



**VEBIEM3024SS**

**Use & Care Manual  
Manuel d'utilisation et d'entretien  
Manual de uso & Mantenimento**

<b>Table of Contents</b>	Page	Page
<b>Safety Precautions</b>	<b>4</b>	
<b>Safety Instructions</b>	<b>5</b>	
Safety for the Oven	5	
Safety for the Cleaning Oven	5	
<b>Features of your Oven</b>	<b>6</b>	
<b>General Oven Information</b>	<b>7</b>	
Before using your oven	7	
<b>General Oven Tips</b>	<b>8</b>	
Oven Racks	8	
Oven Extendable Rack	9	
<b>Electronic control</b>	<b>10</b>	
Control panel description	10	
Programming time functions	10	
Setting the time of day	10	
Setting the minute minder	10	
<b>Cooking with the Convection Oven</b>	<b>11</b>	
Advantages of Convection Cooking	11	
<b>Oven Modes</b>	<b>12</b>	
<b>Cooking functions</b>	<b>13</b>	
<b>QUICK TIPS</b>	<b>14</b>	
<b>Setting an oven function manually</b>	<b>15</b>	
<b>Bake Tips and Techniques</b>	<b>16</b>	
Bake Chart	16	
<b>Convection Bake Tips and Techniques</b>	<b>17</b>	
Convection Bake Chart	18	
<b>Convection Roast Tips and Techniques</b>	<b>19</b>	
Convection Roast Chart	19	
<b>Convection Broil Tips and Techniques</b>	<b>20</b>	
Convection Broil Chart	20	
<b>Broil Tips and Techniques</b>	<b>21</b>	
Broil Chart	21	
<b>Pizza Tips and Techniques</b>	<b>22</b>	
Pizza Chart	22	
<b>Oven Care and Cleaning</b>	<b>23</b>	
		23
		23
		<b>24</b>
		<b>25</b>
		25
		25
		<b>26</b>
		<b>27</b>
		27
		27
		<b>28</b>
		28
		<b>29</b>
		<b>30</b>

 **IMPORTANT****General Appliance and Oven  
Safety Precautions**

Please read all instructions before using this appliance.

 **WARNING**

When properly cared for, your new oven has been designed to be a safe, reliable appliance.

**Read all instructions carefully before using this oven. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including the following:**

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

- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
  - Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
  - Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
  - Install or locate this appliance only in accordance with the Installation Instructions.
  - Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
  - Do not cover or block any openings on this appliance.
  - Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
  - In the event that personal clothing or hair catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.

 **CAUTION**

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

To reduce the risk of fire in the oven cavity:

1. Do not store flammable materials in or near the oven.
2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
7. Do not block any vent openings.
8. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
9. Never use the oven to warm or heat a room. This can damage the oven parts.
10. For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.

 **IMPORTANT****General Appliance and Oven  
Safety Instructions**


Please read all instructions before using this appliance.

**Safety for the Oven**

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

**Safety for the Cleaning Oven** **CAUTION**

**Do not leave food or cooking utensils, etc., in oven during the Self-Cleaning Mode of operation.**

- Confirm that the door locks and will not open once both  [CLEAN] commands have been activated and the "AUTO LOCK SYMBOL" appears. If the door does not lock, turn the Cook Mode dial to OFF and do not run Self-Cleaning. Phone for Service.
- Do not clean the Door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the Door gasket.
- Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- Clean only oven parts listed in this manual. (see page 25)
- Before Self-Cleaning the oven, remove the broiler pan, oven racks (only when not made of porcelain), other utensils and excess soft spillage.

 **WARNING**

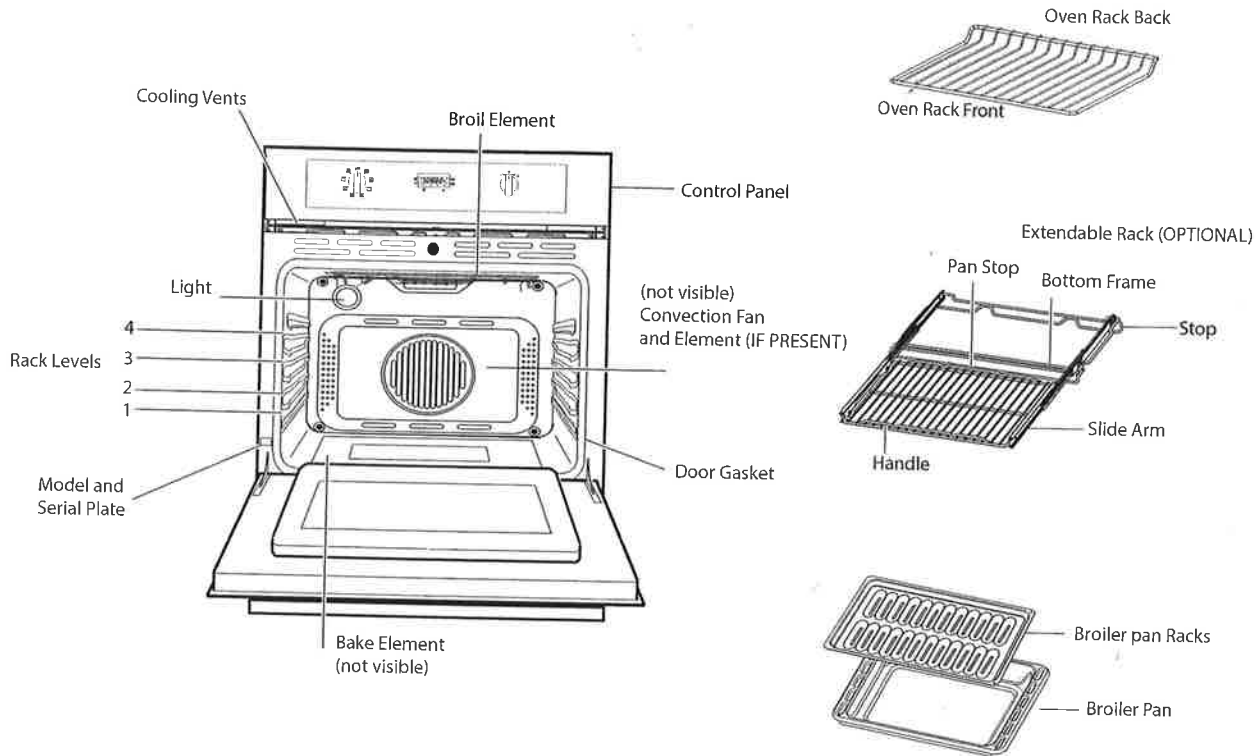
**The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.**

**The elimination of soil during Self-Cleaning generates some by-products which are on this list of substances.**

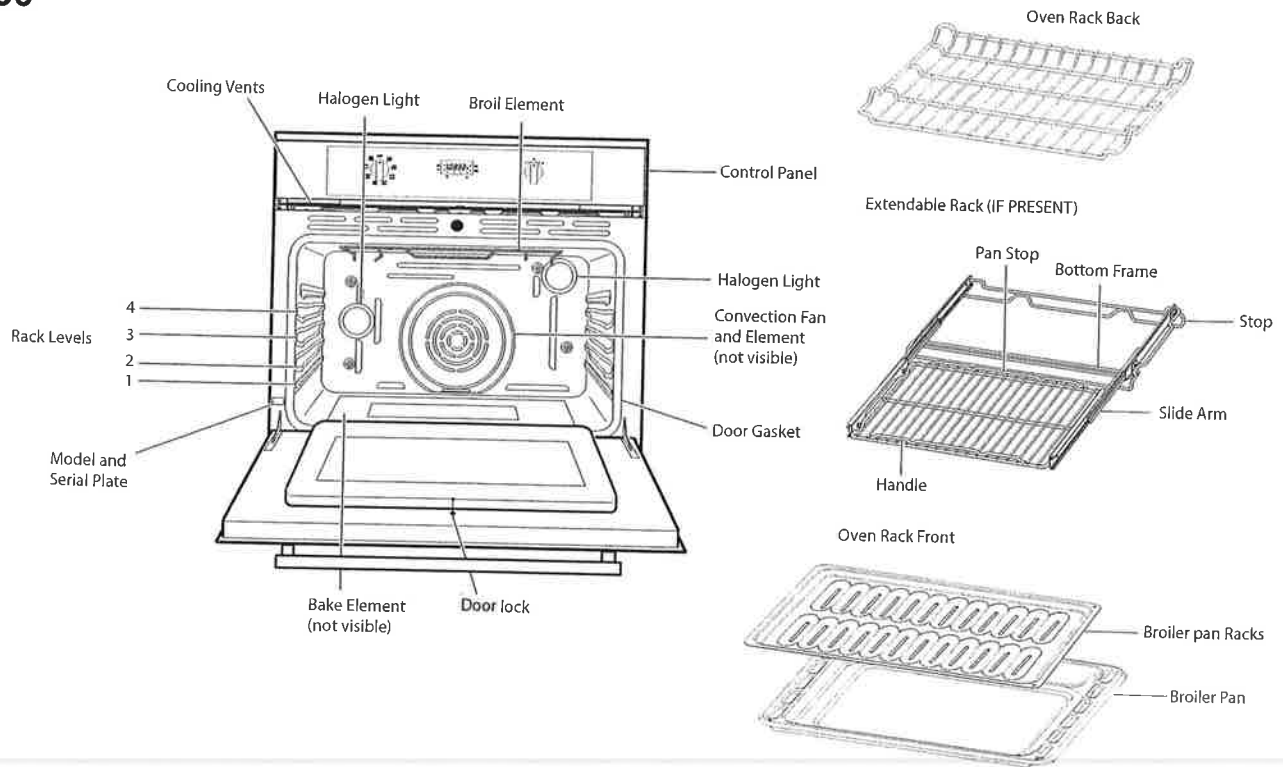
**To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after Self-Cleaning the oven.**

**Features of your Oven**

**24"**



**30"**



## General Oven Information

### CAUTION

Before using your oven

- Remove all packing and foreign materials from the oven. Any material of this sort left inside may melt or burn when the appliance is used.
- Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

#### 120 V / 240 V vs. 120 V / 208 V Connection

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

#### High Altitude Baking

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

#### Power Failure

After the power returns to the oven, the clock displays the time 12.00.

#### E Error Number Codes

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

#### Squeak Noise

You may hear a sound from the unit while using the oven due to heat warping, but this is not a malfunction.

#### Flashing Symbols or Numbers

Signal an incomplete action that is in progress (locking the door, preheat, etc.).

#### Beeps

Signal that the set temperature has been reached. Beeps also signal the end of a function or an oven fault.


#### Convection Fan

The convection fan operates during any Convection Mode and Dehydrate Mode.

#### Component Cooling Fan

Activates during any cooking or Self-Cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located above the oven door. It continues to run until components have cooled sufficiently. The cooling fan operates at double speed (or RPM's) in Self-Cleaning and whenever the internal components temperature becomes high.

#### Using Oven Lights

- When the oven is in use, oven lights turn on automatically when a mode is started. Oven lights will turn off automatically when finish and the oven mode is cancelled.
- The lights do not operate in the Self-Cleaning Mode.
-  [LIGHT] Knob to activates the lights in oven.

#### Fahrenheit and Celsius

The temperature is preset in Fahrenheit, however it can be changed to Celsius. (see page 10)

## General Oven Tips

### Default Settings

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

### Oven Condensation and Temperature

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that allows maintaining an accurate temperature. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

### Operational Suggestions

- Use the Cooking Charts as a guide.
- Do not set pans or any weight on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

### Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 25 °F (15 °C) when baking in glass.

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

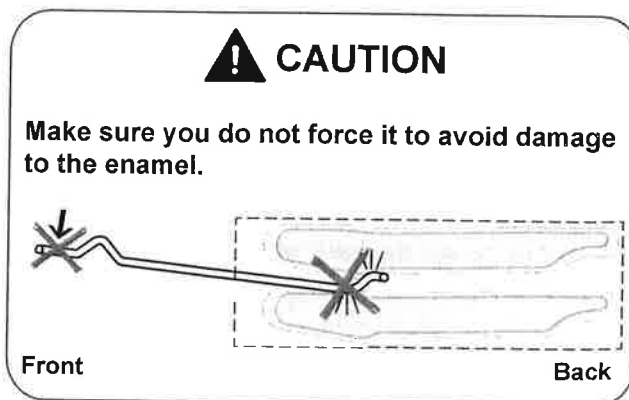
### Oven Racks

- The oven has rack guides at six levels as shown in the illustration.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#4).
- Check Cooking Charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.

**Please refer to illustration on Page 6 if there is any question as to which side is the front or top of the rack.**

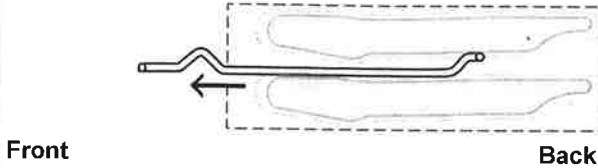
- The racks are designed to stop when pulled forward to their limit.

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

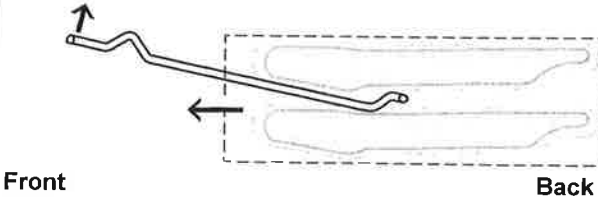


**To remove Oven Rack from the oven:**

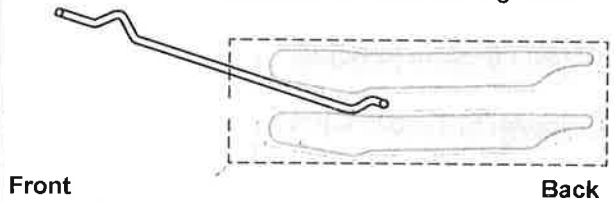
1. Pull rack forward



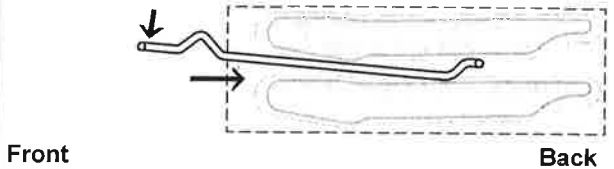
2. Lift rack up at front and then remove it


**To replace an Oven Rack:**

1. Place rear of rack between rack level guides



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


**Oven Extendable Rack**

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


**CAUTION**

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

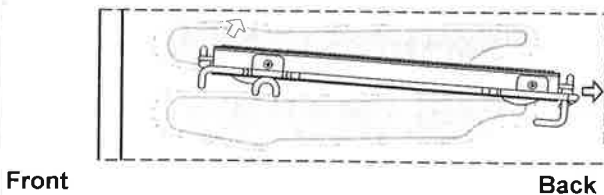
**NOTE:** Always remove the Extendable Rack before Self-Cleaning the oven.

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

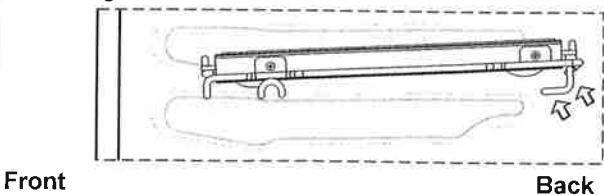
Please refer to illustration on Page 6 if there is any question as to which side is the front of the rack.

**To remove Extendable Rack from the oven:**

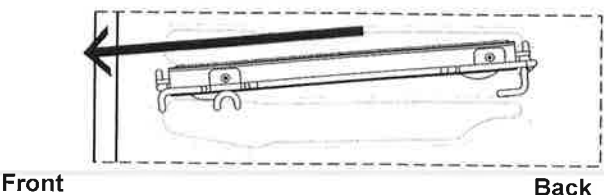
1. Lift of rack slightly and push it until the stop release



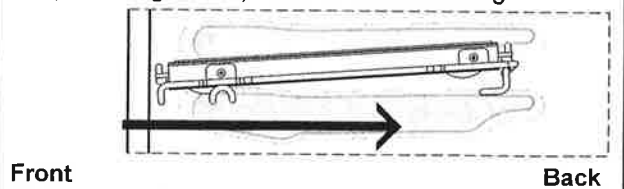
2. Raise back of rack until frame and stop clear rack guide



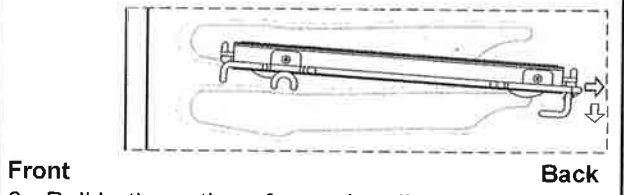
3. Pull rack down and out


**To replace an Extendable Rack:**

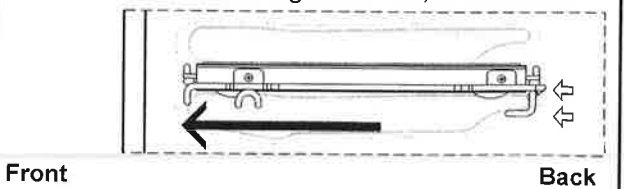
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



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



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





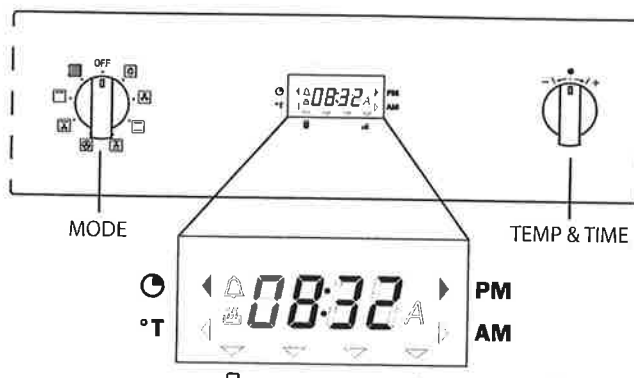
## Electronic control

### Control panel description

The oven control panel is made with one display and two knobs.

- Time & Temperature display.
- Time & Temperature knob (Push & Shuttle).
- Mode (oven functions) knob.

The push & shuttle knob is mainly for clock or temperature setting and automatic time functions programming. Select the desired item by pushing the knob.



### Programming time functions


At every power-up, the control shows the time of day blinking, set at 12:00<sup>AM</sup> as the initial value. The time increases every minute. The only possible action is the "Clock Regulation", all other oven operations are inhibited.

In general, turn the Temp/Time selector left or right in order to edit the values and modify them by steps; hold the knob on the left or right to fasten the decrease/increase operations.


### Setting the time of day

The time of day is always displayed in the 12:00<sup>AM/PM</sup> hours format. Hours and minutes are set separately. In order to set the time of day, mode selector must be in ZERO position, the -/+ knob acts on the time of day by default.


- Turn the selector left/right, the hours flash.
- Modify the flashing hours value turning the selector left/right.
- Push the Temp&Time selector to switch back and forth between hours and minutes.
- Modify the flashing minutes turning left/right.
- After a few seconds the whole time of day value starts flashing; wait until the new time of day is steady.


Push the knob to toggle between the time of day and the minute minder and check the set values. The clock is selected by default while the  symbol appears when the minute minder is displayed.

### Setting the minute minder

When the  symbol is displayed, turn the knob left/right in order to set the timer value.

The standard value is 30 minutes, it's possible to modify it in the range between 0 and 240 minutes.

This timer has no influence on the oven activities and can be set also when the oven is off. The time of day is displayed with priority in any case, the  symbol shows the minute minder is active.

When the time expires, the  symbol flashes and the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention. Push the knob to stop it.

The buzzer stops in any case after a time-out.

### Buzzer volume

The buzzer volume can be set turning the Time&Temp knob to the left when the control is in light mode. At any detents the buzzer sounds a double beep, selecting the volume out of three available levels. The buzzer must always be silent between 22:00 and 8:00.

### Temperature Unit Measurement

To select Fahrenheit or Celsius press +/- knob twice, when the display shows F or C turn +/- knob to change the unit on measurement, press again +/- knob to confirm.

## Cooking with the Convection Oven

In a conventional oven, the heat sources cycle on and off to maintain an average temperature in the oven cavity.

As the temperature gradually rises and falls, gentle air currents are produced within the oven. This natural convection tends to be inefficient because the currents are irregular and slow. In this convection system, the heat is "conveyed" by a fan that provides continuous circulation of the hot air. This European Convection system provides state-of-the-art engineering and advanced design to create the finest convection oven. In standard convection ovens, a fan simply circulates the hot air around the food.

The system is characterized by the combination of an additional heating element located around the convection fan and the venting panel that distributes heated air in three dimensions: along the sides, the top and the full depth of the oven cavity. This European Convection system aids in maintaining a more even oven temperature throughout the oven cavity.

The circulating air aids in speeding up the baking process and cooks the food more evenly. By controlling the movement of heated air, convection cooking produces evenly browned foods that are crispy on the outside yet moist inside. Convection cooking works best for breads and pastries as well as meats and poultry. Air-leavened foods like angel food cakes, soufflés and cream puffs rise higher than in a conventional oven. Meats stay juicy and tender while the outside is flavourful and crisp.

By using European Convection, foods can be cooked at a lower temperature and cooking times can be shorter.

When using this mode, the standard oven temperature should be lowered by 25 °F (15 °C).

Foods requiring less cooking time should be checked slightly earlier than normal. For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. When using the Convection Roast mode, the standard oven temperature does not need to be reduced.

### Advantages of Convection Cooking

- 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 are higher and lighter.
- Baking on multiple racks at the same time is possible with even results.
- Multiple-rack baking saves time.
- Prepare whole meals at once with no flavor transfer.
- Dehydrates herbs, fruits and vegetables.
- Requires no specialized bake ware.
- Saves time and energy.
- Convection broiling allows for extraordinary grilling with thicker cuts of food.

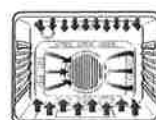
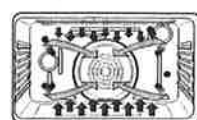
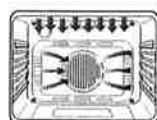
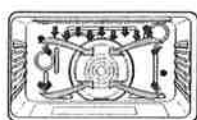
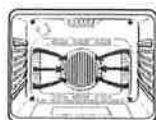
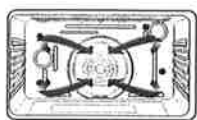
## Oven Modes

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

In maximum setting time for heating, it is until 11 hours 59 minutes.

After the heating end, "End" is displaying it to a display:

- Time is united by + [INC] or - [DEC], and additional heating can be performed.
- Change of a function can be performed by Cooking Mode Dial.



### Convection Bake (MULTI CONV BAKE)

Set temperature:  
from 120 °F (50 °C) to 480 °F (250 °C)  
(preset position 375 °F (190 °C))

Convection Bake cooks with heat from ring elements behind the back wall of the oven. The heat is circulated throughout the oven by the Convection Fan.

### Convection Broil (CONV BROIL)

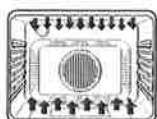
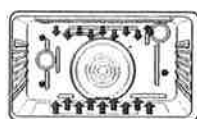
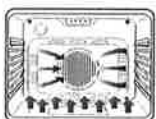
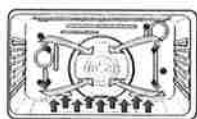
Set temperature:  
from 120 °F (50 °C) to 485 °F (250 °C)  
(preset position 445 °F (230 °C))

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

### Convection Roast (CONV ROAST)

Set temperature:  
from 120 °F (50 °C) to 480 °F (250 °C)  
(preset position 375 °F (190 °C))

Convection Roast uses the upper and lower elements and Convection Fan.



### Pizza (MULTI PIZZA)

Set temperature:  
from 120 °F (50 °C) to 480 °F (250 °C)  
(preset position 375 °F (190 °C))

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

### Bake (BAKE)

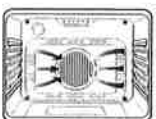
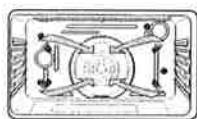
Set temperature:  
from 120 °F (50 °C) to 485 °F (250 °C)  
(preset position 410 °F (210 °C))

Bake cooks with heated air. Both the upper and lower elements cycle to maintain the oven temperature.

### Broil (BROIL)

Set temperature:  
from 120 °F (50 °C) to 485 °F (250 °C)  
(preset position 445 °F (230 °C))

Broiling uses intense heat radiated from the upper element.












### Defrost (CONV)

Defrost does not use any heating element, but only the Convection Fan is used to defrost foods.

## Cooking functions

Each type of oven is provided for various cooking systems. A system can be selected by bringing the pointer of knob to the relating symbol.

Icon	Mode Description	Used for...
<b>OFF</b>	All the cooking modes are OFF and the oven heating elements are OFF.	---
	The light is on only.	---
	In this mode only the internal oven convection fan is ON i.e. there is no oven heating	This mode is used to defrost deepfrozen food.
	In this mode both upper (top) and lower (bottom) oven heating elements are used to heat the oven air. However, no fan is used to circulate the heat.	This is the traditional mode of cooking on one shelf. Therefore only one rack can be used when selecting the Bake mode. Ideal for Appetizers, Biscuits, Coffee Cakes and Cookies.
	The Convection Roast mode uses the upper (top) oven heating element, the lower (bottom) heating element and the convection fan inside the oven.	Ideal for the roasting of whole chickens or turkey and pizza. It can also be used for baking-cooking Appetizers, Biscuits, Coffee Cakes and Cookies on one or more levels.
	The Convection Bake mode uses the circular or third heating element hidden behind the baffle at the back wall of the oven. The heat is circulated throughout the oven by the convection fan.	Consequently different foods can be cooked simultaneously (maximum three levels) and is suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained.
	The Convection Down mode uses the lower (Bottom) heating element and internal fan.	Useful for soufflés, pizzas and pastry dishes.
	Suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained.	Ideal for steak, hamburgers, chicken quarters or chicken breasts.
	The Grill mode uses intense heat radiated from the upper (top) heating element.	Ideal for preparing toast, browning and grilling.
	The standard time is 1.30 h and can be changed.	PYRO or self-cleaning mode. Here the oven is automatically cleaned by burning-off cooking residues at high temperature (about 460 °C) from 1h to 3h. During the self-cleaning cycle all fumes produced are filtered and then expelled to ambient.

## QUICK TIPS

### CONVECTION COOKING

#### About Convection Cooking

Standard cooking modes (Bake, Broil, etc.) use heat radiated from one or more elements to cook food. Convection modes use both heat from the elements and fans in the back of the oven to continuously circulate the heated air throughout the oven.

#### Advantages of Convection Cooking


- Even baking, browning and crisping.
- Juices and flavors are sealed in.
- Air-leavened foods such as cream puffs, soufflés, meringues and breads are higher and lighter.
- Multiple rack cooking.
- No special bakeware required.
- Saves time and energy.

**DO NOT use Convection Bake for meats. Use Convection Roast instead.**

Mode	Use this mode for	For Best results	Quick Cooking Tip						
Convection Bake	<ul style="list-style-type: none"> <li>• Large quantities of food on multiple racks.</li> <li>• Pastries, breads, snack, foods and appetizers.</li> </ul>	<ul style="list-style-type: none"> <li>• Use low-sided, uncovered pans.</li> <li>• Center baking sheets side to side on the oven rack.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce recipe temperature by 25 °F (15 °C).</li> <li>• Check food for doneness early:  <table style="margin-left: 20px; border: none;"> <tr> <td style="padding-right: 20px;">1-15 min.</td> <td>3 min. ear</td> </tr> <tr> <td>16-30 min.</td> <td>5 min. ear</td> </tr> <tr> <td>31 min.-1hr.</td> <td>10 min. ear</td> </tr> </table> </li> </ul> <p><b>If recipe call for Check for</b></p>	1-15 min.	3 min. ear	16-30 min.	5 min. ear	31 min.-1hr.	10 min. ear
1-15 min.	3 min. ear								
16-30 min.	5 min. ear								
31 min.-1hr.	10 min. ear								
Convection Broil	<ul style="list-style-type: none"> <li>• Thicker, tender, cuts of meat, poultry and fish.</li> <li>• <b>DO NOT</b> use this mode for browning breads or casseroles.</li> </ul>	<ul style="list-style-type: none"> <li>• Meats should be at least 1" thick.</li> </ul>	<ul style="list-style-type: none"> <li>• No conversion from standard Broil is necessary.</li> <li>• Refer to Convection Broil Chart in this Manual for cooking times.</li> </ul>						
Convection Roast	<ul style="list-style-type: none"> <li>• Large, tender cuts of meat and poultry such as roast or whole chicken.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>DO NOT</b> cover meat or use cooking bags.</li> <li>• Refer to Convection Roast Chart in this Manual for cooking times.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>DO NOT</b> change recipe temperature.</li> </ul>						

## Setting an oven function manually

Turn the mode knob into the desired position, the clock display shows On for a few seconds. The oven will work for a maximum time (12hours). Depending on the oven model, the number and type of available functions can be different.

If the clock display function is active the symbol  appears (it doesn't appear in light position).

Turn the Temp & Time selector and set the desired oven temperature. The control offers a PRESET temperature per every cooking mode or a full range between MIN and MAX to be adjusted by hand. Check the value on the display after having selected the temperature.

The temperature appears on the clock display when the Time & Temp selector is pushed or when a new function has just been selected.

As soon as the oven starts, the preheat led (indicated by the bars) on the bottom of the clock display starts flashing and becomes steadily on when the preheat ends with a beep.

Turn the mode selector to ZERO (OFF) position to stop any activity, the display will show **OFF** for a few seconds.

### Setting an automatic oven function

After having selected a function as described before, the control can be programmed in order to set timed cooking activities. The time program remains active even if the function is changed (exception: pyrolyse). The following possibilities are available:

- 1 Timed cooking setting the cooking time (duration).
- 2 Timed cooking setting the end of cooking time (stop time).
- 3 Delayed cooking setting duration and stop time.


Push the knob in order to toggle between cooking duration (cook time) and end of cooking time (stop time): the words "dur" or "End" are displayed respectively.

Turn the knob left/right to edit the duration or the stop time when the proper word is displayed:

1. When the word **dur** is displayed, the control shows **30'** as the standard cooking duration. Turn the knob left/right in order to set the actually desired cooking time in a range between 0 and 240 minutes. The display will flash **dur** and its value alternatively for a few seconds then it will show the time of day, the pot symbol and the **A** letter to indicate that a timed cooking is active. The end of cooking time is updated automatically.


2. When the word End is displayed, the control shows the current time as the initial stop time. In order to set the actually desired end of cooking time in a 24 hours range:


- Turn the knob left/right, the hours flash.
- Modify the flashing hours value turning the knob left/right.
- Push the knob to switch back and forth between hours and minutes or wait a few seconds until the minutes flash.
- Modify the flashing minutes value the knob left/right.
- Wait until the new End of Cooking time value stops flashing.

The display will flash End and its value alternatively for a few seconds then it will show the time of day, the  symbol and the **A** letter to indicate that a timed cooking is active. The cooking duration is updated automatically.

3. Repeat the same operations of point 1 then push the knob until End appears. the control shows the "current time + cooking time" as the initial stop time. It's not possible to lower the end of cooking time below this value. In order to set the actually desired end of cooking time in a 24 hours range:

- Turn the knob left/right, the hours flash.
- Modify the flashing hours value turning the knob left/right.
- Push the knob to switch back and forth between hours and minutes or wait a few seconds until the minutes flash.
- Modify the flashing minutes value turning the knob left/right.
- Wait until the new End of Cooking time value stops flashing.

The display will flash End and its value alternatively for a few seconds then it will show the time of day and the **A** letter to indicate that a delayed cooking has been programmed. As soon as the delay time expires, the oven starts and works for the programmed cooking time. The  symbol is displayed.

At the end of any timed activity the control shuts down the oven, the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention, for a maximum time and makes the time related icons (, **A**) flash on the display. Push the knob to silent the buzzer and reset the warning message.

Turn the mode selector to ZERO (OFF) position before reusing the oven.


**Bake Tips and Techniques**

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

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

**General Guidelines**

- For best results, bake food on a single rack with at least 1" - 1 1/2" (2,5 - 3cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems is found on Page 30.

**Bake Chart**

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			17-19
Cupcakes	2	350 (175)	37-43
Bundt Cake	1	350 (175)	35-39
Angel Food	1	350 (175)	
Pie			45-55
2 crust, fresh, 9"	2	375-425 (190-220)	68-78
2 crust, frozen fruit, 9"	2	375 (190)	
Cookies			6-11
Sugar	2	350-375 (175-190)	8-13
Chocolate Chip	2	350-375 (175-190)	29-36
Brownies	2	350 (175)	
Breads			18-22
Yeast bread loaf, 9x5	2	375 (190)	12-15
Yeast rolls	2	375-400 (190-205)	11-15
Biscuits	2	375-400 (190-205)	15-19
Muffins	2	425 (220)	
Pizza			23-26
Frozen	2	400-450 (205-235)	12-15
Fresh	2	425-450 (220-235)	

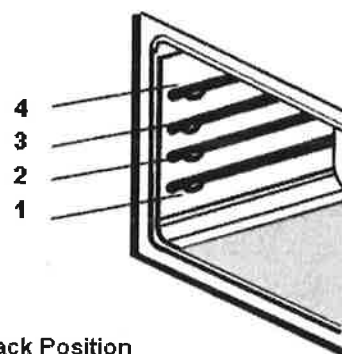
## Convection Bake Tips and Techniques

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

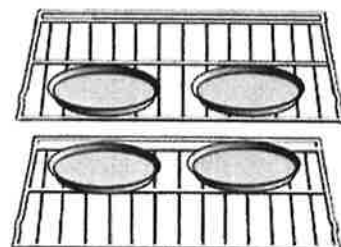
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2 and 3. All four racks can be used for cookies, biscuits and appetizers.
  - 2 Rack baking: Use positions 1 and 3.
  - 3 rack baking: Use positions 2, 3 and 4.
  - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cake son front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2,5 - 3cm).air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- Tips for Solving Baking Problems are found on Page 30.

### *Foods recommended for Convection Bake mode:*

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



Rack Position



Multiple Rack Pan Placement

### *Quick and easy recipe tips*

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

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



**Convection Bake Chart**

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

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>Cake</b>			
Cupcakes	2	325 (160)	17-19
Bundt Cake	1	325 (160)	37-43
Angel Food	1	325 (160)	35-39
<b>Pie</b>			
2 crust, fresh, 9"	2	350-400 (175-205)	45-55
2 crust, frozen fruit, 9"	2	350 (175)	68-78
<b>Cookies</b>			
Sugar	2	325-350 (160-175)	6-11
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
<b>Breads</b>			
Yeast bread, loaf, 9x5	2	350 (175)	18-22
Yeast rolls	2	350-375 (175-190)	12-15
Biscuits	2	350-375 (175-190)	11-15
Muffins	2	400 (205)	15-19
<b>Pizza</b>			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	400-425 (205-220)	12-15

The TEMP. and TIME in the chart above are for the 240 V setting.

This chart is a guide. Follow recipe or package directions and adjust temperatures / time appropriately.


**Convection Roast Tips and Techniques**

- Preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature (see cooking chart).
- Double-check the internal temperature of meat/poultry by inserting meat thermometer into another position.
- When roasting a large roast or turkey, roasting pan may need to be rotated during roasting time. This will allow for more even cooking. Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.

**Quick and easy recipe tips**
**Converting from standard BAKE to CONVECTION ROAST:**

- Temperature does not have to be lowered.
- Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
- Casseroles or pot roasts that are baked covered in **CONVECTION ROAST** will cook in about the same amount of time.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving.
- While covered, roast temperatures increase by 5° to 10°F (3° to 6°C).

**Convection Roast Chart**

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	24-30 27-33	145 (63) medium rare 160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	22-30 27-33	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	22-28 27-33	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2-3	425 (220)	2	15-25	145 (63) medium rare
<b>Pork</b>					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	20-30	160 (71) medium
Shoulder	3-6	350 (175)	2	25-35	160 (71) medium
<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	25-30 30-35	160 (71) medium 170 (77) well
Whole Leg	6-8	325 (160)	1	25-30 30-35	160 (71) medium 170 (77) well

The TEMP. and TIME in the chart above are for the 240 V setting.

This chart is a guide. Follow recipe or package directions and adjust temperatures/time appropriately.

### Convection Broil Tips and Techniques

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

#### Convection Broil Chart

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

The TEMP. and TIME in the chart above are for the 240 V setting.

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

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



### Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the **oven door closed**.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Meats may be brushed with cooking oil or butter to prevent sticking.
- Turn meats once halfway through the cooking time (see broil chart).

#### Broil Chart

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
<b>Beef</b>					
Steak (3/4"-1")					
Medium rare	3	5	145 (63)	5-7	4-6
Medium	3	5	160 (71)	6-8	5-7
Well	3	5	170 (77)	8-10	7-9
Hamburgers (3/4"-1")					
Medium	3	5	160 (71)	7-9	5-7
Well	3	5	170 (77)	8-10	7-9
<b>Poultry</b>					
Breast (bone-in)	3	3	170 (77)	14-16	14-16
Thigh (very well done)	3	3	180 (82)	28-30	13-15
<b>Pork</b>					
Pork Chops (1")	3	5	160 (71)	7-9	5-7
Sausage - fresh	3	5	160 (71)	5-7	3-5
Ham Slice (1/2")	3	5	160 (71)	3-5	4-6
<b>Seafood</b>					
Fish Filets, 1"	3	4	Cook until opaque & flakes easily with fork	10-14	Do not turn
Buttered					
<b>Lamb</b>					
Chops (1")					
Medium Rare	3	5	145 (63)	5-7	4-6
Medium	3	5	160 (71)	6-8	5-7
Well	3	5	170 (77)	8-10	7-9
<b>Bread</b>					
Garlic Bread, 1" slices	4	5		2-2,30	
Garlic Bread, 1" slices	3	5		4-6	

The TEMP. and TIME in the chart above are for the 240 V setting.

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

<b>Food Service Temperature Guidelines from FSIS (USDA Food Safety &amp; Inspection Service)</b>			
140°F(60°C)	Ham, precooked ( to Reheat)		Stuffing (cooked alone or in bird)
145°F(63°C)	Fresh beef, Veal, Lamb (medium rare)	165°F (74°C)	Leftovers & Casseroles
160°F(71°C)	Ground Meat & Meat mixtures (Beef, Pork, Veal Lamb)	170°F (77°C)	Fresh beef, Veal, Lamb (well done)
	Fresh beef, Veal, Lamb (medium)		Poultry breast
	Fresh Pork (medium)	Fresh Pork (well done)	
	Fresh Ham (raw)	180°F (82°C)	Chicken and Turkey (Whole)
165°F(74°C)	Egg Dishes		Poultry (thighs and wings)
	Ground Meat & Meat mixtures (Turkey, Chicken)		Duck and Goose

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

 **Pizza Tips and Techniques**

- Pizza is a special cooking mode with heated air. The lower elements cycle to cook pizza.
- The Pizza mode temperature is pre-programmed at 450 °F (230 °C).
- The Pizza mode temperatures available are 170 °F (75 °C) to 550 °F (290 °C).
- Use Oven Rack or Extendable Rack.
- Pizza pan may be used. In that case, follow the manual of Pizza pan.
- This mode is for single rack cooking. For the Multiple rack cooking, use the Convection Bake mode.

**Pizza Chart**

FOOD ITEM	RACK POSITION	TEMP. °F ( °C) (PREHEATED OVEN)	TIME (Min.)
Pizza			
Frozen	2 or 3	375-450 (190-230)	10-15
Fresh	2 or 3	375-450 (190-230)	6-12

The TEMP. and TIME in the chart above are for the 240 V setting.

Cooking times are indicative and also depend on the thickness and the type of the pizza.

This chart is a guide. Follow recipe or package directions and adjust temperature/time appropriately.

## Oven Care and Cleaning

### Self-Cleaning the Oven

This oven features a pyrolytic Self-Cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior. During Self-Cleaning, the oven uses a very high temperature (approx. 860 °F/460 °C) to burn away food soil and grease.

- It is common to see smoke and/or an occasional flame-up during the Self-Cleaning cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The door latch is automatically activated after selecting the Self-Cleaning cycle. The "SYMBOL" writings will appear in the display. This ensures that the door cannot be opened while the oven interior is at clean temperatures.
- The oven light does not operate during this mode.
- During Self-Cleaning, the kitchen should be well ventilated to help eliminate odors associated with Self-Cleaning. Odors will lessen with use.
- 1h:30 is the preset length of cleaning.
- The mode automatically stops at the end of the clean hours.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.

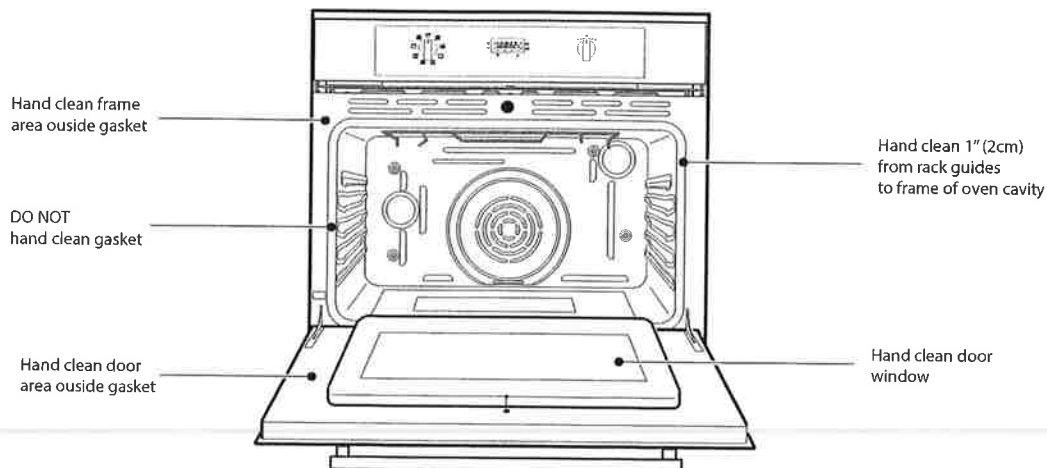
### Preparing the Oven for Self-Cleaning

1. Remove all utensils and bakeware.
2. Remove non-porcelain oven racks.

### CAUTION

**If chromed racks are left in the oven during the Self-Cleaning cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Cleaning Chart for proper care, pages 25 to 26.**

3. Wipe up any soft soil spills and grease with paper towels. Excess grease will cause flames and smoke inside the oven during Self-Cleaning.
4. Review illustration below. Some areas of the oven must be cleaned by hand before the cycle begins. They do not get hot enough during the cleaning cycle for soil to burn away. Use a soapy sponge or plastic scrubber or a detergent-filled S.O.S.<sup>®</sup> pad. Hand-clean the oven door edge, oven front frame and up to 1-1/2 " (2 - 3 cm) inside the frame with detergent and hot water. Do not rub the gasket on oven. Clean by hand the oven door window. Rinse all areas thoroughly then dry.
5. Be sure oven interior lights are turned off and the light bulbs and lens covers are in place. See Page 28.




**Setting the Self-Cleaning Mode**

Before using the Self-Cleaning Mode please read the Oven Care and Cleaning page carefully and follow the Preparing the Oven for Self-Cleaning first. (see page 23)

**Pyrolyse (Self-Clean)**

Turn the mode knob in the proper position than press the +/- knob to start a cleaning cycle.

The clean time can be set according to the same rules of the automatic functions, and therefore the pyrolytic cycle can be delayed.

The maximum allowed clean time is 3 hours, the minimum 1 hour. The standard time is 1h:30min, the clock display shows **P1:30**. At the end of the self-cleaning activity the display shows **P---** steady and **A** flashing. The writings on the display disappear when the mode selector is placed in the ZERO position. The door remains locked until the oven temperature drops below the safety threshold, at this time the control unlocks the door.

The cooling fan starts as soon as the function is selected and turns to its higher speed when the inner parts get hot. The oven temperature is automatically set to 460°C in order to perfectly clean the cavity.



The control also locks immediately the door in order to guarantee the user safety, given that the temperature inside gets very hot. A lock led shows the status of the latch mechanism at any time:

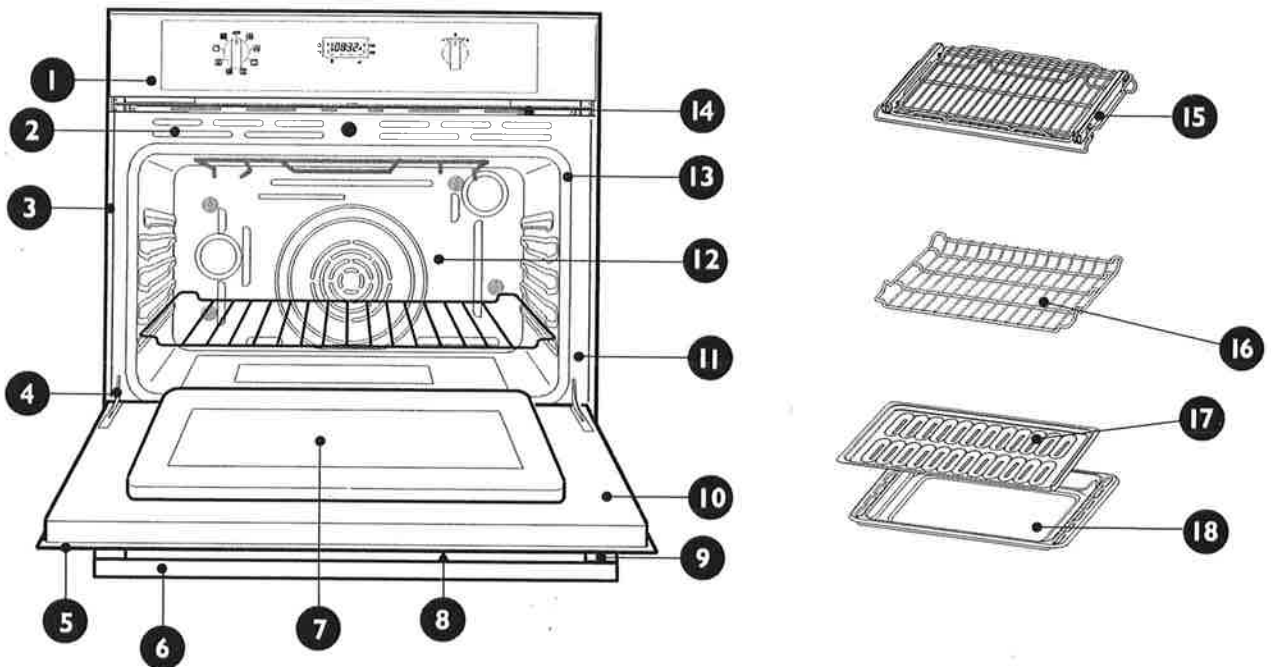
- Door unlocked, lock led off.
- Door locked, lock led always on.
- Latch moving, transition in progress, lock led flashing.

To reuse the oven after a pyrolyse, turn the mode selector to ZERO (OFF) position.

## General Oven Care

### How to Use the Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the Cleaning Chart.
3. Match the letter with the cleaning method on following page.



### Cleaning Chart

Part		Cleaning Method			
		Stainless Steel Oven			
1	Control Panel	C-G	11	Oven Front Frame	E
2	Door Cooling Vent	E	12	Oven Cavity	E
3	Side Trim	D	13	Door Gasket	B
4	Bottom Trim	D	14	Oven Cooling Vents	D
5	Door Frame	E	15	Extendable Rack	A
6	Door Handle	G	16	Oven Rack	A
7	Interior door windows	F	17	Broiler Pan Rack	E
8	Door Front	C&G	18	Broiler Pan	E
9	End Caps	D			
10	Interior Oven Door	E			

Please refer to the next page for Cleaning Method.



## Oven Finishes / Cleaning Methods

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

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

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

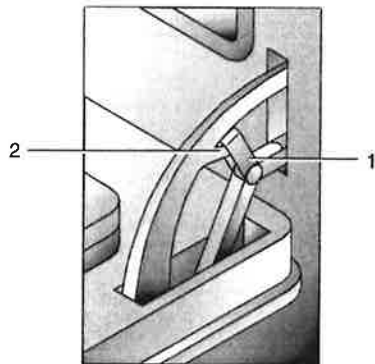
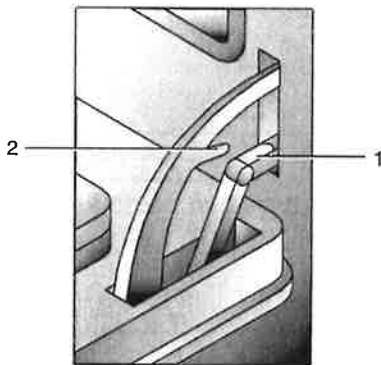
Part	Cleaning Method
<b>A</b> Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub <sup>®</sup> , Bon-Ami <sup>®</sup> , Comet <sup>®</sup> , Ajax <sup>®</sup> , Brillo <sup>®</sup> or S.O.S. <sup>®</sup> pads as directed. Easy Off <sup>®</sup> or Dow <sup>®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

**Do-it-Yourself Maintenance**  
**Oven Door Removal****⚠ WARNING**

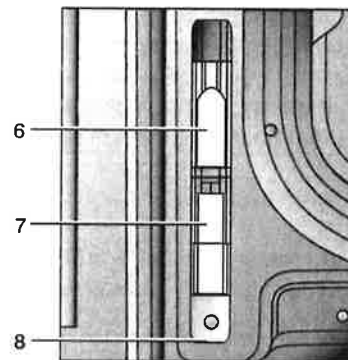
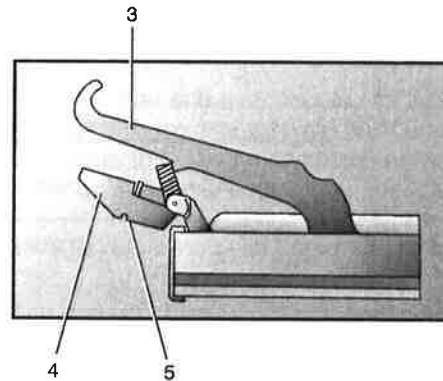
- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only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

**To Remove Door**

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

**To Replace Door**

1. Insert the upper arms (3) of both hinges into the upper slots (6) and the lower arms (4) into the lower slots (7). The recesses (5) must hook on the lips (8).
2. Move the hinge brackets (1) back down into position.
3. Close and open the door slowly to assure that it is correctly and securely in place.



## Replacing an Oven Light

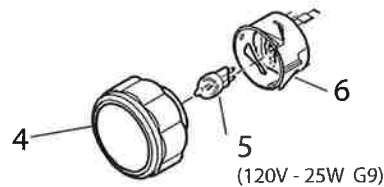
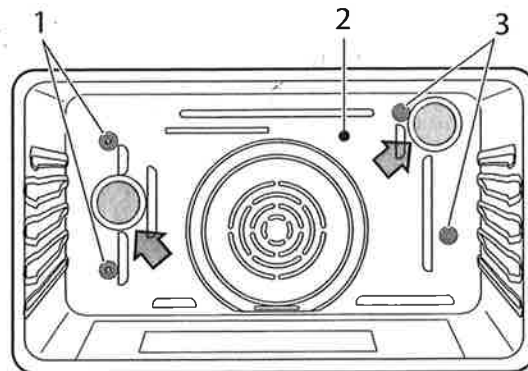
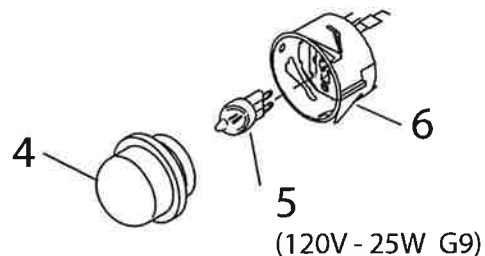
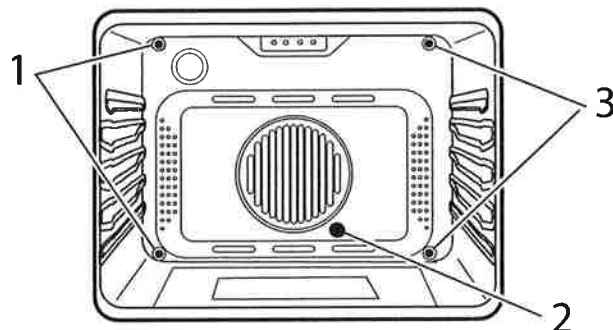
- Each oven is equipped with two halogen lights located in the back wall of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF-CLEAN.
- Each light assembly consists of a removable lens, a light bulb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

### To Replace a Light Bulb

1. Read WARNING on this page.
  2. Turn off power at the main power supply (fuse or breaker box).
  3. In convection ovens, remove the fan cover by unscrewing the four screws.
  4. Remove the lens by unscrewing it.
  5. Remove the light bulb from its socket by pulling it.
  6. Replace the bulb with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
  7. The bulb is halogen: use one with the same Volt and Watt (see figures on this page).
  8. Screw the lens back on.
  9. Replace the fan cover if it is provided with the oven model.
- Turn power back on at the main power supply (fuse or breaker box).

### ! WARNING

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

**30"**

**24"**


## Solving Baking and Roasting Problems

With either Bake or Convection Bake and Convection Roast poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts from Page 16 to 22.

Baking and Roasting 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>
Piecrust do not brown on bottom or have soggy crust	<ul style="list-style-type: none"> <li>• Baking time not long enough</li> <li>• Using shiny steel pans</li> <li>• Incorrect rack position</li> <li>• Oven temperature is too low</li> </ul>
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> <li>• Oven temperature too low</li> <li>• Incorrect baking time</li> <li>• Cake tested too soon</li> <li>• Oven door opened too often</li> <li>• Pan size may be too large</li> </ul>
Cakes high in middle with crack on top	<ul style="list-style-type: none"> <li>• 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>

## Solving Operational Problems

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

Oven Problem	Problem Solving Steps
E008 Error appears in the display window.	A problem with latch mechanism occurred. Remove power and turn it back on again after a few seconds. The oven should run a latch auto-test. If condition persists, note the code number and call an authorized service center.
Other E Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number and call an authorized service center.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service center.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Check oven calibration. Adjust calibration if necessary (see To Set Temperature, Page 15). Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convention Bake mode.
Oven temperature is too hot or too cold	The oven thermostat needs adjustment. See Calibrating Oven Temperature, Page 15.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 28. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover on light	There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven will not Self-Cleaning properly	Allow the oven to cool before running Self-Cleaning. Always wipe out loose soils or heavy spill-over before running Self-Cleaning. If oven is badly soiled, set oven for a four-hour Self-Cleaning. See Preparing the Oven for Self-Cleaning, Page 23 to 24.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock and Timer sections on Page 10.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.
<b>Service Data Record</b> <b>For authorized service or parts information see paragraph "Warranty .."</b> The location of the serial tag on the product can be seen when the oven door is opened. It is located on the left side, centered vertically just inside the oven cavity. See Page 6. Now is a good time to write this information in the space below provided. Keep your invoice for warranty validation. Model Number _____ Serial Number _____ Date of Installation or Occupancy _____	