A Quick Guide to Getting Started

Before you begin



1. Remove all packaging material and tape.
2. Make sure your oven racks are in place and your burner caps are centered on the burners.
3. Place the right and left side cooktop grates first, then position the middle grate in place. Refer to your Use & Care Manual for detailed instructions.
4. Set your clock:
   - Press in the OVEN TEMP/TIMER knob
   - Turn the knob right or left to set the correct time
   - Push the knob in to confirm the selection
5. Prepare your range for first time use by setting Bake at 350°F / 175°C for about 30 minutes. It's normal to experience some smoke and noises during this time.

Gas Cooktop Basics

BURNER KNOB POSITIONS:

Burner outer ring flame setting

Burner inner ring flame setting

Burner electric ignition

OFF position

OPERATING THE BURNERS

1. Place your cookware on the burner.
2. PUSH-IN and TURN the cooktop knob to the ✶ (SPARK) position to ignite the burner. You should hear a clicking sound as the burner ignites.
3. Once the burner is lit, continue to PUSH-IN and HOLD the knob in the ✶ (SPARK) position for 3-5 seconds.
4. Turn the burner knob to desired operating position; HIGH, MEDIUM or LOW flame setting.

NOTE: If the burner goes out in point 3, wait a few moments and try again. Do not cook with the knob in the ✶ (SPARK) position.

SETTING YOUR FLAME SIZE

The color of the flame is the key to proper burner adjustment.



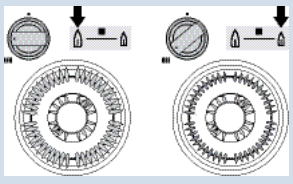
A good flame is clear, blue and hardly visible. Adjust or clean the burner if flame is yellow-orange.

Start on the highest setting and lower the setting as needed for general cooking needs.

Use a medium or low flame when thickening sauces or to maintain a slow boil.

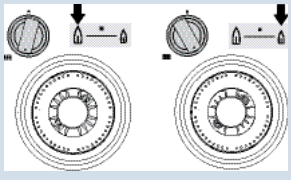
USING THE INNER AND OUTER RINGS

Once the burner is lit, it will be on the highest setting.



To lower the outer ring setting, turn the knob to left

To turn off the outer ring, continue to turn the knob left.



To control only the inner ring, push the cooktop knob in and turn left.

Continue to turn the knob left to decrease the inner ring setting.

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Oven Modes

DELAY allows a delayed starting time only for Bake, Conv Bake and Conv Roast.

BROIL is for broiling and grilling foods under direct, high heat.

CONV BAKE uses a fan to circulate heat for quick and even baking, best used when baking with multiple racks.

BAKE surrounds food with gentle, rising heat to cook delicate foods.

CONV ROAST is recommended to gently brown meats and seal in the juices.

PROOF creates the perfect environment to activate yeast when baking homemade breads or pizza dough.

WARM is used to keep cooked foods at serving temperature (160°F / 70°C to 200°F / 90°C) in the oven.

TEMP PROBE monitors the internal temperature of large cuts of meat with a probe. An alert will sound once the desired set target temperature is reached.

Turn the OVEN MODE knob to select the oven mode or function.

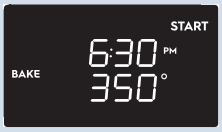
START flashes in the upper right corner of the display to indicate you can start the selected oven mode.

Once a function is started or when setting the temperature and timing functions the word **START** disappears.



Using the Oven

1. Use the OVEN MODE knob to select the oven mode. The default screen will appear.



2. Press and turn the OVEN TEMP/ TIMER knob to select the temperature you want to set your oven.
3. Press the OVEN MODE knob to start cooking.

Each oven function has its own auto suggest (default) temperatures.

- BAKE: 350°F / 175°C.
- CONVECTION BAKE: 325°F / 165°C.
- BROIL: 465°F / 240 °C.
- CONVECTION ROAST: 350°F / 175°C.
- WARM: 170°F / 75°C.

The temperature bar on the right side of the oven display will flash until preheating is complete.



Care and Cleaning

Protect your range by quickly cleaning up spills when they happen.

- Clean with a soft cloth, mild dish detergent and water or a 50/50 solution of vinegar and water.
- Avoid spraying large amounts of water or cleaners directly on the oven control and display area. Excess moisture on the control area may cause damage.
- Avoid using scouring pads or paper towels - they will damage the finish.

Always refer to your Use & Care Manual for more tips and instructions.

FAQs

- **Why does my oven make noises when I'm cooking?**
  Temperature changes during preheat and cool-down can make parts of the range expand and contract. The controls click as they work to create even cooking temperatures. Different fans run to heat up the oven or cool down different parts of oven, even when it's off. These sounds are normal.
- **Why does my oven smoke when I use the broil setting?**
  Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Broil with the oven door closed, and watch food to prevent burning.
- **This oven doesn't work like my old one. Is this normal?**
  As you get used to a new range, you may need to test and adjust cooking times and temperatures for your recipes. Your Use & Care Manual has rack position and bakeware recommendations to help you get the best baking results.

Sustainability, together

We're committed to more sustainable eating from how we store foods to how we prepare them.



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Discover more benefits by registering your appliance. Visit us online or return your registration card in the mail to register.

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