

# *Care & Use Manual*



*for*  
*Thermador Built-In Ovens*

Model  
**CJ302**

***Thermador***<sup>®</sup>  
C O R P O R A T I O N

*A Special Message  
to Our Customers*

Thank you for buying a Thermador oven. We recommend that you take the time to read this entire booklet before using your new appliance.

We hope that the information in this manual will help you easily operate and care for your oven for years of satisfaction.

Please contact us if you have any questions or comments. Phone us at 1-800-735-4328 or write to us at:

Customer Support Call Center  
Thermador  
5551 McFadden Avenue  
Huntington Beach, CA 92649

Sincerely,

Thermador Test Kitchen Consumer Scientists

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# IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions before using this appliance.

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

## IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.
- The elimination of soil during self-cleaning generates some by-products which are on this list of substances.
- The fiberglass insulation in self-clean ovens gives off a very small amount of formaldehyde during the first several cleaning cycles.
- To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room during and immediately after self-cleaning the oven.

## SAFETY FOR ALL APPLIANCES

- Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
- Be sure the oven is properly installed and grounded by a qualified technician.
- Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Never use the oven to warm or heat a room. Such use can damage the oven parts.
- For personal safety, wear proper apparel. Loose fitting or hanging garments should never be worn while using this appliance. Tie back hair so that it doesn't hang loose.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized servicer.

- Do not store flammable materials in or near the oven.
- Do not use water on a grease fire. Smother fire or flame or use a dry chemical or foam-type extinguisher.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.
- As a precaution, it is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
- Do not operate this appliance if it is not working properly, or if it has been damaged.

## SAFETY FOR THE OVEN

- 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.
- 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 result in 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 potholder contact the hot heating elements.

## SAFETY PRACTICES TO AVOID PERSONAL INJURY

- Do not use aluminum foil to line any part of the oven. Improper use of a foil liner could result in a shock or fire hazard. Foil is an excellent heat insulator and heat will be trapped beneath it. This will upset the cooking performance and can damage the finish of the oven.
- Exhaust Vent Openings – Located behind the lower oven vent trim, these openings must not be blocked. During oven use and until the oven has cooled, this area is hot.
- Listen to be sure the blower fan runs whenever the oven controls are in operation. If the fan does not operate, do not use the oven. Call an authorized service center for service.

### SAFETY FOR THE SELF-CLEANING OVEN

- 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, other utensils and excess soft soil.

## MICROWAVE OVEN

Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on Page 57.

- Foods such as whole eggs and any sealed containers — for example, closed glass jars — may explode and should not be heated in any microwave oven.
- Use this appliance only for its intended purpose as described in this manual.
- Close adult supervision is necessary when any appliance is used by children.
- Door Seal Area — Keep surfaces of door and oven that come together free of soil. See porcelain enamel and stainless steel cleaning instructions on Page 51.
- To reduce the risk of fire in the oven cavity:
  1. Do not over cook food. Carefully watch the oven if paper, plastic or other combustible material is placed inside the oven while microwave cooking.
  2. Remove wire twist tie from a paper or plastic bag before placing bags in the microwave oven.
  3. If materials inside the oven should ignite, keep the door closed. Turn oven off and shut off power at the fuse or circuit breaker panel.

## SAVE THESE INSTRUCTIONS

# LES INSTRUCTIONS DE SÉCURITÉ IMPORTANTE

**Veillez lire les instructions entières avant de continuer.**

## LA SÉCURITÉ POUR TOUS LES APPAREILS

- Utiliser cet appareil seulement dans la manière destinée par le fabricant. Si vous avez des questions, contacter le fabricant.
- Faire installer et mettre à la terre la cuisinière par un technicien qualifié.
- Les enfants ne doivent pas être laissés seuls ou sans surveillance dans un endroit où les appareils sont en marche. Il ne doit jamais être permis à laisser s'asseoir ou poser le pied sur aucune partie de l'appareil.
- Ne jamais utiliser le four pour chauffer une chambre. Tel emploi peut endommager le four.
- Pour la sécurité personnelle, porter le vêtement adéquat. Les vêtements amples ou suspendus ne doivent jamais être portés pendant l'utilisation de cet appareil.
- Ne pas réparer ou remplacer aucune partie de l'appareil à moins que recommandé spécifiquement dans ce manuel. Tout autre entretien doit être rapporté à un technicien qualifié.
- Ne pas emmagasiner les matières inflammable dans ou près le four.
- Ne pas utiliser de l'eau sur les feus de la graisse. Mettre l'appareil à l'arrêt et s'éteindre le feu avec le bicarbonate de soude ou utiliser un extincteur de chimique sec ou de type écumé.
- Utiliser seulement les poignées sèches. Les poignées mouillées ou humides sur les surfaces chaudes peuvent causer les becs du vapeur. Ne pas utiliser une serviette ou d'autre tissu volumineux au lieu des poignées. Ne pas permettre les poignées de toucher les éléments chauds, les becs chauds, ou les grilles du bec.
- Dans l'événement que l'habillement personnel prend feu. **TOMBER ET ROULER IMMÉDIATEMENT** pour éteindre les flammes.
- Comme une précaution, c'est extrêmement recommandé qu'un extincteur de feu soit facilement disponible et très à côté d'aucun appareil de la cuisine.

## LA SÉCURITÉ POUR LE FOUR

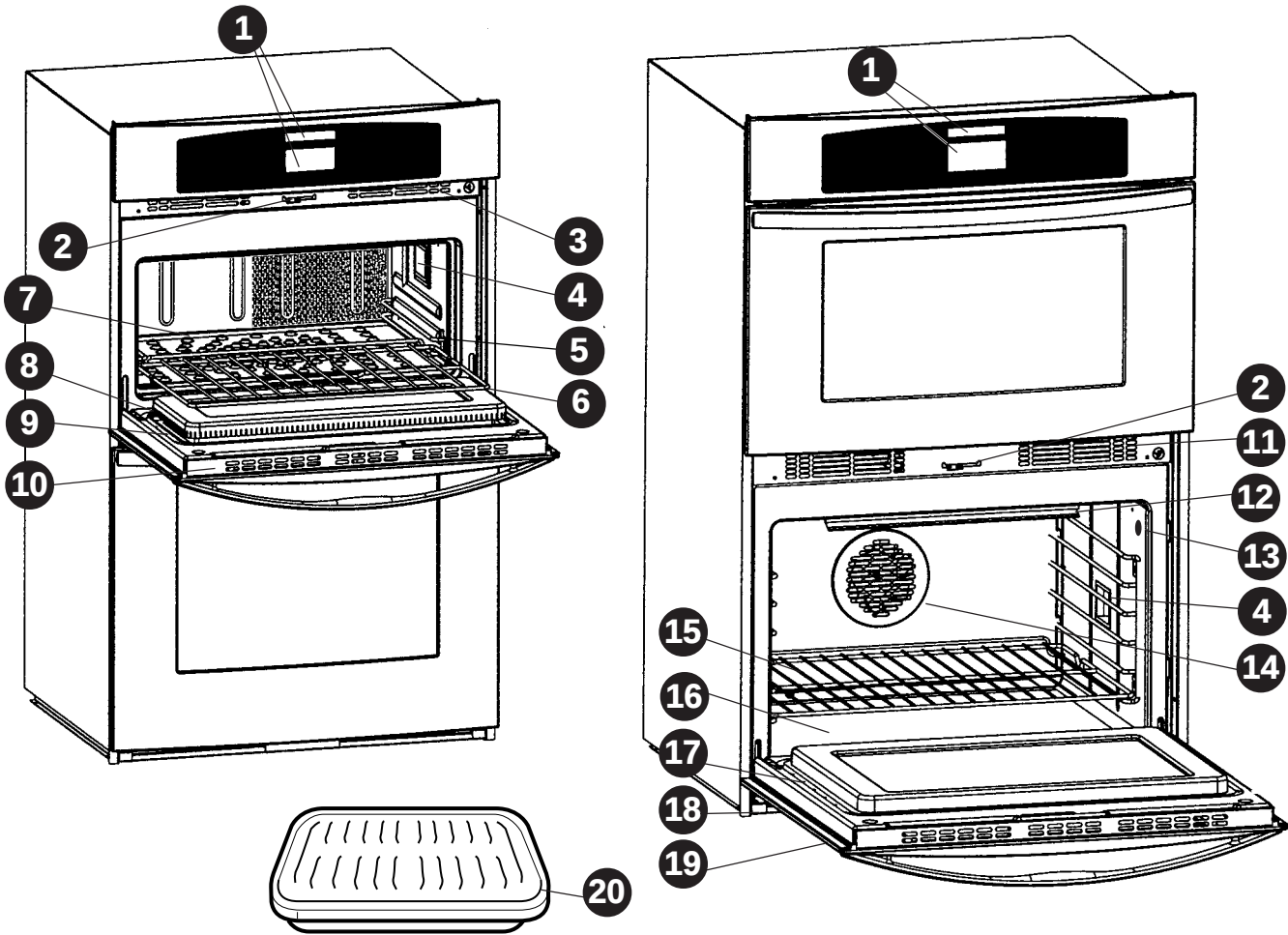
- Ne pas toucher les éléments de chauffage ou les surfaces intérieures du four.
- Les éléments de chauffage (cuire au four et griller) peuvent être chauds bien qu'ils sont foncés en couleur. Les surfaces intérieures d'un four s'échauffent assez de causer les brûlures.
- Pendant et après l'utilisation, ne pas toucher ou permettre l'habillement ou d'autres matières inflammables de contacter les éléments de chauffage (cuire au four et griller) ou les surfaces intérieures du four jusqu'à ce qu'elles ont eu le temps suffisant de rafraîchir.
- Les moulures sur le sommet et les côtés de la porte du four peuvent s'échauffer assez de causer les brûlures.
- Utiliser le soin en ouvrant la porte. Ouvrez la porte légèrement permettre l'air chaud ou la vapeur d'échapper avant d'enlever ou de remplacer la nourriture.
- Ne pas chauffer les récipients de la nourriture non ouvert; une intensification de pression peut causer le récipient d'éclater.
- Toujours mettre les étagères du four à l'endroit désiré pendant que le four soit frais. Si une étagère doit être déplacée quand le four est chaud, ne pas permettre la poignée de contacter les éléments de chauffage chauds.

## LA SÉCURITÉ POUR LE FOUR AUTO-NETTOYANT

- Ne pas nettoyer le joint de la porte. C'est essentiel pour un bon sceau. Le soin doit être pris de ne pas frotter, endommager, ou enlever le joint de la porte.
- Ne pas utiliser les nettoyeurs du four commerciaux ou les revêtements de protection du revêtement du four d'aucunes sortes dans ou autour aucune partie du four.
- Nettoyer seulement les parties du four inscrites dans ce manuel.
- Avant de auto-nettoyer le four, enlever la casserole du gril, les étagères du four, les autres utensiles et un excédent de liquide.

Features of Your Oven

MODEL CJ302  
DOUBLE OVEN



TOUCH CONTROL PANEL

- 1 Displays clock / time and oven modes and settings

UPPER OVEN

- 2 Door Lock Latch, automatic
- 3 Data Plate - behind oven cooling vents, right side
- 4 Halogen Oven Lamps (2 in each oven)
- 5 Rack Supports
- 6 Removable Rack (1)
- 7 JetDirect Floor Plate
- 8 Microwave Seal
- 9 Door Gasket, upper oven
- 10 Door Cooling Vents

LOWER OVEN

- 11 Oven Cooling Vents
- 12 Broil Element
- 13 Probe Receptacle
- 14 Convection Fan and Baffle
- 15 Removable Oven Racks (3)
- 16 Bake Element (under oven floor)
- 17 Door Gasket, lower oven
- 18 Oven Exhaust Vent Trim
- 19 Removable Lower Door
- 20 Broil Pan with Slotted Grid

# Oven Control Features

MICROWAVE PROBE JETDIRECT BAKE UPPER  
CONVECTION LOWER

COOKSMART SELF CLEAN BROIL ROAST UPPER  
1-2-3-4 OFF

PAUSE PROOF STOP COOK LOWER  
RESUME DEHYDRATE TIME TIME OFF

**Thermador®**

1 2 3 LIGHT PANEL LOCK CLOCK

4 5 6 TIMER 1 TIMER OFF TIMER 2

7 8 9

START 0 CS+1- BREAD, DESSERT CS+3 - MEAT, CASSEROLES  
CS+2- VEGETABLES CS+4 - FROZEN FOOD

## CONTROL MENU

### 1. Upper Oven Mode Pads

- Microwave – selects microwave mode.
- CookSmart – selects a pre-set microwave power level and JetDirect temperature.
- JetDirect™ – selects a high velocity convection mode for faster cooking.
- Pause/Resume – used with any microwave or CookSmart™ mode to interrupt oven operation and check food (unlocks and and locks door).

### 2. Lower Oven Mode Pads

- Convection - selects the Convection function and may be used in combination with Bake, Roast or Broil.
- Bake – selects the Bake mode.
- Roast – selects the Roast mode.
- Probe – selects interior meat temperatures with Convection Roast mode.
- Broil – selects the Broil mode.
- Proof/Dehydrate – touch once to select proof; touch twice to select dehydrate mode.
- Self Clean – selects Self-Clean mode.

### 3. Timed Cooking Pads

- Cook Time – selects the hours to cook.
- Stop Time – selects the time of day the oven is to automatically turn off.

### 4. Oven Selector Pads

- Upper/Lower – touch once to select the upper oven; touch twice to select the lower oven.
- Upper Off – turns the upper oven off .
- Lower Off – turns the lower oven off .

## DISPLAY WINDOWS

### 5. Clock

- Displays the time of day.
- Displays timer(s) countdown.
- Displays “Panel Lock” confirmation.

### 6. Oven

- Displays selected words, numbers and symbols.

## NUMBER PADS

**7. Number pads – 1 to 0** – selects a time of day, temperatures, microwave power level, cook and stop time or timer(s).

**8. Start pad** – touch this pad last to start cooking modes or timing functions.

## LIGHT, PANEL LOCK, CLOCK, and TIMER(S) MENU

**9. Light** – turns oven lights on/off.

**10. Panel Lock** – locks the cooking modes in the off position.

**11. Clock** – selects the time of day on the 12-hour or 24-hour clock.

### 12. Timers

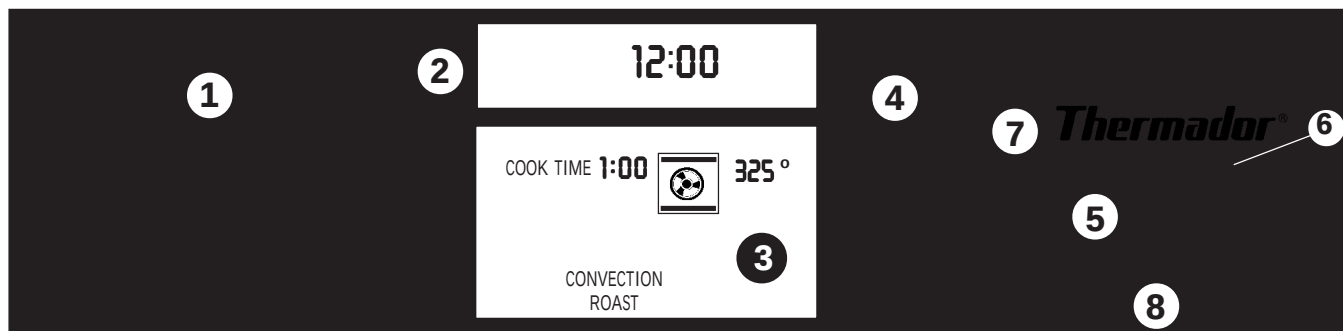
- Timer 1 – sets a kitchen timer.
- Timer 2 – sets a second kitchen timer.
- Timer Off – turns timer(s) off.

## SPECIAL FEATURES

- **Sabbath Mode Setting** – complies with some religious requirements.
- **12 or 24 hour clock choice** – clock setting options.
- **Fahrenheit or Centigrade** – temperature setting options.
- **Panel Lock/Child Lockout** – prevents any cooking mode from being set when oven is not being used.

## Using The Control Panel

The control panel contains a series of electronic touch pads that enable you to set the oven. As you touch these pads, words and numbers appear in the display windows. These word and number displays are called “prompts” and show what has been selected and what must be done next. Touch only one mode or number pad at a time.



### 1 CONTROL MENU

These pads set the oven modes and select the oven to be used.

### 2 CLOCK /TIMER DISPLAY WINDOW

Clock and Timer settings are displayed in this window. The Timer settings countdown in minutes and seconds or in hours and minutes.

### 3 MODE DISPLAY WINDOW

The display shows the oven selected, cooking or timed mode, elements on in the oven, oven temperature, and the preheat function.

### 4 NUMBER PADS and START

The number pads select temperatures, microwave power level and time settings in seconds, minutes and hours. It is necessary to select the START pad to complete any mode or timed entry.

### 5 CLOCK and TIMERS

These pads select the Clock and minute Timers that operate independently of any oven mode.

### 6 PANEL LOCK/CHILD LOCKOUT

The Panel Lock is selected to prevent the control pads from being activated when the oven is not being used. Touch and hold for 5 seconds to activate; repeat to cancel.

### 7 LIGHT

This pad is selected to manually turn on or off the interior oven lights in either oven. See Page 9.

### 8 COOKSMART™ MENU

Shows the type of food to cook in the preprogrammed settings: CS+1, CS+2, CS+3, CS+4

# Sights & Sounds

## INTERPRETING THE CONTROL PANEL

The directions in the Care and Use Manual for setting the oven and its various modes are based on the assumption that the panel displays and sounds will “lead” or help you set the controls easily. To aid in this path the following descriptions provide a basis for interpreting what is seen and heard.



### Flashing Symbols or Numbers

Signals an incomplete setting; calls for another step or START to be touched.

### 1 Beep

Signals the receipt of an entry.

### 2 Beeps

Signal an error in entry.

### 4 Chimes

Signal the end of a setting.

### Probe Symbol



Displays the internal temperature of the meat rather than the oven roasting temperature. Oven temperature can be seen briefly by touching the cook mode after touching START.

### Lock Symbol



Displays during the Microwave, CookSmart, and Self Clean modes and when the door is locked. Door can be opened when symbol no longer appears.

### PAU

Displays when a microwave program is paused or interrupted and door unlocks.

### Err

Displays if an invalid temperature or time is entered.

### Power Failure

After the power returns to the oven, the clock displays the time when the power was lost or turned off.

### UPPER LOWER

Selects the active oven to be set by highlighting the oven in the mode display window.

### Default Settings

The cooking modes automatically select a suitable temperature. These can be changed when a different one is needed.

### START

Touch to complete an entry and before entering an additional one.

### UPPER OFF and LOWER OFF

Touch to cancel a mode that has already been started or completed.

### COOK TIME

Sets the number of hours and minutes the oven will be “on”. Unlike Timer 1 or 2, the oven turns “off” automatically when the time elapses. This pad is used with the automatic timed oven control.

### F Number Codes

These codes are displayed when there is a problem with the signal sent to the electronic control board. See Solving Operational Problems, Page 56.

### Convection Fan

Operates during any convection mode. It turns off if the door is opened.

### Component Cooling Fan

Activates during any cooking or self-cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located below the lower oven.

## Setting the Clock

### To Set the CLOCK:

- Always set the clock immediately after installation or after a power failure. Once power returns to the oven, the clock displays the time of day when power was turned off or lost.
- If 10 seconds elapse between touching the clock pad or number pads, the mode is automatically cancelled. Set again.
- The time of day clock can be set when an automatic timed cooking mode is in operation.

1. **Select the CLOCK pad.**

Touch  
**CLOCK**

#### You Will See



2. **Set the current time of day.**  
(Example shows 8 o'clock set for the time of day.)

Touch  
**8**  
**0**  
**0**



3. **Select START or CLOCK.**

Touch  
**START**



## Setting the Lights

- Oven lights turn on automatically when the door is opened and off when closed.
- To set manually, always start by highlighting the oven, whether it is "active" or not. (Touch the UPPER / LOWER pad to display the "active" oven; flashing outline is the active oven.)
- A single LIGHT pad activates the lights in either oven.

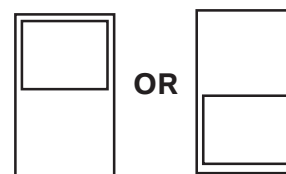
### To manually control the interior oven lights if either oven is in use:

- Select the "active" oven by touching once or twice to highlight oven display.
- Touch once to turn light on or off.

Touch  
**UPPER**  
**LOWER**

Touch  
**LIGHT**

#### You Will See

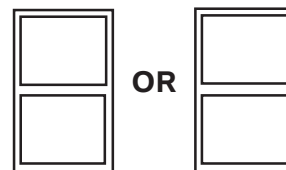


### To manually control the upper oven lights if both ovens are in use:

- The **Upper** oven lights are always on when the oven is being used.
- To manually turn them off, select UPPER / LOWER until upper oven is highlighted.
- Touch once to turn light on or off.

Touch  
**UPPER**  
**LOWER**

Touch  
**LIGHT**

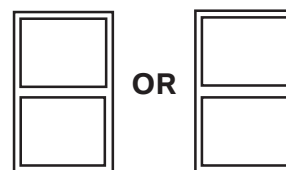


### To manually control the lower oven lights if both ovens are in use:

- Select UPPER/LOWER until lower oven is highlighted in the display.
- Touch once to turn light on or off.

Touch  
**UPPER**  
**LOWER**

Touch  
**LIGHT**



# Setting the Timer

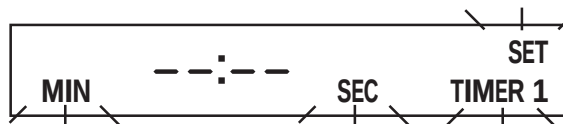
- The oven has two Timers, which are independent of each other. Neither one controls automatic oven operations.
- Touch once and the Timer is set in minutes and seconds.
- Touch twice and the Timer is set in hours and minutes.

## To Set TIMER 1 or TIMER 2:

### You Will See

#### 1. Select Timer 1 or 2.

Touch  
**TIMER 1**



#### 2. Set the amount of time.

(Example shows a 3-minute setting with Timer 1.)

Touch  
**3**  
**0**  
**0**



#### 3. Start Timer.

Touch  
**START**



- #### 4. When set time is complete,
- "End" is displayed and 4 chimes signal. When turned off, display reverts to time of day.

Touch  
**TIMER OFF**



**Tip:** If timer is not turned off, chimes will continue every 30 seconds. After 5 minutes, chimes stop and the display reverts to the time of day.

## To Cancel an Active Timer:

#### 1. Select Timer in use.

Touch  
**TIMER 1 or 2**

#### 2. Cancel Timer.

Touch  
**TIMER OFF**

## To Set Both TIMER 1 and TIMER 2:

Follow the steps above to set each Timer. The Timer with the **least amount** of countdown time has display priority. The countdown display for the second timer is shown automatically when the first timer has ended.

The words "TIMER 1" and "TIMER 2" are both displayed along with the number countdown. The word, "TIMER 1" or "TIMER 2", with the **least remaining countdown time** is more brightly lit than the other word.

During the countdown, touch CLOCK or TIMER. Depending on the pad touched, either the time of day or the remaining time is briefly displayed.

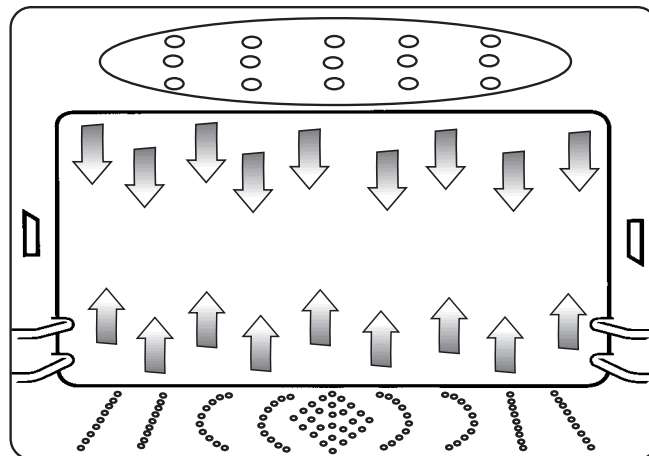
## To Change a Timer:

1. Touch **TIMER 1 or TIMER 2**.
2. Enter the new desired time.
3. Touch the **START** pad.

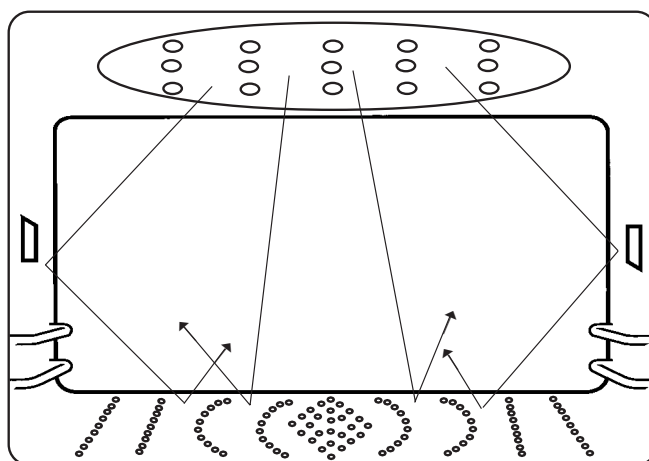
## Upper Oven Heating Modes

The following illustrations give an overview of the heating activity with each mode setting. The arrows represent the heat source for specific cooking modes.

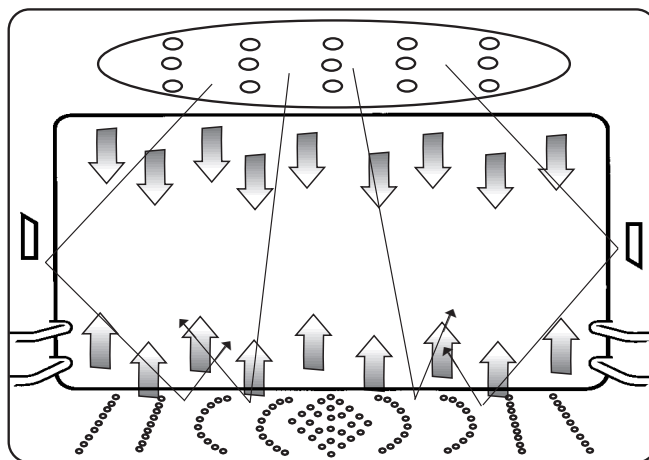
**JETDIRECT™** – JetDirect is cooking by high speed convection. This speed is enhanced using high velocity blowers. The heat flows through the many jets located above and below the food.



**MICROWAVE** – The microwaves enter through the upper jet plate in the top of the oven. Ten power levels may be used when microwaving.



**COOKSMART™** – This mode combines microwave settings and JetDirect convection temperatures. CookSmart settings cook in approximately one-fourth the standard cooking time.



# Jet Direct™ Convection — Upper Oven

## JETDIRECT™ Convection Tips – General

- Preheat when using the JETDIRECT mode except when baking pizzas (see chart on Page 13).
- As a general rule, reduce the oven temperature 25°F from a bake setting; cook time is about 1/3 less than conventional time.
- To fully utilize the convection system, cook food uncovered in **shiny metal or oven-safe glass or glass ceramic cookware.**
- Use low-sided pans when possible for best air circulation.
- Check doneness early.
- Set Timer as a reminder to check doneness of the food.

### To set JETDIRECT Convection Mode

#### 1. Select once for the UPPER OVEN.

Touch  
**UPPER**  
**LOWER**

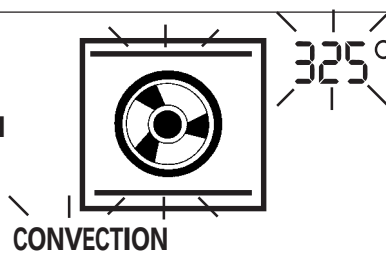
#### You Will See



#### 2. Select JETDIRECT

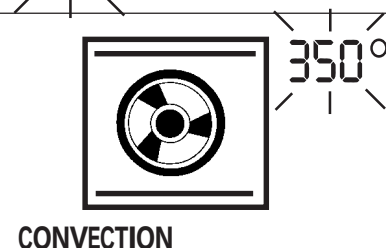
The temperature is automatically set at 325°F.

Touch  
**JETDIRECT**  
**CONVECTION**



3. Optional step:  
To change the temperature from 325°F, select another temperature *immediately* before starting.

Touch  
**3**  
**5**  
**0**



#### 4. Select START

The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5° increments.  
The oven is preheated when the chime signals once.  
PREHEAT disappears from the display.

Touch  
**START**



**100°/350°**  
**PREHEAT**

5. To end this mode, select the oven OFF pad for the Upper oven.

Touch  
**UPPER**  
**OFF**

### JETDIRECT Convection Tips – Baking

- Cook all items in JetDirect on rack 2, except pizza.
- Breads and Desserts – always use 25°F less than conventional temperature and 1/3 less conventional time.
- Yeast breads should be checked halfway through conventional baking time.

### JETDIRECT Convection Tips – Roasting

- When cooking meats, use same temperatures as conventional (not 25°F less) and 1/3 less than conventional time.
- During first half of time roasting whole chicken and turkey, shield legs, wings and top of bird with foil to prevent overbrowning.
- When roasting whole chickens and turkeys, use foil to shield legs, wings and breast bone to prevent overbrowning. Remove half way through cooking time,

# *Jet Direct™ Convection Baking Chart*

All baking temperatures/times for this mode have reduced temperatures and reduced baking time.

| FOOD ITEM                       | UTENSIL                     | JETDIRECT OVEN TEMPERATURE | RACK LEVEL | APPROXIMATE COOK TIME |
|---------------------------------|-----------------------------|----------------------------|------------|-----------------------|
| <b>Breads, Yeast</b>            |                             |                            |            |                       |
| Loaves                          | 8-1/2 x 4-1/2 x 2 loaf pans | 350°F                      | 2          | 20 to 24 minutes      |
| Rolls, Dinner                   | 15x12 cookie sheet          | 375°F                      | 2          | 7 to 10 minutes       |
| Rolls, Sweet                    | 9x13 metal pan              | 350°F                      | 2          | 10 to 12 minutes      |
| <b>Breads, Specialty</b>        |                             |                            |            |                       |
| Quick Breads,<br>Scratch or mix | 8-1/2 x 4-1/2 x 2 loaf pans | 325°F                      | 2          | 40 to 45 minutes      |
| Cornbread                       |                             |                            |            |                       |
| Mix-13 oz. to 14.5 oz.          | 8x8 metal pan               | 375°F                      | 2          | 14 to 17 minutes*     |
| Mix - 16 oz. pkg                | 9x13 metal pan              | 375°F                      | 2          | 16 to 18 minutes*     |
| Muffins                         | 12-cup muffin tin           | 325°F                      | 2          | 10 to 13 minutes      |
| Popovers                        | Six 6 oz. custard cups      | 375°F                      | 2          | 27 minutes            |
| <b>Biscuits</b>                 |                             |                            |            |                       |
| Scratch or mix                  | 15x12 cookie sheet          | 425°F                      | 2          | 6 to 7 minutes        |
| Refrigerator- Medium            | 15x12 cookie sheet          | 425°F                      | 2          | 4 to 5 minutes*       |
| Refrigerator- Large             | 15x12 cookie sheet          | 425°F                      | 2          | 7 to 8 minutes*       |
| <b>Brownies, fudge</b>          |                             |                            |            |                       |
| Scratch                         | 9x9 metal pan               | 325°F                      | 2          | 20 minutes            |
| Mix                             | 9x9 metal pan               | 325°F                      | 2          | 23 to 26 minutes      |
|                                 | 9x13 metal pan              | 325°F                      | 2          | 17 to 19 minutes      |
| <b>Cakes, scratch or mix</b>    |                             |                            |            |                       |
| Layers, 2                       | 8" or 9" cake pan           | 325°F                      | 2          | 20 to 24 minutes      |
| Rectangle                       | 9x13 metal or glass         | 325°F                      | 2          | 21 to 23 minutes      |
| Coffee Cake, Streusel           | 9x13 or Bundt pan           | 325°F                      | 2          | 30 to 35 minutes      |
| Bundt                           | 10" Bundt pan               | 325°F                      | 2          | 27 to 30 minutes      |
| Carrot Cake                     | 9x13 metal or glass         | 325°F                      | 2          | 25 to 26 minutes      |
| Angel Food                      | 10" Angel food cake pan     | 325°F                      | 2          | 26 to 32 minutes      |
| <b>Cookies:</b>                 |                             |                            |            |                       |
| Drop                            | 15x12 cookie sheet          | 350°F                      | 2          | 5 to 7 minutes        |
| Sliced                          | 15x12 cookie sheet          | 325°F                      | 2          | 5 to 6 minutes        |
| Bar                             | 15x10x1 pan                 | 325°F                      | 2          | 15 to 17 minutes      |
| <b>Pastry Crust</b>             |                             |                            |            |                       |
| Scratch                         | 9" metal or glass pie pan   | 425°F                      | 2          | 7 minutes             |
| Graham Cracker                  | 9" metal or glass pie pan   | 325°F                      | 2          | 3 minutes             |
| Refrigerator                    | 9" metal or glass pie pan   | 425°F                      | 2          | 6 minutes             |
| Frozen                          | 8" or 9" foil pie pan       | 375°F                      | 2          | 5 to 6 minutes        |
| <b>Pies</b>                     |                             |                            |            |                       |
| Two crust, scratch              | 9" metal or glass pie pan   | 375°F                      | 1          | 34 to 40 minutes      |
| Two crust, frozen               | 8" or 9" foil pie pan       | 375°F                      | 1          | 33 to 35 minutes      |
| Pumpkin, scratch                | 9" metal or glass pie pan   | 350°F                      | 1          | 36 to 37 minutes      |
| Nut                             | 9" metal or glass pie pan   | 325°F                      | 1          | 40 minutes            |
| Quiche, prebaked crust          | 10" quiche pan              | 375°F                      | 1          | 32 to 34 minutes      |
| <b>Pizza</b>                    |                             |                            |            |                       |
| Scratch**                       | 12" pizza pan               | 450°F                      | 1          | 13 to 15 minutes      |
| Frozen**                        | 15x12 cookie sheet          | 400°F                      | 1          | 11 to 13 minutes      |
| Prebaked crust                  | 15x12 cookie sheet          | 450°F                      | 1          | 5 to 6 minutes        |
| Refrigerator crust              | 15x12 cookie sheet          | 425°F                      | 1          | 8 minutes             |

\* These times are a guide.

\*\* Do not preheat for these items.

*Continued next page*

|                      |                     |       |   |                  |
|----------------------|---------------------|-------|---|------------------|
| <b>Puff Pastry</b>   |                     |       |   |                  |
| Frozen Shells/sheets | 15 x12 cookie sheet | 375°F | 2 | 13 minutes       |
| Frozen Turnovers     | 15 x12 cookie sheet | 375°F | 2 | 13 minutes       |
| <b>Cream Puffs</b>   | 15 x12 cookie sheet | 325°F | 2 | 13 to 17 minutes |

## *Jet Direct™ Convection Roasting Chart*

| FOOD ITEM                              | JETDIRECT OVEN TEMPERATURE | RACK LEVEL | COOK TIME                          | END TEMP/ CARVING TEMP |
|----------------------------------------|----------------------------|------------|------------------------------------|------------------------|
| <b>Beef:</b>                           |                            |            |                                    |                        |
| Standing Rib                           |                            |            |                                    |                        |
| 3 to 6 lbs.                            | 325°F                      | 2          | 18 to 21 minutes/lb.               | 135°F/145°F Med. Rare  |
| 6 to 8 lbs.                            | 325°F                      | 2          | 15 to 17 minutes/lb.               | 140°F/150°F Medium     |
| Rib Eye                                |                            |            |                                    |                        |
| 3 to 6 lbs.                            | 325°F                      | 2          | 20 minutes/lb.                     | 135°F/145°F Med. Rare  |
| Tenderloin                             |                            |            |                                    |                        |
| 1-1/2 to 2-1/2 lbs.                    | 425°F                      | 2          | 33 minutes <b>total time</b>       | 140°F/150°F Medium     |
| Tri Tip                                | 425°F                      | 2          | 26 minutes <b>total time</b>       | 135°F/145°F Med. Rare  |
| Meatballs, Groundbeef or turkey, 1 lb. | 350°F                      | 2          | 10 to 13 minutes <b>total time</b> | 135°F/145°F Med. Rare  |
| 35-40 1-inch meatballs                 |                            |            |                                    |                        |
| <b>Chicken:</b>                        |                            |            |                                    |                        |
| Whole, unstuffed*                      |                            |            |                                    |                        |
| 2 to 4 lbs.                            | 375°F                      | 2          | 10 to 11 minutes/lb.               | 165°F/170°F            |
| 5 to 7 lbs.                            | 375°F                      | 2          | 9 to 10 minutes/lb.                | 165°F/170°F            |
| Pieces, with bones/skin                |                            |            |                                    |                        |
| 2 to 4 lbs.                            | 375°F                      | 2          | 11 to 13 minutes/lb.               | 165°F/175°F            |
| Breasts, no bones/skin                 |                            |            |                                    |                        |
| 1-1/2 to 2 lbs.                        | 375°F                      | 2          | 9 to 10 minutes/lb.                | 165°F/170°F            |
| Cornish game hens*                     | 350°F                      | 2          | 40 to 60 minutes <b>total time</b> | 165°F/170°F            |
| <b>Turkey:</b>                         |                            |            |                                    |                        |
| Whole, unstuffed*                      |                            |            |                                    |                        |
| 11 to 12 lbs.                          | 325°F                      | 1          | 7 to 8 minutes/lb.                 | 165°F/175°F            |
| Breast, bone-in                        |                            |            |                                    |                        |
| 5 to 7 lbs.                            | 325°F                      | 1          | 12 to 14 min /lb.                  | 165°F/170°F            |
| <b>Lamb:</b>                           |                            |            |                                    |                        |
| Leg or Shank*                          |                            |            |                                    |                        |
| 3 to 6 lbs.                            | 325°F                      | 2          | 20 minutes/lb.                     | 135°F/145°F Med. Rare  |
| Rack of Lamb                           |                            |            |                                    |                        |
| 1 to 3 lbs.                            | 375°F                      | 2          | 15 minutes/lb.                     | 135°F/145°F Med. Rare  |
| Loin chops, 4 attached                 | 375°F                      | 2          | 15 to 18 minutes/lb.               |                        |
| Shoulder chops, 4, 1"                  | 375°F                      | 2          | 14 to 15 min. <b>total time</b>    |                        |
| <b>Pork:</b>                           |                            |            |                                    |                        |
| Loin                                   |                            |            |                                    |                        |
| 3 to 5 lbs.                            | 325°F                      | 2          | 20 minutes/lb.                     | 155°F/160°F medium     |
| Shoulder, boneless                     | 325°F                      | 2          | 21 minutes/lb.                     |                        |
| Sirloin cut, bone-in                   | 325°F                      | 2          | 23 minutes/lb.                     |                        |
| Chops, 4, bone-in, 1"                  | 375°F                      | 2          | 14 to 16 min. <b>total time</b>    |                        |
| Chops, 4, boneless, 1"                 | 375°F                      | 2          | 14 to 16 min. <b>total time</b>    |                        |
| <b>Veal:</b>                           |                            |            |                                    |                        |
| Rolled roast, boneless                 |                            |            |                                    |                        |
| 1 to 3 lbs.                            | 325°F                      | 2          | 22 to 24 minutes/lb.               | 155°F/160°F Medium     |
| Shoulder, bone-in                      |                            |            |                                    |                        |
| 1 to 3 lbs.                            | 325°F                      | 2          | 21 to 22 minutes/lb.               |                        |
| Chops, 4, boneless, 1-1/4"             | 375°F                      | 2          | 14 to 17 min. <b>total time</b>    |                        |

\* Place on roasting rack or 2-piece broil pan.

# Basics for Microwave Mode – Upper Oven

## Utensils

### Recommended for Microwave Mode

- Glass ceramic (i.e. Corning Ware)
- Heat-safe glass (i.e. Pyrex)
- Microwave-safe plastics
- Paper plates, cups
- Microwave-safe pottery, stoneware, porcelain

**Tip:** To check whether a dish or mug is safe to use in this mode, put empty item on microwave rack and heat on High for 30 seconds. If it becomes very hot, do not use it.

### Not Recommended for Microwave Mode

- Food carton with metal handle
- Non-thermal plastics (i.e. margarine tubs)
- Styrofoam cups
- Recycled paper products (i.e. brown shopping bags)
- Metal twist ties

### Recommended Disposable Covers

- Paper towels
- Wax paper
- Microwave-safe plastic wraps (vent so steam escapes)
- Parchment paper

## Food Selection

- **Quantity** - The cooking time is dependent on the amount of food in the oven.
- **Content** – The amount of fat, sugar and liquid in the food affects the cooking time. Example, eggs, cheese, mayonnaise, etc. cook very quickly.
- **Density** – A non-porous food, such as roast, takes longer to cook than a porous food such as bread.
- **Shape and Size** – Uniform shapes and sizes cook more evenly.

## Cooking Techniques

- **Arranging** – Place food in a circular pattern with the thickest areas toward the outside of dish.
- **Covering** – Most foods cook and reheat more evenly when covered.
- **Shielding** – Cover thinner areas of food with foil to prevent over cooking, i.e. chicken drumsticks. Place a small piece of foil around the bony part to keep it from drying out.
- **Stirring and Turning** – Stir foods from the outer edges toward center of utensil or turn over once during cooking.
- **Standing Time** – It is necessary to allow food to stand to complete cooking.

## Guide to Power Levels

|           |                                                                                        |
|-----------|----------------------------------------------------------------------------------------|
| HI (100%) | Poultry, fish, fresh and frozen vegetables, casseroles, boil water, pop corn, pudding. |
| 9 (90%)   | Reheat rice and pasta.                                                                 |
| 8 (80%)   | Reheat precooked food, seafood.                                                        |
| 7 (70%)   | Cheese entrees.                                                                        |
| 6 (60%)   | Scrambled eggs, cakes.                                                                 |
| 5 (50%)   | Custards, pasta, tender meats: beef, ham, lamb, pork, veal.                            |
| 4 (40%)   | Slow cook entrees and less tender meats covered with liquid.                           |
| 3 (30%)   | Defrost uncooked or precooked food, simmer stews and sauces.                           |
| 2 (20%)   | Reheat pancakes, tortillas, French toast.                                              |
| 1 (10%)   | Hold entrees at serving temperatures.                                                  |

# Microwave Mode — Upper Oven

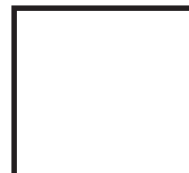
## To Set a MICROWAVE Mode – Upper Oven Only:

- Use microwave safe utensils.
- Place food in center of rack.
- Use rack level #2, unless otherwise noted.
- Oven cooks on HI (100% of power) unless another cooking power level is selected.
- Microwave timer can be set for 99 minutes and 99 seconds. Always enter the seconds after the minutes, even if both are zeroes.

### You Will See

#### 1. Select once for the UPPER OVEN.

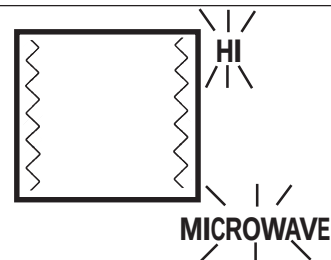
Touch  
**UPPER**  
**LOWER**



#### 2. Select Microwave mode.

Power level is preset for HI.

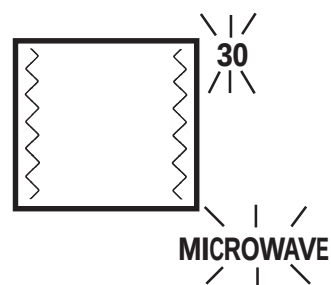
Touch  
**MICROWAVE**



#### 3. Optional step: To change cooking power level, (Example shows a power level of 30%) select another number immediately before setting the cooking time.

|                     |         |
|---------------------|---------|
| 0 = HI (full power) | 5 = 50% |
| 9 = 90%             | 4 = 40% |
| 8 = 80%             | 3 = 30% |
| 7 = 70%             | 2 = 20% |
| 6 = 60%             | 1 = 10% |

Touch  
**3**



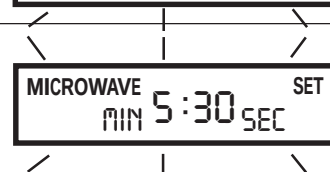
#### 4. Select the cooking time.

Touch  
**COOK TIME**



#### 5. Use number pads to select minutes/seconds to cook in clock display window. (Illustration shows 5 minutes and 30 seconds selected.)

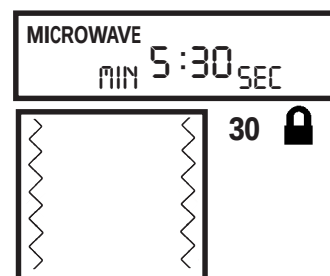
Touch  
**5**  
**3**  
**0**



#### 6. Select START.

- Door latch will lock door.
- Cooking will start.
- Cook time will countdown.

Touch  
**START**



*Continued next page*

# Microwave Mode — Upper Oven

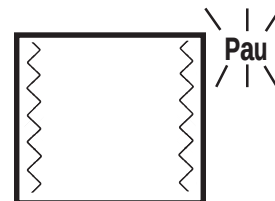
## 7. Optional step:

**To check or stir food**, select Pause/Resume.

- The microwave will stop; display shows **remaining time**.
- The lock symbol disappears when the door unlocks.

Touch  
**PAUSE**  
**RESUME**

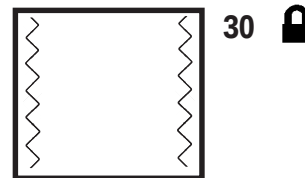
## You Will See



**To resume** microwave cooking, select Pause/Resume

- The door latch will lock the door; Microwave cooking will resume.
- Remaining cook time counts down in display.

Touch  
**PAUSE**  
**RESUME**



## 8. At the end of programmed cooking time:

- Word "End" lights in display.
- 4 chimes signal end of cooking.
- Microwave turns off.
- Door latch unlocks door.
- When door is opened, display again shows time-of-day.



## 9. To end or cancel mode before cooking time has expired, turn off oven.

Touch  
**UPPER**  
**OFF**

## 10. To change microwave time, without re-setting entire program, touch Microwave mode. (Time flashes in display.) Select COOK TIME immediately. Enter the new time; touch START.

Touch  
**COOK TIME**

# Microwave Cooking — Upper Oven

## Cooking Fresh Vegetables

- Cook on rack level 2 on HI power.
- Timings are for vegetables peeled, trimmed and ready to cook.
- Stir or rearrange vegetables once during cooking.
- Allow vegetables to stand covered 2-3 minutes before serving.

| VEGETABLE                                                | AMOUNT<br>(purchased weight)                                                      | CONTAINER<br>Type & Size *     | WATER OR<br>PREPARATION<br>METHOD                                                       | APPROX.<br>COOKING TIME                                                                                                                                   |
|----------------------------------------------------------|-----------------------------------------------------------------------------------|--------------------------------|-----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| Asparagus, spears                                        | 1 lb (454g)                                                                       | 1-quart w/lid                  | 1/4 cup (50 ml)                                                                         | 4 to 5 minutes                                                                                                                                            |
| Beans, green or wax,<br>cut in pieces                    | 1 lb (454g)                                                                       | 1-quart w/lid                  | 1/4 cup (50 ml)                                                                         | 11 to 13 minutes                                                                                                                                          |
| Broccoli, cut in pieces                                  | 1 lb. (454g)                                                                      | 1-quart w/lid                  | 1/4 cup (50 ml)                                                                         | 9 to 10 minutes                                                                                                                                           |
| Brussels sprouts                                         | 10 oz. (280g)                                                                     | 1-quart w/lid                  | 1/4 cup (50 ml)                                                                         | 9 to 12 minutes                                                                                                                                           |
| Cabbage, wedges                                          | 1 lb. (454g)                                                                      | 1-quart w/lid                  | 1/4 cup (50 ml)                                                                         | 9 to 10 minutes                                                                                                                                           |
| Carrots, baby                                            | 1 lb. (454g)                                                                      | 1-quart w/lid                  | 1/4 cup (50 ml)                                                                         | 7 to 8 minutes                                                                                                                                            |
| Carrots, sliced                                          | 2 cups                                                                            | 1-quart w/lid                  | 2 tbsp. (30 ml)                                                                         | 7 to 8 minutes                                                                                                                                            |
| Cauliflower, cut in pieces                               | 1 lb. (454g)                                                                      | 1-quart w/lid                  | 1/4 cup (50 ml)                                                                         | 9 to 11 minutes                                                                                                                                           |
| Corn, on the cob (husks<br>& silks removed)              | 1 ear<br>2 ears<br>4 ears                                                         | 2-quart w/lid                  | none<br>none<br>none                                                                    | 5 minutes<br>7 to 8 minutes<br>8 minutes                                                                                                                  |
| Potatoes, baking<br>Medium (6-8 oz. each)                | 1<br>2<br>3<br>4                                                                  | Place on rack in<br>circle.    | Wash & scrub<br>well. Pierce<br>with fork.                                              | 6 to 8 minutes<br>12 to 14 minutes<br>16 to 18 minutes<br>22 to 25 minutes                                                                                |
| Potatoes, baking<br>Large (10-12 oz. each)               | 1<br>2<br>3<br>4                                                                  | Place on rack in<br>circle.    | Wash & scrub<br>well. Pierce<br>with fork.                                              | 10 minutes<br>13 to 14 minutes<br>14 to 15 minutes<br>16 to 17 minutes                                                                                    |
| Potatoes, red, boiling – cut<br>into 1" to 1-1/2" pieces | 1 lb. (454g)<br>2 lbs. (908g)                                                     | 1-quart w/lid<br>2-quart w/lid | 1/4 cup (50 ml)<br>1/4 cup (50 ml)                                                      | 6 to 7 minutes<br>11 to 12 minutes                                                                                                                        |
| Spinach, leaf                                            | 1 lb. (454g)                                                                      | 3-quart w/lid                  | None                                                                                    | 4 to 5 minutes                                                                                                                                            |
| Squash, Acorn<br>Large – 1 to 1-1/2 lbs. each            | 1 whole -<br>cut in half                                                          | 9x9 baking dish                | Fill each half<br>with 1 tbsp.<br>brown sugar,<br>1/2-tsp. cinnamon<br>& 1 tsp. butter. | 10 to 12 minutes                                                                                                                                          |
| Zucchini, sliced                                         | 1 lb. (454g)                                                                      | 1-quart w/lid                  | 1/4-cup (50 ml)                                                                         | 6 to 8 minutes                                                                                                                                            |
| Yams, whole                                              | 1 small<br>2 small<br>4 small<br>1 med.<br>2 med.<br>4 med.<br>1 large<br>2 large | Place on baking<br>sheet.      | Wash & scrub<br>well. Dry &<br>pierce with<br>fork before<br>baking.                    | 8 to 9 minutes<br>13 to 14 minutes<br>15 to 16 minutes<br>9 to 10 minutes<br>11 to 13 minutes<br>15 to 16 minutes<br>11 to 12 minutes<br>17 to 18 minutes |

# Microwave Cooking—Upper Oven

## Reheating Cooked Foods

- Cover loosely with wax paper or plastic wrap.
- Arrange items according to Microwave Cooking Techniques, Page 15.
- Reheat items on rack level 2.
- Timings are for items starting at refrigerator temperature.
- Stir food if possible, re-cover and allow to stand 2 to 3 minutes before serving.

| COOKED FOOD                                                         | POWER LEVEL       | AMOUNT or WEIGHT                                                     | APPROX. TIME                                             | PROCEDURE                                                                     |
|---------------------------------------------------------------------|-------------------|----------------------------------------------------------------------|----------------------------------------------------------|-------------------------------------------------------------------------------|
| Casserole and Main Dishes – Stirrable (such as Macaroni and Cheese) | HIGH (100%)       | 8 oz. serving<br>2 - 6 oz. servings                                  | 1-1/2 to 2 minutes<br>2-1/2 to 3-1/2 minutes             | Cover with plastic wrap and stir after half the time.                         |
| Casseroles and Main Dishes – Nonstirrable (such as Lasagna)         | MEDIUM 5 - (50 %) | 1 serving<br>2 servings<br>4 servings                                | 3 to 6 minutes<br>5 to 7 minutes<br>10 to 11 minutes     | Cover with plastic wrap. Rotate after half the time.                          |
| Meat: Chicken pieces, chops, hamburgers, meat loaf slices           | HIGH (100%)       | 1 serving<br>2 servings                                              | 1-1/2 to 2 minutes<br>2-1/2 minutes                      | Cover loosely with plastic wrap.                                              |
| Meat Slices: Beef, ham, pork, turkey                                | HIGH (100%)       | 1 serving (3 to 5 oz.)<br>2 servings (6 to 10 oz.)                   | 1-1/2 to 2 minutes<br>1-1/2 to 2 minutes                 | Cover with wax paper.                                                         |
| Potato, Baked                                                       | HIGH (100%)       | 1 large, 10-12 oz.<br>2 medium, 6-8 oz. each                         | 3 minutes<br>3-1/2 minutes                               | Cut potato lengthwise and then several times crosswise. Cover with wax paper. |
| Pastry, Danish                                                      | MEDIUM 5 - (50%)  | 1 large pastry                                                       | 1 to 1-1/2 minutes                                       | Place on small plate or paper towel.                                          |
| Pie                                                                 | HIGH (100%)       | 1 slice<br>2 slices                                                  | 1 to 1-1/2 minutes<br>2 to 2-1/2 minutes                 | Place on microwave-safe dish. Do not cover.                                   |
| Pizza, slices                                                       | HIGH (100%)       | 1 slice<br>2-3 slices                                                | 1 minute<br>1-1/2 minutes                                | Place on microwaveable plate; cover with wax paper.                           |
| Tortillas, 6                                                        | MEDIUM 5 - (50%)  | 6 stacked                                                            | 1 minute                                                 | Wrap between 2 paper towels with top towel as cover.                          |
| Vegetables                                                          | HIGH (100%)       | 1 cup<br>2 cups                                                      | 1-1/2 to 2 minutes<br>3 to 4 minutes                     | Cover. Stir after half the time.                                              |
| Waffles and French Toast                                            | MEDIUM 5 – (50%)  | 1 waffle/toast<br>2 waffle/toast<br>3 waffle/toast<br>4 waffle/toast | 40 seconds<br>1 minute<br>1-1/2 minutes<br>1-3/4 minutes | Warm on paper towel or dish.                                                  |

# Microwave Cooking – Upper Oven

## Defrosting

- Defrost uncooked meat, fish and poultry using 30% power.
- Remove all meat, poultry and fish from package. Failure to remove will cause steam to develop inside the closed package. Portions begin cooking before defrosting is complete.
- Place meats on flat tray/dish or microwave roasting rack to catch drippings.
- Allow meat to stand after removing to complete defrosting.
- Place items on rack level 2 when defrosting.

| FOOD ITEMS                                                  | PROCEDURE                                                                                                                                                           | APPROX. DEFROST TIME<br>(Minutes per pound of weight)                               |
|-------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>Meat:</b><br>Bacon 1 lb.                                 | Remove from wrapper. Place on paper towel on a dish. Defrost until slices can be separated easily.                                                                  | 5 to 6 minutes                                                                      |
| Chops<br>1 to 4 chops                                       | Turn over and rearrange halfway through defrost time. Allow to stand 5-10 minutes.                                                                                  | 7 to 11 minutes                                                                     |
| Cubed Meat<br>1 to 4 lbs.                                   | Turn over and separate pieces halfway through defrost time. Allow to stand 8-10 minutes.                                                                            | 8 to 10 minutes                                                                     |
| Ground Meat<br>1 to 3 lbs.                                  | Remove thawed portions halfway through defrost time. Turn meat over and continue defrosting. Allow to stand 5-10 minutes.                                           | 7 to 8 minutes for 1 lb.<br>8 to 9 minutes for 2 lbs.<br>9 to 10 minutes for 3 lbs. |
| Roast (Bone-in or Boneless)<br>2 to 6 lbs.                  | Turn over and rotate at half time. Cover warm areas with aluminum foil. Allow to stand 8-10 minutes.                                                                | Less than 2" thick - 7 to 8 minutes<br>Over 2" thick, 9 to 12 minutes               |
| Steaks<br>1 to 4 steaks                                     | Turn steaks over and rearrange halfway through defrost time. Cover thawed areas with aluminum foil. Allow to stand 5-10 minutes.                                    | 8 to 11 minutes                                                                     |
| <b>Fish:</b><br>Fillets/Steaks<br>1 lb.<br>2 lbs.<br>3 lbs. | Halfway through defrost time, turn over and rotate. If possible, separate and rearrange pieces. Let stand 5 to 10 minutes to complete defrosting.                   | 3 to 4 minutes<br>5 to 6 minutes<br>7 to 8 minutes                                  |
| <b>Poultry:</b><br>Chicken, Whole<br>3 to 5 lbs. time.      | Turn over and rotate halfway through defrost. Allow to stand 8-10 minutes.                                                                                          | 9 to 12 minutes                                                                     |
| Chicken- Pieces<br>1 to 3 lbs.                              | Break apart pieces and turn over halfway through defrost time. Allow to stand 5-6 minutes.                                                                          | 9 to 13 minutes                                                                     |
| Cornish Game Hens<br>1 to 4 hens,<br>1.5 lbs. each          | Halfway through defrost time, remove birds from package, rotate and turn over. Shield end of legs, wings and any warm areas with foil. Allow to stand 8-10 minutes. | 7 to 8 minutes                                                                      |
| Turkey Breast<br>4 to 6 lbs.                                | Halfway through defrost time, remove from package, turn over and shield warm areas with foil. Allow to stand 15-20 minutes.                                         | 7 to 8 minutes                                                                      |
| Cooked Poultry<br>1/2 to 1 lb.<br>(2 to 4 cups)             | Halfway through defrost time, break apart any pieces and remove thawed pieces. Allow 2 to 3 minutes standing time to complete defrosting.                           | 4 to 6 minutes                                                                      |

# Microwave Cooking – Upper Oven

## SHORTCUTS

- Place all items on rack level 2.

| FOOD ITEMS<br>(AMOUNT/WEIGHT)                                       | POWER<br>LEVEL  | APPROX.<br>TIME                                     | PROCEDURES                                                                                                                                                                                                                                                       |
|---------------------------------------------------------------------|-----------------|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Beverage/Cup of Soup - 6 oz.                                        | 100% (High)     | 1-1/2 minutes                                       | Place bowl or cup in center of oven.                                                                                                                                                                                                                             |
| Butter, 1 stick (1/2 cup) -<br>melted                               | 50%<br>(Medium) | 1-3/4 minutes                                       | Remove wrapper and place butter in dish, covered<br>with plastic wrap. Stir once when melting.                                                                                                                                                                   |
| Butter, 1 stick (1/2 cup) -<br>softened                             | 30% (Low)       | 1-1/2 to 1-3/4<br>minutes                           | Remove wrapper and place butter in dish, covered<br>with plastic wrap.                                                                                                                                                                                           |
| Chocolate Chips,<br>1/2 cup – melted                                | 100% (High)     | 1-1/2 minutes                                       | Place chocolate chips in dish. Stir once during<br>melting. Note that chocolate will hold shape<br>even when softened.                                                                                                                                           |
| Chocolate, Baking<br>1 square, 1 oz.                                | 100% (High)     | 1-1/2 minutes                                       | Will hold shape even when softened.                                                                                                                                                                                                                              |
| Frozen Vegetables, 1 lb.                                            | 100% (High)     | 7 to 10 minutes                                     | Cooking times will vary depending on type of<br>vegetable. Place frozen vegetables in 1-quart<br>casserole dish. Add 2-3 Tbsp. water and cover.<br>Allow to stand covered 2 to 3 minutes.                                                                        |
| Chicken, breast pieces,<br>boneless/ skinless, 1 lb.                | 100% (High)     | 9 minutes                                           | Place pieces in baking dish. Cover with<br>wax paper. Rotate once during cooking time.                                                                                                                                                                           |
| Fish, Fillets, 1 lb.                                                | 100% (High)     | 4-6 minutes                                         | Cover with plastic film, venting one corner.<br>Test for doneness by flaking with a fork.<br>Allow to stand 5 minutes covered.                                                                                                                                   |
| Fish, Steaks, 4 @ 7oz. each                                         | 100% (High)     | 6-7 minutes                                         |                                                                                                                                                                                                                                                                  |
| Ground Beef, 1 lb. -<br>lightly browned                             | 100% (High)     | 5 minutes                                           | Crumble into dish. Cover with plastic film, venting<br>one corner. Stir twice during browning time.<br>Drain grease.                                                                                                                                             |
| Nachos                                                              | 100% (High)     | 3 to 4 minues                                       | Place chips on dish; arrange ingredients<br>on top and heat.                                                                                                                                                                                                     |
| Quesadilla                                                          | 100% (High)     | 3 to 4 minues                                       | Reheat on plate.                                                                                                                                                                                                                                                 |
| Popcorn, 3.5 oz. package<br>(Prepackaged Microwave<br>Popcorn only) | 100% (High)     | 3 - 4 minutes<br>or until<br>popping slows<br>down. | Time may vary depending on package size. Pop one<br>bag at a time, placing in center of oven. After<br>popping, open bag carefully, away from face and<br>body since popcorn and steam are extremely hot.<br><b>Do not reheat unpopped kernels or reuse bag.</b> |

# CookSmart® Mode — Upper Oven

## To Set a COOKSMART™ (CS) Mode

- **Select rack level before selecting the CS mode.**
- **Always Preheat** when using the COOKSMART mode.
- The oven temperature is automatically determined by COOKSMART™.
- **Select the COOKSMART number by food category.**
- COOKSMART modes cook in about one-fourth of the conventional cooking time (ie. 12 minutes conventional time = 3 minutes COOKSMART time).
- Enter the **conventional** cook time called for in your recipe (a reduced cooking time is converted automatically by COOKSMART).

### 1. Select UPPER oven.

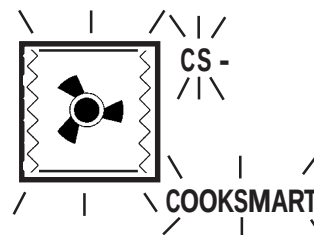
Touch  
**UPPER**  
**LOWER**

### You Will See



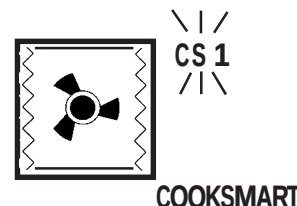
### 2. Select CookSmart™ Mode.

Touch  
**COOKSMART**



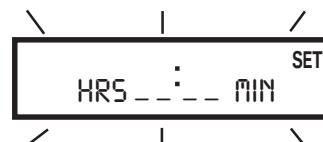
### 3. Use number pads to select food group 1, 2, 3 or 4, (Example shows food group 1 selected).

Touch  
**1**



### 4. Select the conventional cooking time.

Touch  
**COOK TIME**

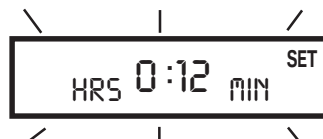


### 5. Use number pads to set conventional cook time.

(Example shows 12 minutes).

- Tip: Cook time is displayed in conventional time in hours and minutes.

Touch  
**1**  
**2**



### 6. Select START to preheat oven.

(Example shows cook time converted to CookSmart time: 3:00 minutes.)

- When the oven reaches the correct temperature one chime will sound and the word "PREHEAT" disappears.

Touch  
**START**



*Continued next page.*

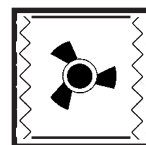
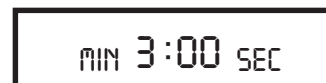
# CookSmart® Mode – Upper Oven

## You Will See

### 7. After oven is preheated, add food and select START.

- Motorized door latch locks door.
- **COOKSMART** cook time countdown begins.

Touch  
**START**



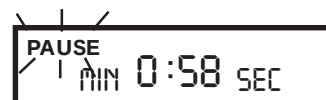
CS 1

### 8. Optional step:

**To pause** the cooking process, select PAUSE/RESUME

- The door latch unlocks.
- Cooktime stops counting down (example shows oven paused with 58 seconds remaining to cook).

Touch  
**PAUSE**  
**RESUME**

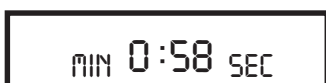


PAU

**To resume** the cooking process close the door, touch PAUSE/RESUME pad again.

- The door latch locks the door.
- Cooktime resumes counting down.

Touch  
**PAUSE**  
**RESUME**



CS 1

### 9. At the end of **COOKSMART** cooking mode:

- Oven chimes 4 times and the word “End” is displayed.
- The door latch unlocks the door.
- Oven will continue to chime as a reminder to check food.
- When the door is opened, the word “End” disappears from this display and chimes stop.

Touch  
**UPPER**  
**OFF**  
- or -  
open the door



### 10. To cancel a **COOKSMART** mode after the mode has started, touch Upper Off .

- The door latch unlocks the door.
- Timer display reverts to the time of day.

Touch  
**UPPER**  
**OFF**

### 11. To add more time to a **COOKSMART** mode

after the original cooking time has ended.

- Repeat steps 1 through 5; then touch **START two times in succession.** (The combination mode starts immediately as the oven is already preheated.)

Touch  
**START**  
**START**

# *Cook Smart® Mode — Upper Oven*

## CS1 - Guidelines for Breads and Desserts

- Metal pans become hot quickly and yield more browning.
- Place food in center of oven for adequate air circulation.
- Biscuits and cookies should be left on pan for 3 to 4 minutes after removal from oven.
- Timings on the chart are a guide.

| CS1 FOOD ITEMS                     | RACK LEVEL  | PAN SIZE AND TYPE                                               | CONVENTIONAL COOK TIME                                    |
|------------------------------------|-------------|-----------------------------------------------------------------|-----------------------------------------------------------|
| <b>Breads, Yeast</b>               |             |                                                                 |                                                           |
| French, Baguettes or Braid         | 2           | 15x12 cookie sheet or 15x10-1/2 x1 jelly roll pan               | 25 to 30 minutes                                          |
| Focaccia                           | 1           | 15x10-1/2 x1 jelly roll pan                                     | 20 to 25 minutes                                          |
| Rolls                              |             |                                                                 |                                                           |
| Cinnamon                           | 2           | 9x13 pan                                                        | 20 to 25 minutes                                          |
| Dinner, scratch                    | 2           | 15x12 cookie sheet or 15x10-1/2 x1 jelly roll pan               | 14 to 19 minutes                                          |
| Dinner, frozen                     | 2           | 8" round pan, 12-cup muffin tin or 15x12 cookie sheet           | 18 to 22 minutes                                          |
| <b>Breads, Specialty</b>           |             |                                                                 |                                                           |
| Bread, Garlic, Fresh (1 lb.)       | 1           | 15x10-1/2 x1 jelly roll pan                                     | 5 to 8 minutes                                            |
| Bread, Garlic, Frozen (1 lb.)      | 1           | Place on oven rack.                                             | 6 to 8 minutes                                            |
| Bread, Bruschetta (8 oz.)          | 1           | 15x10-1/2 x1 jelly roll pan                                     | 5 to 8 minutes                                            |
| Cornbread, Scratch                 | 2<br>2<br>2 | 9x9 metal pan<br>9x13 metal (double batch)<br>12-cup muffin tin | 30 to 35 minutes<br>40 minutes<br>25 to 30 minutes        |
| Cornbread, Mix                     | 2<br>2<br>2 | 8x8 metal or glass pan<br>9x13 metal pan<br>12-cup muffin tin   | 30 to 35 minutes*<br>25 to 30 minutes<br>25 to 30 minutes |
| Muffins                            |             |                                                                 |                                                           |
| Mix, Muffin                        | 2           | 12-cup muffin tin                                               | 14 to 23 minutes                                          |
| Mix, Mini-Muffins                  | 2           | 12-cup mini-muffin tins                                         | 15 to 20 minutes                                          |
| Scratch Muffins, Nut Variety       | 2           | 12-cup muffin tin                                               | 15 to 20 minutes                                          |
| Scratch, Mini-Muffins, Nut Variety | 2           | 12-cup mini-muffin tins                                         | 19 to 20 minutes                                          |
| <b>Biscuits</b>                    |             |                                                                 |                                                           |
| Refrigerator, 10 Medium            | 2           | 8" round pan                                                    | 10 to 14 minutes                                          |
| Refrigerator, 8 Large              | 2           | 15x12 cookie sheet                                              | 15 to 18 minutes                                          |
| Scratch or Mix, 12                 | 2           | 15x12 cookie sheet                                              | 14 to 18 minutes                                          |
| Crescent Rolls, refrigerator, 8    | 2           | 15x12 cookie sheet                                              | 11 to 13 minutes                                          |
| Scones, 8 to 10                    | 2           | 15x12 cookie sheet                                              | 14 to 17 minutes                                          |

\* This longer time is needed to brown bottom crust.

# Cook Smart® Mode – Upper Oven

(continued from previous page)

| CS1 FOOD ITEMS                       | RACK LEVEL | PAN SIZE AND TYPE          | CONVENTIONAL COOK TIME |
|--------------------------------------|------------|----------------------------|------------------------|
| <b>Brownies</b>                      |            |                            |                        |
| Fudge, Scratch                       | 2          | 8x8 or 9x9 metal or glass  | 30 to 40 minutes       |
|                                      | 2          | 9x13 metal or glass        | 25 to 30 minutes       |
| Fudge, Mix                           | 2          | 8x8 or 9x9 metal or glass  | 40 to 45 minutes       |
|                                      | 2          | 9x13 metal or glass        | 30 to 35 minutes       |
| <b>Cakes, Specialty</b>              |            |                            |                        |
| Pineapple Upside-Down                | 2          | 8" round glass dish        | 50 to 55 minutes       |
| Streusel Coffeecake, Mix             | 2          | 9x13 metal or glass        | 35 to 40 minutes       |
|                                      | 2          | 9x9 glass or 9" cake pan   | 25 to 30 minutes       |
| Gingerbread, Mix                     | 2          | 8x8 glass                  | 20 to 25 minutes       |
| <b>Cookies</b>                       |            |                            |                        |
| Bar                                  | 2          | 15x10-1/2x1 jelly roll pan | 20 to 25 minutes       |
| Drop                                 | 2          | 15x12 cookie sheet         | 8 to 12 minutes        |
| Rolled                               | 2          | 15x12 cookie sheet         | 7 to 9 minutes         |
| Refrigerated Dough                   | 2          | 15x12 cookie sheet         | 9 to 13 minutes        |
| Frozen Dough                         | 2          | 15x12 cookie sheet         | 18 to 24 minutes       |
| <b>Desserts</b>                      |            |                            |                        |
| Turnovers, fruit, <b>frozen</b>      | 2          | 15x12 cookie sheet         | 25 to 30 minutes       |
| Cream Puffs, mini (20)               | 2          | 15x10-1/2x1 jelly roll pan | 25 to 30 minutes       |
| <b>Pastry Crust</b>                  |            |                            |                        |
| Scratch                              | 2          | 9" metal or glass pie pan  | 15 to 20 minutes       |
| Refrigerated                         | 2          | 9" metal or glass pie pan  | 9 to 13 minutes        |
| Frozen                               | 2          | 8" or 9" foil pie pan      | 7 to 9 minutes         |
| Graham Cracker                       | 2          | 9" metal or glass pie pan  | 4 to 5 minutes         |
| <b>Pies, Cobblers, Fruit Crisps</b>  |            |                            |                        |
| Pie, two-crust scratch or frozen     | 1          | 8" or 9" foil pan          | 70 to 80 minutes*      |
| Cobbler, fruit, with biscuit topping | 2          | 8x8 or 9x13 metal or glass | 30 minutes             |
|                                      | 2          | 2 quart deep dish          | 20 to 25 minutes       |
| Crisp, fruit (peach or apple)        | 2          | 8x8 metal or glass         | 30 minutes             |
|                                      | 2          | 9x13 glass                 | 35 minutes             |

\* This longer time is needed to brown bottom crust.

# *Cook Smart® Mode – Upper Oven*

## **CS2 – Guidelines for Fruits and Vegetables**

- Peel or pierce fruits and vegetables to prevent bursting.

| <b>CS2 FRUIT AND VEGETABLE ITEMS</b>                        | <b>RACK LEVEL</b> | <b>PAN SIZE AND TYPE</b>    | <b>CONVENTIONAL COOKING TIME</b> |
|-------------------------------------------------------------|-------------------|-----------------------------|----------------------------------|
| <b>Apples</b><br>Rome Beauty, 4 large, halved               | 1                 | 8x8 glass                   | 40 to 45 minutes                 |
| <b>Carrots</b><br>Quartered, cut into 2" strips             | 1                 | Bottom of 2-piece broil pan | 30 to 35 minutes                 |
| <b>Corn</b><br>6 ears, husks removed                        | 1                 | 9x13 glass                  | 30 minutes                       |
| <b>Mushrooms, Large, stuffed</b>                            | 1                 | 15x10-1/2x1 jelly roll pan  | 15 to 18 minutes                 |
| <b>Potatoes, Baking</b><br>Large 10 to 12 oz.               | 1                 | Place on oven rack.         | 80 to 90 minutes                 |
| Medium 7 to 9 oz.                                           | 1                 | Place on oven rack.         | 60 to 70 minutes                 |
| Small 4 to 6 oz.                                            | 1                 | Place on oven rack.         | 50 to 60 minutes                 |
| <b>Potatoes, New</b><br>Quartered, 3 lbs.                   | 1                 | Bottom of 2-piece broil pan | 40 minutes                       |
| <b>Squash, Winter</b><br>4 halves, placed face down in dish | 1                 | 9x13 glass                  | 60 to 65 minutes                 |
| <b>Tomatoes</b><br>4 or 6 halves, with crumb topping        | 1                 | 8x8 glass                   | 15 to 20 minutes                 |
| <b>Vegetables, Assorted</b><br>6 cups, cut into 1" pieces   | 1                 | Bottom of 2-piece broil pan | 35 to 40 minutes                 |
| 12 cups, cut into 1" pieces                                 | 1                 | Bottom of 2-piece broil pan | 50 to 60 minutes                 |
| <b>Yams, Whole</b><br>Large, 12 to 15 oz.                   | 1                 | Place on oven rack.         | 80 to 90 minutes                 |
| Medium, 8 to 10 oz.                                         | 1                 | Place on oven rack.         | 50 to 55 minutes                 |

# Cook Smart® Mode – Upper Oven

## CS3 – Guidelines for Meat, Poultry and Casseroles

- Allow refrigerated meats and poultry to stand at room temperature for 15 to 20 minutes before cooking.

### Meats

- Select roasts up to 3-inches thick.
- Use the porcelain broiler pan with a low V-rack for roasts.
- Calculate the total minutes per pound and enter total cook time.
- Cook all meats uncovered unless otherwise specified.
- Do not cook food with large amounts of liquid.

- Check food for doneness with meat thermometer at minimum time.
- Meat will continue to cook and internal temperature will rise during standing time.
- Score fat on roasts before cooking.
- Brush lean cuts of meat and fish with vegetable or olive oil before roasting to prevent sticking.
- When a recipe has a two-step temperature/time cooking method, such as rack of lamb, use the total time from both steps to set cook time.

### CAUTION!

When roasting, **open the door carefully**. There may be an accumulation of steam, smoke and spattering of fats due to speed of cooking.

| CS3 MEATS                                       | WEIGHT                             | CONVENTIONAL<br>COOK TIME<br>Minutes Per Pound                             | DONENESS                                                                                                                                                                                                                                                                                 |
|-------------------------------------------------|------------------------------------|----------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Beef:</b><br>Tri-tip                         | 1-1/2 to 3 lbs.                    | 30 to 35 minutes / lb.                                                     | Beef and lamb should be removed from oven when internal temperature reaches 120 – 125°F. Cover with foil and allow to stand 10 – 15 minutes. Temperature will rise 15 – 20°F during standing time. Serving temperatures should be 140°F – rare; 145°F – medium rare; and 150°F – medium. |
| Tenderloin Roast                                | 1 lb.<br>2 lbs.<br>2-1/2 to 3 lbs. | 47 to 48 minutes / lb.<br>34 to 36 minutes / lb.<br>28 to 32 minutes / lb. |                                                                                                                                                                                                                                                                                          |
| London Broil                                    | 2 lbs.<br>2-1/2 lbs.               | 20 minutes / lb.<br>23 to 25 minutes / lb.                                 |                                                                                                                                                                                                                                                                                          |
| Meat Loaf, ground beef or turkey, shape in ring | 1-1/2 lbs.<br>2 lbs.               | 60 to 65 minutes total<br>65 to 70 minutes total                           | Use 10" round dish. Arrange meat in ring or donut shape. After removing, drain fat and cover with foil for 10 minutes.                                                                                                                                                                   |
| Meat Balls, ground beef or turkey               | 1 lb.<br>(35-40 1-inch meatballs)  | 15 to 20 minutes total                                                     | Space evenly on roll pan.                                                                                                                                                                                                                                                                |
| <b>Lamb:</b><br>Rack                            | 1-1/2 to 2 lbs.                    | 24 to 36 minutes / lb.                                                     | See beef information for doneness.                                                                                                                                                                                                                                                       |
| Rack, Crown                                     | 3 to 4 lbs.                        | 18 to 19 minutes / lb.                                                     |                                                                                                                                                                                                                                                                                          |
| Loin Chops, 4 attached                          | 1 to 2 lbs.                        | 34 to 36 minutes / lb.                                                     |                                                                                                                                                                                                                                                                                          |

*Chart continued next page*

# Cook Smart® Mode – Upper Oven

## CS3 - MEAT, POULTRY AND CASSEROLES, *continued from previous page*

### Poultry

- Roast whole roasters with breast-side up; do not tie or truss legs.
- A basting sauce keeps the outside skin moist.
- Do not use roasting bags in this oven.
- Marinate boneless, skinless chicken breasts for 30 minutes to 24 hours before cooking.
- Small pieces of aluminum foil may be used to cover poultry wings or legs to prevent overbrowning.
- Stuffed poultry is not recommended in this mode.
- Prick skin on chickens before roasting.
- Check inner thigh area for doneness with meat thermometer.
- Pound boneless, skinless chicken breasts for uniform thickness and more even cooking.

| CS3 POULTRY                                                                   | WEIGHT                                                                                           | CONVENTIONAL COOK TIME                                                                                                                                            | DONENESS                                                                                                                                                                                                                                                                                        |
|-------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Chicken:</b><br>Breasts - with skin & bones<br>(place in pan with skin up) | 1 to 1-1/2 lbs.<br>2 to 2-1/2 lbs.<br>3 to 4 lbs.                                                | 27 to 28 minutes / lb.<br>20 to 22 minutes / lb.<br>17 to 19 minutes / lb.                                                                                        | Whole chicken and cornish hens should be removed from oven when internal temperature reaches 155° – 160°F. Cover with foil and allow to stand 10 to 15 minutes. Temperature will rise 15°– 20°F during standing time and juices should run clear. Serving temperatures should be 170°F – 175°F. |
| Breasts, Boneless, Skinless<br>marinated                                      | 1/2 to 1 lb.<br>1 to 1-1/2 lbs.<br>1-1/2 to 2-1/2 lbs.<br>2-1/2 to 3-1/2 lbs.<br>3-1/2 to 4 lbs. | 17 to 20 minutes <b>total</b><br>21 to 25 minutes <b>total</b><br>26 to 34 minutes <b>total</b><br>33 to 39 minutes <b>total</b><br>38 to 44 minutes <b>total</b> |                                                                                                                                                                                                                                                                                                 |
| Pieces<br>(place on V-rack in pan)                                            | 1 to 1-1/2 lbs.<br>2 to 3 lbs.<br>3-1/2 to 4-1/2 lbs.                                            | 21 to 22 minutes / lb.<br>16 to 17 minutes / lb.<br>14 to 15 minutes / lb.                                                                                        |                                                                                                                                                                                                                                                                                                 |
| Whole Chicken<br>(place on V-rack in pan)                                     | 2-1/2 to 5 lbs.<br>5-1/2 to 7 lbs.                                                               | 24 to 25 minutes / lb.<br>22 to 23 minutes / lb.                                                                                                                  |                                                                                                                                                                                                                                                                                                 |
| Cornish Hens, 2 (on V-rack)                                                   | Approx. 1-1/2 lb. each                                                                           | 19 minutes / lb.                                                                                                                                                  |                                                                                                                                                                                                                                                                                                 |
| Cornish Hens, 4 (on V-rack)                                                   | Approx. 1-1/2 lb. each                                                                           | 12 minutes / lb                                                                                                                                                   |                                                                                                                                                                                                                                                                                                 |
| <b>Fish:</b>                                                                  |                                                                                                  |                                                                                                                                                                   | Fish should be removed from oven when fish flakes with a fork. Remove small pieces that may cook faster. Thin ends of fillets should be folded under to make pieces as uniform as possible.                                                                                                     |
| Fillets, Snapper (1/2" thick)                                                 | 1 lb.                                                                                            | 14 to 15 minutes / lb.                                                                                                                                            |                                                                                                                                                                                                                                                                                                 |
| Fillets, Snapper (3/4 to 1" thick)                                            | 1-1/2 to 2 lbs.                                                                                  | 16 to 18 minutes / lb.                                                                                                                                            |                                                                                                                                                                                                                                                                                                 |
| Fillets, Salmon (3/4" thick)                                                  | 1-1/2 lbs.                                                                                       | 24 minutes / lb.                                                                                                                                                  |                                                                                                                                                                                                                                                                                                 |
| Fillets, Halibut (1" thick)                                                   | 1 lb.                                                                                            | 19 minutes / lb.                                                                                                                                                  |                                                                                                                                                                                                                                                                                                 |
| Fillets, Salmon (1-1/4" thick)                                                | 1-1/2 to 3 lbs.                                                                                  | 17 to 18 minutes / lb.                                                                                                                                            |                                                                                                                                                                                                                                                                                                 |
| Steaks, Halibut (1" thick)                                                    | 1 to 1-1/2 lbs.                                                                                  | 15 to 17 minutes / lb.                                                                                                                                            |                                                                                                                                                                                                                                                                                                 |
| Steaks, Salmon (1-1/4" thick)                                                 | 1-1/2 to 2-1/2 lbs.                                                                              | 18 to 22 minutes / lb.                                                                                                                                            |                                                                                                                                                                                                                                                                                                 |

*Chart continued next page*

# *CookSmart® Mode – Upper Oven*

## **CS3 – CASSEROLES**

- Select shallow, oblong or oval-shaped casserole dishes.
- When cooking casseroles with cheese toppings, hold cheese and add during the last 3 to 4 minutes (conventional time). Finish cooking.
- Reduce amount of fine bread crumb toppings.

| <b>CASSEROLES</b>     | <b>RACK LEVEL</b> | <b>PAN SIZE AND TYPE</b> | <b>CONVENTIONAL COOK TIME</b> |
|-----------------------|-------------------|--------------------------|-------------------------------|
| Chicken Divan         | 2                 | 9x9 glass                | 40 to 45 minutes              |
| Chicken Divan         | 2                 | 9x13 glass               | 45 to 50 minutes              |
| Enchilada Casserole   | 2                 | 9x13 glass               | 40 minutes                    |
| Enchiladas, Chicken   | 2                 | 9x13 glass               | 30 minutes                    |
| Lasagna*              | 2                 | 9x13 glass               | 45 to 50 minutes              |
| Macaroni and Cheese   | 2                 | 2-quart casserole        | 30 to 35 minutes              |
| Mostaccioli Casserole | 2                 | 7x12 glass or casserole  | 35 to 40 minutes              |
| Scalloped Potatoes    | 2                 | 9x13 glass               | 1 hour 40 minutes             |
| Shepherd's Pie        | 2                 | 9x13 glass               | 30 to 45 minutes              |
| Strata                | 2                 | 9x13 glass               | 65 to 70 minutes              |
| Stuffed Green Peppers | 2                 | 9x9 glass                | 45 to 55 minutes              |
| Tuna Noodle Casserole | 2                 | 2-quart casserole        | 30 minutes                    |
| Turkey Tetrazzini     | 2                 | 2-quart casserole        | 15 to 20 minutes              |

\* Lasagna should be covered with foil during first half of cooking time to prevent over browning.

## **CS4 – GUIDELINES FOR FROZEN COOKED FOODS**

- Heat frozen packaged entrees, dinners, and casseroles in original container.
- Oversize frozen cooked foods, i.e. 96 oz. entrees, are cooked in Lower Oven Bake mode.
- To set cooking time, use the conventional oven time on the package (not microwave heating time). Use minimum recommended time and add more time if necessary.
- Follow package directions for removing cover, covering with foil, venting package, etc.
- Large frozen items may need more time, such as a 9x13 frozen lasagna or large frozen fruit pies. Rotate container in oven then add more time. Cover with foil during first half of cooking time if food browns too quickly.
- Frozen fruit turnovers are baked using CookSmart 1 (Breads and Desserts).
- Fresh frozen vegetables are cooked in the Microwave mode. Follow microwave instructions on package.

## Lower Oven — General Tips

### PREHEATING THE OVEN

- Preheat the oven when using the BAKE, COOKSMART™, JETDIRECT™ and CONVECTION modes.
- Do not preheat the oven for ROAST, CONVECTION ROAST, CONVECTION BAKE, BROIL, and CONVECTION BROIL modes.
- Place racks in the oven before preheating.
- During preheat the selected cooking temperature is displayed and alternates with a display of the actual oven temperature.
- The oven chimes once when it is preheated and the selected cooking temperature is displayed.

### OPERATIONAL SUGGESTIONS

- Use the cooking charts in this Care & Use as a guide to achieving the best cooking results.
- Do not set pans on the opened oven door. Pans may scratch the glass or liquids may spill into door vent openings.
- Use the interior oven light to view the food through the oven door window.
- Use TIMER 1 OR TIMER 2 to keep track of cooking times.

### UTENSILS

- Use pans that give the desired browning. For tender, golden brown crusts, use light nonstick/anodized or shiny metal utensils.
- 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.
- Tips for “Solving Baking Problems” are found on Page 55.

### HIGH ALTITUDE BAKING

- When cooking at high altitude, recipes and cooking times will vary from the standard. For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins.

### CONDENSATION / TEMPERATURE SENSOR

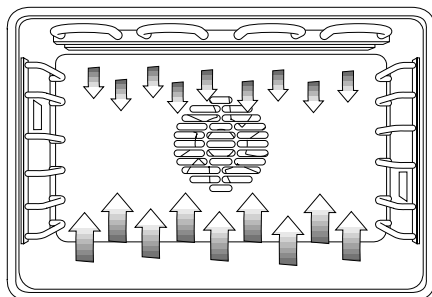
- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- When cooking with JetDirect or CookSmart, meats and poultry may create spatter and steam. Open door slowly.
- Your new Thermador® oven has an electronic temperature sensor that accurately maintains the temperature selected. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is common to experience an adjustment period when cooking your favorite recipes in the new oven.

### OVEN RACKS

- Rack positions are numbered from the bottom rack rail guide to the top. Check the cooking charts for the recommended position.
- To insert racks into the oven, hold the rack with the back rail up and toward the back. Place the safety hooks under the front of the rail guides. Push the rack into the oven, lifting the rack stops over the front of the rail guides. Slide the rack into position.
- To remove racks or reposition racks in the oven, pull the rack towards the front of the oven. Lift up the front of rack over the safety stops and pull from the oven.
- Rack rail supports should not be removed from the oven.
- CAUTION! Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven can liner if heat is trapped under the foil.
- When placing food on a rack, pull the rack out to the stop position. The racks are designed to lock when pulled forward.

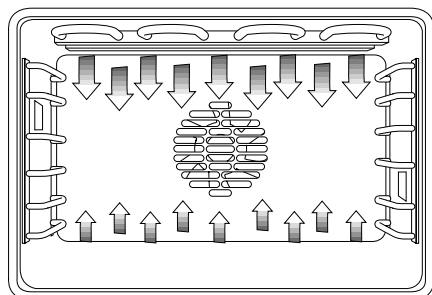
## Lower Oven — Heating Modes

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



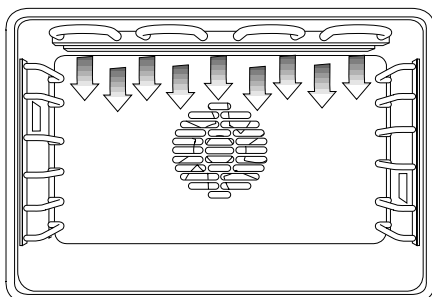
### BAKE or PROOF

**Baking** is cooking with heated air. Both upper and lower elements are used to heat the air and cycle to maintain the temperature. **Proofing**, while similar to bake, holds an optimum low temperature for yeast to rise.



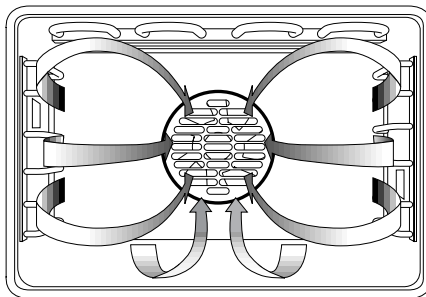
### ROAST

**Roasting** has more heat from the top element. This additional heat is best for roasting less tender meats in a covered pan.



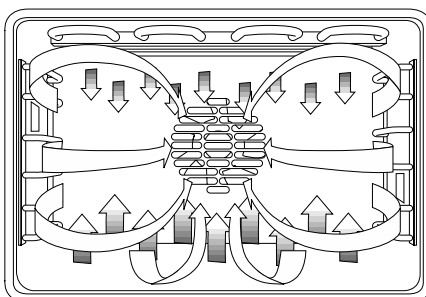
### BROIL

**Broiling** uses intense heat radiated from the upper element to give excellent top browning or searing.



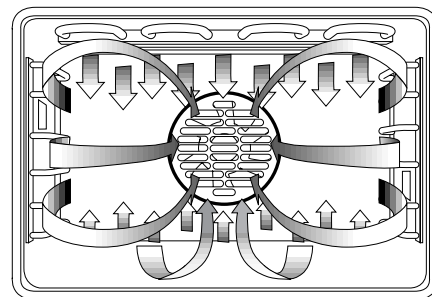
### CONVECTION or DEHYDRATE

**Convection** is cooking with heat from a third element concealed behind the back wall of the oven. It is used with a fan to speed up the circulation of heated air throughout the oven. **Dehydrating** is similar to convection cooking and holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.



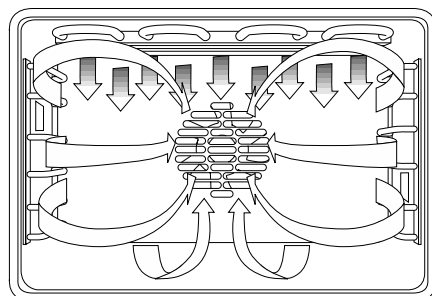
### CONVECTION BAKE

**Convection Bake** has heat from the upper and lower element with circulation assisted by the convection fan. This mode is designed for breads and pastries.



### CONVECTION ROAST

**Convection roasting** combines the heat from the lower concealed element with additional heat from the convection element and fan. The result is a drier, crisper exterior that seals in the interior juices. It is perfect for roasting tender meats in an uncovered, low-sided pan.



### CONVECTION BROIL

**Convection broiling** combines the intense heat from the upper element with the circulation assisted by convection fan. This air circulation crisps the exterior surface and retains inner moisture in meats more than 1-1/2" thick.

# Bake Mode — Lower Oven

## To set BAKE mode:

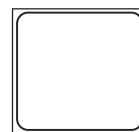
- Preheat when using the Bake mode.
- Use BAKE for general cooking on one or two racks.

### 1. Select OVEN.

- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**

### You Will See



### 2. Select BAKE.

The temperature is automatically set at 350°F.

Touch  
**BAKE**



### 3. Optional step:

To change the temperature from 350°F, select another temperature *immediately* before starting.

Touch  
**3**  
**7**  
**5**



### 4. Select START.

The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5°F increments.

Touch  
**START**



The oven is preheated when the chime signals once. PREHEAT disappears from the display.

### 5. To end this mode, select the oven OFF pad for the oven in use.

Touch  
**LOWER**  
**OFF**

## BAKE TIPS

- Follow the recipe, package directions, or the cooking chart on next page for baking temperatures, time and rack position.
- Baking time will vary with the size, shape and finish of the baking utensil. Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cooking time for most foods.
- For best results, bake food on a single rack with at least 1-1/2" space between utensils and oven walls.
- Use a maximum of 2 racks when selecting the bake mode. Stagger pans or baking sheets so that one is not directly above another.
- Eliminate heat loss from the oven by using the window to periodically check food for doneness.

## *Baking Chart – Lower Oven*

| Food Item               | Oven Temperature (°F) | Rack Position | Time*            |
|-------------------------|-----------------------|---------------|------------------|
| <b>Cakes:</b>           |                       |               |                  |
| Angel Food Mix          | 350°                  | 1             | 40 to 50 minutes |
| Cake Mix, Layers        |                       |               |                  |
| 8" or 9" round,         | 350°                  | 2 and 5       | 30 to 35 minutes |
| 9 x 13 rectangle        | 350°                  | 3             | 30 to 35 minutes |
| <b>Specialty Cakes:</b> |                       |               |                  |
| Scratch                 | 350°                  | 3             | 30 to 40 minutes |
| Bundt Cakes             | 350°                  | 2             | 40 to 45 minutes |
| Pound Cakes             | 350°                  | 2             | 48 to 58 minutes |
| Cupcakes                | 350°                  | 2 and 5       | 21 to 26 minutes |
| <b>Quick Breads:</b>    |                       |               |                  |
| Cornbread,              | 400 °                 | 3             | 20 to 30 minutes |
| Mix or scratch          |                       |               |                  |
| Gingerbread             | 350°                  | 3             | 35 to 40 minutes |
| Muffins                 | 425°                  | 3             | 15 to 20 minutes |
| <b>Cookies:</b>         |                       |               |                  |
| Bar                     | 350°                  | 3             | 24 to 26 minutes |
| Dropped                 | 375°                  | 3             | 8 to 10 minutes  |
| Sliced                  | 375°                  | 3             | 8 to 10 minutes  |
| <b>Desserts:</b>        |                       |               |                  |
| Fruit, Crisps           | 350°                  | 2             | 45 to 55 minutes |
| and Cobblers            | 350°                  | 2             | 45 to 55 minutes |
| Custards and            | 350°                  | 2             | 40 to 50 minutes |
| Puddings                | 350°                  | 2             | 30 to 35 minutes |

\* This chart is a guide. Recipe or package directions should take precedence.

# Roast Mode — Lower Oven

## To set ROAST mode:

- Use ROAST for **less tender meats** and **poultry**.
- Roast covered with a lid or foil or in high-sided roaster.

### 1. Select OVEN.

- Select twice for LOWER oven

Touch  
**UPPER**  
**LOWER**

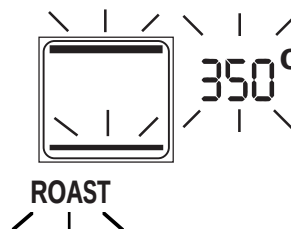
You Will See



### 2. Select ROAST.

The temperature is automatically set at 350° F.

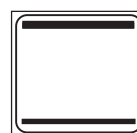
Touch  
**ROAST**



### 3. Optional step:

To change the temperature from 350°F, select another temperature *immediately* before starting.

Touch  
**3**  
**7**  
**5**

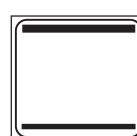


**ROAST**

### 4. Select START.

The temperature display alternate between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5°F increments.

Touch  
**START**



**100°/375°**  
**PREHEAT**

The oven is preheated when the chime signals once. PREHEAT disappears from the display.

### 5. To end this mode, select the OFF pad for the oven in use.

Touch  
**UPPER**  
**OFF**

## ROAST TIPS

- Use to roast meats, poultry and vegetables, (ex: potatoes, squash, onions and carrots) which would be covered or cooked in a high-sided open roaster.
- Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture.
- Roasting bags are suitable to use in this mode.
- Preheating is generally unnecessary in the ROAST mode unless the recipe specifically recommends it.

## *Roasting Chart – Lower Oven*

| <b>Meat and Poultry<br/>Covered Pan</b>                  | <b>Oven<br/>Temperature<br/>(°F)</b> | <b>Rack<br/>Position</b> | <b>Cook Time</b>            | <b>End Temp<br/>(°F)</b> |
|----------------------------------------------------------|--------------------------------------|--------------------------|-----------------------------|--------------------------|
| <b>Beef:</b><br>Pot roast,<br>3-4 pounds                 | 350°                                 | 1                        | 40 to 60 minutes per pound  | 170°                     |
| Beef Brisket                                             | 350°                                 | 2                        | 50 to 60 minutes per pound  | 170°                     |
| Beef Chuck                                               | 350°                                 | 1                        | 45 to 55 minutes per pound  | 170°                     |
| Meat Loaf                                                | 350°                                 | 3                        | 60 to 90 minutes total time | 170°                     |
| <b>Poultry:</b><br>Chicken, whole<br>halves or<br>pieces | 375°                                 | 1                        | 16 to 20 minutes per pound  | Thigh 170°*              |
| Turkey, whole                                            | 350°                                 | 2                        | 11 to 15 minutes per pound  | 170°*                    |
| <b>Pork:</b><br>Shoulder                                 | 325°                                 | 1                        | 35 to 40 minutes per pound  | 170°                     |
| Chops, thick<br>1"–1-1/2"                                | 375°                                 | 1                        | 35 to 40 minutes per pound  | 170°                     |
| Smoked Ham, half                                         | 325°                                 | 1                        | 2 to 3 hours total          | 170°                     |

\* Serving temperature is 175°F. Cover with foil and let stand for 10-15 minutes.

# Broil and Convection Broil Modes – Lower Oven

## To Set the BROIL and CONVECTION BROIL Modes:

- Do not Preheat for broiling.
- Broil with the door closed.
- Always use the two piece broil pan packaged with your oven.
- Use BROIL when broiling meats, fish or poultry pieces **up to** 1-1/2" thick.
- Use CONVECTION BROIL when broiling meats or poultry halves **over** 1-1/2" thick.

### 1. Select OVEN.

- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**

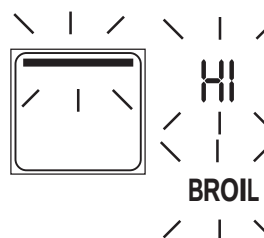
### You Will See



### 2. Select BROIL or CONVECTION and BROIL.

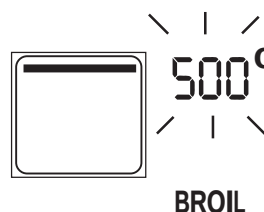
The temperature is automatically set at HI.

Touch  
**BROIL**



- ### 3. Optional step:
- To change the setting from HI, select a 500°F for Medium Broil or 450°F for Low Broil temperature *immediately* before starting.

Touch  
**5**  
**0**  
**0**



### 4. Select START.

Touch  
**START**



- ### 5. To end this mode,
- select the oven OFF pad for the oven in use.

Touch  
**UPPER**  
**OFF**

## BROIL AND CONVECTION BROIL TIPS

- Place rack at the rack level needed **before** turning on the oven.
- Start broiling with cold food directly from the refrigerator.
- Start broiling with a cool oven and broiler pan.
- Brush fish and lean cuts of meat with vegetable oil before broiling to prevent sticking.
- Start poultry with skin side down.
- Turn food after one half of the total cooking time. Thicker cuts of meat or poultry can be turned more often.

### Utensils:

- Slotted top grid on broiler pan lets fat drip away from the upper heating element; this reduces spattering and smoking.
- When top browning casseroles or bread, use only metal or glass-ceramic (Corning ) bakeware.
- Never use heatproof glass (Pyrexware ) or pottery; they cannot tolerate the high temperatures.

### CAUTION!

When broiling, open the door carefully. There may be an accumulation of steam and smoke. Do not place the hot broiler pan on the open oven door.

## *Broil Chart — Lower Oven*

| FOOD ITEM<br>THICKNESS                     | RACK<br>POSITION | BROIL<br>SETTING | BROIL<br>TOTAL TIME                                                                           |
|--------------------------------------------|------------------|------------------|-----------------------------------------------------------------------------------------------|
| <b>Beef:</b> Ground, patties, 3/4" to 1"   | 6                | HI               | Med Rare - 8 to 12 min.<br>Med - 9 to 14 min.<br>Well - 10 to 15 min.                         |
| Steaks, 3/4 to 1-1/4"                      | 6                | HI               | Med Rare - 7 to 11 min.<br>Med - 8 to 12 min.<br>Well - 9 to 14 min.                          |
| <b>Bread:</b> Garlic Bread, 1/2" slices    | 6                | HI               | 2-1/2 to 4 minutes                                                                            |
| 3/4" to 1" slices                          | 6                | HI               | 4 to 6 minutes                                                                                |
| <b>Fish:</b> Fillets or steaks, 1/2" to 1" | 5 or 6           | Med - 500°F      | Flakes - 8 to 12 minutes (1/2" thickness does not need to be turned after half of broil time) |
| <b>Lamb:</b> Chops, 1/2" to 1"             | 6                | HI               | Med - 12 to 17 minutes<br>Well - 15 to 20 minutes                                             |
| <b>Pork:</b> Chops, 1/2" to 1"             | 6                | Med - 500°F      | Well - 18 to 25 minutes                                                                       |
| Smoked, ham steak, 1/2"                    | 6                | HI               | Well - 7 to 11 minutes                                                                        |
| ham steak, 1"                              | 6                | HI               | Well - 12 to 15 minutes                                                                       |
| <b>Poultry:</b> Chicken, pieces            | 4 or 5           | Low - 450°F      | 30 to 45 minutes                                                                              |
| <b>Sausage:</b> Hot Dogs, whole            | 6                | HI               | 4 to 5 minutes                                                                                |
| <b>Veal:</b> Chop, 1"                      | 6                | HI               | Well - 12 to 16 minutes                                                                       |

## *Convection Broil Chart — Lower Oven*

| FOOD ITEM<br>THICKNESS                           | RACK<br>POSITION | BROIL<br>SETTING | BROIL<br>TOTAL TIME                               |
|--------------------------------------------------|------------------|------------------|---------------------------------------------------|
| <b>Beef:</b> Roasts, flat, 1-1/2" or more        | 4                | Med - 500°F      | Med Rare - 16 to 22 min.                          |
| Steaks, 1-1/2" or more                           | 4                | HI               | Med - 22 to 28 min.<br>Well - 26 to 32 min.       |
| <b>Bread:</b> Garlic Bread, 1-1/2" slices        | 5                | HI               | 4 to 6 minutes                                    |
| <b>Lamb:</b> Chops, 1-1/4" or more               | 5                | HI               | Med - 21 to 27 minutes<br>Well - 27 to 33 minutes |
| <b>Pork:</b> Chops or tenderloin, 1-1/4" or more | 5                | Med - 500°F      | Well - 18 to 25 minutes                           |
| <b>Poultry:</b> Chicken, halves                  | 4 or 5           | Low - 450°F      | 30 to 45 minutes                                  |
| Turkey, pieces                                   | 4                | Low - 450°F      | 30 to 50 minutes                                  |
| <b>Sausages:</b> Fresh, uncooked                 | 5                | HI               | Well - 6 to 8 minutes                             |

# Convection Mode – Lower Oven

## To Set the CONVECTION Mode:

- **Preheat** when using the convection mode
- For a quick recipe conversion, reduce the oven temperature 25°F from the bake setting.
- Use CONVECTION when cooking on **more than two racks** simultaneously.
- The number of racks used is determined only by the height of the food to be cooked.
- Cook food in **low-sided, uncovered pans**.
- Set Timer 1 or 2 as a reminder to check doneness of the food.

### 1. Select OVEN.

- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**

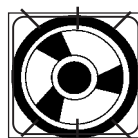
You Will See



### 2. Select CONVECTION.

The temperature is automatically set at 325°F.

Touch  
**CONVECTION**



325°

CONVECTION

### 3. Optional step:

To change the temperature from 325°F, select another temperature *immediately* before starting.

Touch  
**3**  
**7**  
**5**



375°

CONVECTION

### 4. Select START.

The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5°F increments

The oven is preheated when the chime signals once. PREHEAT disappears from the display.

Touch  
**START**



100°/375°  
PREHEAT

### 5. To end this mode, select the oven OFF pad for the oven in use.

Touch  
**UPPER**  
**OFF**

## CONVECTION TIPS

- Use low-sided pans, such as a jelly roll pan, cookie sheets with 1 or 2 sides, and the 2-piece broil pan.
- Shiny aluminum pans are best, unless otherwise specified.
- Dark finish metal pans and heatproof glass or ceramic bakeware may require oven temperature to be reduced or the time shortened.
- Foods cooking in less than 15 minutes use the same time as in a bake mode.
- Foods taking 30 minutes or more to cook, generally cook faster. Check doneness 5 to 10 minutes sooner than the minimum time.
- Pans do not need to be staggered when using more than one rack.

## *Convection Chart – Lower Oven*

| FOOD ITEM                                                                                           | OVEN TEMPERATURE (°F)        | RACK                              | TIME*                                                                        |
|-----------------------------------------------------------------------------------------------------|------------------------------|-----------------------------------|------------------------------------------------------------------------------|
| <b>Cakes</b> , mix or scratch:<br>Angel Food<br>Layers (8" or 9")<br>Rectangle (9 x 13)<br>Cupcakes | 325°<br>325°<br>325°<br>325° | 1<br>2 and 5<br>3<br>1, 3, and 5  | 40 to 45 minutes<br>32 to 35 minutes<br>31 to 34 minutes<br>17 to 20 minutes |
| <b>Biscuits:</b><br>Scratch or<br>Refrigerator                                                      | 425°                         | 3                                 | 10 to 12 minutes                                                             |
| <b>Cookies:</b><br>Drop or Sliced                                                                   | 350°                         | 1 through 6 or<br>any combination | 8 to 10 minutes                                                              |
| <b>Cream puffs</b>                                                                                  | 375°                         | 3                                 | 20 to 30 minutes                                                             |
| <b>Meringues</b>                                                                                    | 325°                         | 2                                 | 20 minutes                                                                   |
| <b>Souffles</b>                                                                                     | 350°                         | 3                                 | 35 to 40 minutes                                                             |

\* This chart is a guide. Recipe or package directions should take precedence.

# Convection Bake Mode — Lower Oven

## To Set the CONVECTION BAKE Mode:

- Do not Preheat.
- Use CONVECTION BAKE when baking pastries and breads.
- Use the standard baking temperature and cooking time given in the recipe.
- Cook with only one rack at a time.

### You Will See

#### 1. Select OVEN.

- Select twice for LOWER oven.

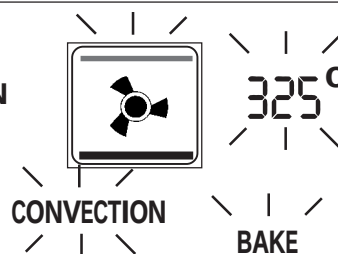
Touch  
**UPPER**  
**LOWER**



#### 2. Select CONVECTION and BAKE.

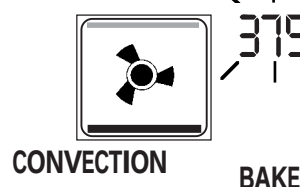
The temperature is automatically set at 325°F.

Touch  
**CONVECTION**  
and  
**BAKE**



- #### 3. Optional step:
- To change the temperature from 325°F, select another temperature *immediately* before starting.

Touch  
**3**  
**7**  
**5**



#### 4. Select START.

The temperature display alternates between the set temperature and the actual temperature, beginning with 100°F. The actual temperature counts up in 5°F increments.

The oven is preheated when the chime signals once. PREHEAT disappears from the display.

Touch  
**START**



- #### 5. To end this mode,
- select the oven OFF pad for the oven in use.

Touch  
**UPPER**  
**OFF**

## CONVECTION BAKE TIPS

- Most recipes are cooked on rack positions 1 or 2.
- When a recipe has a two-step temperature cooking method (ex: pumpkin pie), use the lower temperature for the entire cooking time given.
- For extra crisp bottom crusts (ex: scratch pizza), place the metal pan directly on the oven floor.

## *Convection Bake Chart – Lower Oven*

| FOOD ITEM              | RACK       | OVEN TEMPERATURE (°F) | TIME*            |
|------------------------|------------|-----------------------|------------------|
| <b>Breads-Yeast:</b>   |            |                       |                  |
| Bread                  | 2          | 350°                  | 25 to 35 minutes |
| Dinner Rolls           | 2 or 3     | 400°                  | 15 to 20 minutes |
| Sweet Rolls            | 2 or 3     | 375°                  | 20 to 25 minutes |
| Frozen Dough           | 1 or 2     | 400°                  | 25 to 35 minutes |
| <b>Pizza:</b>          |            |                       |                  |
| Prebaked crust**       | 1          | 450°                  | 12 to 20 minutes |
| Scratch                | Oven Floor | 450°                  | 20 to 25 minutes |
| Refrigerator           | 1          | 425°                  | 18 to 22 minutes |
| Frozen**               | 1          | 400°                  | 18 to 25 minutes |
| <b>Pies:</b>           |            |                       |                  |
| 2 Crust Fruit, scratch | 1          | 375°                  | 45 to 60 minutes |
| or frozen              | 2          | 400°                  | 60 minutes       |
| Pumpkin, scratch       | 2          | 350°                  | 50 to 60 minutes |
| or frozen              | 2          | 400°                  | 55 to 60 minutes |
| Meringue toppings      | 2          | 350°                  | 15 to 20 minutes |
| Nut pies               |            | 350°                  | 40 to 50 minutes |
| <b>Pastry Crust</b>    |            |                       |                  |
| Scratch                | 2          | 425°                  | 15 to 20 minutes |
| Graham Cracker         | 2          | 375°                  | 8 to 10 minutes  |
| Refrigerator           | 2          | 450°                  | 10 to 15 minutes |
| Frozen                 | 2          | Follow directions     |                  |
| <b>Puff Pastries:</b>  |            |                       |                  |
| Frozen or scratch      | 1          | 400°                  | 20 to 25 minutes |
| Turnovers              | 1          | 400°                  | 20 to 25 minutes |
| Strudels               | 1          | 350°                  | 35 to 40 minutes |

\* This chart is a guide. Recipe or package directions should take precedence.

\*\* No pan used

# Convection Roast and Probe Mode – Lower Oven

## To Set the CONVECTION ROAST and PROBE Mode:

- Do not preheat.
- Use CONVECTION ROAST when roasting **tender cuts of meat or poultry** of any size.
- Roast in a low-sided pan and uncovered.

### You Will See

1. **Insert the probe** into the thickest part of the Meat. Push the plug into the oven receptacle.



2. **Select OVEN.**

- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**



3. **Select CONVECTION and ROAST.**

The temperature is automatically set at 325°F.

Touch  
**CONVECTION**  
and  
**ROAST**



325°



4. Optional step:

To change the temperature from 325°F, select another temperature *immediately* before starting.

Touch  
**3**  
**5**  
**0**



350°



5. **Select PROBE.**

The probe temperature is automatically set at 160°F and continues to be displayed instead of the oven temperature.

Touch  
**PROBE**



160°



PROBE

6. To change the probe temperature from 160°F, select another temperature *immediately* before starting.

Touch  
**1**  
**4**  
**5**



145°



PROBE

7. **Select START.**

The temperature display alternates between the set probe temperature and the actual meat item temperature, increasing in 5°F increments starting with 100°F. Touch CONVECTION to check the oven temperature setting when using the probe. The oven temperature is displayed for 5 seconds before the probe display continues. The oven chimes 3 times when the meat item is cooked. **End** is displayed as the heat turns off.

Touch  
**START**



100°/145°



## CONVECTION ROAST TIPS

- Use the 2-piece broil pan with the top grid for roasting uncovered.
- Use the PROBE or a meat thermometer to determine the internal doneness or “End” temperature. (See chart)
- After removing the item from the oven, **cover loosely with foil for 10 to 15 minutes before carving.**
- While covered, small roast temperatures increase 5°F and large roast increase 10°F.
- When roasting whole chickens or turkey, do not tie or truss legs.

# *Convection Roast Chart – Lower Oven*

| MEAT AND POULTRY – UNCOVERED PAN                                                                                                                     | OVEN TEMPERATURE (°F)                | RACK                  | COOK TIME                                                                                                               | END TEMP (°F)                                                                              | DONENESS                                                    | CARVING TEMP (°F)                    |
|------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------|-----------------------|-------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|-------------------------------------------------------------|--------------------------------------|
| <b>Beef:</b><br>Standing Rib<br>3 to 6 lbs.<br>6 to 9 lbs.                                                                                           | 325°                                 | 2                     | 28 to 32<br>minutes per lb.                                                                                             | 135°<br>140°<br>160°                                                                       | Med Rare<br>Med<br>Well                                     | 145°<br>150°<br>170°                 |
| Boneless rib<br>1 to 4 lbs.                                                                                                                          | 325°                                 | 2                     | 30 to 33<br>minutes per lb.                                                                                             | 135°<br>140°<br>160°                                                                       | Med Rare<br>Medium<br>Well                                  | 145°<br>150°<br>170°                 |
| Sirloin, boneless<br>Rump, eye<br>3 to 6 lbs.                                                                                                        | 325°                                 | 2                     | 30 to 33<br>minutes per lb.                                                                                             | 135°<br>140°<br>160°                                                                       | Med Rare<br>Medium<br>Well                                  | 145°<br>150°<br>170°                 |
| Tri-Tip<br>Tenderloin<br>1-1/2 to 3 lbs                                                                                                              | 425°                                 | 2                     | 30 to 40 min.<br>35 to 45 min.<br><b>total time</b>                                                                     | 135°<br>145°<br>160°                                                                       | Med Rare<br>Medium<br>Well                                  | 145°<br>150°<br>170°                 |
| Meatloaf<br>1 to 2 lbs.                                                                                                                              | 350°                                 | 2                     | 1 to 1 1/4<br>hours                                                                                                     | 170°                                                                                       | Well                                                        | 170°                                 |
| <b>Lamb:</b><br>Leg<br>4 to 8 lbs.                                                                                                                   | 325°                                 | 1                     | 24 to 30<br>minutes per lb.                                                                                             | 135°                                                                                       | Med. Rare                                                   | 145°                                 |
| Rack of Lamb<br>1 to 3 lbs.                                                                                                                          | 325°                                 | 1                     | 30 to 35<br>minutes per lb.                                                                                             | 135°                                                                                       | Med. Rare                                                   | 145°                                 |
| <b>Pork:</b><br>Loin<br>4 to 6 lbs.                                                                                                                  | 325°                                 | 2                     | 32 to 35<br>minutes per lb.                                                                                             | 155°                                                                                       | Well                                                        | 160°                                 |
| Shoulder<br>3 to 5 lbs.                                                                                                                              | 325°                                 | 2                     | 32 to 35<br>minutes per lb.                                                                                             | 155°                                                                                       | Well                                                        | 160°                                 |
| <b>Veal:</b><br>Loin (bone in)<br>2 to 4 lbs.                                                                                                        | 325°                                 | 2                     | 32 to 34<br>minutes per lb.                                                                                             | 155°                                                                                       | Med Well                                                    | 160°                                 |
| <b>Chicken:</b><br>2 to 4 lbs.<br>Unstuffed<br>Stuffed<br>Pieces<br>2 to 3-1/2 lbs.                                                                  | 375°<br>350°<br>375°                 | 2<br>2<br>2           | 16 to 20 min. per lb.<br>16 to 20 min. per lb.<br>16 to 20 min. per lb.                                                 | 175°<br>165°<br>175°                                                                       | Thigh<br>minimum safe temp. for Stuffing<br>Breast<br>Thigh | 175°<br>165°<br>170°<br>175°         |
| <b>Cornish game hens</b>                                                                                                                             | 350°                                 | 2                     | 60 to 90 minutes<br>total time                                                                                          | 180°                                                                                       | Breast and<br>thigh                                         | 180°                                 |
| <b>Turkey:</b><br>Whole, 7 to 15 lbs.<br>Unstuffed<br>Stuffed<br>Whole, 16 to 24 lbs.<br>Unstuffed<br>Stuffed<br>Breast (5 to 7 lbs.),<br>with bone. | 325°<br>300°<br>325°<br>300°<br>325° | 2<br>2<br>1<br>1<br>2 | 9 to 12 min. per lb.<br>10 to 15 min. per lb.<br>7 to 11 min. per lb.<br>10 to 12 min. per lb.<br>16 to 21 min. per lb. | 170°<br>minimum safe temp. for Stuffing<br>170°<br>minimum safe temp. for Stuffing<br>165° | Thigh<br>Thigh<br>Breast                                    | 175°<br>165°<br>175°<br>165°<br>170° |

# Proof Mode – Lower Oven

## To Set the PROOF Mode:

- Do not preheat when using the proof mode.
- The proofing temperature is pre-set at 100°F.
- Use any rack level that accommodates the size of the bowl or pan.
- Lightly cover the bowl or pan.

### You Will See

#### 1. Select OVEN.

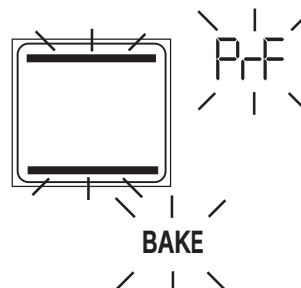
- Select twice for LOWER oven

Touch  
**UPPER**  
**LOWER**



#### 2. Select PROOF once for the proof mode.

Touch  
**PROOF**  
**DEHYDRATE**



#### 3. Select START.

The oven is preheated when the chime signals once.  
PREHEAT disappears from the display.

Touch  
**START**



#### 4. To end this mode, select the oven OFF pad for the oven in use.

Touch  
**UPPER**  
**OFF**

## PROOFING TIPS

- Keep the oven door closed and use the oven light to check the rising of the dough.
- Use the reminder convenience of either TIMER 1 or TIMER 2.
- If more than one rack is used, the rising time may be longer than one hour.

# Dehydrate Mode – Lower Oven

## To Set the DEHYDRATE Mode:

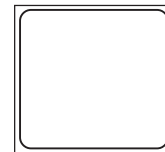
- Do not preheat when using the dehydrate mode.
- The dehydrating temperature is pre-set at 140°F.
- Use drying screens (not supplied with oven).
- Multiple racks can be used simultaneously.

### You Will See

#### 1. Select OVEN.

- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**



#### 2. Select DEHYDRATE twice for the dehydrate mode.

Touch  
**PROOF**  
**DEHYDRATE**



dhY

CONVECTION

#### 3. Select START.

The oven is preheated when the chime signals once.  
PREHEAT disappears from the display.

Touch  
**START**



dhY  
PREHEAT

#### 4. To end this mode, select the oven OFF pad for the oven in use.

Touch  
**UPPER**  
**OFF**

## DEHYDRATING TIPS

- Some foods require as much as 14 to 15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and 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.

# Timed Oven Modes — Lower Oven

## To Set the Timed Oven Modes to Start Now:

- In double oven models, both ovens can be set independently to operate a timed mode.
- 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.

Example shown has the clock set at 3:00

### 1. Select OVEN.

- Select twice for LOWER oven

Touch  
**UPPER**  
**LOWER**

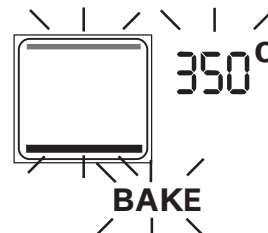
**You Will See**



### 2. Select BAKE or CONVECTION.

Change the preset temperature at this time, if needed.

Touch  
**BAKE**



### 3. Immediately before starting, select the number of hours and minutes the oven will be on. For example, 2, 3, 0 is 2 hours 30 minutes.

Touch  
**COOK TIME**  
2  
3  
0

COOK TIME 2:30



350°

### 4. Select START.

The oven turns on and heats to the temperature selected for the number of hours and minutes needed. The clock automatically calculates the time of day the mode will stop and the oven will turn off. The example shows that it will stop at 5:30 after cooking for 2-1/2 hours.

Touch  
**START**

COOK TIME 2:30  
STOP TIME 5:30



100°/350°  
PREHEAT

## To Delay the Start of the Timed Mode:

Example shown has the clock set at 3:00

### 1. Follow steps 1, 2 and 3 above. Immediately after the number of hours are selected for the food to cook, select the Stop Time.

Touch  
**STOP TIME**

COOK TIME 2:30  
STOP TIME : --



350°

### 2. Select the time of day the oven will stop cooking or turn off. This example, shows that the oven will stop at 7:00 and cook for 2-1/2 hours.

Touch  
7  
0  
0

COOK TIME 2:30  
STOP TIME 7:00



350°

### 3. Select START.

The oven turns on and heats to the temperature selected for the number of hours and minutes needed.

The clock automatically calculates the time of day the mode starts and stops.

Touch  
**START**

COOK TIME 2:30  
START AT 4:30



100°/350°  
PREHEAT

# Setting the Sabbath Mode – Lower Oven

## To Set the Sabbath Mode:

- This mode is for religious faiths with “no work” requirements on the Sabbath.
- Use only in the BAKE mode; do not use with Timed Bake or the Probe mode.
- The mode can be used with one oven or both ovens in double oven models.

### 1. Cancel all modes.

You Will See

### 2. Select OVEN.

- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**



### 3. Select BAKE mode and temperature. (See Page 32 to change temperature.)

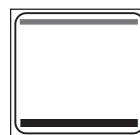
Touch  
**BAKE**



350°  
**BAKE**

### 4. Select START.

Touch  
**START**



100°/350°  
**PREHEAT**

### 5. Select on or off status for the lights. To keep lights off, do not touch.

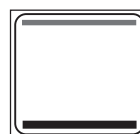
Touch  
**LIGHTS**

### 6. To activate the Sabbath mode, touch and hold TIMER OFF pad for 5 seconds.

- The word “SAB” is displayed.
- Lights will remain on or off as previously set, if the door is open or closed.
- “Preheat” is displayed until the oven reaches temperature.
- All pads, except the oven OFF, will be inactive. No chime or beep signal is generated.
- Ovens will remain “on” indefinitely until cancelled.
- When the red heating symbol in the display is illuminated, the bake element is also on. Opening the door will not cause the heating element to be activated, since it will already be on. The heating element will remain on, while the door is open under this condition.

Touch  
**TIMER OFF**

SAB



100°/350°  
**PREHEAT**

### 7. To Cancel or Stop the Sabbath mode:

- Touch oven OFF
- Turn off the light if it was set to stay on in Step 5.

# Self-Cleaning The Oven — Upper and Lower Ovens

Your new oven features two pyrolytic self-cleaning ovens. When set into the **CLEAN** mode, the oven reaches a high temperature that burns off the food soil.

- Only one oven at a time can be set to self clean.
- It is common to see smoke and/or an occasional flame-up during the **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 oven light will not turn on when the oven is set for a clean cycle.

**NOTE:** Due to the high temperatures used for self-cleaning, the oven may develop fine hairlike lines or surface roughness. This is a common condition and does not affect either the cooking or the cleaning performance of the oven.

## BEFORE YOU SELF-CLEAN

1. Hand-clean the oven door edge, oven front frame and oven cavity edges (shaded areas below). 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.<sup>®</sup> pad. **DO NOT RUB THE GASKET.**

2. Wipe up soft soil overspills and grease with paper towels.

3. Remove all utensils.

4. Remove oven racks. If the oven racks are left in the oven during a self-cleaning cycle, they will permanently lose their shiny finish and change to a dull dark finish. See the Oven Cleaning Chart for proper care, Page 51.

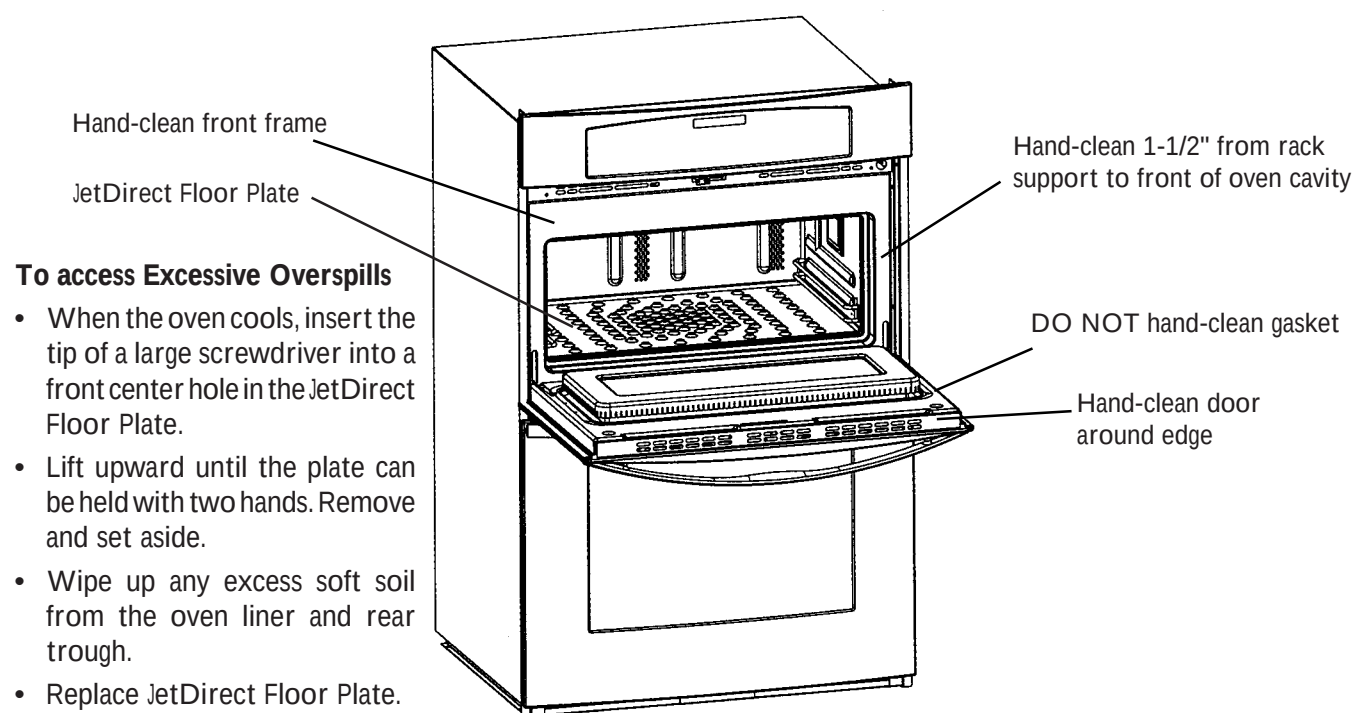
5. Be sure the light is turned off on the control panel and the bulb and glass cover are in place, see Page 53.

6. Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated.

## AFTER SELF-CLEAN

- At the end of the CLEAN cycle, some gray ash remains inside the oven. The amount of ash depends on how heavily soiled the oven was before it was cleaned. It is easily removed, when the oven is cold, using a damp sponge or cloth. (If the racks do not slide easily after being cleaned, lightly rub rack side rails with vegetable oil).

**IMPORTANT:** Be sure to let the inside window glass in the oven door cool completely before wiping up any ash left from the clean cycle.



# Self Clean Mode — Upper and Lower Oven

## To Set the SELF CLEAN Mode to Start Now:

- Self-Clean only one oven at a time.
- The oven light does not operate during this mode.
- Be sure that the time of day clock is displaying the correct time.
- Three hours is the preset length of cleaning.
- The mode stops automatically at the end of the clean hours.

Example shows clock set at 5:00

### 1. Select OVEN.

- Select once for UPPER oven.
- Select twice for LOWER oven.

Touch  
**UPPER**  
**LOWER**

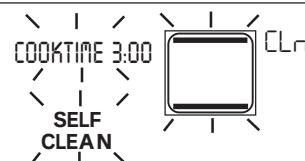
**You Will See**



### 2. Select SELF CLEAN.

The number of clean hours (3:00) is displayed automatically.

Touch  
**SELF**  
**CLEAN**



### 3. Optional Step:

To change the setting from 3 hours, select either 2 hours for light soil or 4 hours for heavy soil *immediately* before starting.

Touch  
**4**  
**0**  
**0**



### 4. Select START.

The door locks automatically. When the lock symbol is displayed, the door cannot be opened.

If the door is in the open position when this mode is selected, the display will flash the word "dor". This is a reminder that the door must be closed before the SELF CLEAN mode can be set.

Touch  
**START**



## TO DELAY THE START OF THE MODE:

### 1. Select OVEN.

- Select once for UPPER oven
- Select twice for LOWER oven

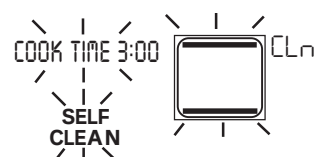
Touch  
**UPPER**  
**LOWER**



### 2. Select SELF CLEAN.

The number of clean hours (3:00) is displayed automatically. If the number of clean hours do not need to be changed, proceed to set the STOP TIME.

Touch  
**SELF**  
**CLEAN**



### 3. Select STOP TIME.

When the words STOP TIME flash, touch the time of day. The oven will stop. The electronic control subtracts the number of clean hours from the time set to stop and delays the start time accordingly.

Touch  
**STOP**  
**TIME**



### 4. Select START.

- ### 5. To cancel or stop the mode after the "lock" symbol is displayed,
- wait until the symbol disappears. Then the door can be opened.

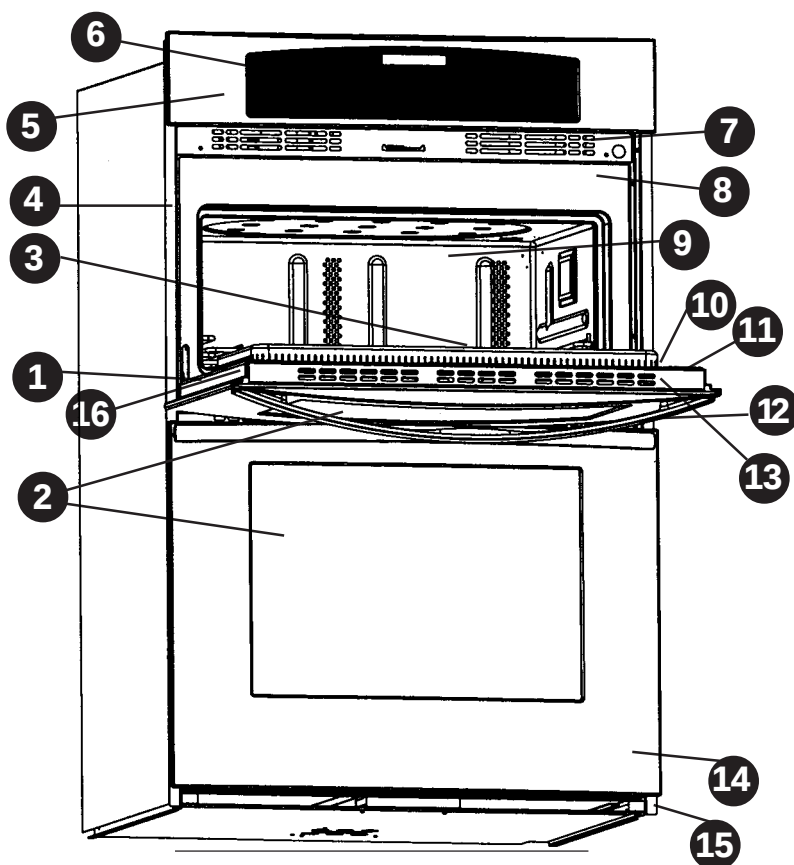
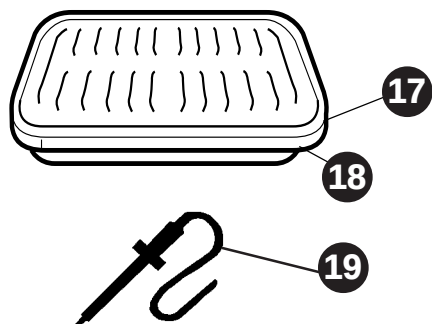
Touch  
**START**



# Oven Cleaning — Upper and Lower Oven

## 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 Page 51.



| Part                          | Cleaning Method |                      | Part                                        | Cleaning Method |                      |
|-------------------------------|-----------------|----------------------|---------------------------------------------|-----------------|----------------------|
|                               | Blk / Wht Oven  | Stainless Steel Oven |                                             | Blk / Wht Oven  | Stainless Steel Oven |
| <b>1</b> Door Frame           | D               | D                    | <b>10</b> Seal (Gasket)                     | B               | B                    |
| <b>2</b> Interior Door Window | F               | F                    | <b>11</b> Interior Oven Door                | E               | E                    |
| <b>3</b> Removable Oven Racks | A               | A                    | <b>12</b> Door Handle                       | D               | D                    |
| <b>4</b> Side Trim            | D               | D                    | <b>13</b> Door Cooling Vent                 | G               | D                    |
| <b>5</b> Control Panel Trim   | D               | D                    | <b>14</b> Door Front                        | C & D           | C & G                |
| <b>6</b> Control Panel        | C               | C, G                 | <b>15</b> Oven Trim                         | D               | D                    |
| <b>7</b> Oven Cooling Vents   | D               | D                    | <b>16</b> Door End caps                     | D               | D                    |
| <b>8</b> Oven Front Frame     | E               | E                    | <b>17</b> Broil Grid Top                    | A               | A                    |
| <b>9</b> Oven Cavity          | E               | E                    | <b>18</b> Broil Pan Bottom                  | E               | E                    |
|                               |                 |                      | <b>19</b> Probe Accessory (lower oven only) | H               | H                    |

## *Oven Finishes / Cleaning Method*

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 recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions.

| PART               | CLEANING METHOD                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|--------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| A Chrome Plated    | <p>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. The broil pan top may be squirted with liquid detergent and covered with wet paper towels while pan is hot. Allow to stand.</p> <p>Racks may be cleaned in the oven during the self clean mode. They will lose their shiny finish and permanently change to a metallic gray.</p> |
| B Fiberglass Knit  | <b>DO NOT HAND CLEAN GASKET.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| 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. <u>Avoid using powdered cleansers and steel wool pads.</u>                                                                                                                                                                                                                                                                                                                                                                    |
| E Porcelain        | Immediately wipe up acid spills like fruit juice, milk and tomatoes with a <u>dry</u> 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 (hairlike 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®. <b>DO NOT USE HARSH ABRASIVES.</b>                                                                                                                                                                                                                                                                                                                                                                                       |
| G Stainless Steel  | Always wipe or rub with grain. Clean with a soapy sponge; 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 Revereware Instant Stainless Steel Cleaner® to remove heat discoloration.                                                                                                                                                                                           |
| H Probe            | Clean probe by hand with detergent and hot water. Rinse and dry. <b>Do not soak or clean in dishwasher.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                         |

# Do-It-Yourself Maintenance

## The Upper oven door is NOT removable.

### Removing the Lower Oven Door.

The oven door can be lifted off for your convenience in cleaning hard to reach areas inside the oven.

- **Use caution when removing the lower door as it is very heavy.**
- **Utiliser l'attention en enlevant la port parce qu'elle est très lourde.**

#### To Remove the Oven Door

1. Fully open the oven door.
2. Raise the U-clip over the hook on each of the hinges to the "locked" position (see illustration below). This will prevent the hinge from snapping closed when the door is removed.
3. Grasp the door by the sides toward the back. Raise the front of the door several inches (there will be some spring resistance to overcome because of the hinge being locked). When the front of the door is high enough, you will be able to lift the hinges to clear the indents.
4. Pull the hinges out of the slots in the oven front frame.

#### To Replace the Oven Door

1. Grasp the sides of the door at the center and insert the ends of the hinges into the slots in the oven front frame as far as they will go (see illustration below).
2. With the door open all the way, lower the two locking clips.
3. Raise the oven door and make sure that it fits evenly with the front sides.



#### WARNING:

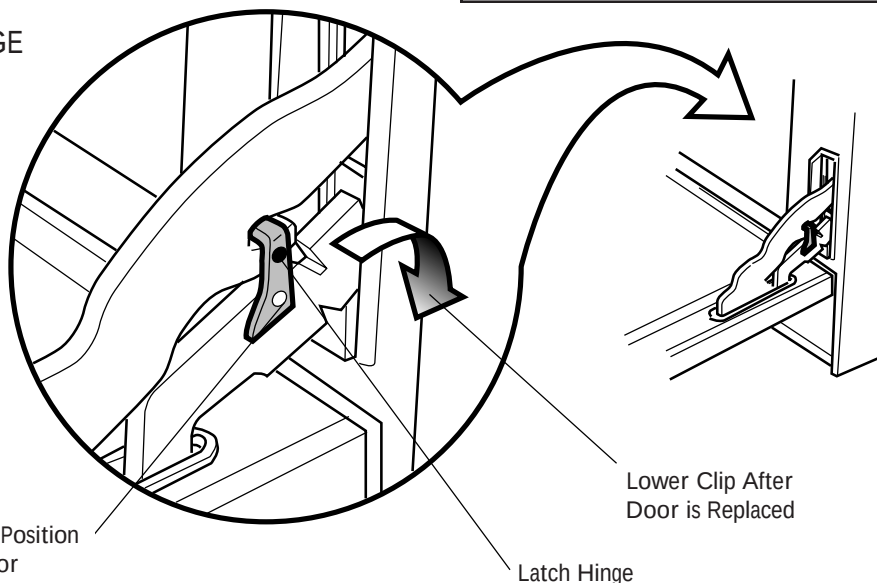
With the door off, never release the levers and try to close the hinges. Without the weight of the door, the powerful springs will snap the hinges closed with great force.



#### AVERTISSEMENT:

Avec la porte enlevée, ne jamais délivrer les leviers et essayer de fermer les charnières. Sans le poids de la porte, les ressorts puissants casseront les charnières fermées avec une grande force.

DOOR HINGE



Raise Clip to "Locked Position  
to Remove Door

Latch Hinge

Lower Clip After  
Door is Replaced

# Do-It-Yourself Maintenance

**CAUTION:** If the light cover is damaged or broken, do not use the oven until a new cover is in place.

**ATTENTION:** Si la couverture d'éclairage est endommagée, ou cassée, ne pas utiliser le four jusqu'à ce qu'une nouvelle couverture est en place.



## WARNINGS:

To prevent electrical shock and or personal injury:

- Do not operate the oven unless the light cover is securely in position.
- Halogen bulbs get HOT instantly when turned ON.
- Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker.
- Be sure the oven and light bulb are cool.



## AVERTISSEMENTS:

Pour empêcher le choc électrique et/ou la blessure personnelle:

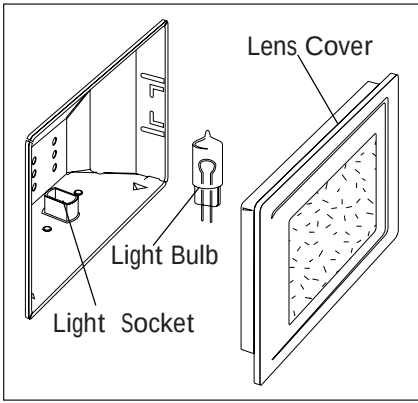
- Ne pas faire fonctionner le four sauf si la couverture d'éclairage est solidement dans sa place.
- L'ampoule d'Halogène ALLUMÉE devient CHAUDE immédiatement.
- Avant de remplacer l'ampoule, soyez certain que l'interrupteur d'éclairage automatique sur le cadre du four est déprimé.
- Soyez certain que le four et l'ampoule sont frais.

## Replacing the Oven Light

The oven lights have a removable lens cover and a halogen light bulb. The ceramic light socket housing is not removable by the user.

## Instructions for Replacing Light Bulb

Replace with a 12-volt 10-watt Halogen lamp:

1. Observe ALL WARNINGS on this page before beginning this replacement.
2. Remove oven racks.
3. Slide the blade of a table knife between oven wall and the center of the side of the protective glass lens cover.
 
4. Support the glass lens cover with two fingers along the bottom edge to prevent the cover from falling to the bottom of the oven.
5. Gently twist the knife blade to loosen the glass lens cover.
6. Remove the glass lens cover.
7. Remove the bulb by grasping and sliding the bulb straight up until the two prongs have cleared the ceramic holder.
8. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean paper towel or facial tissue with the prongs facing down. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket.
9. Press down to seat the bulb.
10. Snap the protective glass lens cover over the bulb housing.
11. Turn on circuit breaker.

# Do-It-Yourself Maintenance

## To Change to a 24 Hour Clock from the Preset 12 Hour Clock, follow these steps:

- 1 Turn off all ovens.
- 2 Touch and hold the UPPER  
OFF pad in a double oven or the OFF pad in a single oven, then touch the CLOCK pad.
- 3 12H appears in the Clock window; release all pads.
- 4 Touch CLOCK and 24H replaces 12H. This alternates when CLOCK is touched.
- 5 To complete the change, touch UPPER  
OFF or OFF.

---

## To Change to a Centigrade Temperature from the Preset Fahrenheit, follow these steps:

- 1 Turn off all ovens.
  - 2 Touch and hold the UPPER  
OFF or the OFF pad and then the CONVECTION pad OFF.
  - 3 F appears in the temperature digits; release all pads.
  - 4 Touch CONVECTION and C replaces F. This alternates when CONVECTION is touched.
  - 5 To complete the change, touch UPPER  
OFF or OFF.
- 

## Oven Thermostat

*The electronic thermostat has been preset to 0°F and accurately maintains its setting. If the browning results are too light or too dark for your preferences, you can raise or lower the setting.*

## To Calibrate the Oven Temperature:

- 1 Turn off all ovens.
- 2 Touch and hold the UPPER  
OFF pad (or the LOWER  
OFF pad\*).
- 3 Hold the UPPER  
OFF pad (or LOWER  
OFF pad\*) and touch the BAKE pad.
- 4 0 appears in the temperature digits; release all pads.
- 5 Touch BAKE and 0 changes in increments of 5 degrees each time it is touched. The maximum adjustment is  $\pm 35^{\circ}\text{F}$ . In Centigrade the range is  $\pm 3^{\circ}\text{C}$  to  $21^{\circ}\text{C}$ .
- 6 To complete the change, touch UPPER  
OFF (or LOWER  
OFF).

\*To Calibrate the lower oven, repeat the steps with this exception, touch the LOWER  
OFF instead of the UPPER  
OFF pad.

## *Solving Baking Problems*

With either BAKE or CONVECTION, 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 for the correct rack position and baking time.

| BAKING PROBLEM                                        | CAUSE                                                                                                                                                                                                                                   |
|-------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food browns unevenly                                  | <ul style="list-style-type: none"> <li>• Oven not preheated.</li> <li>• Aluminum foil on oven rack or oven bottom.</li> <li>• Baking utensil too large for recipe.</li> <li>• Pans touching each other or oven walls.</li> </ul>        |
| Food too brown on bottom                              | <ul style="list-style-type: none"> <li>• Oven not preheated.</li> <li>• Using glass, dull or darkened metal pans.</li> <li>• Incorrect rack position.</li> <li>• Pans touching each other or oven walls.</li> </ul>                     |
| Food dry or has shrunk excessively                    | <ul style="list-style-type: none"> <li>• Oven temperature too high.</li> <li>• Baking time too long.</li> <li>• Oven door opened frequently.</li> <li>• Pan size too large.</li> </ul>                                                  |
| Food baking or roasting too slowly                    | <ul style="list-style-type: none"> <li>• Oven temperature too low.</li> <li>• Oven not preheated.</li> <li>• Oven door opened frequently.</li> <li>• Tightly sealed with aluminum foil.</li> <li>• Pan size too small.</li> </ul>       |
| Pie crusts do not brown on bottom or have soggy crust | <ul style="list-style-type: none"> <li>• Baking time not long enough.</li> <li>• Using shiny steel pans.</li> <li>• Incorrect rack position.</li> <li>• Oven temperature is too low.</li> </ul>                                         |
| Cakes pale, flat and may not be done inside           | <ul style="list-style-type: none"> <li>• Oven temperature too low.</li> <li>• Incorrect baking time.</li> <li>• Cake tested too soon.</li> <li>• Oven door opened too often.</li> <li>• Pan size may be too large.</li> </ul>           |
| Cakes high in middle with crack on top                | <ul style="list-style-type: none"> <li>• Baking temperature too high.</li> <li>• Baking time too long.</li> <li>• Pans touching each other or oven walls.</li> <li>• Incorrect rack position.</li> <li>• Pan size too small.</li> </ul> |
| Pie crust edges too brown                             | <ul style="list-style-type: none"> <li>• Oven temperature too high.</li> <li>• Edges of crust too thin.</li> </ul>                                                                                                                      |

# Solving Operational Problems

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

| <b>PROBLEM<br/>OVEN</b>                                                         | <b>PROBLEM SOLVING<br/>STEPS</b>                                                                                                                                                                        |
|---------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| All the numbers touched do not appear in display                                | The numbers were touched too rapidly. Be sure you remove your finger from the number pad before touching the next digit.                                                                                |
| F-7 appears in display window<br>F-24 or F-25                                   | This is caused by close contact to the control panel for more than 60 seconds, such as someone leaning against the controls or objects hanging in front of controls.                                    |
| SRb appears in display window                                                   | Turn off the oven selected by touching <u>UPPER</u> <u>OFF</u> or <u>LOWER</u> <u>OFF</u> .                                                                                                             |
| F-1 to F-9, FC, FF, F- or Fr followed by 2 digits appears in the display window | Touch OFF or turn power off at the circuit breaker, wait 3 minutes and turn F it back on. If condition persists, note the code number and call an authorized servicer.                                  |
| The clock and timer do not work                                                 | Make sure there is proper electrical power to the oven.<br>See the CLOCK and TIMER sections on Pages 10 & 11.                                                                                           |
| The oven will not work                                                          | Make sure there is proper electrical power to the oven.<br>Check the circuit breaker or fuse box to your house.                                                                                         |
| The oven light does not work                                                    | Replace or reinsert the light bulb if loose or defective. See Page 53.<br>Touching the bulb with your fingers may cause the bulb to burn out quickly.<br>Oven light does not work if CLEAN mode is set. |
| The oven temperature is too hot or too cold                                     | The oven thermostat needs adjustment. See the OVEN TEMPERATURE CALIBRATION in Do-It-Yourself Maintenance, Page 54                                                                                       |
| The oven will not self-clean                                                    | The oven temperature is too high to set the self-clean operation.<br>Allow the oven to cool to room temperature and reset the controls.<br>Be sure you have touched CLEAN.                              |
| The oven door will not unlock                                                   | Allow the oven to cool below the locking temperature.                                                                                                                                                   |
| The oven is not clean after the clean cycle                                     | Heavily soiled ovens may need to self-clean again or for a longer period of time. Heavy spillovers should be cleaned before starting the clean cycle. See Self-Cleaning the Oven, Page 48 and 49.       |

## HOW TO OBTAIN SERVICE

**For authorized service or parts information, call 800/ 735-4328.**

We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction write to Thermador Customer Support Call Center, 5551 McFadden Avenue, Huntington Beach CA, 92649 **or** call: 800/ 735-4328.

Please include the Model Number, Serial Number and Date of Original Purchase/Installation.

## MICROWAVE PRECAUTIONS AND REGISTRATIONS

### PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- a) Do not attempt to operate this oven with the microwave door open, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces, inside window/glass area.
- d) The oven should not be adjusted or repaired by any one except properly qualified personnel.

### YOUR MICROWAVE OVEN MUST BE REGISTERED

It is a Federal requirement that records be maintained on the location of all microwave ovens.

#### Therefore, please:

1. Fill in the registration card and mail it to us. (The registration card is packed with this manual in the plastic bag.)
2. If you are not the original purchaser of this appliance or if the card is missing, please establish your ownership by writing to us at:  
  
THERMADOR  
Microwave Registration  
5551 McFadden Avenue  
Huntington Beach, CA 92649
3. When writing to us about your oven, please be sure to include the model and serial number.

---

**NOTE:** Do not operate the oven with any object trapped between the door and the oven front face.

#### Data Plate

- \* Copy the model and serial numbers from the data plate located inside the vent above upper oven on the right hand side. Keep your invoice for warranty validation. Fill in the information below as a handy reference.

---

Dealer's Name

---

Service Center

---

Model Number

---

Dealer's Telephone Number

---

Service Center's Telephone Number

---

Serial Number  
Date of Purchase

---

**BY LAW THIS APPLIANCE MUST BE REGISTERED. PLEASE BE CERTAIN THAT IT IS.**

---

# *Notes*

*Notes*

# *Notes*

# THERMADOR BUILT-IN OVEN WARRANTY

For Model:

**CJ302**

## WHAT IS COVERED

### Full One Year Warranty

For one year from the date of installation or date of occupancy for a new previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. Thermador® will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours.

## WHAT IS NOT COVERED

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
2. Service visits to:
  - Teach you how to use the appliance.
  - Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
  - Reset circuit breakers or replace home fuses.
3. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.

## WARRANTY APPLICATIONS

This warranty applies to appliances used in normal family households; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

THERMADOR® DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

## SERVICE DATA

The serial tag on the product can be seen inside the cooling vents on the right-hand side. Please see item 3 on Page 5. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation. To obtain service, see Page 56.

Model Number:

Serial Number:

Date of Installation or  
Occupancy:

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements. We reserve the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the U.S. for use in Canada. Check with your local Canadian distributor or dealer.

For the most up to date critical installation dimensions by fax, use your fax handset and call (702) 833-3600. Use code #8030.

***Thermador***<sup>®</sup>  
C O R P O R A T I O N

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