

# Freestanding Electric Range Control Guide

## FEATURE GUIDE

**WARNING:** To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

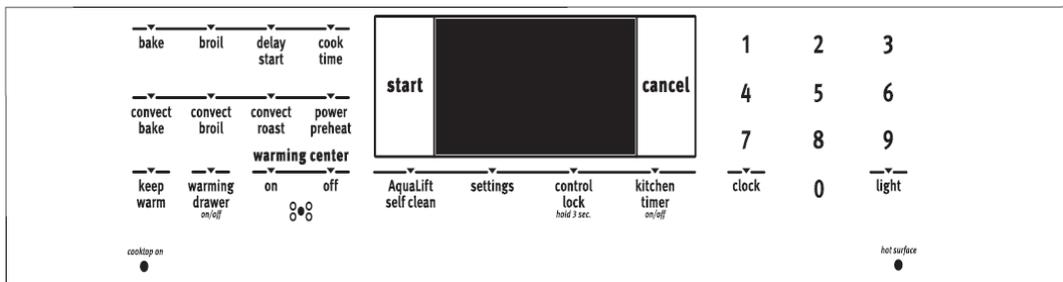
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or Frequently Asked Questions (FAQs) section of our website at [www.maytag.com](http://www.maytag.com) for more detailed instructions. In Canada, reference the Customer Service section at [www.maytag.ca](http://www.maytag.ca).

### ⚠ WARNING

**Food Poisoning Hazard**

**Do not let food sit for more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**



KEYPAD	FEATURE	INSTRUCTIONS
<b>CLOCK</b>	<b>Clock</b>	This clock can use a 12- or 24-hour cycle. See "Oven Use" section. <ol style="list-style-type: none"> <li>1. Press SETTINGS once.</li> <li>2. Press START to change the time.</li> <li>3. Press "3" for AM or "6" for PM.</li> <li>4. Press the number keypads to set the time of day.</li> <li>5. Press START.</li> </ol>
<b>LIGHT</b>	<b>Oven cavity light</b>	While the oven door is closed, press the OVEN LIGHT keypad to turn the light on and off. The oven light will come on when the oven door is opened.
<b>KITCHEN TIMER ON/OFF</b>	<b>Oven timer</b>	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> <li>1. Press KITCHEN TIMER.</li> <li>2. Press the number keypads to set the length of time in hr-hr-min-min. Leading zeroes do not have to be entered. For example, for 2 minutes, enter "2."</li> <li>3. Press KITCHEN TIMER or START to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown.</li> <li>4. Press KITCHEN TIMER twice to cancel the Kitchen Timer and return to the time of day. Do not press the Cancel keypad because the oven will turn off.</li> <li>5. If the Kitchen Timer is running, but not in the display, press KITCHEN TIMER to display the countdown for 5 seconds.</li> </ol>
<b>START</b>	<b>Cooking start</b>	The Start pad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
<b>CANCEL</b>	<b>Range function</b>	The Cancel keypad stops any oven function except the Clock, Kitchen Timer, Control Lock and Warming Drawer.
<b>BAKE</b>	<b>Baking and roasting</b>	<ol style="list-style-type: none"> <li>1. Press BAKE.</li> <li>2. Press the number keypads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 500°F (75°C and 260°C).</li> <li>3. Press START.</li> <li>4. To change the temperature, repeat steps 1 and 2. Press START for the change to take effect.</li> <li>5. Press CANCEL when finished.</li> </ol>

KEYPAD	FEATURE	INSTRUCTIONS
<b>BROIL</b>	<b>Broiling</b>	<ol style="list-style-type: none"> <li>1. Press BROIL.</li> <li>2. Select the broiling temperature by pressing 1 - high (500°F [260°C]), 2 - medium (450°F [232°C]) or 3 - low (400°F [204°C]). The default setting is high.</li> <li>3. Press START and allow the oven to preheat for 5 minutes.</li> <li>4. Position the cookware in the oven and leave the door open 6" (15 cm) at the broil stop position.</li> <li>5. Press CANCEL when finished.</li> </ol>
<b>CONVECT BAKE</b>	<b>Convection cooking</b>	<ol style="list-style-type: none"> <li>1. Press CONVECT BAKE.</li> <li>2. Press the number keypads to set a temperature other than 350°F (177°C) in 5° increments between 170°F and 500°F (77°C and 260°C).</li> <li>3. Press START. Auto conversion will reduce the temperature by 25°F (15°C).</li> <li>4. To change the temperature, repeat steps 1 and 2. Press START for the change to take effect.</li> <li>5. Press CANCEL when finished.</li> </ol>
<b>CONVECT ROAST</b>	<b>Convection cooking</b>	<ol style="list-style-type: none"> <li>1. Press CONVECT ROAST.</li> <li>2. Press the number keypads to set a temperature other than 325°F (163°C) in 5° increments between 170°F and 500°F (77°C and 260°C).</li> <li>3. Press START. Auto conversion will reduce the temperature by 25°F (15°C).</li> <li>4. To change the temperature, repeat steps 1 and 2. Press START for the change to take effect.</li> <li>5. Press CANCEL when finished.</li> </ol>
<b>CONVECT BROIL</b>	<b>Convection cooking</b>	<ol style="list-style-type: none"> <li>1. Press CONVECT BROIL.</li> <li>2. Press the number keypads to set a temperature other than 350°F (177°C) in 5° increments between 170°F and 500°F (77°C and 260°C).</li> <li>3. Press START. Auto conversion will reduce the temperature by 25°F (15°C).</li> <li>4. To change the temperature, repeat steps 1 and 2. Press START for the change to take effect.</li> <li>5. Press CANCEL when finished.</li> </ol>
<b>KEEP WARM</b>	<b>Hold warm</b>	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> <li>1. Press KEEP WARM.</li> <li>2. Set temperature between 145°F (63°C) and 190°F (88°C) using the number keypads. The default temperature is 170°F (75°C).</li> <li>3. Press START.</li> <li>4. Press CANCEL when finished.</li> </ol>
<b>DELAY START</b>	<b>Delayed start</b>	The DELAY START keypad is used to enter the starting time for an oven function with a delayed
<b>COOK TIME</b>	<b>Timed coking</b>	<p>Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see “Cook Time” section.</p>
<b>POWER PREHEAT</b>	<b>Rapid oven preheating</b>	<p>Provides the fastest preheat time for the BAKE function.</p> <ol style="list-style-type: none"> <li>1. Press POWER PREHEAT.</li> <li>2. Press the number keypads in response to the scrolling text to enter the Bake temperature.</li> <li>3. Press START.</li> <li>4. A reminder tone will sound when the preheat temperature is reached. Place food inside the oven.</li> </ol> <p><b>NOTE:</b> This feature should be used only for one-rack baking. Unused racks should be removed prior to Power Preheat. A standard flat rack should be used for Power Preheat. If preheating for the Bake cycle has already started, Power Preheat may be started directly by pressing Power Preheat.</p>
<b>WARMING CENTER ON/OFF</b>	<b>Warming zone</b>	<p>Press WARMING CENTER ON to select the warming element on the cooktop, then press START.</p> <p>Press WARMING CENTER OFF to turn off the warming element.</p>
<b>WARMING DRAWER ON/OFF</b>	<b>Warming drawer (on some models)</b>	<ol style="list-style-type: none"> <li>1. Press WARMING DRAWER to select the Warming Drawer function.</li> <li>2. Press START to begin preheating the warming drawer.</li> <li>3. Press WARMING DRAWER to turn off the heating element.</li> </ol> <p>See the “Warming Drawer” section for more information.</p>

KEYPAD	FEATURE	INSTRUCTIONS
<b>AQUALIFT SELF-CLEAN</b>	<b>Clean cycle</b>	See the "Aqualift Clean Cycle" section in the Owner's Manual.
<b>CONTROL LOCK hold 3 sec. to lock</b>	<b>Oven control lockout</b>	No keypads will function with the controls locked. <ol style="list-style-type: none"> <li>1. Check that the oven and the Kitchen Timer are off.</li> <li>2. Press and hold CONTROL LOCK keypad for 3 seconds.</li> <li>3. If enabled, a tone will sound, and "CONTROL LOCKED" will be displayed.</li> <li>4. Repeat to unlock.</li> </ol>
<b>SETTINGS</b>	<b>Oven use functions</b>	Enables you to personalize the audible tones and oven operation to suit your needs. See the "Oven Use" section.

## AquaLift® Self-Cleaning Technology



AquaLift® Self-Cleaning Technology is a first-of-its-kind cleaning solution designed to minimize the time, temperature and odors that ordinarily come with traditional self-cleaning methods. With AquaLift® Self-Cleaning Technology, an exclusive coating on the interior of the oven is activated with heat and water to release baked-on soil. To use AquaLift® Self-Cleaning Technology, simply wipe out loose debris, pour water into the oven bottom and run the AquaLift® Self-Cleaning cycle. When the cycle finishes in under 1 hour at a lower temperature than traditional self-cleaning methods, just wipe out the remaining water and loose debris. See the "Clean Cycle" section in the Owner's Manual for more detailed instructions. For additional information, frequently asked questions and videos on using AquaLift® Self-Cleaning Technology, visit our website at <http://whirlpoolcorp.com/aqualift>.

## Surface Temperature

When the range is in use, all range surfaces may become hot, such as the knobs and oven door.

### Warming Drawer, Storage Drawer, or Baking Drawer (On Some Models)

When the oven is in use, the drawer may become hot. Do not store plastics, cloth, or other items that could melt or burn in the drawer.

### Oven Vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Do not set plastics, paper or other items that could melt or burn near the oven vent.

## Cooktop Use

**⚠ WARNING**

**Fire Hazard**

**Turn off all controls when done cooking.**

**Failure to do so could result in death or fire.**

### Ceramic Glass

The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. It may cycle on and off to maintain the selected heat level.

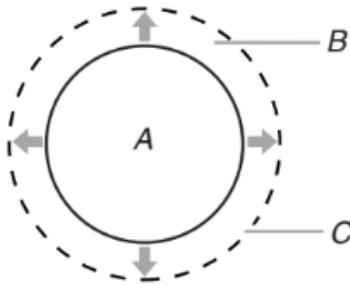
It is normal for the surface of light colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Clean the cooktop after each use to help avoid scratches, pitting, abrasions and to condition the glass surface. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads or harsh chemicals for cleaning. The Cooktop Care Kit Part Number 31605 contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the "Range Maintenance and Care" section in the Owner's Manual for additional information.

**IMPORTANT:** To avoid permanent damage to the cooktop surface and to make soils easier to remove, clean the cooktop after each use to remove all soils.

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be completely removed.

- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



A. Surface cooking area  
 B. Cookware/canner  
 C. 1/2" (1.3 cm) maximum overhang

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

### Cooktop On Indicator Light

The Cooktop On indicator light is located on the console panel. When any control knob/cooktop element on the console panel is turned on, the Cooktop On indicator light will glow.

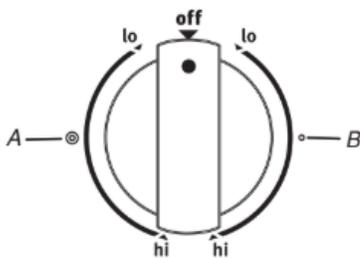
### Hot Surface Indicator Light

On ceramic glass models, the hot surface indicator light is located on the console panel.

The hot surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area is turned off.

### Dual Zone Cooking Element (on some models)

The Dual Zone cooking element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines both the single and outer element and is recommended for larger size cookware.



A. Dual  
 B. Single

### Warming Center Element

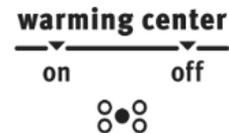
Use the Cooktop Warming Center element to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.

Do not use it to heat cold foods.

The Warming Center element can be used alone or when any of the other surface cooking areas are being used.

The Warming Center element area will not glow red when cycling on. However, the Element On light will glow while the Cooktop Warming Center element is in use.

- Use only cookware recommended for oven and cooktop use.
- Cover all foods with a lid or aluminum foil. When warming baked goods, allow a small opening in the cover for moisture to escape.
- To avoid damage to the cooktop, do not use plastic wrap to cover food because the plastic wrap may melt.
- Use pot holders or oven mitts to remove food.



### To Use:

1. To turn on, press WARMING CENTER ON and then START.
2. To turn off, press WARMING CENTER OFF.

### Cookware

**IMPORTANT:** Do not leave empty cookware on a hot surface cooking area, element or surface burner.

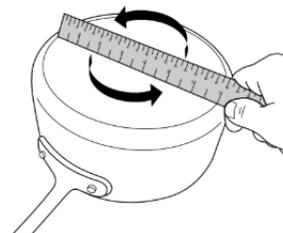
Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base, they can leave permanent marks on the surfaces.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware with nonstick surfaces should not be used under the broiler.

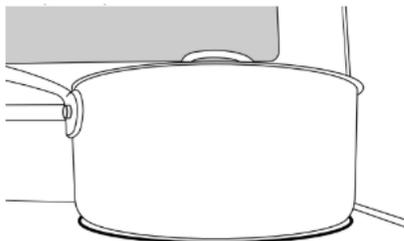
Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
<b>Aluminum</b>	<ul style="list-style-type: none"> <li>■ Heats quickly and evenly.</li> <li>■ Suitable for all types of cooking.</li> <li>■ Medium or heavy thickness is best for most cooking tasks.</li> <li>■ May leave aluminum residues, which may be diminished if cleaned immediately after cooking.</li> </ul>
<b>Cast iron</b>	<ul style="list-style-type: none"> <li>■ Heats slowly and evenly.</li> <li>■ Good for browning and frying.</li> <li>■ Maintains heat for slow cooking.</li> <li>■ Rough edges or burrs may scratch the cooktop.</li> </ul>
<b>Ceramic or Ceramic glass</b>	<ul style="list-style-type: none"> <li>■ Follow manufacturer's instructions.</li> <li>■ Heats slowly, but unevenly.</li> <li>■ Ideal results on low to medium heat settings.</li> <li>■ May scratch the cooktop.</li> </ul>
<b>Copper</b>	<ul style="list-style-type: none"> <li>■ Heats very quickly and evenly.</li> <li>■ May leave copper residues, which may be diminished if cleaned immediately after cooking</li> <li>■ Can leave a permanent stain or bond to the cooktop if overheated.</li> </ul>
<b>Earthenware</b>	<ul style="list-style-type: none"> <li>■ Follow manufacturer's instructions.</li> <li>■ Use on low heat settings.</li> <li>■ May scratch the cooktop.</li> </ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"> <li>■ See stainless steel or cast iron.</li> <li>■ Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.</li> </ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"> <li>■ Heats quickly, but unevenly.</li> <li>■ A core or base of aluminum or copper on stainless steel provides even heating.</li> </ul>

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



## Home Canning

Canning can be performed on a glass smooth top cooking surface or traditional coil element cooktop. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

## OVEN USE

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

## Electronic Oven Controls

### Control Display

The display will flash when powered up or after a power loss. Press Cancel to clear. When oven is not in use, the time of day is displayed. Indicator lights show functions that are in use.

### Tones

Tones are audible signals, indicating the following:

#### One Tone

- Valid pad press
- Oven is preheated (long tone).
- Function has been entered.
- Reminder (on some models), repeating each minute after the end-of-cycle tones.

#### Three Tones

- Invalid keypad press

#### Four Tones

- End of cycle

Use the Settings key to change the tone settings.

### Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Settings key.

Use the Settings key to scroll through the features that can be changed. Each press of the Settings key will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. After the setting is saved by pressing Start, the control will exit Settings and display the time of day. Details of all of the feature changes are explained in the following sections.

Press CANCEL to exit Settings.

## Clock Time of Day

This clock can use a 12- or 24-hour cycle. To adjust, see “12/24 Hour Clock” in this section.

Check that the oven and Timer are off.

### To Change Time of Day:

1. Press SETTINGS once. After 3 seconds, “SET CLOCK-PUSH START TO CHANGE” will be displayed.
2. Press START to display the current setting.
3. Press “3” for AM or “6” for PM.
4. Press the number keypads to set the time of day.
5. Press START.
6. Press CANCEL to exit.

## Oven Temperature Offset Control

**IMPORTANT:** Do not use a thermometer to measure oven temperature because opening the oven door may cause element cycling to give incorrect readings.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed in Fahrenheit or Celsius.

### To Adjust Oven Temperature:

1. Press SETTINGS until “TEMP OFFSET” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to increase the temperature in 5°F (3°C) increments, or press the “6” keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
4. Press START to save the setting.
5. Press CANCEL to exit.

## Fahrenheit and Celsius

The temperature is preset at Fahrenheit, but can be changed to Celsius.

### To change:

1. Press SETTINGS until “TEMP UNIT” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## Audible Tones Disable

Turns off all tones, including the end of cycle tone and key press tones. Reminder tones are still active when all tones are disabled.

1. Press SETTINGS until “ALL SOUNDS” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## End of Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press SETTINGS until “CYCLE TONE END” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end of cycle tones.

1. Press SETTINGS until “REMINDER TONE” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## Key Press Tones

Activates or turns off the tones when a keypad is pressed.

1. Press SETTINGS until “KEY PRESS TONE” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## Tone Pitch

Sets the pitch of the tone to either high or low.

1. Press SETTINGS until “TONE PITCH” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## Demo Mode

**IMPORTANT:** This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without heating elements turning on. If this feature is activated, the oven will not work.

1. Press SETTINGS until “DEMO MODE” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## 12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press SETTINGS until “12-HR SHUT-OFF” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## 12/24 Hour Clock

1. Press SETTINGS until “12/24 HR” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## Languages - Scrolling Display Text

Language options are English, Spanish and French.

1. Press SETTINGS until “LANGUAGE” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

## Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

### To Enable Sabbath Mode Capability (One Time Only):

1. Open oven door.
2. Press 7-8-9-6. “SABBATH ON” or “SABBATH OFF” and “PRESS START TO ENTER” will appear in the display.
3. Press START to change the displayed status.

- Close oven door. Sabbath Mode can be used for baking.  
**NOTE:** To disable Sabbath Mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

**To Activate Sabbath Mode:**

- Press BAKE.
- Press the number keypad to set a temperature other than 350°F (177°C).
- Press START.  
For timed cooking in Sabbath Mode, press COOK TIME, then the number keypad to set the desired cook time.
- Press SETTINGS/CLOCK. Then press "7." "SAB" will appear in the display.

**To Adjust Temperature (When Sabbath Mode Is Running):**

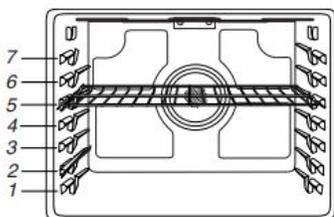
- Press the number keypad as instructed by the scrolling text to select the new temperature.  
**NOTE:** The temperature adjustment will not appear on the display. The scrolling text will be shown on the display as it was before the keypad was pressed.
- Press START.

**To Deactivate Sabbath Mode:**

Press SETTINGS, then press "7" to return to regular baking or press CANCEL to turn off the range.

## Positioning Racks and Bakeware

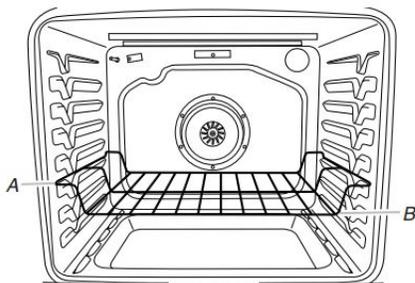
To position a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.



The oven has 7 positions for a flat rack, as shown in the previous illustration and the following table.

Flat Rack Position	Type of Food
7	Broiling/searing meats, hamburgers, steaks
6	Broiled meats, poultry, fish
3 or 4	Most baked goods, casseroles
2	Roasted meats
1	Large roasts or poultry

If your model has a Max Capacity Oven Rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following illustration.



- A. Ends of rack in position 3
- B. Food in position 2

**IMPORTANT:** These rack positions are for flat racks. If a Max Capacity Oven Rack is used, the rack position must be adjusted as shown in the previous figure.

**Multiple Rack Cooking**

- 2-rack: Use rack positions 2 and 5 for regular baking.
- 2-rack (convection only): Use rack positions 2 and 5; or 3 and 6.
- 3-rack (true convection only): Use rack positions 1, 4 and 7; or 2, 4 and 6.

**Bakeware**

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

## Baking and Roasting

**Precision Cooking™ System - Precise Bake**

The Precise Bake system electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during preheating to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

**Preheating**

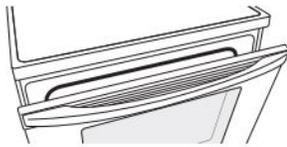
When Start is pressed, the oven will begin preheating. Once 100°F (38°C) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display. The time necessary to preheat the oven to 350°F (177°C) is approximately 10 to 15 minutes, depending on the model.

**Power Preheat**

Power Preheat can be used to shorten the preheating time. Only one standard flat rack should be in the oven during Power Preheat. Extra racks should be removed prior to starting Power Preheat. Press POWER PREHEAT and follow the oven control prompts, or, if preheating has already started, simply press POWER PREHEAT. The preheating cycle should be completed before placing food in the oven and should be used only for one-rack baking. When the Power Preheat cycle is complete, the oven starts a normal Bake cycle.

## Broiling

Leave the door open 6" (15 cm) at the broil stop position to ensure proper broiling temperature. Preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.



**NOTE:** Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Use racks 6 or 7 for broiling. Refer to the "Positioning Racks and Bakeware" section for more information.

On lower settings, the broil element will cycle on and off to maintain the proper temperature.

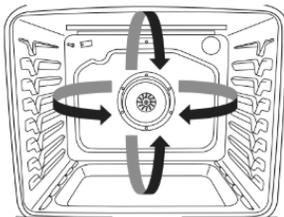
- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. Please refer to the Quick Start Guide for contact information.

## Convection Cooking

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.

**IMPORTANT:** With convection cooking, most foods can be cooked at a lower temperature or at a shorter time. This range automatically reduces the set oven temperature by 25°F (15°C) for convection cooking.



During convection cooking, the bake, broil and convection elements cycle on and off in intervals to maintain the oven temperature, while the fan circulates the hot air.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

**NOTE:** The oven door must be closed for convection broiling.

### EvenAir™ True Convection

When convection baking, broiling or roasting enter your normal baking temperature. The control will automatically reduce the set oven temperature by 25°F (15°C).

### Convect Options

Convect Bake - Multiple-rack baking or cookies, biscuits, breads, casseroles, tarts, tortes, cakes.

Convect Broil - Thicker cuts or unevenly shaped pieces of meat, fish or poultry.

Convect Roast - Whole chicken or turkey, vegetables, pork roasts, beef roasts.

## Cook Time

### To Set a Timed Cook:

1. Press BAKE, CONVECT BAKE or CONVECT ROAST.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press CANCEL to clear the display.

### To Set a Delayed Timed Cook:

1. Press BAKE, CONVECT BAKE or CONVECT ROAST.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press number keypads to enter the length of time to cook.
5. Press DELAY START. The start time/delay oven indicator light will light up.
6. Press number keypads to enter the number of hours and/or minutes you want to delay the start time.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 1-7. When the set cook time ends, the oven will shut off automatically.

8. Press CANCEL to clear the display.

## Warming Drawer (on some models)

The Warming Drawer is ideal for keeping hot cooked foods at serving temperature. It may also be used for warming breads and pastries.

Different types of food may be placed in the warming drawer at the same time. For best results, do not hold foods longer than 1 hour. For smaller quantities, pizza, or heat-sensitive foods, such as eggs, do not hold longer than 30 minutes.

Food must be at serving temperature before being placed in the warming drawer. Breads, pastries, and fruit pies may be heated from room temperature.

Remove food from plastic bags and place in oven-safe container. Cover foods with a lid or aluminum foil.

Do not cover with plastic wrap.

Empty serving dishes and ovenproof dishes can be heated while the warming drawer is preheating. Check the dish manufacturer's recommendations before warming the cookware.

Before using the warming drawer, wash the bottom of the drawer with soap and water. See the "General Cleaning" section in the Owner's Manual.

### To Use:

1. Press WARMING DRAWER.
2. Press START.
3. Allow the warming drawer to preheat for 15 minutes.
4. Place cooked food(s) in warming drawer.
5. Press WARMING DRAWER when finished.

The Warming Drawer operates at a temperature of approximately 160°F (71°C).