USE & CARE MANUAL

INDUCTION RANGE

type RUEI

Pay attention to these symbols present in this manual:

WARNING

- This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.
- You can be killed or seriously injured if you don't follow these instructions.

READ AND SAVE THESE INSTRUCTIONS.

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.

WARNINGS FOR ELECTRIC INSTALLATION

WARNING

- Installation and service must be performed by a qualified installer or service agency.
- **The models may be powered at 240V or 208V.**

CAUTION

- Always disconnect the electrical plug from the wall receptacle before servicing this unit.
- For personal safety, this appliance must be properly grounded.

Do not under any circumstances cut or remove the third (ground) prong from the power cord plug.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the equipment and receiver.
- Connect the equipment into an outlet or a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

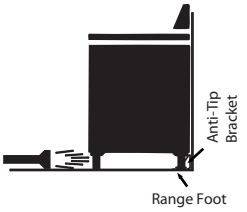
WARNING

Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may effect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

IMPORTANT: Save these instructions for the local electrical inspector use.
INSTALLER: Please leave this manual with owner for future reference.
OWNER: Please keep this manual for future reference.

WARNING

Tip Over Hazard
A child or adult can tip the range and be killed.
Ensure the anti-tip bracket is engaged when the range is moved.
Do not operate range without anti-tip bracket installed and engaged.
Failure to follow these instructions can result in death or serious burns to children and adults.



To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

⚠ IMPORTANT

General Appliance and Range Safety Precautions

Please read all instructions before using this appliance.

⚠ WARNING

When properly cared for, your new range has been designed to be a safe, reliable appliance. **Read all instructions carefully before using this range. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including the following:**

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.

- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the appliance unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this range only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.

⚠ WARNING

- BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result.
- NEVER PICK UP A FLAMING PAN. You may be burned.
- ALWAYS have a working SMOKE DETECTOR near the kitchen.
- LEAVE THE HOOD VENTILATOR ON when flambéing food.

To reduce the risk of burn injuries during cooktop use, observe the following:

- NEVER use this appliance as a space heater to heat or warm the room.
- Children or pets should not be left alone or unattended in an area where appliances are in use.
- They should never be allowed to sit or stand on any part of the appliance.
- Do not store flammable materials on or near the cooktop.
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam.
- Never leave the cooktop unattended when in use.
- Boilovers cause smoking, and greasy spillovers may ignite. A spill on a burner can smother all or part of the flame or hinder spark ignition. If a boilover occurs, turn off burner and check operation. If burner is operating normally, turn it back on.
- During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.
- Take care that drafts like those from fans or forced air vents do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop.

- Wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while cooking.
- Never let clothing, potholders, or other flammable materials come in contact with hot burners or hot burner grates.
- Use only certain types of glass, heatproof glass ceramic, ceramic, earthenware, or other glazed utensils that are suitable for cooktop use.
- Do not clean the cooktop while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface.

⚠ CAUTION

DO not allow aluminium foil, plastic, paper or cloth to come in contact with hot burners or grates. Do not allow pans to boil dry.

⚠ CAUTION

- Do not store items of interest to children above the appliance. If children should climb onto the appliance to reach these items, they could be seriously injured.

To reduce the risk of fire in the oven cavity:

1. Do not store flammable materials in or near the oven.

2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.

3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.

4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.

5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.

6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.

7. Do not block any vent openings.

8. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.

9. For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.

⚠ IMPORTANT
General Appliance and Range Safety Instructions

Safety for the Oven

- Tie long hair so that it doesn't hang loose.
- Do not touch heating elements or interior surfaces of oven.
- The heating elements may be hot even though they are dark in color. 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 the heating elements or the interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let pot holder contact the hot heating elements.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.

Safety for the Cooktop

Use Proper Pan Size

• This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

Glazed Cooking Utensils

• Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units

• To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Do Not Cook on Broken Cook-Top

• If cook-top should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean Cook-Top With Caution

• If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Safety for the Self-Cleaning Oven

- Confirm that the door locks and will not open once both selectors are in CLEAN position and the door lock icon appears. If the door does not lock, turn the cook mode selector to OFF and do not run Self-Clean. Phone for Service.
- Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
- Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- Clean only oven parts listed in this manual.
- Before self-cleaning the oven, remove the broiler pan, oven racks (only when not made of porcelain), other utensils and excess soft spillage.

⚠ WARNING

The elimination of soil during self-cleaning generates some by-products which are on this list of substances.

To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after self-cleaning the oven.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

Warnings for Electric Installation

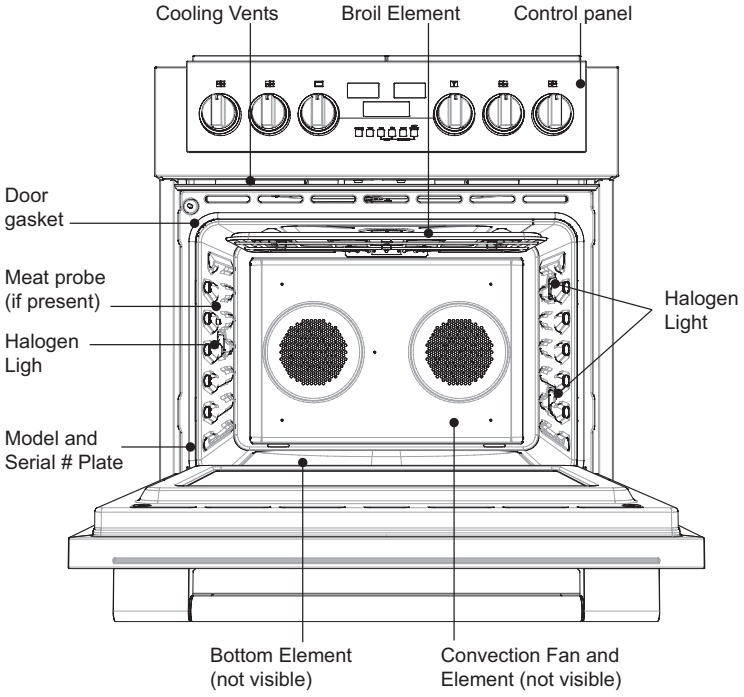
⚠ WARNING

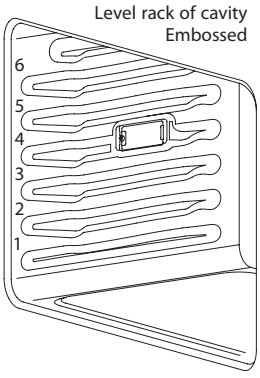
Installation and service must be performed by a qualified installer, service agency or the gas supplier.

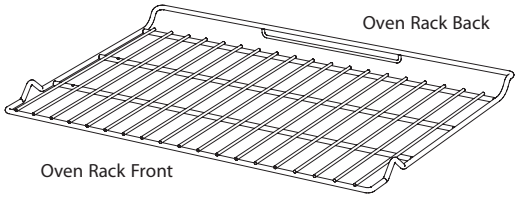
CAUTION

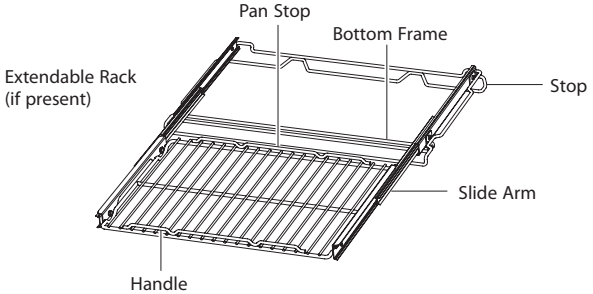
- Always disconnect the electrical plug from the wall receptacle before servicing this unit.
- For personal safety, this appliance must be properly grounded.
- Do not under any circumstances cut or remove the third (ground) prong from the power cord plug.

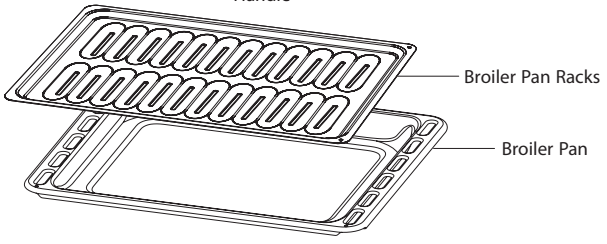
Features of your Oven





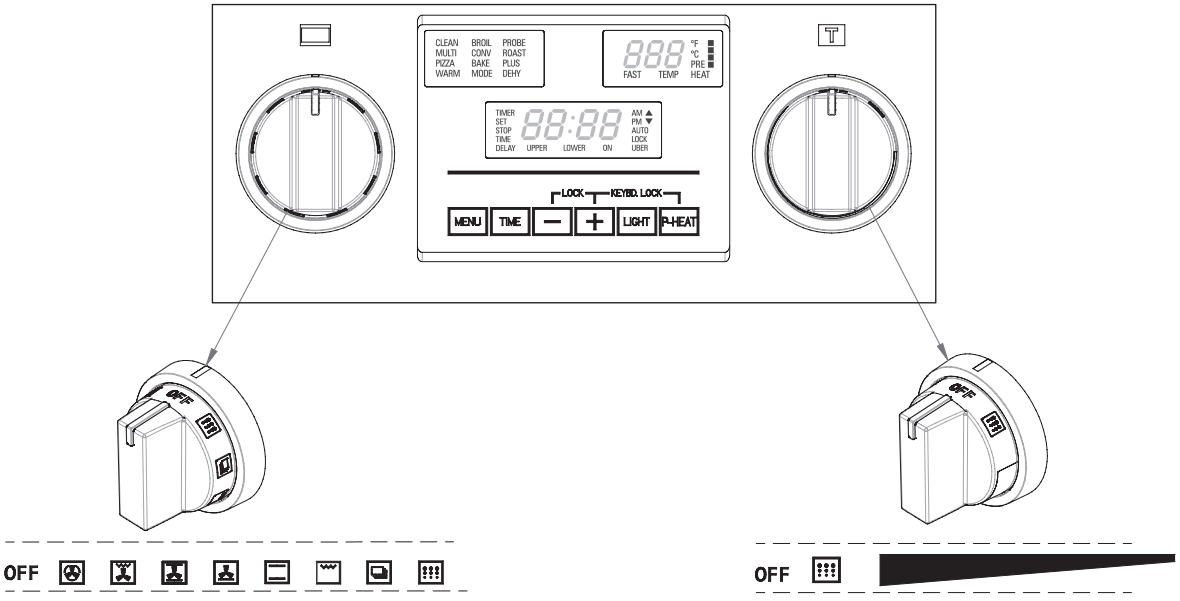






The Control Panels

The user interface has the following features: display, preheat light indicators, keys for commands, cooking mode and temperature selectors.



Command Keys

[TIME]: touch this key until "*SET TIME*" appears to set or change the time of day. Touch this key until "*TIMER*" appears to set, modify or clear the minute minder value. Once a cooking function has been selected, touch this key until "*TIME*" appears in order to set, modify or cancel the cooking time. Touch this key until "*STOP TIME*" appears in order to set, modify or cancel the end of cooking time. Whenever one of the former modes has been enabled and its digits flash, touch or hold:

- [INC] key to increase the value.
- [DEC] key to decrease the value.

[FAST PREHEAT] When a cooking function has been selected, touch this key to enable the fast preheat mode. The fast preheat is not available for all functions.

[OPTIONS] Touch this key to enable special functions, low temperature modes or to enter special menu.

[LIGHT]: Touch to switch the oven lights status.

Display

Central Display for time and miscellaneous functions: for time of day, minute minder, automatic cooking. AM/PM indication is also present.
Miscellaneous indications are also available to show which cavity is currently selected and whether any door has been locked, automatically for self-clean or manually by the user.

Display for Temperature indications: Degree unit (°C or °F) indication is present. It shows the temperature set-point for the current cooking mode, in the selected cavity.

Display with writings for Cooking Modes indication to indicate which function has been selected.

Knobs

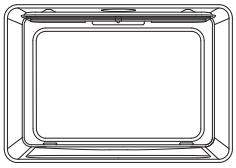
Cooking mode selector (multifunction), with eight cooking modes + OFF position.

Cooking mode selector (thermal), with three cooking modes + OFF position.

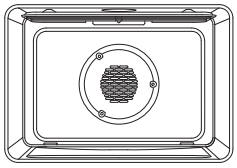
Temperature selector with PRESET and CLEAN positions + continuous range between MIN and MAX values.

Oven Modes

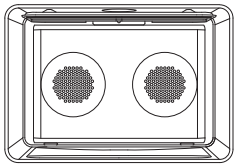
The following illustrations give an overview of what happens in the oven with each mode setting. The arrows represent the location of the heat sources during specific modes. The lower element is concealed under the oven floor.



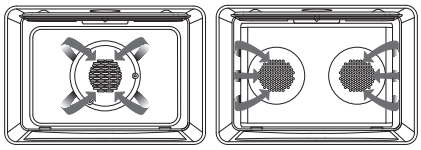
Thermal Cavity



Convection Cavity



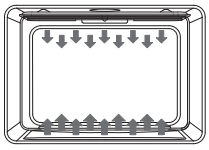
Double Convection Cavity



Convection Bake (CONV BAKE)

Set temperature:
from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 325 °F (165 °C)

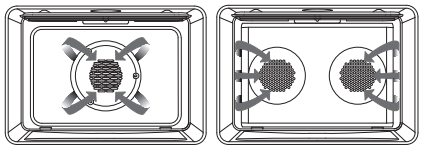
Convection Bake cooks with heat from a ring element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.



Bake (BAKE)

Set temperature:
from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 350 °F (175 °C)

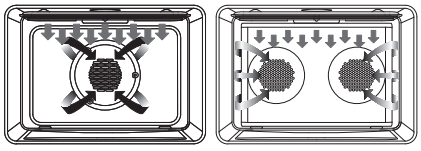
Is cooking with heated air. Both the upper and lower elements cycle to maintain the oven temperature.



Dehydrate (CONV DEHY)

Set temperature:
from 120 °F (50 °C) to 160 °F (70 °C)
(preset position 140 °F (60 °C)

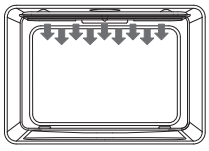
Dehydrating is similar to convection cooking but holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.



Convection Broil (CONV BROIL)

Set temperature:
from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 450°F(230°C)

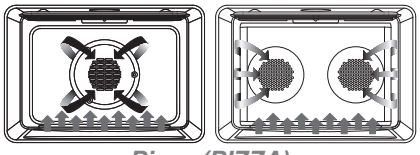
Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.



Broil (BROIL)

Set temperature:
from L1 to L5
(preset position L3)

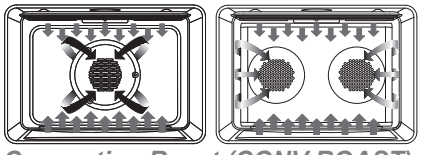
Broiling uses intense heat radiated from the upper element.



Pizza (PIZZA)

Set temperature:
from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 450 °F (232 °C)

Is a special cooking mode with heated air. The lower elements cycle to cook Pizza.



Convection Roast (CONV ROAST)

Set temperature:
from 170 °F (75 °C) to 550 °F (290 °C)
(preset position 325 °F(165 °C)

Convection Roast uses the upper and lower elements and convection fan.

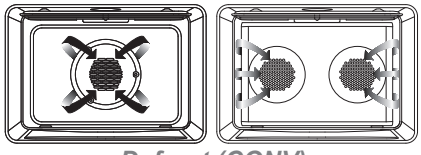
Proof (WARM)

Set temperature:
from 80 °F (25 °C) to 120 °F (50 °C)
(preset position 100 °F (35 °C)

Warming (WARM PLUS)

Set temperature:
from 130 °F (55 °C) to 210 °F (100 °C)
(preset position 170 °F (75 °C)

Proof and Warming use the lower elements to keep foods warm.



Defrost (CONV)

Does not used any heating element, only the convection fan is used to defrost foods.

General Oven Information

Before using your oven for the first time remove all packing and foreign materials from the oven(s). Any material of this sort left inside may melt or burn when the appliance is used.

Flashing Symbols or Numbers

Signals an incomplete action that is in progress (locking the door, preheat, etc.) or an incomplete setting that calls for another input.

Beeps

Signals that more information must be entered or confirms the receipt of an entry. Beeps also signal the end of a function or an oven fault.

Door lock

It's displayed steadily when the door is locked. The symbol flashes when the latch is moving in order to lock or unlock the door. Do not attempt to open the door at this time. Door can be opened when the symbol no longer appears. "*AUTO LOCK*" appears when the door has been locked automatically due to self-clean mode. "*USER LOCK*" is displayed when the door has been locked manually by the user, for example to prevent children from having free access to the oven cavity.

Hold both the [INC] and [DEC] keys for 3 seconds. The latch will lock the door. Repeat the same operation to unlock.

Locking the keyboard

Hold both the keys indicated by "KEYBD. LOCK" legend for 3 seconds. Commands are now locked and "SENS LOCK" will be displayed every time you touch any keys. Repeat the same operation for 3 seconds to unlock the keyboard.

Power Failure

After the power returns to the oven, the clock displays the time 12.00^{AM}.

Default Settings

The cooking modes automatically select a suitable temperature when the selector is in the preset position. These can be changed when a different one is needed. It's also possible to set a user option in order to save the last used temperature per every cooking mode.

F Failure Number Codes

These codes are displayed when the electronic control detects a problem in the oven or in the electronics.

Convection Fan

The convection fan operates during any convection mode. When the oven is operating in the convection mode, the fan will turn off automatically when the door is opened. The convection fan always runs during the preheat time.

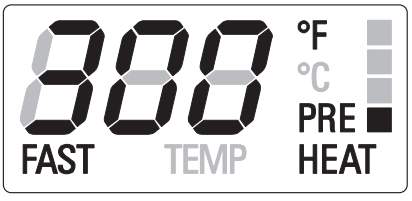
Preheat and Fast Preheat

Whenever a cooking mode is set and the oven is heating, the *"PREHEAT"* writing appears in the temperature display: the vertical bar indicates, in four steps, when the oven reaches the 25%, 50%, 75%, 100% of the set-point temperature.

As soon as the 100% is reached, the control sounds an "end of preheat" tone and the *"PREHEAT"* writing disappears.

When it's necessary to heat up the oven rapidly, a Fast Preheat mode is available: it uses the heating elements and the convection fan in a special way, in order to reduce the heating time as long as possible.

After having set one of the cooking functions for which the fast preheat is available, touch the [FAST PREHEAT] key, the *"FAST"* writing is shown in addition to the *"PREHEAT"* one.



As soon as the set-point temperature is reached, the control sounds an "end of preheat" tone and both *"FAST"* and *"PREHEAT"* writings disappear. The oven switches automatically to the desired cooking mode that was previously set: put the food inside now.

General Oven Tips

Preheating the Oven

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Use Fast Preheat mode when a shorter time is desired to preheat the oven.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated and the *"PREHEAT"* writing will turn off.

Operational Suggestions

- Use the cooking charts as a guide.
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
- Shiny, smooth metal or light non-stick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.
- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-stick / anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance. Store the broil pan outside of the oven.

Oven Condensation and Temperature

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.

High Altitude Baking

- When cooking at high altitude, recipes and cooking time will vary from the standard.

120/240 vs. 120/208 Volt Connection

- Most oven installations will have a 120/240 voltage connection.
- If your oven is installed with 120/208 voltage, the preheat time may be slightly longer than with 120/240 voltage.
- The oven is designed to assure the same clean time at 208V.

Oven Racks

- The oven has rack guides at six levels as shown in the illustration on Page 7.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#6).
- Check cooking charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.

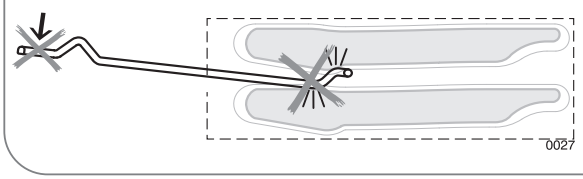
Please refer to illustration on Page 7 if there is any question as to which side is the front of the rack.

- The racks are designed to stop when pulled forward to their limit.

CAUTION! Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

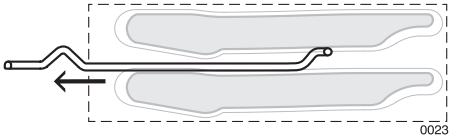
CAUTION

Make sure you do not force it to avoid damage to the enamel.

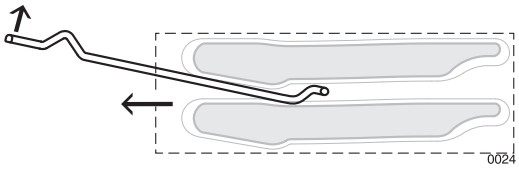


To remove oven rack from the oven:

1. Pull rack forward

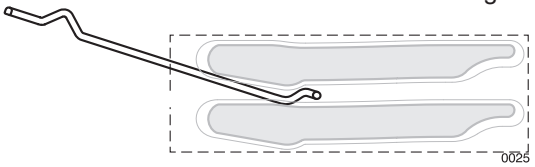


2. Lift rack up at front and then remove it

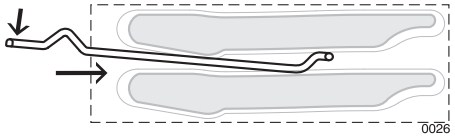


To replace an oven rack:

1. Place rear of rack between rack level guides



2. While lifting front of rack, slide rack in all the way while lowering the front



***Oven** Telescopic Racks*

- The extendable rack allows for easier access to cooking foods. It extends beyond the standard flat rack bringing the food closer to the user.

⚠CAUTION

When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly. **Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.**

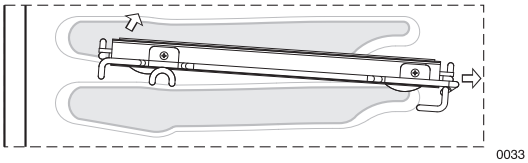
NOTE: Always remove the extendable rack before self-cleaning the oven.

CAUTION! To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven.

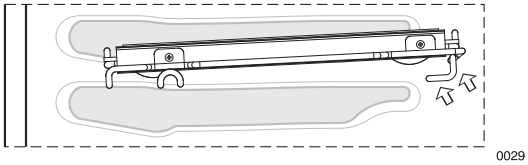
Please refer to illustration on Page 7 if there is any question as to which side is the front of the rack.

To remove extendable rack from the oven:

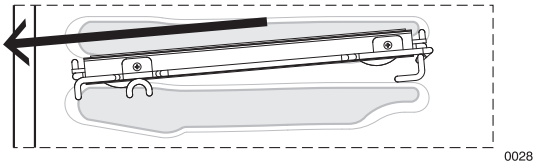
1. Lift of rack slightly and push it until the stop release



2. Raise back of rack until frame and stop clear rack guide

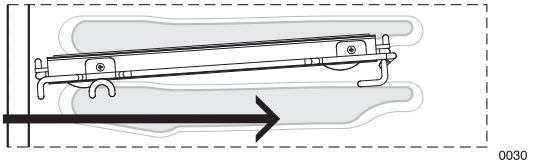


3. Pull rack down and out

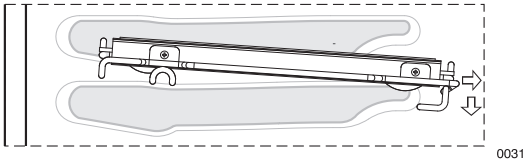


To replace an extendable rack:

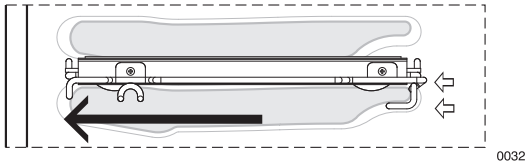
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



2. Push all the way in until the back of the rack drops into place



3. Pull both sections forward until stops activate. Rack should be straight and flat, not crooked



Setting the Clock and Timer

The time of day is displayed in hours and minutes.

Always set the clock immediately after installation or after a power failure. Once power returns to the oven, the clock displays the time 12:00^{AM}.

The clock time will appear during all oven operations except when there is the timer or any timed cooking operations running.

The oven is preset to a 12-hour clock and indicates ^{AM} and ^{PM}.

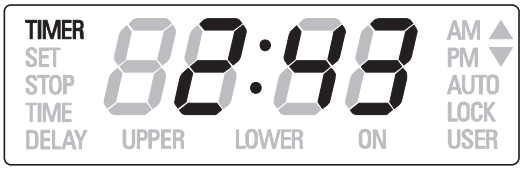
To Set the Time of Day

1. Touch [TIME] until the display shows the *"SET TIME"* writing.
2. Touch [INC] or [DEC] to set the desired time, the hours will begin flashing: continue until the correct hour value and *AM* or *PM* indication is selected.
3. Touch [TIME] again to confirm the hour and minutes will start flashing.
4. Touch [INC] or [DEC] to set the desired minutes value or hold the key to change by 10 minute steps.
5. Touch [TIME] again or wait for 5 seconds in order to confirm the time.

NOTE: The Time of Day can never be set if any time function is already set: first delete all the active time functions.

To Set the Timer

1. Touch [TIME] until the display shows the *"TIMER"* writing.
2. Touch [INC] or [DEC] to set the desired timer value, the hours will begin flashing: continue until the desired value is set.
3. Touch [TIME] again to confirm the hour and minutes will start flashing.
4. Touch [INC] or [DEC] to set the desired minutes value or hold the key to change by 10 minute steps.
5. Touch [TIME] again or wait for 5 seconds in order to confirm the time.
6. *"TIMER"* will be steadily displayed.
7. When the time ends, reminder beeps will sound for 15 minutes or until the [TIME] key is pressed.
8. Timer format is usually HR:MIN, switching into MIN:SEC during the last minute.
9. The displayed value is always rounded to the lower minute.



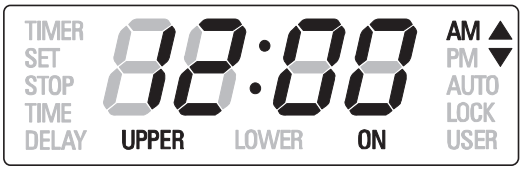
Selecting the Oven Mode

Setting Cooking Mode and Temperature

- The following modes can be selected by moving the cooking mode knob to the desired position. To select Clean, the temperature knob must be moved into the appropriate Clean position too.

  OFF
  CONVECTION BAKE (CONV BAKE)
  CONVECTION BROIL (CONV BROIL)
  CONVECTION ROAST (CONV ROAST)
  PIZZA (MULTI PIZZA)
  BAKE (BAKE)
  BROIL (BROIL)
  DEHYDRATE(CONV DEHY)
  PROOF (WARM)
  DEFROST (CONV)
  WARMING (WARM PLUS)
  CLEAN

- Select the desired temperature by moving the selector or leave it in the PRESET position if the proposed value is fine. The temperature can be changed by 5°F or 5°C steps.
- Cavity will begin to heat, the *"ON"* writing is displayed when the selected oven is active, oven lights will turn on.
- *"PREHEAT"* writing will turn on. Once the oven has preheated, it will beep and switch the writing off.
- To change the temperature while cooking, simply turn the temperature knob until the display shows the desired value.
- Move the cooking mode selector to OFF if you intend to stop cooking.



- The triangles in the upper right corner of the display are active when a cavity is running, even if it is not selected on the display.

Using [OPTIONS] key to select low temperature functions

DEHYDRATE (CONV DEHY)
PROOF (WARM)
DEFROST (CONV)
WARMING (WARM PLUS)

- Touch [OPTIONS] key to toggle between these four modes.
- The last used is kept in memory for the next selection.

Using Oven Lights

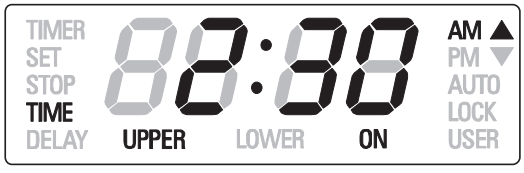
- A single light key activates the lights.
- Oven lights turn on and off automatically when the door is opened and closed.
- When an oven is in use, oven lights turn on automatically when a mode is started. Oven lights will turn off automatically when the oven mode is cancelled.
- The lights do not operate in the Self-Clean mode.

Time Oven Mode Operation

- Be sure that the time-of-day clock is displaying the correct time.
- The timed mode turns off the oven at the end of the cook time.

To Set a Timed Mode

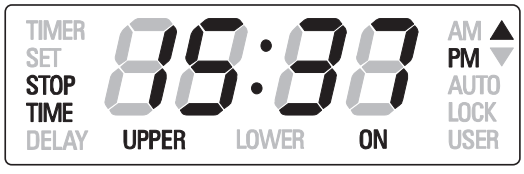
1. Select the cooking mode and the temperature by means of the knobs. The *"ON"* writing will appear in the display.
2. Touch [TIME] key until the *"TIME"* writings will appear in the display.
3. Touch [INC] or [DEC], the hour digits will begin flashing. Continue to set the desired cooking time. Keep in mind that the time required for the oven to reach the temperature must be included in the set cooking time.
4. Touch [TIME] again, the hours will be confirmed and the minute digits will begin flashing.
5. Touch [INC] or [DEC] to change the minutes. Hold the key to change by 10 minutes steps. Continue to set the desired cooking time.
6. Touch [TIME] once again or wait for a few seconds to confirm the cooking time value.



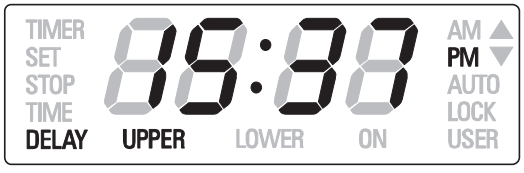
To Delay the Start of a Timed Mode

Follow steps 1 through 6 or 7 above.

- Touch [TIME] key until *"STOP TIME"* will appear in the display.
- The control automatically calculates and displays the initial value, adding the cooking time already set to the time of day.



- Touch [INC] or [DEC], the hour digits will begin flashing. Continue to set the desired stop time.
- Touch [TIME] again, the hours will be confirmed and the minute digits will begin flashing.
- Touch [INC] or [DEC] to change the minutes. Hold the key to change by 10 minutes steps. Continue to set the desired stop time.
- Touch [TIME] once again or wait for a few seconds to confirm the stop time value.
- The clock automatically calculates the time of day at which the mode starts and stops. The "DELAY" writing is displayed until the starting time is reached.



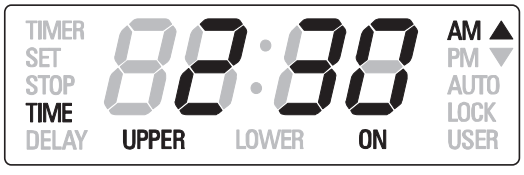
When a Timed Mode is running

- As soon as the oven actually starts cooking, the display shows the cooking time and counts down by one minute steps. The oven will cook for the programmed time.
- When the time expires, the oven automatically turns off, the writings *"ON"* and *"TIME"* start flashing and an "end of activity" beep sequence sounds. Reminder beeps will sound for up to fifteen minutes until any key is touched in order to recall the user attention.

How to check a time value

- Whenever it's necessary to check a time value that is not displayed, touch the [TIME] key until the proper writing is displayed to view the desired value for 5 seconds.

- Example: if the timer value is displayed and you want to check the cooking time, touch the [TIME] key until *"TIME"* is displayed to view the cooking time for 5 seconds.



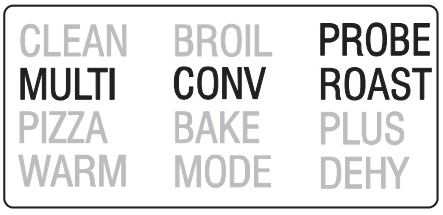
Setting the meat probe options

This oven is optionally provided with the meat probe feature to sense the temperature inside meat and stop cooking as soon as the set value is reached.
The following modes can be selected to work with the meat probe:

CONVECTION BAKE
CONVECTION ROAST
BAKE

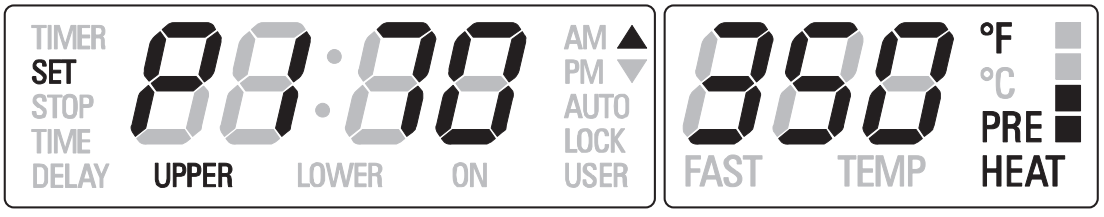
Other modes are not allowed to start if the probe is inserted.

Once the probe has been inserted in its receptacle and detected by the control, turn the cooking mode knob into a valid position, the *PROBE* writing appears on the cooking mode display with the selected function.



The meat probe standard temperature (170°F) flashes on the clock module for 5 seconds. Using the [INC]/[DEC] keys, it's possible to change the probe set. The standard probe temperature set-point is 170°F. The allowed range is between 130°F and 210°F. The maximum cavity temperature during cooking with meat probe is 475°F. The resolution must be 5°F or 2.5°C both for set and actual temperature.

After 5 seconds the value on the display is accepted and the control starts cooking. The actual probe temperature is now displayed.



Touch [INC] or [DEC] once to check the probe set temperature. When it's flashing touch it further or hold to modify the value. As soon as the set probe temperature is reached, the control sounds an end of cooking tone and stops the oven.

Always turn the cooking mode in the OFF position before re-using the oven.

The *PROBE* writing flashes when the mode is not valid for cooking with probe. If the probe is removed during cooking, or in case of a short or open circuit, a fault message will be displayed.

Automatic time functions are disabled when using the meat probe, only the timer can work.

Bake Tips and Techniques

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

General Guidelines

- For best results, bake food on a single rack with at least 1" - 1 ½" (2,5 - 3cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems are found on Page 25.

Bake Chart

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
Pie			
2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
Cookies			
Sugar	2	350-375 (175-190)	8-10
Chocolate Chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
Breads			
Yeast bread loaf, 9x5	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
Pizza			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	475 (246)	15-18

Convection Bake Tips and Techniques

Reduce recipe baking temperatures by 25°F (15°C).

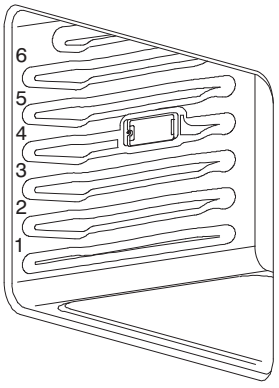
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie , or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3 , 4 and 5. All five racks can be used for cookies, biscuits and appetizers.

- 2 Rack baking: Use positions 1 and 3.
- 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2,5 - 3cm).air space around pans.

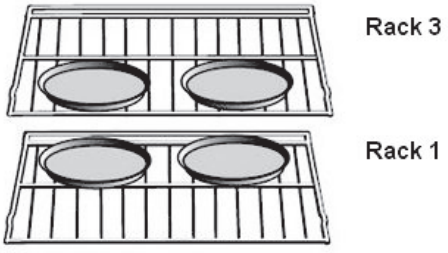
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- Tips for Solving Baking Problems are found on Page 25.

Foods recommended for Convection Bake mode:

Appetizers Biscuits Coffee Cakes
Cookies (2 to 4 racks) Yeast Breads
Cream Puffs
Popovers
Casseroles and One-Dish Entreés
Oven Meals (rack positions 1, 2, 3)
Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)



Rack position



Multiple rack pan placement

Quick and easy recipe tips

Converting from standard **BAKE** to **CONVECTION BAKE**:

- Reduce the temperature by 25°F (15°C).
- Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

Convection Bake Chart

Reduce standard recipe temperature by 25 ºF (15 °C) for Convection Bake.
Temperatures have been reduced in this chart.

CONVECTION CAVITY

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	325 (160)	20-22
Bundt Cake	1	325 (160)	43-50
Angel Food	1	325 (160)	43-47
Pie			
2 crust, fresh, 9"	2	350-400 (175-205)	40-52
2 crust, frozen fruit, 9"	2	350 (175)	68-78
Cookies			
Sugar	2	325-350 (160-175)	9-12
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
Breads			
Yeast bread, loaf, 9x5	2	350 (175)	18-22
Yeast rolls	2	350-375 (175-190)	12-15
Biscuits	2	375 (190)	8-10
Muffins	2	400 (205)	17-21
Pizza			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	450 (232)	15-18

DOUBLE CONVECTION CAVITY

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	325 (160)	16-18
Bundt Cake	1	325 (160)	37-43
Angel Food	1	325 (160)	35-39
Pie			
2 crust, fresh, 9"	2	350-400 (175-205)	35-45
2 crust, frozen fruit, 9"	2	350 (175)	68-78
Cookies			
Sugar	2	325-350 (160-175)	6-9
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
Breads			
Yeast bread, loaf, 9x5	2	350 (175)	18-22
Yeast rolls	2	350-375 (175-190)	12-15
Biscuits	2	375 (190)	6-8
Muffins	2	400 (205)	13-16
Pizza			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	450 (232)	15-18

This chart is a guide. Follow recipe or package directions and reduce temperatures appropriately.

Convection Roast Tips and Techniques

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on “END” temperature (see cooking chart).
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.

Quick and easy recipe tips

Converting from standard **BAKE** to **CONVECTION ROAST**:

- Temperature does not have to be lowered.
- Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
- Casseroles or pot roasts that are baked covered in **CONVECTION ROAST** will cook in about the same amount of time.

- The minimum safe temperature for stuffing in poultry is 165ºF (75ºC).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C)

Convection Roast Chart

CONVECTION CAVITY

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
Beef					
Rib Roast	4-6	325 (160)	2	16-20	145 (63) medium rare
				18-22	160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	16-20	145 (63) medium rare
				18-22	160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	16-20	145 (63) medium rare
				18-22	160 (71) medium
Tenderloin Roast	2-3	400 (205)	2	15-20	145 (63) medium rare
Pork					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	16-20	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium
Poultry					
Chicken whole	3-4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Comish Hen	1-1 ½	350 (175)	2	45-75 total	180 (82)
Lamb					
Half Leg	3-4	325 (160)	2	22-27	160 (71) medium
				28-33	170 (77) well
Whole Leg	6-8	325 (160)	1	22-27	160 (71) medium
				28-33	170 (77) well

DOUBLE CONVECTION CAVITY

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
Beef					
Rib Roast	4-6	325 (160)	2	18-22	145 (63) medium rare
				20-25	160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	18-22	145 (63) medium rare
				20-25	160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	18-22	145 (63) medium rare
				20-25	160 (71) medium
Tenderloin Roast	2-3	425 (220)	2	15-20	145 (63) medium rare
Pork					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	18-22	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium
Poultry					
Chicken whole	3-4	375 (190)	2	20-23	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Comish Hen	1-1 ½	350 (175)	2	45-75 total	180 (82)
Lamb					
Half Leg	3-4	325 (160)	2	20-27	160 (71) medium
				25-32	170 (77) well
Whole Leg	6-8	325 (160)	1	20-27	160 (71) medium
				25-32	170 (77) well

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking

Convection Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the **oven door closed**.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Convection Broil Chart

CONVECTION CAVITY

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (1-½" or more)					
Medium rare	4	450 (235)	145 (65)	9-12	8-10
Medium	4	450 (235)	160 (71)	11-13	10-12
Well	4	450 (235)	170 (77)	18-20	16-17
Hamburgers (more than 1")					
Medium	4	550 (290)	160 (71)	8-11	5-7
Well	4	550 (290)	170 (77)	11-13	8-10
Poultry					
Chicken Quarters	4	450 (235)	180 (82)	16-18	10-13
Chicken Halves	3	450 (235)	180 (82)	25-27	15-18
Chicken Breasts	4	450 (235)	170 (77)	13-15	9-13
Pork					
Pork Chops (1¼" or more)	4	450 (235)	160 (71)	12-14	11-13
Sausage - fresh	4	450 (235)	160 (71)	4-6	3-5

* Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking .

DOUBLE CONVECTION CAVITY

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (1-½" or more)					
Medium rare	4	450 (235)	145 (65)	11-13	10-12
Medium	4	450 (235)	160 (71)	15-17	13-15
Well	4	450 (235)	170 (77)	16-18	13-15
Hamburgers (more than 1")					
Medium	4	550 (290)	160 (71)	9-11	5-8
Well	4	550 (290)	170 (77)	11-13	8-10
Poultry					
Chicken Quarters	4	450 (235)	180 (82)	18-20	13-15
Chicken Halves	3	450 (235)	180 (82)	25-27	15-18
Chicken Breasts	4	450 (235)	170 (77)	14-16	10-14
Pork					
Pork Chops (1¼" or more)	4	450 (235)	160 (71)	13-15	12-14
Sausage - fresh	4	450 (235)	160 (71)	4-6	3-5

* Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking .

Dehydrate Tips and Techniques

- Dehydrating can be done using the Dehydrate mode. A lower temperature is used and the circulating heated air slowly removes the moisture for food preservation.
- The Dehydrate mode temperature is pre-programmed at 140ºF (60ºC).
- The Dehydrate mode temperatures available are 120ºF (50ºC) to 160ºF (70ºC).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14-15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- This mode is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture can be absorbed before dehydrating begins (such as with sliced tomatoes or sliced peaches).

Dehydrate Chart

FOOD	PREPARATION	APPROXIMATE DRYING TIME* (hrs)	TEST FOR DONENESS
Fruit			
Apples	Dipped in 1/4 cup lemon juice and 2 cups water, 1/4 slices	11-15	Slightly pliable
Bananas	Dipped in 1/4 cup lemon juice and 2 cups water, 1/4 slices	11-15	Slightly pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10-15	Pliable, leathery, chewy
Oranges Peels and slices	¼ slices of orange; orange part of skin thinly peeled from oranges	Peels 2-4 Slices: 12-16	Orange peel: dry and brittle Orange slices: skins are dry and brittle, fruit is slightly moist
Pineapple rings	Towel dried	Canned: 9-13 Fresh: 8-12	Soft and pliable
Strawberries	Wash and towel dry. Sliced ½" thick, skin (outside) down on rack	12-17	Dry, brittle
Vegetable			
Peppers	Wash and towel dry. Remove membrane of pepper, coarsely chopped about 1" pieces	16-20	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut of stem end. Cut into 1/8" slices	7-12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut this slices, 1/8" thick, dry well	16-23	Dry, brick red color
Herbs			
Oregano, sage parsley and thyme, and fennel	Rinse and dry with paper towel	Dry at 120°F (60°C) 3-5 hrs	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	Dry at 120°F (60°C) 3-5 hrs	Crisp and brittle

Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the **oven door closed**.
- Preheat oven for 5 minutes before use.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Broil Chart

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (3/4"-1")					
Medium rare	5	5	145 (63)	5-7	4-6
Medium	5	5	160 (71)	6-8	5-7
Well	5	5	170 (77)	8-10	7-9
Hamburgers (3/4"-1")					
Medium	4	5	160 (71)	8-11	6-9
Well	4	5	170 (77)	10-13	8-10
Poultry					
Breast (bone-in)	4	4	170 (77)	10-12	8-10
Thigh (very well done)	4	3	180 (82)	28-30	13-15
Pork					
Pork Chops (1")	5	5	160 (71)	7-9	5-7
Sausage - fresh	5	5	160 (71)	5-7	3-5
Ham Slice (½")	5	5	160 (71)	4-6	3-5
Seafood					
Fish Filets, 1" Buttered	4	4	Cook until opaque & flakes easily with fork	10-14	Do not turn
Lamb					
Chops (1")					
Medium Rare	5	5	145 (63)	5-7	4-6
Medium	5	5	160 (71)	6-8	4-6
Well	5	5	170 (77)	7-9	5-7
Bread					
Garlic Bread, 1" slices	4	5		2-2,30	
Garlic Bread, 1" slices	3	5		4-6	

* Broiling and convection broiling times are approximate and may vary slightly

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking .

Food Service Temperature Guidelines from FSIS (USDA food Safety & Inspection Service)

140°F(60°C)	Ham, precooked (to Reheat)	165°F (74°C)	Stuffing (cooked alone or in bird)
145°F(63°C)	Fresh beef, Veal, Lamb (medium rare)		Leftovers & Casseroles
160°F(71°C)	Ground Meat & Meat mixtures (Beef, Pork, Veal Lamb)	170°F (77°C)	Fresh beef, Veal, Lamb (well done)
	Fresh beef, Veal, Lamb (medium)		Poultry breast
	Fresh Pork (medium)		Fresh Pork (well done)
	Fresh Ham (raw)	180°F (82°C)	Chicken and Turkey (Whole)
	Egg Dishes		Poultry (thighs and wings)
165°F(74°C)	Ground Meat & Meat mixtures (Turkey, Chicken)		Duck and Goose

Note : Eggs (alone, not used in a recipe) – cook until yolk & white are firm

Solving Baking Problems

With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts from Page 17 to 24 for the correct rack position and baking time

Baking Problem	*Cause*
Food browns unevenly	• Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	• Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	• Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	• Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or have soggy crust	• Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	• Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	• Baking temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	• Oven temperature too high • Edges of crust too thin

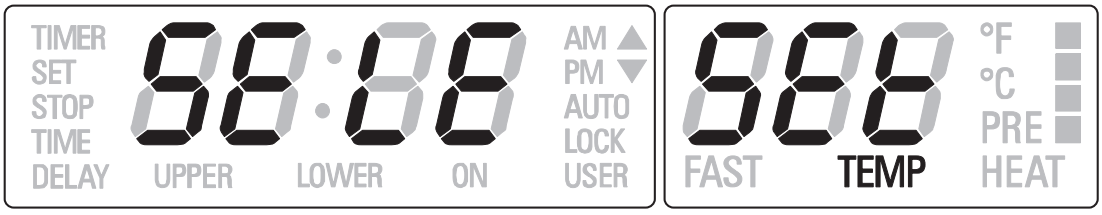
Special Features

The Special Features function can be used to select the following special oven features:

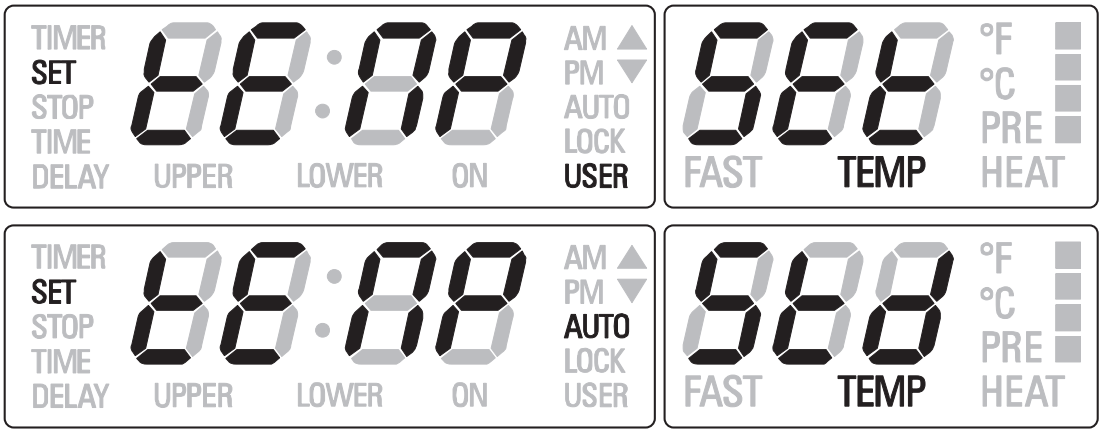
1. **SAB => SABBATH MODE** (for religious faiths with “no work” requirements on the Sabbath).
2. **OFS => OVEN OFFSET** (used to calibrate the oven temperature).
3. **dEG => °UNIT** (used to select Farhenheit or Celsius).
4. **Hr => CLOCK FORMAT** (used to set the time of day format as 12:00 $^{AM/PM}$ or 24:00).
5. **Set => PRESET TEMPERATURE** (it’s possible to save the standard preset temperature per every cooking mode or to keep in memory the last used temperature).

To select special features, follow the steps below:

- Touch and hold [OPTIONS] and [TIME] keys for at least 3 seconds. Clock time disappears and the following display is shown:



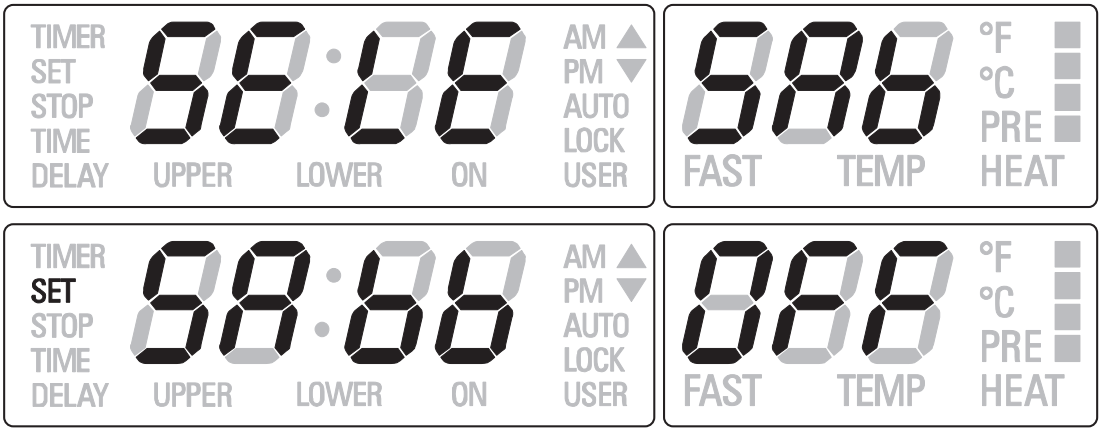
- Touch the [INC] or the [DEC] key to scroll all available options described above, until the desired one is found.
- Touch [OPTIONS] key to edit the selected options.
- Change the value by means of [INC] or [DEC] keys.



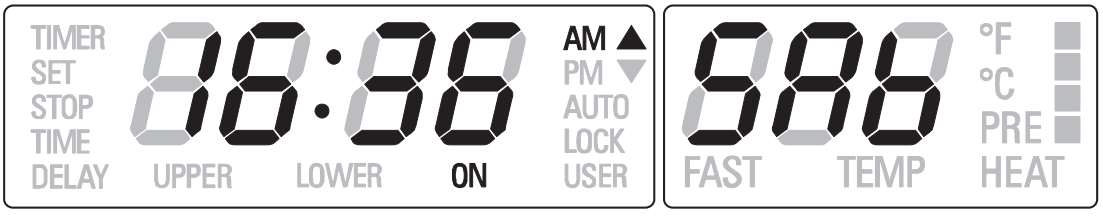
- Touch the [OPTIONS] key to confirm the option and go back to the selection menu or hold the key for 3 second to quit the User Option Menu and go back to the clock original screen.

Sabbath Mode Instruction

- Enter the user option menu holding [OPTIONS] and [TIME] keys for 3 seconds. Scroll the option list (dEG, OFS, Hr, Sab), shown by the red temperature module, by pressing [INC]/[DEC], until Sabbath item is found.



- Touch [OPTIONS] to enter edit mode: the selected item switches to the green digits on the left and its status in the red digits field starts blinking.
- Touch again [INC]/[DEC] keys to set Sabbath mode ON or OFF (Default=OFF). Touch [OPTIONS] to confirm and come back to the option list. Hold [OPTIONS] key for 3 seconds to quit the selection menu and go back to normal operations.
- Once Sabbath mode is set, only BAKE and OFF positions are available in the cooking mode selector. Move the selector to BAKE then set the temperature to the desired value within 5 minutes.
- After 5 minutes, the temperature cannot be shown any more and the display appears as below: Sabbath mode is active.



- Oven lights status cannot be changed during Sabbath time.
- Oven temperature can only be lowered but no information can be displayed.
- The cooling fan must run in Sabbath mode.
- Preheat lights are inhibited during Sabbath mode.
- The buzzer must always be silent, regardless of any fault, end of activity, etc.
- The meat probe can never be used in Sabbath mode.
- Maximum allowed cooking time must be 72 hours.
- The user is allowed to stop the oven manually, also during Sabbath, moving the cooking mode selector to OFF position.
- Heating elements cycling must not depend on the door switch status. Opening or closing the door must not switch the relays directly.

Oven Care and Cleaning

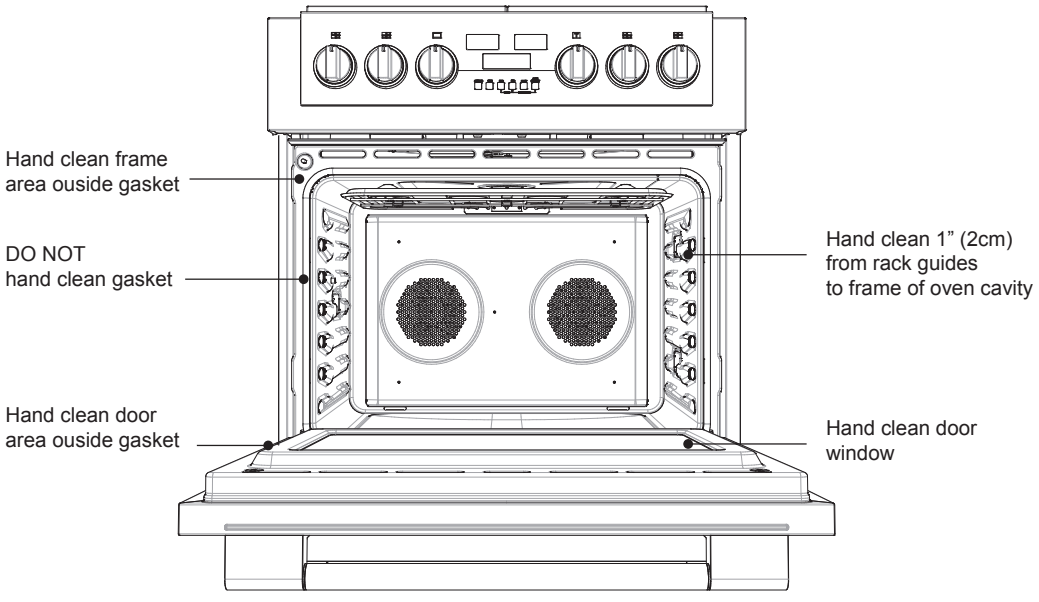
Self-Cleaning the Oven

This oven features a pyrolytic self-cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior. During self-cleaning, the oven uses a very high temperature (approx. 885°F/470°C) to burn away food soil and grease.

- Do not use the hob during the oven self cleaning cycle.
- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The door latch is automatically activated after selecting the Self-Clean cycle. The "*AUTO LOCK"* writings will appear in the display. This ensures that the door cannot be opened while the oven interior is at clean temperatures.
- The oven light does not operate during this mode.
- During Self-Clean, the kitchen should be well ventilated to help eliminate odors associated with Self-Clean. Odors will lessen with use.
- Three hours is the preset length of cleaning.
- The mode automatically stops at the end of the clean hours.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.

Preparing the Oven for Self-Clean

1. Remove all utensils and bake ware.
2. Remove non-porcelain oven racks. If chromed racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Oven Cleaning Chart for proper care, Pages 37 to 38.
3. Wipe up any soft soil spills and grease with paper towels. Excess grease will cause flames and smoke inside the oven during self-cleaning.
4. Review illustration below. Some areas of the oven must be cleaned by hand before the cycle begins. They do not get hot enough during the cleaning cycle for soil to burn away. Use a soapy sponge or plastic scrubber or a detergent-filled S.O.S.® pad. Hand-clean the oven door edge, oven front frame and up to 1-½ " (2-3 cm) inside the frame with detergent and hot water. Do not rub the gasket on oven. Clean by hand the oven door window. Rinse all areas thoroughly then dry.
5. Be sure oven interior lights are turned off and the light bulbs and lens covers are in place. See Pages 31.



Setting the Self-Clean Mode

To Set the Self-Clean Mode

1. Rotate both knobs into the clean position.
2. CLEAN & TIME appear.
3. The clean time is displayed automatically, its standard value is 3 hours.
4. At the end of the programmed cleaning time, the oven will automatically turn off.
5. To stop the cleaning mode at any moment, move one of the two knobs from the cleaning position.

Do not attempt to open the door while the door is locked. The “AUTO LOCK” writings will flash until the motor stops. When they are displayed, the door cannot be opened. Check that the door has been locked and will not open before starting the Self-Clean mode.

If door does not lock, rotate the cooking mode knob into the OFF position and do not start self-clean; phone for service.

If the door is in the open position when this mode is selected, the “AUTO LOCK” writings will flash until the door is closed. The latch doesn’t move.

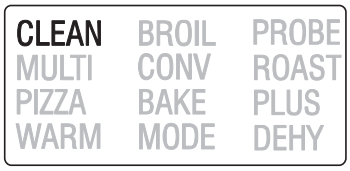
To Change the Cleaning Time

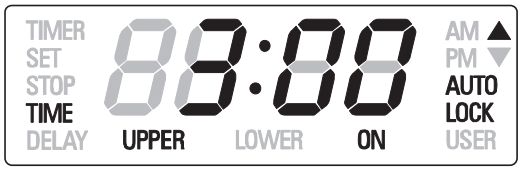
1. To change the setting from 3 hours, select either 2 hours for light soil or 4 hours for heavy soil immediately before starting.
2. To change the hours, touch the [TIME] key.
3. The hours will flash.
4. Use [INC] or [DEC] keys to change the value.
5. To change the minutes, touch the [TIME] key again.
6. The minutes will flash.
7. Use [INC] or [DEC] keys to change the value. Hold the key to change by 10 minutes steps.
8. Touch [TIME] or wait a few seconds to confirm the new value.

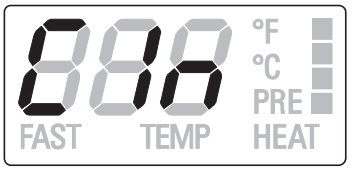
To Delay the Start of Cleaning

1. Follow steps 1 through 7 above.
2. Touch the [TIME] key and verify that *“STOP TIME”* appears on the display. The hours will begin flashing.
3. Use [INC] or [DEC] keys to change the stop time value.
4. To change the minutes, touch the [TIME] key, the minutes will flash.
5. Use [INC] or [DEC] keys to change the value. Hold the key to change by 10 minutes steps.
6. Touch [TIME] or wait a few seconds to confirm the new value.
7. The latch starts moving to lock the oven door, the display shows *“DELAY”*.
8. When the delay time expires, self-cleaning will start.
9. At the end of the programmed cleaning time, the oven will automatically turn off.
10. ***“End”*** will appear on the temperature display, *“CLEAN”* on the mode display and *“TIME”* on the clock display will start flashing until the [TIME] key is touched or the knob is moved to the OFF position.

In order to check the cleaning or the stop time during a delayed clean, simply touch the [TIME] key until “TIME” or “STOP TIME” writings are displayed.







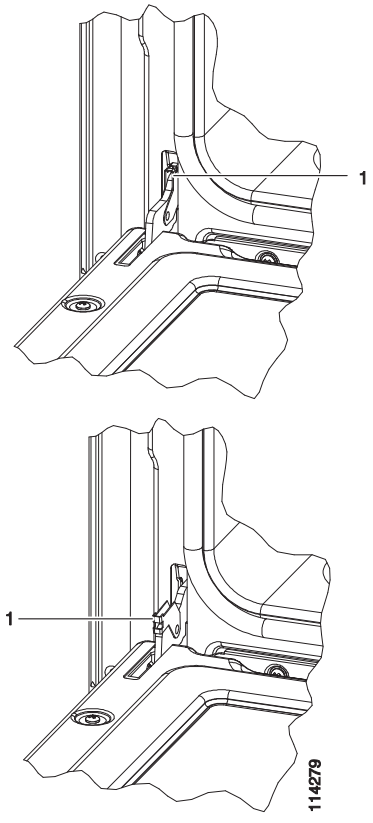
Do-it-Yourself Maintenance
Oven Door Removal

WARNING

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

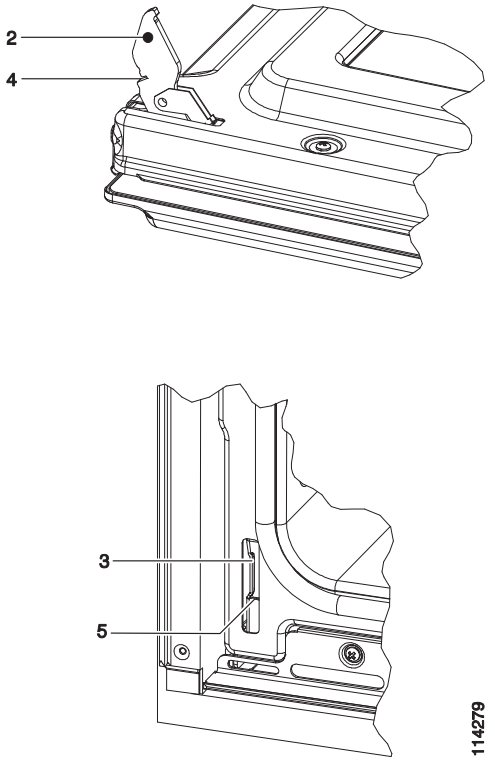
To Remove Door

1. Open the door completely.
2. Lift up the hinge bracket (1).
3. Hold the door firmly on both sides using both hands and close the door.
4. Hold firmly; the door is heavy.
5. Place the door in a convenient location.



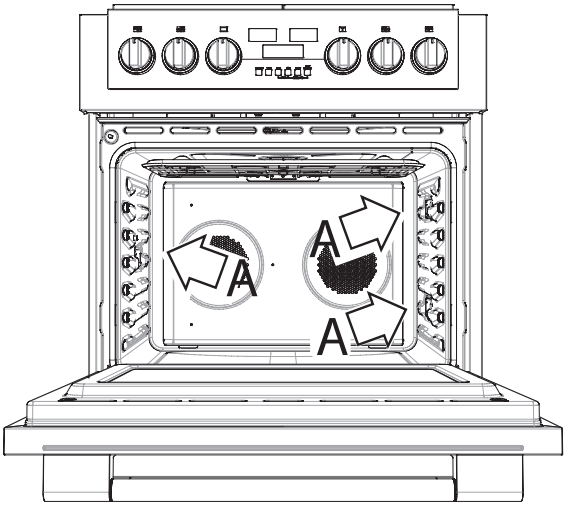
To Replace Door

1. Insert the upper arms (2) of both hinges into the slots (3). The recesses (4) must hook on the lips (5).
2. Move the hinge brackets (1) back down into position.
3. Close and open the door slowly to assure that it is correctly and securely in place.



Replacing an Oven Light

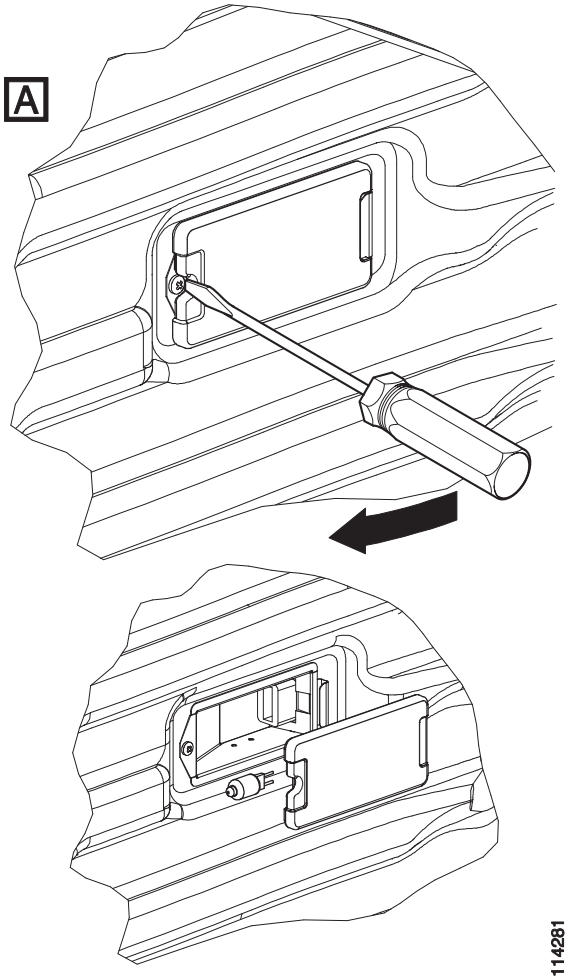
- Each oven is equipped with three halogen lights (per cavity) located in the lateral walls of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF- CLEAN.
- Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place. See figure on this page.
- Light bulb replacement is considered to be a routine maintenance item.



To Replace a Light Bulb

1. Read WARNING on this page.
2. Turn off power at the main power supply (fuse or breaker box).
3. In ovens with lateral rack supports, remove them by unscrewing the four screws.
4. Remove the lens between screw and glass using a screw driver.
5. Remove the light bulb from its socket by pulling it.
6. Replace the bulb with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
7. The bulb is halogen: use one with the same type checking Voltage and Wattage.
8. Place the lens back on.
9. Replace the rack supports if provided is provided with the oven model.

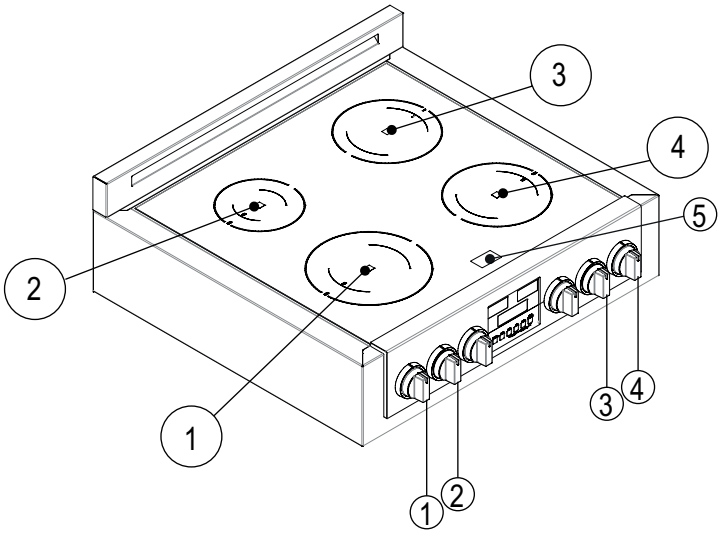
Turn power back on at the main power supply (fuse or breaker box).



WARNING

- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

Features of your Cooktop

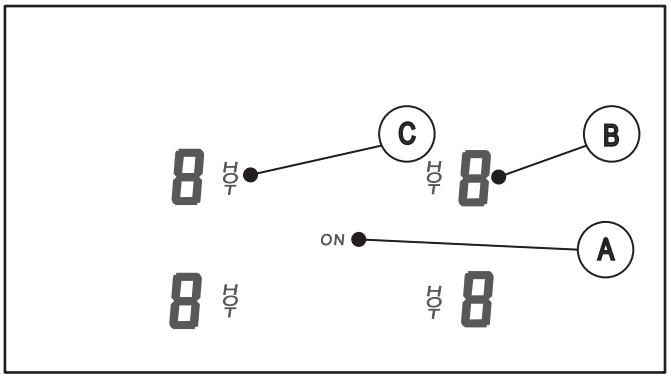


A - ON display
B - Power level display
C - Residual heat display

Position 1 - 2300W (Boost 3700W) 9” (230mm) - induction element and control
Position 2 - 1400W (Boost 2200W) 6” ½ (165mm) - induction element and control
Position 3 - 1850W (Boost 3000W) 7” ¾ (200mm) - induction element and control
Position 4 - 1850W (Boost 3000W) 7” ¾ (200mm) - induction element and control
Position 5 - Led Display

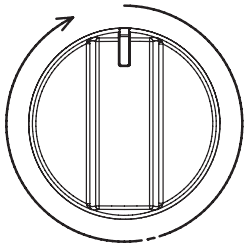
NOTE: power levels are indicative and can vary according to the pan used or the settings made.

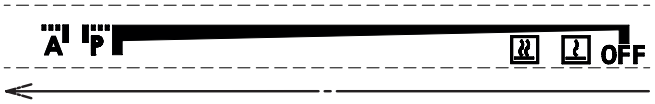
Display Unit Indications



A - ON display
B - Power level display
C - Residual heat display

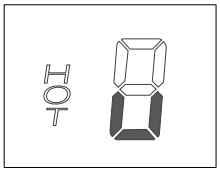
Element and Control Setting





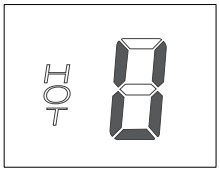
Control knobs and power level adjusting

The placement of each knob corresponds to the placement of the induction element that it controls.
To turn on any, PUSH and TURN the knob clockwise to the required setting, of the according cooking zone can be increased between a minimum of 1 to a maximum of 9. To reduce the power of the cooking zone again it is necessary to turn the knob anticlockwise.
The current power level is displayed on the display unit of the hob.



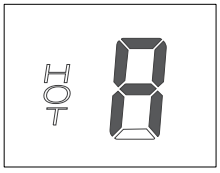
Melting function

If the knob is turned clockwise from zero position the first “power level” reached is the melting function. The according 7 segment display unit shows this “u” symbol. The melting function is used to heat up the bottom of the pot (40°C inside the pot). This function is used to melt food. The maximum time for using the melting function is limited to 2 hours.



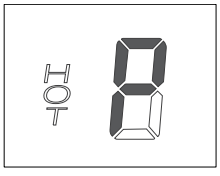
Warming function

The warming function is the second “power level” which will be selected when turning the knob clockwise. The according 7 segment display unit shows this “U” symbol. The warming function is used to heat up the bottom of the pot to 70°C (65°C inside the pot). Using this function the food can be kept warm or it can be used to warm up food gently.
The maximum time for using the warming function is limited to 2 hours.



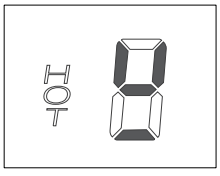
Automatic Heat Up time function

To activate the heat up time automatic press and turn the knob counterwise in overwind position **“A”** until a beep sounds and the “A” symbol on the display starts blinking waiting for an input. Within the next 10s a valid cooking level has to be selected from 1 to 8.
This will be the cooking level after a defined time of higher power output at level 9. The 7 segment display alternates between “A” and the selected cooking level.
If the knob is turned clockwise by selecting level 0, level 9, (warming, melting) or in any position counterwise the automatic heat up function will be turned off.



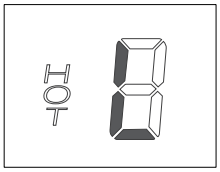
Booster function

To activate the boost function press and turn the knob clockwise in overwind position “P” until a beep sounds. The symbol is as shown “P” and will be displayed. After 10 minutes the boost function will be automatically switched off and the “P” is not shown on the display anymore and the induction control will be set automatically at level 9.



Cookware recognition function

The cooking level of cooking zone can be selected by turning the knob to the according position even if no pot is in place. The output of power starts automatically as soon as an appropriate pot is put on the cooking zone. If no pot is being detected the display changes to the shown “pot missing” symbol after a short time. This symbol will be shown until a appropriate pot is put on the cooking zone or the maximum time of 10 minutes expired. The same applies if the pot is removed during normal cooking.
After 10 minutes without detected pot the cooking zone switches off automatically and can only be activated again after returning the knob into the OFF position.

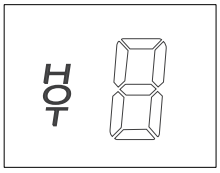


Control Lock function

The control lock is a device that protects the appliance from accidental or inappropriate use. With all cooking zones turned off, simultaneously press and turn the first two left knobs counterwise in overwind position **"A"**. They need to be hold in that position for a least 2s until the symbols **"L"** appear on the displays, then release the knobs.

In order to deactivate the CL function repeat the same procedure as for activating.
After unlocking all knobs have to be turned back in the zero position (if any knob was in a position different from zero). The control is than off and can be operated as expected.

NOTE: If the knobs are not hold in the OWL position for long enough the CL will not be enabled / displayed. If the knobs are hold in that position for more than 30 seconds the input is considered to be invalid and a error message "Permanent use of key" will be displayed (flash symbol).



Residual Heat indication

Cooking zones which are already switched off can still have a hot glass surface. In order to warn and protect users from burning themselves this condition is visualized, the residual heat measurement is done from the temperature sensor of each inductive cooking zone..
When the measured temperature drops below 60°C on the glass the symbol indicating the hot surface disappears.

Advice on cooking

Some traditional methods of cooking, such as double boiler (bain-marie) for creams, sauces, chocolate, etc. are no longer necessary, because now you can cook these directly in the
pan, thanks to perfect power regulation and even temperature distribution of the induction system.

You can use the "Booster" function with water and soups until they boil, then use a lower level immediately to avoid too much steam and to save energy.

When frying heat the oil to the highest power level, then turn down if needed to a medium level when adding food to the pan.

Always use pots and pans with a proper lid.

Reduce the selected power in the cooking area in time, in the case of water do not let it boil unnecessarily for too long.

Always choose containers of an adequate size for the amount of food to be cooked. A large pot which is not completely full consumes a lot of energy.

For the best cooking results, metal pots and pans with a flat bottom are recommended. Make sure the bottom of the pan corresponds with the cooking area indicated on the glass.

To save energy cook vegetables and potatoes in a small amount of water. Do not heat empty pans otherwise they may be damaged and can also ruin the glass cooking area.

The following table gives you some examples of cooking methods, these levels may vary depending on the type of container, weight or food.

Setting Recommended Use

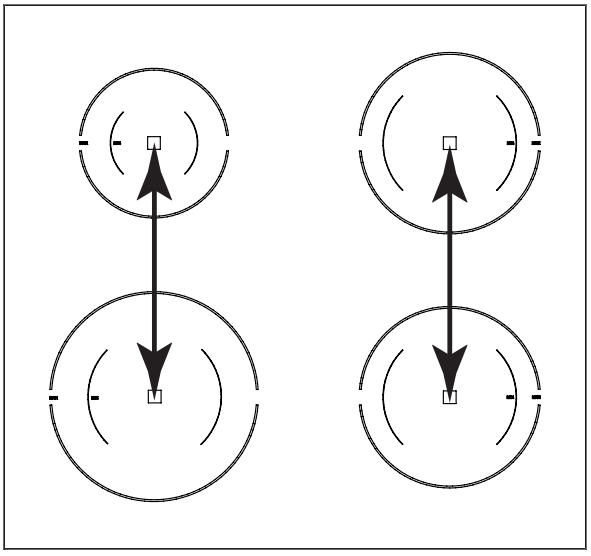
All the settings described in the following table are recommended. The values in the table represent indicative settings, given that the actual values may depend on:

- Type and quality of the pan.
- Type, quantity and temperature of the food.
- Element used and individual preferences.

Induction Cooktop Operation

BEFORE USING THE COOKTOP FOR THE FIRST TIME

- All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process.
- Clean your glass top before the first time you use it. A thorough cleaning with a glass top cleaner is recommended. It only takes a minute and puts a clean, shiny coating on the glass top before its initial use.
- There may be a slight odour during the first several uses: this is normal and will disappear.



- Optimum cooking result depends on the proper cookware being selected and used.
- The cooking surface will hold the heat and remain hot over 20 minutes after the elements have been turned off.
- The glass ceramic cooking surface is a durable material resistant to impact but not unbreakable if a pan or other object is dropped on it.
- Do nor allow pans to boil dry. This can damage the pan, element and /or cooktop.
- Do not slide cookware across cooking surface it may scratch the glass
- Using cast iron cookware on the glass cooktop Is not recommended. Cast iron retains heat and may result in cooktop damage.

Power Sharing

One generator controls 2 elements, or two cooking zones within a heating section share the power of one generator. Power Sharing is activated when both elements in the same cooking zone are activated and one element is set for Boost (P). The element that is not set for Boost will change to a lower power level. This is called Power Sharing: The latest set cooking level has priority.

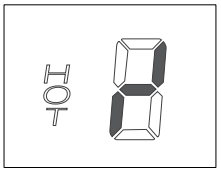
IMPORTANT!
Automatic Switch OFF

The induction hob has an automatic device which limits the duration of use.
Depending on the chosen cooking level a maximum operation time limitation is defined, the safety device will be activated only if no change of cooking level is done. If this maximum operating time is exceeded on a cooking zone this cooking zone is being switched off, a short beep sounds and if the zone is hot the “residual heat” symbol is showed.
In order to reactivate this cooking zone the control knob has to be turned back into OFF position.

IMPORTANT!
Overheating status of cooking zone

If the hob is used on full power for a long period, the electronics could have trouble cooling down if the room temperature is high. To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is managed automatically to protect itself.

Permanent use of keys



If the knobs have been kept rotated in the “A” or “P” positions for more than 30 seconds a fault message will appear on the display.

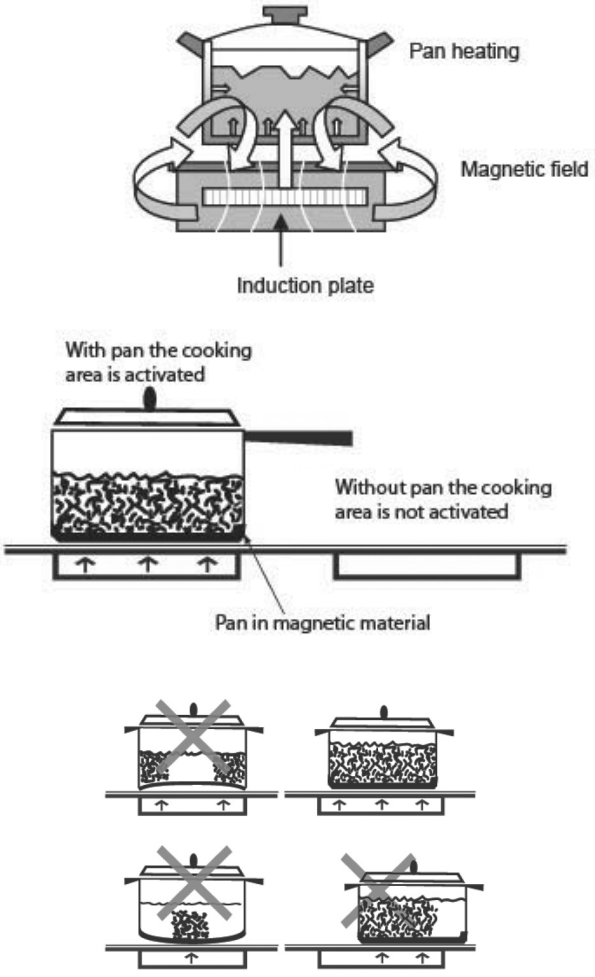
Cookware "noise"

When using adjacent elements that are set at certain power level settings, magnetic fields may interact and produce a low whistle or intermitted "hum". Pans that completely cover the element ring will produce less noise. A low "humming" noise is normal particularly on high settings. These noise can be reduced or eliminated by lowering or raising the power level settings of one or both of the elements.

Cookware

How INDUCTION heating works

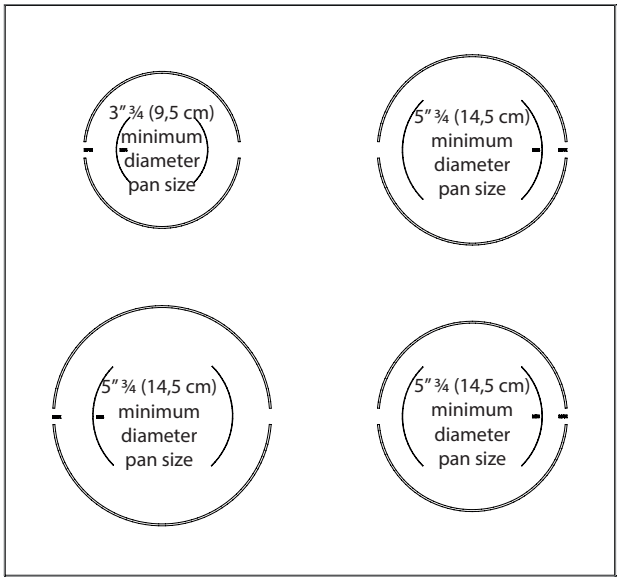
There is an electronic circuit inside the induction hob which powers and commands a coil. This creates a magnetic field which activates when it comes into contact with suitable pots and pans **(magnetic material).**
The pan on the hob warms up instantly, while the hob remains cold.
There is no loss of heat. The heat generated in the pan lets you cook quickly, saving time and emergy.



Pots and pans and how to use them.

Attention!

There is an electronic circuit inside the induction hob must be made of ferromagnetic material. They can be made of enamaled steel, cast iron or special pans of stainless steel for induction.
To make sure a pan is suitable, try using a magnet to see if it sticks to the bottom of the pan. Never use normal thin steel nor anything containing even just an amount of glass, terracotta, copper or aluminum.
The display of the cooking area will show if the pan is suitable, if the power Indicator flashes the pan is not suitable or the diameter of the bottom is too small for the diameter of the cooking area.
The pots and pans must be placed precisely in the middle of the cooking area.
In some cooking areas an internal diameter is indicated, with a lighter outline.

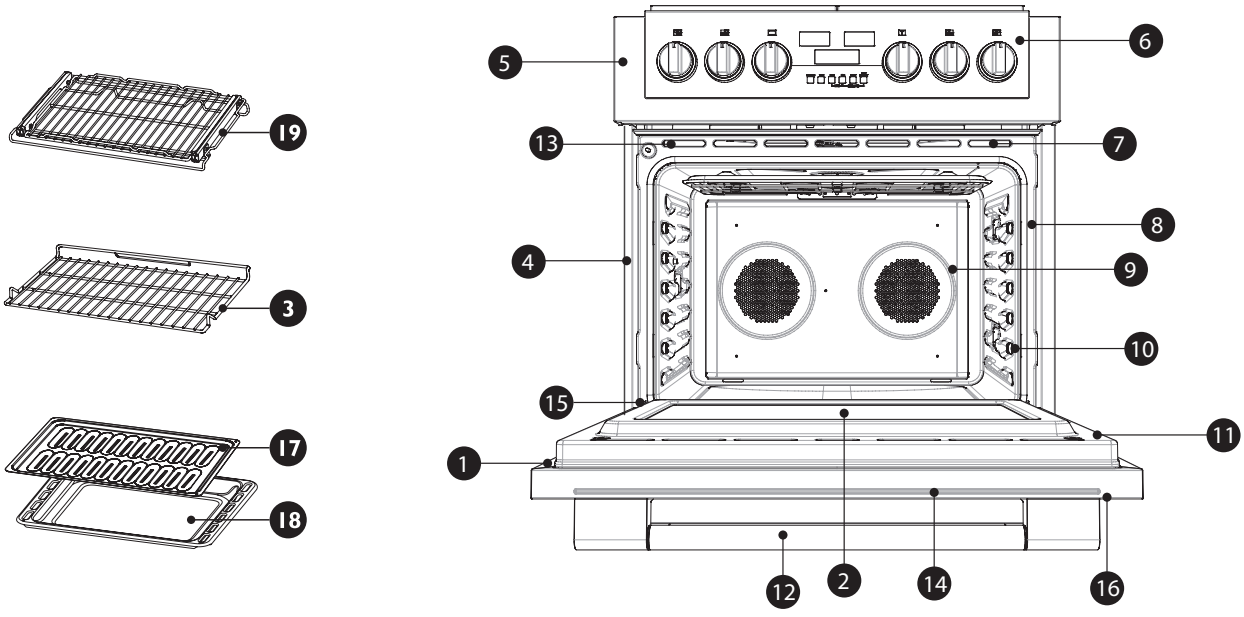


Use the minimum size pan shown for each cooking element.

General Oven Care

How to Use the Oven Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the chart.
   - Use the cleaning method in the left column if the oven is black or white.
   - Use the cleaning method in the right column if the oven is stainless steel.
3. Match the letter with the cleaning method on following page.



Cleaning Chart

Part		Cleaning Method		Part		Cleaning Method	
		Enamelled	Stainless Stell			Enamelled	Stainless Stell
1	Door frame	**D**	**G**	11	Interior Oven Door	**E**	**E**
2	Interior door windows	**F**	**F**	12	Door Handle	**G**	**G**
3	Removable Oven Racks	**A or E**	**A or E**	13	Door Cooling Vent	**E**	**E**
4	Slide Trim	**G**	**G**	14	Door Front	**C&D**	**C&G**
5	Control Panel Trim	**G**	**G**	15	Oven Trim	**D**	**D**
6	Control Panel	**D**	**G**	16	End Caps	**D**	**G**
7	Oven Cooling Vents	**D**	**D**	17	Broil Pan Rack	**E**	**E**
8	Oven Front Frame	**E**	**E**	18	Broil pan Bottom	**E**	**E**
9	Oven Cavity	**E**	**E**	19	Extendable rack	**A**	**A**
10	Mesh Gasket	**B**	**B**				

Oven Finishes / Cleaning Methods

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

Part	*Cleaning Method*
A Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. Racks may be cleaned in the oven during the self-clean mode. However, chromed racks will lose their shiny finish and permanently change to a metallic gray.
B Fiberglass Knit	**DO NOT HAND CLEAN GASKET.**
C Glass	Spray Windex® or Glass Plus® onto a cloth first then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
D Painted	Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
E Porcelain	Immediately wipe up acidic spills like frui t juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S. ® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
F Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
G Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner®, to remove heat discoloration.
H Probe (if present)	Clean probe by hand with detergent and hot water. Then rinse and dry. **Do not so or clean in dishwasher.**

Cleaning the Cooktop

CAUTION

Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

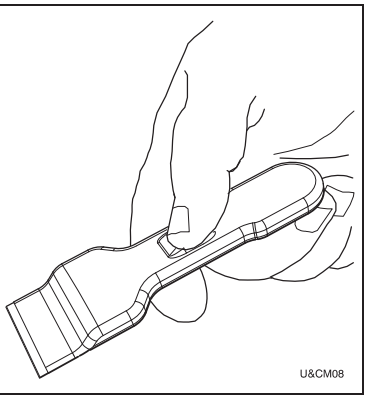
Apply a small amount of cooktop cleaning specific ceramic crème on a daily basis. this provides a protective film that makes it easy to remove water spots or food spatters. The temperature of the cooking surface reduces the protective qualities of this cleaner.
It must be reapplied before each use. Use a clean cloth and apply cooktop cleaning crème before each use to remove dust or metal marks that can occur on the counter level surface between uses.

FRAME

(Stainless steel models)
Always wipe with the grain when cleaning. For moderate/ heavy soil, use BonAmi® or Soft Scrub® (no bleach).
Wipe using a damp sponge or cloth, rinse and dry.

DAILY CLEANING TECHNIQUES

Clean the surface when it is completely cool with the following exception.

Remove these soils immediately with the razor blade scraper: • Dry Sugar • Sugar Syrup • Tomato Products • Milk	

USE DAILY

Wipe off spatters with a clean, damp cloth; use white vinegar if smudge remains; rinse.
Apply a small amount of the Cooktop Cleaning Crème.
When dry, buff surface with a clean paper towel or cloth.

CAUTION

Do not use any kind of cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

RECOMMENDED CLEANERS

- **Cooktop Cleaning Crème:**

Use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel.

- **BonAmi®:**

Rinse and dry.

- **Soft Scrub® (without bleach):**

Rinse and dry.

- **White Vinegar:**

Rinse and dry.

- **Razor blade scraper**

Packaged with cooktop.

Note: The recommended cleaners indicate a type of cleaner and do not constitute an endorsement.

AVOID THESE CLEANERS

- **Glass cleaners which contain ammoniac or chlorine bleach**

These ingredients may permanently etch or stain the cooktop.

- **Caustic Cleaners**

Oven cleaners such as Easy Off® may etch the cooktop surface.

- **Abrasive Cleaners**

Metal scouring pads and scrub sponges such as Scotch Brite® can scratch and / or leave metal marks. Soap-filled scouring pads such as SOS® can scratch the surface.

- **Powdery cleaners**

Containing chlorine bleach can permanently stain the cooktop.

- **Flammable cleaners**

Such as lighter fluid or WD-40.

OVEN Solving Operational Problems

Before calling for service, check the following to avoid unnecessary service charges.

Oven Problem	Problem Solving Steps
F03 or F04 Error appears in the display window.	A problem with latch mechanism occurred. Remove power and turn it back on again after a few seconds. The oven should run a latch auto–test. If condition persists, note the code number and call an authorized service.
Other F__ Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number and call an authorized service.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service center.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Check oven calibration. Adjust calibration if necessary (see To Set Temperature, Page 14). Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convention Bake mode.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See Calibrating Oven Temperature, Page 14.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 31. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover on light	There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven will not Self-Clean properly	Allow the oven to cool before running Self-Clean. Always wipe out loose soils or heavy spill-over before running Self-Clean. If oven is badly soiled, set oven for a four-hour Self-Clean. See Preparing the Oven to Self-Clean, Page 28.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock and Timer sections on Page 13.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.

Résolution de problèmes opérationnels TABLE DE CUISSON

Problem	*Cause*	*Possible Remedy*
Nothing works	Cooktop not connected to proper electricalcircuit. Fuse is blown or circuit breaker is tripped. No electricity to the cooktop. Cooktop is in lockout mode.	Have electrician verify that the proper rated cooktop voltage is being supplied to the cooktop. Have electrician replace fuse or reset circuit breaker. Have electrician check your power supply. Unlock cooktop.
Heating elements do not heat properly	Improper cookware is being used.	Select proper cookware as outlined in the Cooktop Operation section of this manual.
Glass ceramic surface is seethrough or appears to be red in color.	Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions	These are normal properties of black ceramic glass panels.
Lock Key blocked after first connecting or unresponsive touch control.	When first connecting electrically or after a power failure, any direct strong light over the sensor area may affect the touch control functionality.	When powering on the unit make sure that no strong light is shining direct over the touch control zone, it can promise the start-up sensor calibration resulting in an unresponsive touch control.

Assistance or Service

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call.
If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

Service Data Record

For authorized service or parts information see paragraph "WARRANTY for Home Appliances".
For serial tag location see Page 7.
Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation.

Model Number _____

Serial Number _____

Date of Installation or Occupancy _____