

# ROBAM



## User Manual

Before operating this unit, please read the user manual completely and keep it. If the manual is lost, you can send e-mail to [overseas@robam.com](mailto:overseas@robam.com), request for an electronic manual.

# JJZ(Y/T)-7MG10

Dual Fuel Range



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## RANGE SAFETY

### **Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER," "WARNING" or "CAUTION."

These words mean:



An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.



A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.



A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**⚠ WARNING****Fire Hazard**

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

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Clear the room, building, or area of all occupants.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

## THE ANTI-TIP BRACKET

### **⚠ WARNING**



#### **Tip Over Hazard**

A child or adult can tip the range and be killed.

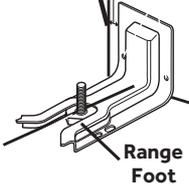
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.

**Anti-Tip  
Bracket**



Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor.
- Slide range back so rear range foot is under anti-tip bracket.

## IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE COMPLETELY FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO THE FLOOR BEHIND THE RANGE AND SLIDE RANGE COMPLETELY BACK UNTIL THE REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use 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 potholder touch hot heating elements. Do not use a towel or other bulky cloth.

## IMPORTANT SAFETY INSTRUCTIONS

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boil over causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
- **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
- **Keep Oven Vent Ducts Unobstructed.**
- **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – 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 heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

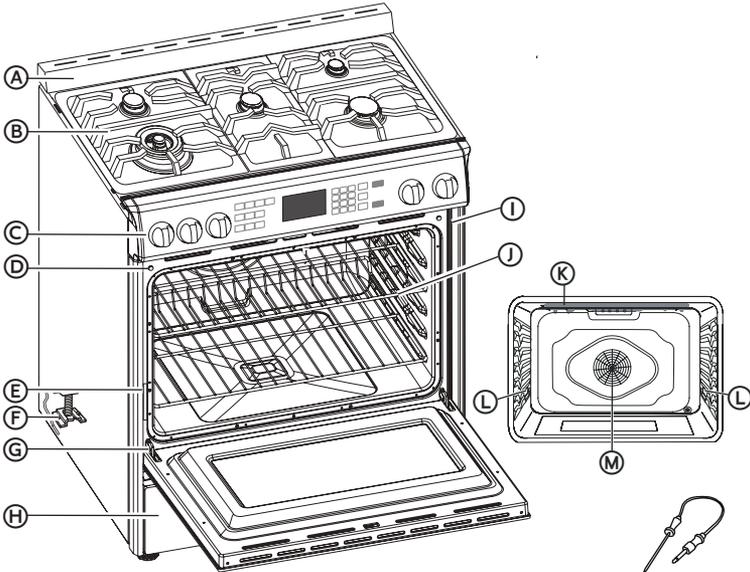
## IMPORTANT SAFETY INSTRUCTIONS

- **Proper Installation** – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
  - **Disconnect the electrical supply** before servicing the appliance.
  - **Injuries may result** from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
  - **Maintenance** – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
  - **Top burner flame size** should be adjusted so it does not extend beyond the edge of the cooking utensil.
- For self-cleaning ranges –**
- **Do Not Clean Door Gasket** – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
  - **Do Not Use Oven Cleaners** – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
  - **Clean Only Parts Listed** in Manual.
- For units with ventilating hood –**
- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter
  - **When flambé cooking** under the vent hood, turn the fan on.

## READ AND SAVE THESE INSTRUCTIONS

## PARTS AND FEATURES

This manual covers several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



Meat Probe x1



Wok Grate x1



Oven Racks x2

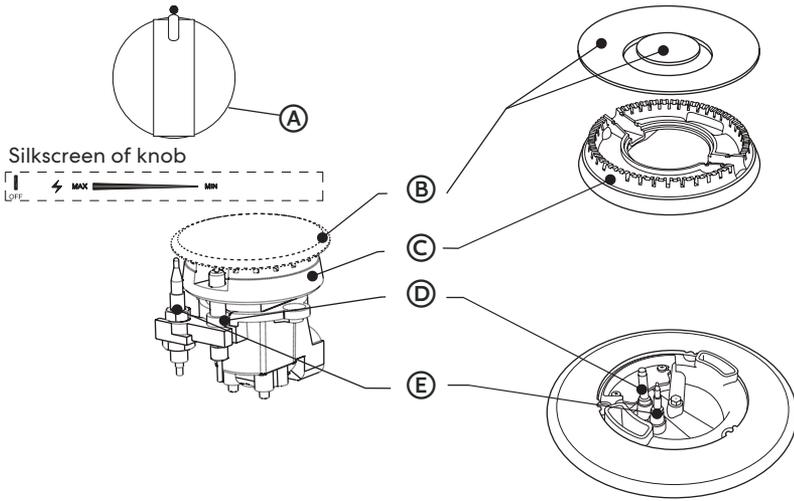


Air Fry Basket x1



Broiler Pan Rack x1  
Broiler Pan x1

- |                                           |                                |
|-------------------------------------------|--------------------------------|
| (A) Backsplash                            | (G) Door Hinge                 |
| (B) Burner Grates                         | (H) Storage Drawer             |
| (C) Control Panel                         | (I) Door Gasket                |
| (D) Oven Door Lock Latch and Light Switch | (J) Oven Rack                  |
| (E) Model and Serial Number Plate         | (K) Broil Element              |
| (F) Anti-tip Bracket                      | (L) Oven Light                 |
|                                           | (M) Convection Fan and Element |

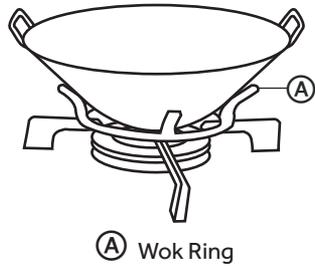


- Ⓐ Control Knob
- Ⓑ Burner Cap
- Ⓒ Burner Head

- Ⓓ Electrode
- Ⓔ Flame Detector

**Accessory**

Both fla -bottom wok pans and round-bottom wok pans supported with the wok ring (provided) can be used with all models.





## 1. Key and icon definitions



### 1) Start:

Start button, start operation or start Settings to take effect.

### 2) Cancel:

Cancel button to cancel the current operation.

### 3) Cook time:

Bake time button, used to set the bake time.

### 4) Delay start:

The Appointment time button is used to set the start time.

### 5) Settings:

Select system Settings. Press repeatedly to display different Settings.

### 6) Timer:

Timer symbol - This symbol is displayed on the LCD after the timer function is set.

### 7) Self clean:

Self-cleaning button to start the self-cleaning mode.



Pin symbol - this symbol appears on the display screen when the system detects a pin.



Child lock symbol - the same as locking all keys, the child lock is set, the display will appear this symbol

## 2. Functional Operation

Oven	Operating Mode		Default temperature (°F)	Adjustable range	Preheat phase
		Bake		350	170-550
	Broil		Hi	Hi Lo	✗
	Proof(Press for 3 seconds in Warm Mode temp)		100	80-120	✗
	Warm		140	140-210	✗
Conv		Convect bake	325	170-500	✓
		Convect broil	450	170-550	✗
		Convect roast	325	170-550	✓
	Easy convect	1. Meats	350	170-500	✓
		2. Baked goods			
3. Others					
	Air Fry		420	300-450	✓
	Warming Drawer		/	Lo, Med, Hi	✗
	Self clean		No	Core up to 806°F (430°C)	✗
	Steam clean		/	/	✗

**Note:** The preheating stage indicates whether real-time display of temperature is required.

There is a preheating stage: When the actual oven core temperature is less than 170°F, the interface displays Lo.

When the actual core temperature of the oven is greater than or equal to 170°F, the interface displays the temperature in real time.

When the actual oven core temperature reaches the set value, the interface always displays the set temperature value.

Non-preheating stage: the set temperature value is always displayed on the heating interface of the oven from the beginning.

### 3. Cooking Settings

1) Select the required baking function, touch the button on the display screen, the interface will light up the function options, and the default temperature and default time will appear on the display panel.

2) Click Start to Start the operation. When the actual temperature of the furnace core is lower than 170°F, the temperature digital tube only displays Lo. When the actual temperature of the furnace core is higher than 170°F, the interface needs to display the current temperature in real time. When the core temperature has reached the set value, the interface will always show that the set value no longer changes in real time.

3) To set the temperature, you can modify the temperature by touching the corresponding digital button. The number changes from right to left in turn. If it exceeds the allowed setting range, an invalid sound "didi" will be emitted when touching the Start button.

4) Set the working time, touch cook time, the time digital tube display --:-- , and blink, touch the number key, the displayed numbers change from right to left, run the setting range (0:00-11:59), if you do not set this parameter, the oven default 2 hours; If the value exceeds the allowed setting range, the next operation is not allowed, and the system makes two invalid beeps. After the Cook time is set, the system prompts you to enter Delay Start or touch start to start the operation.

5) To set the appointment function, touch Delay start to set the appointment. The default time is the current clock time. Delay start indicates when the oven starts to work. After setting, touch the Start button, and the screen will start the countdown of reservation. If the countdown time exceeds 1 hour, the screen will display in the form of hour/minute. If the countdown time is less than 1 hour, the display is displayed in the form of minutes per second.

### 4. Self clean mode

Touch the Self Clean button in the control panel to enable the Self clean mode.

Self clean mode	Touch self clean key	Repeatedly touch the self Clean key to select Clean Time 2:00 3:00 3:30 (Default)
	Touch delay time	Set start time (optional)
	Touch start	The door lock motor began to turn
		The door lock motor has touched latch1, indication that the door has been locked, and the child lock icon on the screen lights up
	Open the heating	
	Ending	End
Other situation		When the self-cleaning is complete and the temperature does not reach the unlock temperature, manually touch the Start button at this time, and the buzzer prompt is invalid

After touch self clean button Self Clean, Self Clean icon lights up

1. 2: 00 working time 2:00

2. 3: 00 working time 3:00

3. 3: 30 working time 3:00

## 5. Setting function

To access the setting function, press the Settings button on the switch panel. There are seven Settings. You can press the Settings button repeatedly to select the Settings

Parameter that can be set	Touch Settings repeatedly	Configurable content	Default
Clock	Touch one	Set clock	12:00PM
Temp unit	Touch twice	Press1 : Degree F/C	F
Sound	Touch three	Press1 : On/Off	On
Calibration	Touch four	Press1 to change mode Then Press3 to increase Press6 to decrease	00°F (-30°F - 30°F)
Demo mode	Touch five	Press1 : On/Off	Off
12/24 H	Touch six	Press1 : 12 H/24 H	12 H
Sabbath	Touch seven	Press1 : On/Off	Off

### Setting clock:

Touch the Settings once to enter the clock setting. By default, the current time is 12:00

At this time, you can enter the required time, for example, 11:00, you can touch 1, 1, 0, 0, the original time number first zero, --:-- , and then the number changes from right to left, press the start key to save the current data and exit, or directly cancel not saving the current data and exit.

### Setting temp unit:

Press the Settings button twice. The interface displays the default unit to set the temperature unit. The default unit is Fahrenheit set sound

### Setting sound:

Sound is used to control whether or not the buttons sound, but the work tone is always present. Press the Settings button three times. The current sound status is displayed in the middle of the screen. On indicates that sound is enabled, and Off indicates that sound is disabled. You can switch by touching the number key 1. Touch the Start key to confirm exit

### Setting Demo mode:

This parameter is set to facilitate users to enter the demonstration mode and perform operations on the interface in any mode. However, heating components such as the electric heat pipe are not enabled. The default value is OFF. Press the Settings key 5 times to enter the demo, then press the number key 1 to switch. Touch the Start key to confirm exit

## 6. Child key function

1). When the oven is on standby, touch the "Start" button and hold for 3 seconds. The control panel is locked.

At this time, only the Start key is effective in the control panel, and other keys are invalid. When other keys are touched, the child lock icon on the screen blinks and an invalid tone is heard concurrently.

2). When the oven enters the working state, touch the "Start" button and hold it for 3 seconds, the control panel will be locked, except the "Start" button, other keys are invalid, the child lock icon will flash when touching other keys, if there is no unlock after 3 seconds, return to the current operating state, touch the "Start" button and hold it for 3 seconds, the child lock will be released, At the same time, the child lock symbol on the screen disappears

3). The child lock function is only effective in the interface of standby and mode operation, and not in other Settings interface.

## 7. The Timer function

1). Touch the timer button on the numeric keypad to enter the alarm Settings as shown below:

Alarm the longest allowed to set a time for 12 hours, the alarm with the countdown, display mode (hours: minutes) and (minutes: seconds), if the setting time is less than 1 hour, then the system shown in the form of (minutes: seconds), if the set time more than one hour, then the system shown in the form of (hours: minutes). If you need to set the alarm after 30 minutes, you only need to touch 3 and 0 on the numeric keypad. After setting, you need to touch the alarm icon key again to confirm, and the alarm starts to count down.

Touch the number key3

Touch the number key0

Touch timer key to be confirmed

After setting the alarm, enter the alarm countdown. In standby state, the alarm clock is on the digital tube of the screen. In the running state, the alarm time is not displayed, only the alarm symbol is displayed

At the end of the countdown, the buzzer rings and the alarm symbol blinks with 00:00 at the same time. At this time, you can touch any key to cancel the alarm. If there is no touch, the alarm will stop after one minute, and the alarm icon and 00:00 will stop blinking and disappear

2). Alarm cancellation: just touch the alarm setting button.

Degree, the program gives a rotation signal to the door lock motor, the CAM begins to turn counterclockwise, when the CAM contact will be left door lock switch (LATch2) press the rear door lock open, at this time the program gives the door lock motor stop signal.

After the lock is locked, the symbol appears on the screen, and after the lock is unlocked, the symbol disappears.

Latch1 indicates the lock detection port, latch2 indicates the unlock detection port.

## 8. Oven Lights

Press LIGHT to turn the lights on and off while the oven doors are closed, Both oven lights come on automatically when either door is open.

**NOTE:** The oven lights will not come on during the Self-Clean cycle.

## 9. Error alarm message

Abnormal Temperature sensor: Err1

In any state, if the temperature sensor is open or short, the oven will give an alarm and display Err1. In this case, cancel can be performed

## COOKTOP USE

Read the instructions before installing or using this appliance.

1. This appliance shall be installed in accordance with the regulations in force and only used in a well-ventilated space.
2. The use of a gas-cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
3. Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

## IGNITION AND OPERATION OF THE BURNERS

In order to ignite a burner, push down on the knob while rotating it counterclockwise, until the knob indicator is aligned with the ignite icon ⚡.

For models with a safety valve - Once the flame is lit, hold the knob depressed for about 3-4 seconds until the device keeps the burner automatically lit. If the burner fails to ignite, wait one minute for the gas to dissipate before attempting to reignite. Adjust the flame intensity by rotating the knob counterclockwise from MAX (maximum) to MIN (minimum).

To turn off the burner, rotate the knob clockwise until the indicator on the knob is aligned with OFF.

## POWER FAILURE

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise until the indicator is aligned with MAX. After the burner is lit, turn knob to desired setting.

In the case of unintentional flame extinguishing, the safety valve intervenes by shutting off the gas to the burners.

The electric igniter must not be actuated for longer than 15 seconds. Should the burner not light, or should the burner be unintentionally turned off, immediately close the burner, and wait at least 1 minute before repeating. Once ignited, adjust the flame as desired.

For lower gas consumption and a better result, use saucepans with a diameter matching the diameter of the burner, to avoid the flame coming up around the sides of the saucepan. See the Container Table. Use only flat-bottomed pans.

As soon as liquid starts to boil, turn the flame down to a level sufficient to maintain boiling.

## COOKWARE

### MATCH PAN DIAMETER TO FLAME SIZE

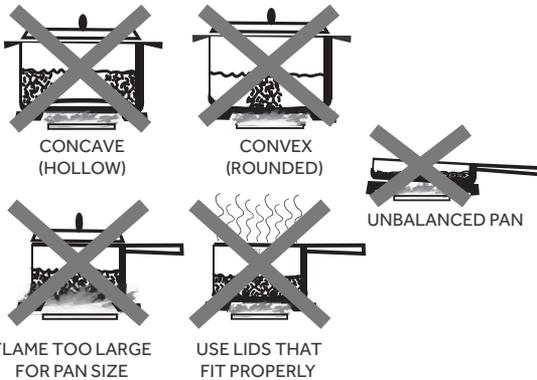
The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. Oversize pans that span two burners are placed front to rear, not side to side.

**USE BALANCED PANS**

Pans must sit level on the cooktop grate without rocking. Center the pan over the burner.

**USE A LID THAT FITS PROPERLY**

A well-fitting lid helps shorten the cooking time. Flat, heavy bottom pans provide even heat and stability.



**CONTAINER TABLE**

Burner	Position	Min Saucepan	Max Saucepan
Auxiliary	Rear R	3.5" (9.0 cm)	6.3" (16 cm)
Semi-rapid	Rear L and Center	5.1" (13 cm)	7.1" (18 cm)
Rapid	Front R	5.9" (15 cm)	10.2" (26 cm)
Triple ring	Front L	8.3" (21 cm)	10.2" (26 cm)

## OVEN USE

### OVEN TEMPERATURE CONTROL

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven. The temperature calibration can be adjusted. It can be changed in degrees Fahrenheit or degrees Celsius.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount. Use the following chart as a guide.

ADJUSTMENT °F (ADJUSTMENT °C)	COOKS FOOD
10°F (6°C)	a little more
20°F (12°C)	moderately more
30°F (17°C)	much more
-10°F (-6°C)	a little less
-20°F (-12°C)	moderately less
-30°F (-17°C)	much less

#### To Adjust Oven Temperature Calibration:

1. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
2. Press "Settings" repeatedly until "t\_AJ" appears in the display.
3. Press "1" to select the mode you want to adjust temperature.
4. Press "3" or "6" to select the temperature.
5. Press "Start" to save.

### OVEN MODES

#### BAKE

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

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

The temperature can be set from 170°F (77°C) to 550°F (288°C).

#### General Guidelines

- For best results, bake food on a single rack with at least 1" - 1½" (2,5 - 4 cm) space between bakeware and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.

- Use metal bake ware (with or without a non stick finish), heatproof glass, glass ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips to Solving Baking and Roasting Problems.

## Bake Chart

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

### To Bake:

1. Press **BAKE**. "BAKE" and 350°F (177°C) will be displayed. "Set temp or Press START" will appear in the display.
2. Press **START**, if you wish to cook at 350°F (177°C).

OR

Enter the desired temperature by pressing the number keypad, and then press **START**. The temperature can be set from 170°F (77°C) to 500°F (260°C).

**NOTES:**

- The temperature may be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.
  - After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."
3. Once START has been pressed, the oven will begin to preheat. When the oven has reached the set temperature, a tone will sound.

**NOTE:** If a Delay Start time was set, the oven will turn on at the set time.

4. Place the food in the oven and close the oven door when preheat is complete.
5. Press CANCEL when finished cooking, and remove food from the oven.

**BROIL**

Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

**NOTES:**

- Before broiling, position rack according to the Broiling Chart.
- For best results, use a two-piece broiler pan with a grid (not provided). It is designed to drain juices and help avoid spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Select HI Broil 550°F (288°C) for most broiling. Select LO Broil 450°F (232°C) for low-temperature broiling for foods that take longer to cook, such as poultry, to avoid over browning.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
- Position food on grid in the broiler pan, then place it in the center of the oven rack. Close the oven door and set the control.

**To Broil:**

1. The temperature can be set from 450°F (232°C) to 550°F (288°C).
2. Place the food in the oven, preheating is not necessary.
3. Close the oven door.
4. Press BROIL. "BROIL" and "Set temp or Press START" and "550°F" (288°C) will be displayed.
5. Press START, if you wish to broil at 550°F (288°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 450°F (232°C) to 550°F (288°C).

- Once START has been pressed, "Broil" will appear in the display.

**NOTES:**

- The broil temperature can be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.
- After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

- When cooking is finished, press CANCEL, and then remove food from the oven.

**WARM/PROOF**

The Warm mode keeps hot, cooked foods at serving temperature.

The Proof mode prepares dough for baking by activating the yeast. Follow the recipe directions as a guide.

**⚠ WARNING****Food Poisoning Hazard**

Do not let food sit in oven more than one hour before or after cooking.  
Doing so can result in food poisoning or sickness.

**IMPORTANT:** Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Warm mode. For best results, cover food.

**Warm**

- Press WARM/PROOF, and then press WARM on the menu screen. "WARM" and "Set Temp or Press START" and 140°F (60°C) will be displayed.
- Press START, if you wish to Warm food at 140°F (60°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 140°F (60°C) to 210°F (99°C).

- "WARM" will appear in the display, once Start is pressed.

**NOTE:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and a Start Time before pressing START. See "Cook Time" and "Start Time."

- Place food in the oven and close the door.
- Press CANCEL when finished, and remove food from the oven.

**Proof**

- Before proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place on second rack from the bottom and close the oven door.
- Press WARM/PROOF, and then press PROOF on the menu screen. "PROOF" and "Set Temp or Press START," and 100°F (38°C) will be displayed.

3. Press START, if you wish to Proof dough at 100°F (38°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 80°F (27°C) to 120°F (49°C).

**NOTE:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

4. Let the dough rise until nearly doubled in size, checking after 20-25 minutes. Proofing time may vary depending on dough type and quantity.
5. Press CANCEL when finished proofing.
6. Before second proofing, shape the dough, place it in baking pan(s) and cover loosely with plastic wrap, coated with cooking spray. Follow the same placement and control steps above. Before baking, remove the plastic wrap.

## CONVECTION MODES

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

In Convection mode, the ring element, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will automatically turn on.

## CONVECTION FAN

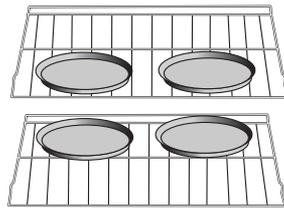
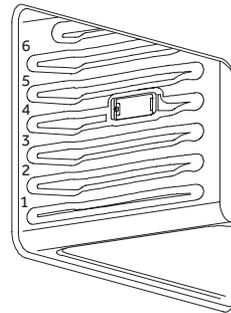
The convection fan operates during any convection mode. When the oven is operating in convection mode, the fan will turn off automatically when the door is opened. The convection fan may run in non-convection cycles during preheat.

## ADVANTAGES OF CONVECTION COOKING

- Saves time and energy.
- Even baking, browning and crisping are achieved.
- During roasting, juices and flavors are sealed in while the exterior is crisp.
- Yeast breads are lighter, more evenly textured, more golden and crustier.
- Air-leavened foods such as cream puffs, soufflés and meringues rise higher and lighter.
- Baking on multiple racks at the same time with even results is possible.
- Prepare whole meals at once with no flavor transfer.
- Dehydrates herbs, fruits and vegetables.
- Requires no specialized bake ware.
- Convection broiling allows for extraordinary grilling with thicker cuts of food.

**CONVECTION BAKE**

- Use Convection Bake for single or multiple rack baking. Reduce standard recipe baking temperature by 25°F (15°C).
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, 4 and 5. All five positions can be used for cookies, biscuits and appetizers.
  - 2 Rack baking: Use positions 1 and 3.
  - 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack. Allow 1" - 1 1/2" (2,5 3 cm) air space around pans.



Rack 3

Rack 1

**FOODS RECOMMENDED FOR CONVECTION BAKE MODE:**

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

**Temperatures have been reduced in this chart.**

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

### To Set Convection Bake:

1. Press Convection BAKE once. "Convect Bake" and "Set Temp or Press START" and 325°F (162°C) will be displayed.
2. Press START If you wish to convection bake at 325°F (162°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F(260°C).

### NOTES:

- To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.
  - After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."
3. Once START has been pressed, the oven will preheat. A tone will sound when the oven has reached the set temperature.

**NOTE:** There are two preheat modes for Convection Bake. Use Rapid Preheating when using multiple racks. It is possible to switch between "Rapid Preheating" and "Preheating" by pressing START during the preheating.

4. Place the food in the oven and close the oven door when preheat is completed.
5. Press CANCEL when finished, and then remove food from the oven.

## CONVECTION BROIL

### General Guidelines

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- When convection broiling, enter your normal broiling temperature.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time. See the Convection Broil chart.
- Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

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

### To Set Convection Broil:

1. Place the food in the oven and close the oven door.
2. Press Convection BROIL once. "Convect Broil" and "Set Temp or Press START" and 450°F (232°C) will be displayed.
3. Press START, if you wish to broil at 450°F (232°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 550°F (288°C).

### NOTES:

- To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

- After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See “Cook Time” and “Start Time.”

4. Press START. “convect broil” will be displayed.

5. Press CANCEL when cooking is finished, and then remove food from the oven.

## CONVECTION ROAST

When Convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking.

### General Guidelines

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large poultry may need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C)
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C).

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
<b>Beef</b>					
Rib Roast	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2-3	400 (205)	2	15-20	145 (63) medium rare
<b>Pork</b>					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	16-20	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
<b>Poultry</b>					
Chicken whole	3-4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Comish Hen	1-1 ½	350 (175)	2	45-75 total	180 (82)
<b>Lamb</b>					
Half Leg	3-4	325 (160)	2	22-27	160 (71) medium
				28-33	170 (77) well
Whole Leg	6-8	325 (160)	1	22-27	160 (71) medium
				28-33	170 (77) well

### To Set Convection Roast:

- Place the food in the oven and close the oven door.
- Press CONVECTION ROAST. "Set Temp or Press START", and 325°F (163°C) will be displayed.
- Press START, if you wish to convection roast at 325°F (163°C).  
OR  
Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

### NOTES:

- To change the set temperature during cooking, press CANCEL. Press the number keypad to enter the desired temperature, and then press START.
  - After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."
- Press START. After pressing START, the oven will display "CONVECT ROAST" while cooking.
  - Press CANCEL when finished, and then remove food from the oven.

### Air Fry

The Air Fry Function is specially designed for oil-free frying.

- Press "Air Fry" button, 420°F appears in the display.
- Set the oven temperature (Range: 300°F-450°F). And set the cook time.
- Press "START".

**NOTE:** Preheating is required when using the Air Fry mode.  
Place the food in the middle position of the oven.

## CONVECTION CONVERSION

When using Convection Conversion, enter your normal cooking temperature and time. The convection conversion will adjust the temperature and time for perfect cooking results.

### IMPORTANT:

- The oven door must be closed before selecting a Convection Conversion oven mode.
- Setting Cook Time is required for a Convection Conversion oven mode. If Cook Time was not set, the control will prompt you to Set Cook Time. See "Cook Time."

### BAKED GOODS

1. Press BAKED GOODS among the Convection Conversion controls.
2. Set the oven temperature.

**NOTE:** The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set cooking time" will appear in the display.
4. Press COOK TIME, and then enter the desired cook time by pressing the number keypad.

**NOTE:** If a delay start time is desired, Press START TIME, and then press the number keypad to enter the desired start time. "Press START" will appear the display.

5. Once START has been pressed, the oven begins to preheat. Once the set temperature has been reached, a tone will sound.

**NOTE:** Preheating can cause overcooking. If preheat is required for the recipe, add 15 minutes to the cook time. Place food in the oven at appropriate time.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

### MEATS

It is not necessary to preheat the oven for the Convection Conversion MEATS mode. Preheating can cause overcooking. If preheat is required for the recipe, add 15 minutes to Cook Time, and place food in the oven at the appropriate time.

1. Place food the in oven and close the oven door.
2. Press MEATS among the Convection Conversion controls.
3. Enter your normal roasting temperature by pressing the number keypad.

**NOTE:** The temperature can be set from 170°F (77°C) to 500°F (260°C).

4. Press START. "Set cooking time" will appear in the display.
5. Press COOK TIME, and then enter your normal Cook Time by pressing the number keypad. Press Start.

**NOTE:** Setting Cook time is required for Convection Conversion oven modes.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

**OTHER FOODS**

1. Press OTHER FOODS among the Convection Conversion controls.
2. Set the oven temperature.

**NOTE:** The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set cooking time" will appear in the display.
4. Press COOK TIME, and then enter the desired cook time by pressing the number keypad.

**NOTE:** Setting Cook time is required for Convection Conversion oven modes.

If a delayed start time is desired, Press START TIME, and then press the number keypad to enter the desired start time. "Press START" will appear the display.

5. Once START has been pressed, the oven begins to preheat. Once the set temperature has been reached, a tone will sound.

**NOTE:** Preheating can cause overcooking. If preheat is required for the recipe, add 15 minutes to the cook time. Place food in the oven at appropriate time.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

**RANGE CARE**

**GENERAL CLEANING**

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

**EXTERIOR PORCELAIN ENAMEL SURFACES**

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish

**Cleaning Method:**

Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.

**EXTERIOR STAINLESS STEEL**

**NOTE:** Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use.

Rub in direction of grain to avoid damaging.

**Cleaning Methods:**

Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth.

Stainless Steel Cleaner and Polish

Vinegar for hard water spots

## OVEN DOOR EXTERIOR

### Cleaning Method:

Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.

## PORCELAIN-COATED GRATES AND CAPS

- Clean as soon as cooktop, grates and caps are cool.
- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop grates and caps are cool. These spills may affect the finish
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- Do not reassemble caps on burners while wet.

### Cleaning Method:

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser

## BURNER SPREADER

Wash the burner spreader frequently with boiling water and detergent to remove any deposits which could block the flame outlet.

Before reinstalling, dry the burner spreader thoroughly so the burner will ignite properly.

## COOKTOP CONTROL KNOBS

- Pull knobs straight away from control panel to remove.
- When replacing knobs, make sure knobs are in the Off position

### Cleaning Method:

Soap and water or dishwasher:

**NOTE:** Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

## CONTROL PANEL

### Cleaning Method:

Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

**NOTE:** Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

## OVEN CAVITY

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain, so staining, etching, pitting or faint white spots can result.

### Cleaning Method:

Mild detergent and warm water.

**NOTE:** Do not use oven cleaners.

## OVEN RACKS AND ROASTING RACKS

### Cleaning Method:

Steel-wool pad

## OVEN SELF-CLEANING

### WARNING



#### Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.  
Keep children away from oven during Self-Cleaning cycle.  
Failure to do so can result in burns.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

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

### NOTES:

- Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.
- Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- Do not clean, rub, damage or move the oven gasket. The door gasket is essential for a good seal.
- Allow the oven to cool to room temperature before using the Self-Clean feature. If your oven cavity is above 325°F (162°C), "Oven Cooling" will appear in the display and the Self-Clean cycle will not activate until it cools down.
- The oven light will not work during the Self-Cleaning cycle. On some models, the surface elements will not work during the Self-Cleaning cycle.
- When "LOCK" shows in the display, the oven door cannot be opened. To avoid damage to the door, do not force the door open when "LOCK" is displayed.

## Prepare Oven:

- Remove the broiler pan, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See “General Cleaning” section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

## To Self-Clean:

**NOTE:** The oven is preset for a 2.5 hour Cleaning cycle; however, the Cleaning time can be adjusted. Suggested cleaning times are:

2 Hours - Light soil

3.0 Hours - Average soil

3.5 Hours - Heavy soil.

1. Close the oven door.

**NOTE:** If an oven door is left open, “Door Open Clean Canceled” will appear in the display and a tone will sound.

2. Press SELF CLEAN.

**NOTE:** “REMOVE RACKS” will scroll in the display screen.

3. Press a number on the key pad to select the desired Clean level. The Clean levels will scroll on the Control Panel.

Level 1 (2 Hours)

Level 4 (3 Hours),

Level 6 (3.5 Hours)

4. Press START.

**NOTE:** The oven door will lock. “SELF CLEAN” will scroll in the display panel until the clean cycle is finished

### When the self-clean cycle ends:

“Complete” will scroll in the display panel.

5. Open the oven door.

6. Once the oven has completely cooled, remove ash with a damp cloth.

**NOTE:** To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has completely cooled.

## REPLACING AN OVEN LIGHT

### **WARNING**



#### **Electrical Shock Hazard**

Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).

The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.

The lenses are made of glass. Handle carefully to avoid breakage.

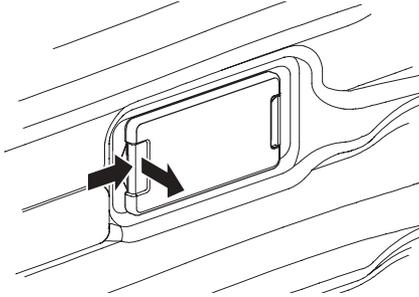
Failure to do so could result in death, electric shock, cuts or burns.

The oven light is a standard 25 watt (G9) appliance bulb.

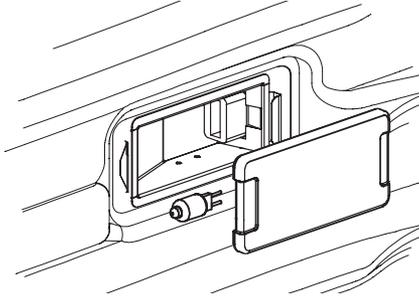
**IMPORTANT:** Before replacing the bulb, make sure the oven is cool and the controls are turned off

1. Disconnect power at the main power supply (fuse or breaker box).

2. Remove the bulb cover by pulling it out of the opening.



3. Remove the burned out bulb from the socket.



**NOTE:** To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers. Wear cotton gloves or use a tissue when replacing the light bulb.

4. Replace the bulb, and then replace the bulb cover.
5. Reconnect power at the main power supply (fuse or breaker box).

## OVEN DOOR REMOVAL

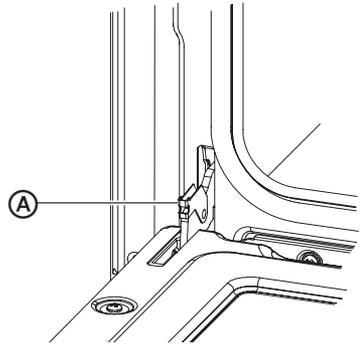
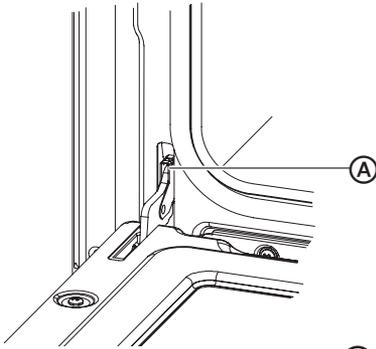
For normal oven use, there is no need to remove the oven door. However, should it become necessary to remove the door, follow the instructions in this section.

### IMPORTANT:

- Make sure oven is cool and that power to the oven has been turned off before removing the door.
- The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove. Do not grasp the handle.
- Be sure both levers are securely in place before removing the door.
- Do not force door open or closed.

**To Remove the Oven Door:**

1. Open the door completely.
2. Flip up the hinge latch on each side.

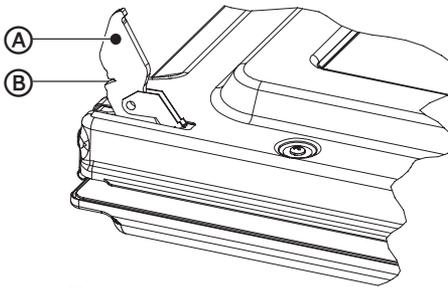


**A** Hinge Bracket

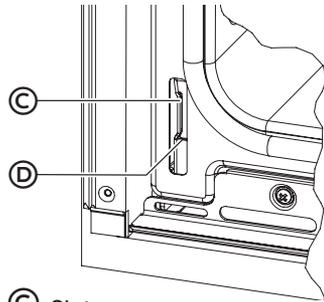
3. Holding the door firmly, close the oven door completely.
4. Grasping both sides, lift up on the oven door while pushing it closed, and then pull it away from the door frame.
5. Place the door in a protected location.

**To Replace the Oven Door:**

1. Insert the upper arms of both hinges into the slots. The recesses must hook on the lips.



**A** Upper Arm  
**B** Recess



**C** Slots  
**D** Lip

2. Open the oven door.

**NOTE:** You should hear a "click" sound when the door is correctly in place.

3. Move the hinge latch on each side back into the locked position.
4. Open and close the door to test that it operates freely. If it does not, repeat the door removal and replacement process.
5. Close and open the door slowly to assure that it is correctly and securely in place.

## TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

### SOLVING BAKING AND ROASTING PROBLEMS

With any oven setting 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.

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 is 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 is 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>
Piecrusts do not brown on bottom or crust is soggy	<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>• Oven 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>
Piecrust edges too brown	<ul style="list-style-type: none"> <li>• Oven temperature too high</li> <li>• Edges of crust too thin</li> </ul>

## COOKTOP

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Burner will not ignite</b>	There is no power to the range.	Check that range is properly connected to 3- or 4-wire, 240V power supply.
<b>Burner will not operate</b>	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
<b>Burner Flames are uneven, yellow and/or noisy</b>	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.
<b>Burner flame is too high or too low</b>	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connected to LP gas the burners should be converted to LP gas with the orifice/injec or kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.
<b>Burner makes popping noises</b>	The burner is wet.	Allow the burner to dry before using.
	The burner cap and/or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
<b>Excessive heat around cookware on cooktop</b>	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.

<b>Cooking results are not what expected</b>	Using incorrect cookware	See the "Cookware" section.
	The control knob is not set to the proper heat level.	See the "Controls" section.

### OVEN

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Oven is not heating</b>	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven control not turned on	Make sure the oven temperature has been selected.
<b>Oven is not cooking evenly</b>	Not using the correct bake ware or oven rack position	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convection Bake mode.
<b>Oven display stays Off.</b>	Power interruption	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
<b>Cooling fan continues to run after oven is turned off</b>	The electronic components have not yet cooled sufficiently	The fan will turn off automatically when the electronic components have cooled sufficiently.
<b>Oven light is not working properly</b>	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
<b>Oven light stays on</b>	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
<b>Cannot remove lens cover</b>	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
<b>Clock and timer are not working properly</b>	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
<b>Excessive Moisture</b>		When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
<b>Porcelain Chips</b>	Porcelain interior is chipped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.



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**ROBAM**