelines:

- When using one rack, place the rack so the top of the food will be centered in the oven.
- When using more than one rack, use the Convection Bake setting.
- Use only one cookie sheet in the oven at one time when using the Bake setting.

Rack placement for specific foods:

(For rack positions, see "Rack positions" on page 38.)

FOOD	RACK POSITION
Frozen pies	1 or 2
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

Using aluminum foil in the oven

(for thermal baking)

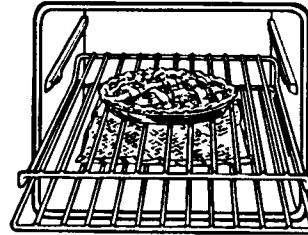
WARNING

Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements.

Failure to follow this precaution could result in electrical shock or fire hazard and damage to the elements.

Use aluminum foil to catch spillovers from pies or casseroles.



- Place the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- Do not line oven bottom or entire oven rack with foil or other liners. Poor baking will result.

Convection baking tips

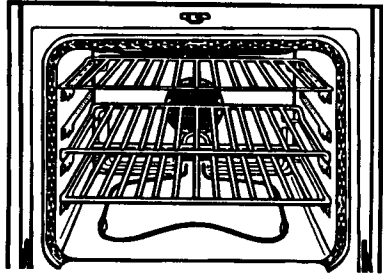
(Convection Bake pad)

- Do not use aluminum foil when convection baking. Aluminum foil may block airflow.
- Reduce recommended recipe oven temperature by approximately 25°F. See recipe adaption chart in the Convection Oven Cook Book for recommended temperatures.
- For most recipes, you can reduce convection baking time compared to standard baking times. See recipe adaption chart or convection baking chart in the Convection Oven Cook Book for recommended baking times.

NOTE: Cooking time may be longer when you use more than one rack.
- When baking on two or three racks, use the Convection Bake setting for more even results. (You can, however, use only one rack when Convection Baking.)

continued on next page

Using and Caring for Your Oven

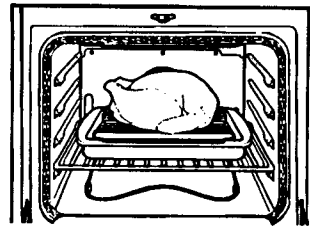


- **To use three racks during convection baking**, place one straight rack in position 4 (the highest position), the other straight rack in position 1 (the closest to the oven bottom), and the offset rack in position 2. This allows all three racks to be an equal distance apart for better baking.
- **Stagger** cake pans or other utensils in opposite directions on each rack when three racks are used.

Roasting tips

- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- **Use an accurate meat thermometer or temperature probe** (see page 24) to determine when meat has reached desired degree of doneness. Insert the thermometer or probe into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer or probe should not touch fat, bone or gristle.

- **After reading the thermometer once**, push it further into the meat $\frac{1}{2}$ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry with a thermometer** in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.
- **You can reduce roasting times and temperatures** for most standard recipes when using the Convection Roast setting. See recipe adaption chart or convection roasting chart in the Convection Oven Cook Book for recommended roasting times and temperatures.



- **Use the convection roasting rack on the broiler pan** (both included with your range). (The convection roasting rack rests on the broiler pan, not inside it.) The long side of the rack should be parallel with the oven door for best heat distribution and airflow.

Broiling tips

- **Always start** broiling with a cold broiler pan for even results.
- **To retain more natural juice**, do not pierce meat with a fork.
- **Trim** the outer layer of fat from steaks and chops.
- **Slit** fatty edges to prevent meat from curling during broiling.
- **Use a nonstick cooking spray or vegetable oil** on the broiler pan and grid when broiling fish to prevent sticking.

⚠ WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element could spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease could result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Thermal broiling chart:

– Press the Broil pad.

– The recommended rack position is numbered lowest (1) to highest (4).

MEAT	FLAT RACK POSITION	TEMPERATURE	APPROXIMATE TOTAL TIME (MINUTES)
Steak, 1" thick	3	500°F	
• rare			16
• medium			21
• well-done			25
Steak, 1½" thick	3	500°F	
• rare			23
• medium			28
Hamburger patties or steaks, ½" thick or less	4	500°F	
• medium			8-12
Lamb chops, 1" thick	3	400°F	18-20
Ham slice, ½" thick	3	500°F	10-12
1" thick	3	500°F	20-22
Pork chops, 1" thick	3	450°F	25-28
Frankfurters	3	500°F	8
Chicken pieces	2	500°F	32
Fish, ½" thick	2	350°F	20
1" thick	2	350°F	20-22
Calves' liver, ½" thick	3	350°F	10-12

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Cleaning your oven and controls

Your oven is designed for ease of care. You can do most cleaning with items found around your home. Cleaning your oven whenever spills or soiling occurs will help to keep it looking and operating like new.

⚠ WARNING

Burn and Electrical Shock Hazard
 Make sure all controls are OFF and the range is cool before cleaning.
 Failure to do so could result in burns or electrical shock.

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, press the Cancel/Off pad.</p>
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Do not clean in Self-Cleaning cycle.
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. <p>OR</p> <ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> • See "Using the Self-Cleaning Cycle" on pages 44-48.

Using and replacing the oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, **press** the Oven Light pad on the control panel. **Press** the pad again to turn off the light.

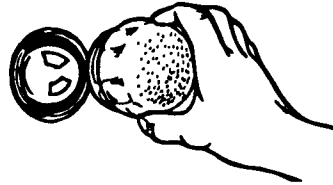
⚠ WARNING

Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

Replacing the oven light:

1. Disconnect appliance at main power supply.



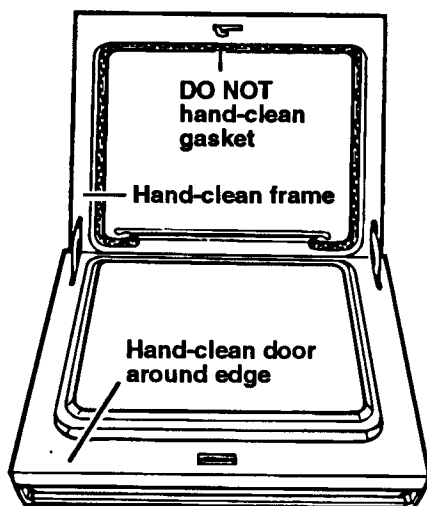
2. Remove the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.
4. Replace the bulb cover by screwing it in clockwise. Reconnect appliance at main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your range, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

NOTE: DO NOT clean, move or bend the gasket. Poor cleaning, baking and roasting may result.

- **Remove the broiler pan grid and anything else being stored in the oven.**

- **Wipe out any loose soil or grease.** This will help reduce smoke during the cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.
- **Heat and odors are normal during the Self-Cleaning cycle.** Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠ WARNING

Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners could produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.

NOTES:

- **Do not force the Lock Lever.** You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block the vent during the Self-Cleaning cycle.** Air must move freely for best cleaning results.
- **Do not leave plastic utensils near the vent.** They may melt.
- **Surface burners will not work during the Self-Cleaning cycle.**

Before setting the controls

1. Make sure clock is set to correct time of day.

2. Set Lock Lever.

Lift the panel between the oven door and the control panel. Move the Lock Lever all the way to the right—the Clean position.

Setting the controls

NOTE: The display will show “door” and a tone will sound if the door is not latched. Latch the door to continue with the Self-Cleaning cycle.

To start cleaning immediately:

1. Press Clean pad.

A three-hour Self-Cleaning cycle will be set.

PRESS

CLEAN

YOU SEE



2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than three hours, press the desired Number pads for the new time up to four hours.

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

PRESS

4

0

0

YOU SEE



(example shows a 4-hour cleaning cycle)

3. Start oven.

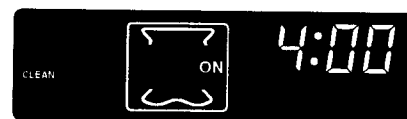
NOTES: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-3.

PRESS

START

ENTER

YOU SEE



Using the Self-Cleaning Cycle

To delay clean using start time:

1. Press Clean pad.

A three-hour Self-Cleaning cycle will be set.

PRESS

CLEAN

YOU SEE



2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than three hours, press the desired Number pads for the new time up to four hours.

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

PRESS

4

0

0

YOU SEE



(example shows a 4-hour cleaning cycle)

3. Press Start Time pad.

PRESS

START
TIME

YOU SEE



(display shows time of day)

4. Set start time.

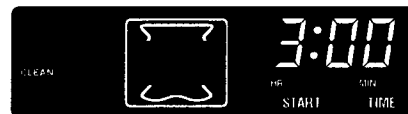
PRESS

3

0

0

YOU SEE



(example shows a start time of 3:00)

5. Complete entry.

NOTE: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-5.

When the start time is reached:

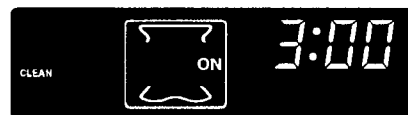
PRESS

START
ENTER

YOU SEE



YOU SEE



After the self-cleaning cycle starts:

When oven temperature goes above normal baking/roasting temperatures:

YOU SEE



NOTE: You must not move the Lock Lever and you cannot open the door when LOCKED is on.

After the self-cleaning cycle ends:

YOU SEE



(display shows time of day or timer countdown time [if set])

When the oven cools to normal baking/roasting temperatures and the LOCKED light goes off:

Move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

YOU SEE



(display shows time of day or timer countdown time [if set])

To stop the self-cleaning cycle at any time:

PRESS

CANCEL

OFF

When oven cools to normal baking/roasting temperatures:

YOU SEE



(display shows time of day or timer countdown time [if set])

When LOCKED goes off, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

For best cleaning results

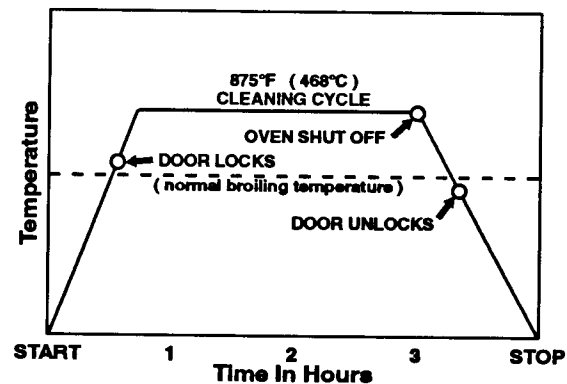
- **After the oven is cool**, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected**, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 44.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 45.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.



If You Need Assistance or Service

Questions or comments? Call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230, 24 hours a day.

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for service ...

If your appliance should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
	Control knob is not set correctly.	Reset control knob, if needed.
	Range is not properly connected to gas supply.	Contact an authorized KitchenAid servicer to reconnect range to gas supply. (See Installation Instructions.)
	The flow of combustion and/or ventilation air to the cooktop is blocked.	Remove blockage to airflow to and around cooktop.
The oven will not operate	You have not set the electronic control correctly.	Refer to the section in this manual describing the function you are operating.
	You have programmed a delayed start time.	Wait for the start time to be reached.

continued on next page

 **If You Need Assistance or Service**

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Burner fails to light	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 11).
	Burner ports are clogged.	Clean with a straight pin (see page 14).
Burner flames are uneven	Burner ports are clogged.	Clean with a straight pin (see page 14). If this fails, call for service.
Burner flames lift off ports, are yellow, or are noisy when turned off		Contact a service technician to check air/gas mixture.
Burner makes popping noise when on	Burner is wet from washing.	Let dry.
Burners spark	It is normal for all four burners to spark briefly when: <ul style="list-style-type: none"> • A burner is turned on, but has not yet ignited. • There is a draft blowing on burners. • A very large pot on burner causes flame to be unstable. 	No action is needed. Burner operation is not affected and the sparking should end when the ignited flame is burning undisturbed.
	Continuous sparking may be caused when: <ul style="list-style-type: none"> • A spillover has wet ignition switch contacts. • There is a faulty spark module. • The wall outlet wiring is incorrect. 	Turn on one or two burners or disconnect electrical supply to let switch dry out. Contact a service technician to replace module. Check with a ground fault plug-in light. Contact a qualified electrician to correct wiring, if needed.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
The Self-Cleaning cycle will not operate	You have programmed a delayed start time.	Wait for the start time to be reached.
	The Lock Lever is not in the Clean position—all the way to the right.	Move Lock Lever all the way to the right.
	Fan is not running. If fan is running, you can hear it.	Call a KitchenAid service technician for repair.
Cooking results are not what you expected	The range is not level.	Level range. (See Installation Instructions.)
	The oven temperature seems too low or too high.	Adjust the oven temperature. (See "Adjusting oven temperature" on page 23.)
	You did not preheat the oven before baking.	Preheat oven when called for in recipe.
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan used is not the correct type or size.	Refer to a reliable cookbook or recipe for recommended pan type and size.
	There is not proper air circulation around pan when baking.	Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch.
	Cooking utensil does not fit the surface burner being used.	Pan should be the same size or slightly larger than surface burner being used.
The display is flashing "88:88"	Flame size does not fit the cooking utensil being used.	Adjust the flame size to fit cooking utensil.
	There has been a power failure.	Reset the clock. (See page 18.)
"F-" followed by a number shows in the display		Call for service. (See Step 3 on page 52.)

If You Need Assistance or Service

2. If the problem is not due to one of the items listed in Step 1:

- Call KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

Consumer Assistance Center
KitchenAid
P.O. Box 558
St. Joseph, MI 49085-0558

Please include a daytime phone number in your correspondence.

3. If you need service:

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 2).

4. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.

- Contact MACAP only when the dealer, authorized servicer and KitchenAid have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

Don't forget, KitchenAid offers a full line of quality home appliances.

Built-in Refrigerators	Trash Compactors	Ranges & Cooktops
Freestanding Refrigerators	Hot Water Dispensers	Microwave Ovens
50-Pound Ice Makers	Food Waste Disposers	Washers & Dryers
Dishwashers	Built-in Ovens	Mixers

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230.

KitchenAid[®] Dual Fuel Range Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the range. 2. Instruct you how to use the range. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing. B. Repairs when range is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes. D. Any labor costs during the limited warranties. E. Replace parts or repair labor costs for units operated outside the United States. F. Pickup and delivery. This product is designed to be repaired in the home. G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.
SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.	Replacement parts for any electric element or gas burner to correct defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	
SECOND THROUGH TENTH YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	

5/93

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

If you need service, first see the "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, 1-800-422-1230, from anywhere in the U.S.A.

KitchenAid
St. Joseph, Michigan, U.S.A. 49085



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50% recovered materials

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