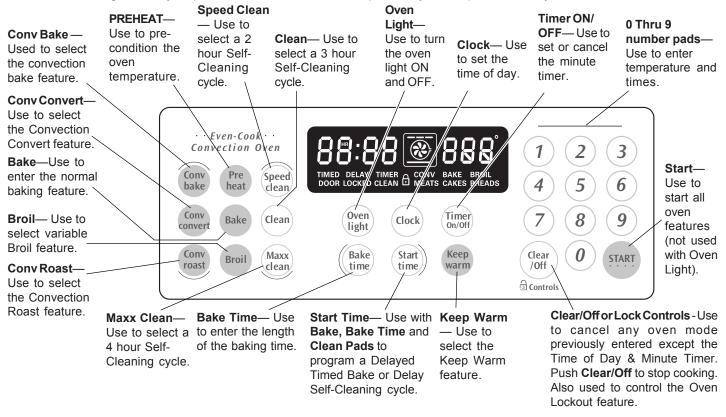
ELECTRONIC OVEN CONTROL

Control Pad Functions

Read the instructions carefully before using the oven. For satisfactory use of your oven, become familiar with the various functions of the oven as described below. **Note**: The graphics on your timer may not look exactly like those shown. This doesn't change the way it operates. Also Push buttons or pads may be shaped differently.



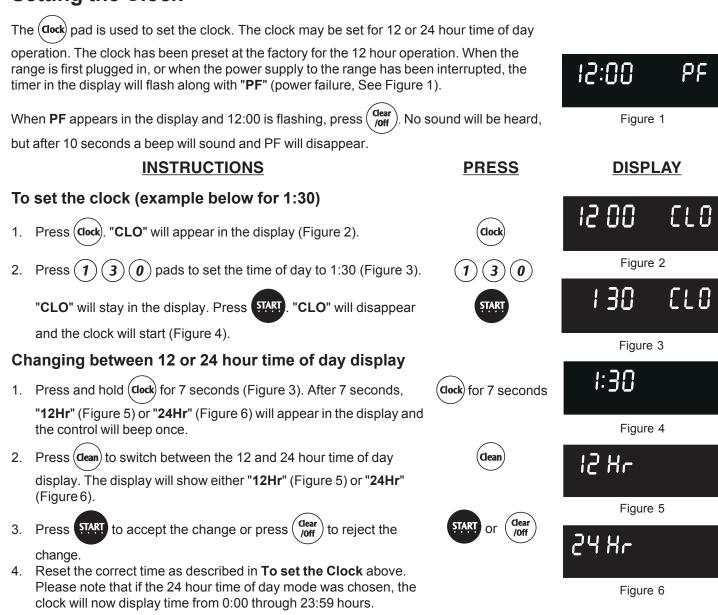
Minimum & Maximum Control Pad Settings

All the features listed have minimum and maximum time or temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the Oven Lockout pad is delayed by 3 seconds).

An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

<u>FEATURE</u>		MIN. TEMP./TIME	MAX. TEMP./TIME			
PREHEAT TEMP.		170°F/77°C	550°F/288°C	Versión en español		
BAKE TEMP.		170°F/77°C	550°F/288°C	Si desea obtener una copia		
BROIL TEMP.		400°F/205°C	550°F/288°C	en español de este Manual		
MINUTE TIMER 12 Hr.		0:01 Min.	11:59 Hr./ Min.	del Usuario, sírvase escribir a		
	24 Hr.	0:01 Min.	11:59 Hr./ Min.	la dirección que se incluye a		
CLOCKTIME	12 Hr.	1:00 Hr./ Min.	12:59 Hr./ Min.	continuación. Solicite la P/N		
	24 Hr.	0:00 Hr./ Min.	23:59 Hr./ Min.	318200194E.		
COOKTIME	12 Hr.	0:01 Min.	11:59 Hr./ Min.	Spanish Owner's Guides		
	24 Hr.	0:01 Min.	11:59 Hr./ Min.	Frigidaire Company P. O. Box 9061		
STARTTIME	12 Hr.	1:00 Hr./ Min.	12:59 Hr./ Min.			
	24 Hr.	0:00 Hr./ Min.	23:59 Hr./ Min.	Dublin, Ohio 43017-0961		
CONVECTION BAKE		325°F/163°C	550°F/288°C			
CONVECTION ROAST		325°F/163°C	550°F/288°C			

Setting the Clock



Setting the Clock (continued) Setting Continuous Bake or 12 Hour Energy Saving

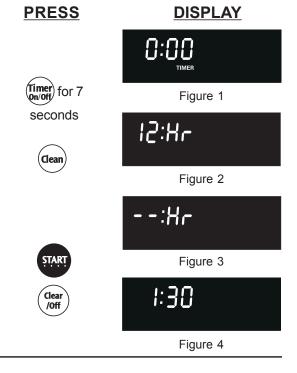
The TIMER ON/OFF (Timer) and CLEAN (dean) pads control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.

To set the control for Continuous Bake or 12 Hour **Energy Saving features**

INSTRUCTIONS

- 1. Press and hold (fimer) for 7 seconds (Figure 1). After 7 seconds "12Hr" or "- -Hr" will appear in the display and the control will beep once.
- 2. Press (Clean) to switch between the 12 Hour Energy Saving and continuous bake features. Note: "12Hr" (figure 2) in the display indicates the control is set for the 12 Hour Energy Saving mode and "--Hr" indicates the control is set for the Continuous Bake feature (Figure 3).
- 3. Press **START** to accept the change (Figure 4; display will return

Clear /Off to time of day) or press to reject the change.



Setting Timer

The **TIMER ON/OFF** (finer) pad controls the Timer feature. The Timer serves as an extra timer in the kitchen that will beep

when the set time has run out. It does not start or stop cooking. The Timer feature can be used during any of the other oven control functions. Refer to "Minimum and Maximum Control Pad Settings" for time amount settings.

INSTRUCTIONS



To set the Timer (example for 5 minutes)

- 1. Press (Timer). "0:00" will appear and "TIMER" will flash in the display (Figure 5).
- 2. Press the number pads to set the desired time in the display

(example (5)). Press **START**. The time will begin to count down

with "5:00" and "TIMER" will stay in the display (Figure 6).

Note: If **START** is not pressed the timer will return to the time of

day after 25 seconds.

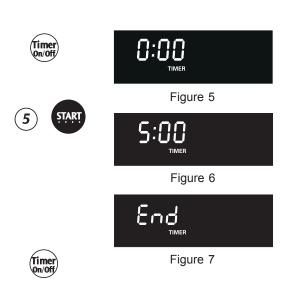
3. When the set time has run out, "End" and "TIMER" will show in the display (Figure 7). The clock will sound with 3 beeps every 7

seconds until (Timer) is pressed.

To cancel the Kitchen Timer before the set time has run out



Press (fimer). The display will return to the time of day.





Consumer Defined Controls

Note: The Consumer Defined Control features are adjustments to the control that will not affect cooking results. These include the Oven Lockout, Silent Control Operation and Temperature Display features.

Setting Oven Lockout Feature

The (Clear) pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and

prevents the Oven from being turned on. It does not disable the clock, Kitchen Timer or the interior oven lights.

INSTRUCTIONS

PRESS

for 3 seconds

Clear

/Off

DISPLAY

18C

To activate the Oven Lockout feature

- 1. Press and hold $\binom{Clear}{/Off}$ for 3 seconds.
- After 3 seconds a beep will sound, "LOC" will appear and "DOOR LOCKED" will flash in the display (Figure 1). Once the oven door is locked the "DOOR LOCKED" indicator will stop flashing.

To reactivate normal oven operation:

- Press and hold (^{Clear}/off) for 3 seconds. A beep will sound. "LOC" will disappear. The "DOOR LOCKED" will flash in the display until the oven door has completely unlocked (figure 2).
- 2. The oven is again fully operational.

Setting Silent Control Operation

The START TIME (start) and CLEAN (Clean) pads control the Silent Control operation feature. The Silent Control operation

feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

INSTRUCTIONS

To change control from normal sound operation to silent control operation

1. To tell if your range is set for normal or silent operation press

and hold (start) for 7 seconds. "0:00" will appear and "DELAY"

will flash in the display (Figure 3). After 7 seconds "**:SP**" will appear in the display (Figure 4).

2. Press (\mathbf{dean}) to switch between normal sound operation and

silent operation mode. The display will show either "**:SP**" (Figure 4) or "**:--**" (Figure 5).

If "**:SP**" appears (Figure 4), the control will operate with normal sounds and beeps. If "**:-** -" appears (Figure 5), the control is in the silent operation mode.

3. Press **START** to accept the change or press (dear / off) to reject the change.

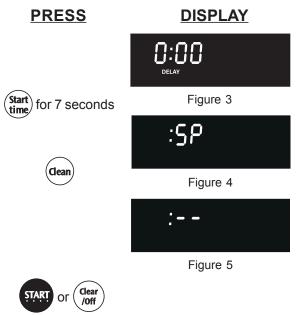




Figure 2

Figure 1

DOOR LOCKED

1:30

Consumer Defined Controls (continued)

Setting Temperature Display — Fahrenheit or Celsius:

The BROIL Broil and CLEAN (dean) pads control the Fahrenheit or Celsius temperature display modes. The oven control

can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

INSTRUCTIONS



Broil

for7seconds

Clean

or

START

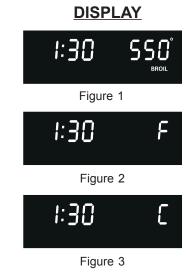
Clear /Off

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. To tell if the display is set for Fahrenheit or Celsius press Broil

(Figure 1) and hold for 7 seconds; "**550**°" will appear and "**BROIL**" will flash in the display and a beep will sound. If "**F**" appears, the display is set to show temperatures in Fahrenheit (Figure 2). If "**C**" appears, the display is set to show temperatures in Celsius (Figure 3).

- Press (dean) to switch between Fahrenheit or Celsius display modes. The display will show either "F" (Figure 2) or "C" (Figure 3).
- 3. Press **START** to accept the change or press **Clear** *to* reject the change.



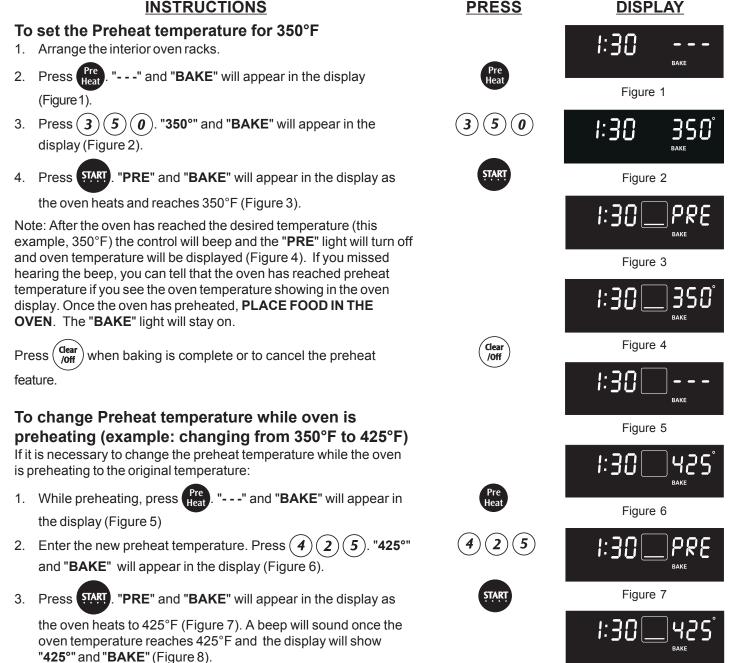
Setting Oven Controls

Setting Preheat

The **PREHEAT** (under the pad controls the Preheat feature. The Preheat feature will bring the oven up to temperature and then

indicate when to place the food in the oven. Use this feature when recipes call for preheating. Preheating is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature between 170°F to 550°F.

INSTRUCTIONS



Clear 4. When baking is complete press

Figure 8

Clear

/Off

Setting Oven Controls (continued) **Setting Bake**

The BAKE Bake pad controls normal baking. The oven can be programmed to bake at any temperature from 170° F to 550° F (The sample shown below is for 350°F).

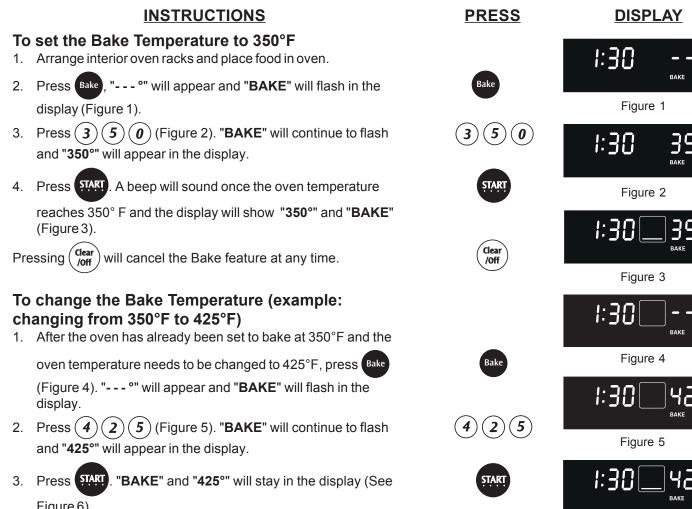


Figure 6

Figure 6).

Note: If the oven was recently heated from prior cooking and has remained heated, the bake element symbol may not show in the display immediately.

Setting Convection Bake

The **CONV BAKE** (Conv bake) pad controls the Convection Bake feature. Use the

Convection Bake feature when cooking speed is desired. The oven can be programmed for Convection baking at any temperature between 325° F (163° C) to 550° F (288° C).

Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with Convection Bake. Multiple oven rack cooking may slightly increase cook times for some foods, but the overall result is time saved. Breads and pastries brown more evenly.

General Convection Bake Instructions

- When using Convection Bake, decrease your normal cooking times as shown aside. Adjust the cook time for desired doneness as needed. Time reductions will vary depending on the amount and type of food to be cooked. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- 2. Preheating is not necessary when cooking casseroles with Convection Bake.
- 3. When using Convection Bake with a single rack, place oven rack in position 2 or 3. If cooking on multiple racks, place the oven racks in positions 2 and 3.

Benefits of Convection Bake:

- -Some foods cook up to 25% to 30% faster, saving time and energy.
- —Multiple rack baking.
- -No special pans or bakeware needed.

Foods for CONVECTION BAKE pad *Decrease normal cook time by:

Frozen foods, pies, 15-25 %					
pastries and pizza					
Refrigerator cookies 15-35 %					
Refrigerator biscuits15-30 %					
Rolls & Breads 20-25%					
Fresh Pies/Pastries 10-20 %					

Begin with the maximum reduction in cook times and adjust as needed.

*Recommended reduction in cook times based on brands of food items tested. Cook times may vary with your specific brand of food item.

INSTRUCTIONS

To set the oven for Convection Bake and temperature to 350°F

- 1. Arrange interior oven racks and place food in oven.
- Press Conv bake. "CONV BAKE" will flash and "- - -°" will appear in the display (Figure 1).
- 3. Press **3 5 0**. "CONV BAKE" and "350°" will appear in the display (Figure 2).
- 4. Press **START**. "CONV BAKE" and the oven temperature

adjustment will appear in the display (for this example it is 325°C). A beep will sound once the **adjusted** oven temperature is reached. The display will show "**325**°", "CONV BAKE" and the fan icon (Figure 3).

Note: The display will show an icon of rotating fan within a square. This rotating fan icon indicates when the Convection Fan is operating. <u>*Electric Models*</u>: The convection fan will start AS SOON AS the oven is set for Convection Bake. <u>*Gas Models*</u>: Please allow up to 6 minutes for the convection fan to activate.

Press (Idear / Joff) to stop Convection Bake or cancel Convection Bake at any time.

Note: As soon as the **START** pad is pressed the set temperature will be decreased by **25°F (13°C)**.



Clear /Off

DISPLAY

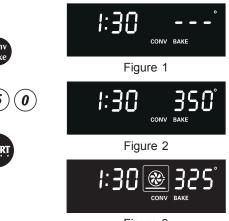


Figure 3

Setting Oven Controls (continued) Setting Convection Roast

The CONV ROAST (Conv. pad is designed to give optimum cooking performance for this feature. The Convection Roast pad

combines a cook cycle with the convection fan and element to roast meats and poultry. Preheating is not necessary for meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside.

INSTRUCTIONS

<u>PRESS</u>

5)(**0**

Clea

/Off

DISPLAY

CONV

Figure 1

Figure 2

Figure 3

1:30

1:30

- To set the Convection Roast feature (example: Meats to cook at 350°F)
- 1. Arrange interior oven racks and place food in oven.
- Press conv roast. "CONV" will flash and "- - -°" will be displayed (See Figure 1).
- 3. Press **3 5 0**. "CONV" will flash and "350°" will appear in the display (See Figure 2).
- 4. Press **START**. "CONV" and "350°" will appear in the display (See

Figure 3). The convection fan icon will come on.

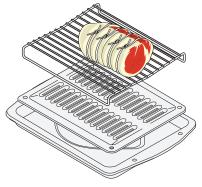
 $\mathsf{Press} \begin{pmatrix} \mathsf{Clear} \\ \textit{/Off} \end{pmatrix}$ to stop Convection Roast at any time.

Roasting Rack Instructions (some models)

When preparing meats for convection roasting, use the broiler pan and insert along with the roasting rack (if equipped). The broiler pan will catch grease spills and the insert will help prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.

WARNING To prevent food from contacting the broil element and to prevent grease splattering, **DO NOT** use the roasting rack when broiling.

- 1. Place oven rack on bottom or next to the bottom rack position. See Arranging Oven Racks in the **Before Setting Oven Controls** section.
- 2. Place the insert in the broiler pan. The roasting rack fits on the insert allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside. Make sure the roasting rack is securely seated on the insert in the broiler pan. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the insert with aluminum foil.
- 3. Position food (fat side up) on the roasting rack (See Figure 4).
- 4. Place the broiler pan on the oven rack.





Setting Convection Convert feature

The convert CONV CONVERT pad is used to automatically convert a standard baking recipe for convection baking. When

set properly, this feature is designed to display the actual converted (reduced) temperature in display.

Convection Convert may **ONLY** be used with a **Bake**, **Timed Bake** or a **Delay Start** (Delayed Timed Bake) setting. When used with a Timed Bake or a Delayed Timed Bake setting, the Convection Convert feature will display a "**CF**" for check food when the bake time is 75% complete (See Figure 4). At this time the oven control will sound 3 long beeps at regular intervals until baking has finished. When the bake time has completely finished the control will display "**End**" and will

sound 3 long beeps every 30 seconds until the $\binom{Clear}{/Off}$ pad is pressed (See Figure 5).

INSTRUCTIONS

PRESS

Clear /Off <u>DISPLAY</u>

Figure 1

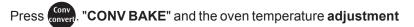
Figure 2

 \circledast

Using Convection Convert (Bake) feature to automatically adjust oven temperature (example: setting oven for 350°F):

- 1. Arrange interior oven racks and place food in oven.
- 2. Press Bake, "- - °" will appear in the display (Figure 1).
- Press 3 5 0. "BAKE" will flash and "350°" will appear in the display (See Figure 2). If a Timed Bake or a Delayed Start (Delayed Timed Bake) is desired, enter the times now.





will appear in the display (for this example it is 325°F). A beep will sound once the **adjusted** oven temperature is reached. The display will show "**325**°", "**CONV BAKE**" and the fan icon (Figure 3).

Note: The oven icon will show a rotating fan within the square. This rotating fan icon indicates when the Convection Fan is operating (See rotating fan in Figure 3).

 $\operatorname{Press} \begin{pmatrix} \operatorname{Clear} \\ \operatorname{/Off} \end{pmatrix}$ to cancel Convection feature at any time.

4.

Note: The minimum amount of cook time using the Convection Convert feature with a **Timed Bake** or a **Delay Start** (Delayed Timed Bake) is 20 minutes.





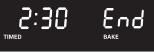


Figure 5

Setting Oven Controls (continued) Setting Timed Bake, Timed Convection Bake or Timed Convection Roast The BAKE Bake or CONVECTION BAKE Conv bake or CONVECTION ROAST Conv roast and BAKE TIME (Bake) pads control the Timed Bake feature. The automatic timer of the Timed Bake feature will turn the oven OFF after cooking for the desired amount of time you selected. INSTRUCTIONS DISPLAY PRESS To program the oven to begin baking immediately and to shut off 1:30 automatically (example: BAKE at 350°F for 30 minutes) 1. Be sure the clock is set for the correct time of day. 2. Arrange interior oven rack(s) and place the food in the oven. Figure 1 3. Press Bake, "- - - °" will appear and "BAKE" will flash in the display Bake 1:30 (Figure 1). 4. Press (3) 5 **0**) (Figure 2). "**BAKE**" will continue to flash and 5 0 3 Figure 2 "350°" will appear in the display. \exists 5. Press START. "BAKE" and "350°" will appear in the display (See Figure 3). Figure 3 Bake time 6. Press (Bake) . "TIMED" will flash; "BAKE", "0:00" and "350°" will appear in the display (Figure 4). (0) 7. Enter the desired baking time by pressing (3)(0). "TIMED" will 3 continue to flash and "BAKE", "30:00" and "350°" will stay in the Figure 4 display (Figure 5). Note: Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes. \exists 8. Press **START**. Both the **"TIMED**" and **"BAKE**" icons will remain on START Figure 5 in the display (Figure 6). Once the Timed Bake feature has started, the current time of day will appear in the display. Note: After the Timed Bake feature has activated, press (Bake time) to display the bake time remaining in the Timed Bake mode. Once Timed Figure 6 Bake has started baking, a beep will sound when the oven temperature reaches the set temperature. Press (Clear Clear /Off when baking has finished or at any time to cancel the Timed Bake feature. When the timed bake finishes: End 1. "End", "TIMED", "BAKE" and the time of day will show in display. The oven will shut off automatically (Figure 7). 2. The control will beep 3 times. The control will continue to beep 3 Figure 7 times every 30 seconds until $\binom{Clear}{/Off}$ is pressed. Clea /Off

NOTE: Remember that the lowest BAKE temperature is 170°F and that the lowest CONVECTION BAKE & CONVECTION ROAST temperature is 325°F.

CAUTION Use caution with the **TIMED BAKE** or **DELAYED TIME BAKE** features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

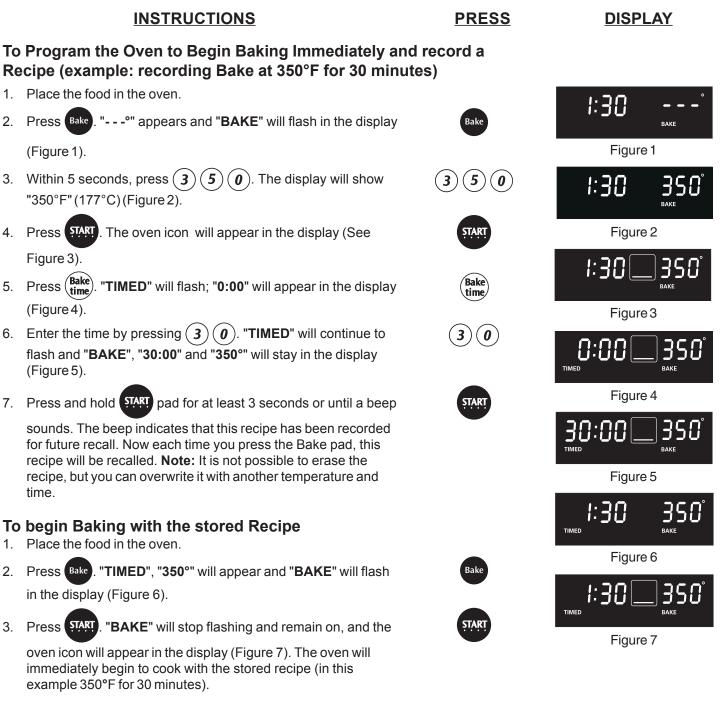


The control will beep 3 times. The control will continue to beep 3 2.

times every 30 seconds until (Clear is pressed.

To Set the Recipe Recall Feature

This feature will ONLY recall a **Bake**, **Convection Bake**, **Convection Roast**, **Timed Bake** setting. This feature will not work with any other function including a **Delayed Timed Bake**, a **Clean Cycle** or a **Broil** setting.



Note: When a recipe is recorded it is not possible to erase it, but you can overwrite it with another temperature and time. So to remove the bake time stored you should proceed as described above with entering 00:00 as desired time.

Setting Oven Controls (continued) Setting Broil

The Broil pad controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage.

The Broil feature is preset to start broiling at 550°F; however, the Broil feature temperature may be set between 400°F and 550°F. The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert (See Figure 5). **DO NOT cover the broil pan insert** with foil. The exposed grease could catch fire.

WARNING Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

INSTRUCTIONS

<u>PRESS</u>

Clear /Off DISPLAY

Figure 1

Figure 2

Figure 3

Electric Oven Only

Broil Stop Position

Figure 4

1:30

1: 7

1:30

To set the oven to broil at the default setting (550°F):

- Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
- Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element.
 <u>Electric Oven Only</u>: Make sure the oven door is in the broil stop position (see Figure 4). <u>Gas Oven Only</u>: Close the oven door. For optimum browning, preheat broil burner for 3-4 minutes before adding food.
- 3. Press Broil. "BROIL" will flash and "550°" will appear (Figure 1).
- If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing to step 5.
- 5. Press **START**. The oven will begin to broil. "**BROIL**" and "**550**°" will

appear in the display (Figure 2).

- Broil on one side until food is browned; turn and cook on the second side. Season and serve. Note: Always pull the rack out to the stop position before turning or removing food.
- 7. To cancel broiling or if finished broiling press $\binom{\text{Clear}}{\text{/off}}$ (Figure 3).

Broiling Times

Use the following table for approximate broiling times. Increase or decrease broiling times, or move the broiling pan to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

Electric and Gas Oven Broiling Table Recommendations

Food Item	Rack Position from bottom	Temp Setting	Cook Time for ELECTRIC Oven Models		Cook Time For GAS Oven Models		Figure 5 Doneness
			1st side	2nd side	1st side	2nd side	
Steak 1" thick	3rd or 4th	550° F	6:00	4:00	8:00	6:00	Rare
	3rd or 4th	550° F	7:00	5:00	10:00	8:00	Medium
Pork Chops 3/4" t	thick 3rd	550° F	8:00	6:00	12:00	8:00	Well
Chicken - Bone Ir	n 2nd	450° F	20:00	10:00	25:00	15:00	Well
Chicken - Bonele	ess 3rd	450° F	8:00	6:00	10:00	8:00	Well
Fish	3rd	500° F	13:00	n/a	as directed	as directed	Well
Shrimp	2nd	550° F	5:00	n/a	as directed	as directed	Well
Hamburger 1" this	ck 4th	550° F	9:00	7:00	12:00	10:00	Medium
3	3rd	550° F	10:00	8:00	14:00	12:00	Well

To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)

The **BAKE TIME** $\binom{Bake}{time}$ and **START TIME** $\binom{start}{time}$ pads are used to set the Sabbath feature. The Sabbath feature may only

be used with the Bake pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven

temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press (Oven light) before activating the Sabbath feature. Once the oven light

is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

IMPORTANT NOTES: It is not advised to attempt to activate any other program feature other than **BAKE** while the

Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; (0) to (9), Bake

ART & Clear ALL OTHER KEYPADS will not function once the Sabbath feature is properly activated.

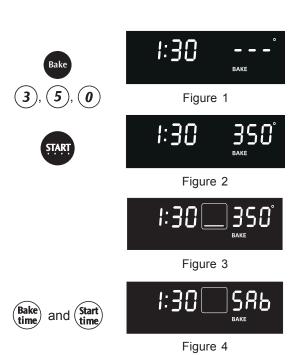
INSTRUCTIONS To Program the Oven to Begin Baking Immediately & activate the Sabbath feature (example: baking at 350°F)

- 1. Be sure that the clock is set with the correct time of day.
- 2. Arrange the oven racks and place the food in the oven.
- 3. Press Bake, "- -°" appears in the display (Figure 1).
- 4. Press (3), (5), (0) (Figure 2). "BAKE" will flash and "350°F" will appear in the display.
- 5. Press **START**. The display will show "**350°F**" and "**BAKE**". The oven

will turn ON and begin heating (Figure 3).

- 6. If a Timed Bake or Delayed Timed Bake is needed then enter the time in this step. If not, skip this step and continue to step 7. Refer to the Timed Bake / Delayed Timed Bake section for complete instructions. Remember the oven will shut down after completing a Timed Bake or Delayed Timed Bake and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum delay time is 11 hours & 59 minutes.
- 7. At the same time press and hold both the $\begin{pmatrix} Bake \\ time \end{pmatrix}$ and $\begin{pmatrix} Start \\ time \end{pmatrix}$ pads for at least 3 seconds. The control will beep and **SAb** will appear in the

at least 3 seconds. The control will beep and **SAb** will appear in the display (Figure 4). Once SAb appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.



DISPLAY

PRESS

8.

Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)						
INSTRUCTIONS	PRESS	DISPLAY				
Note: You may change the oven temperature once baking has						
started by pressing Bake, the numeric key pads for the temperature						
you want (example for 425°F press $(4), (2), (5)$) and then						
pressing START TWICE (for Jewish Holidays only). Remember that						
the oven control will no longer beep when a keypad is pressed or display any further changes once the oven is set for the Sabbath feature.						
The oven may be turned OFF at any time by first pressing $\begin{pmatrix} Clear \\ /Off \end{pmatrix}$	Clear /Off	1:30				
pad (this will turn the oven OFF only). To turn OFF the Sabbath		Figure 1				
feature press and hold both the $\binom{Bake}{time}$ and $\binom{start}{time}$ pads for at least 3	(Bake) and (Start time)					
seconds. This also turns off the oven. SAb will disappear from the display (figure 1).						

It is recommended that at any oven temperature change with the Sabbath feature activated be followed with 2 presses of the START pad. This will insure the oven remains ON even if the attempt to set the oven temperature was lower or higher than the oven control can accept. If the oven temperature is set incorrectly, the oven temperature will default to 170°F or 550°F. Try to set the desired oven temperature again.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath. After the

Sabbath observance turn OFF the Sabbath feature. Press and hold both the $\binom{Bake}{time}$ and $\binom{Start}{time}$ pads for at least 3 seconds.

SAb will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at http://www.star-k.org.

Setting Oven Controls (continued) Setting the Keep Warm Feature

The Keep Warm (Keep Warm) pad turns ON the Keep Warm feature and will maintain an oven temperature of 170°F (77°C). The

Keep Warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Keep Warm feature will shut the oven OFF. The Keep Warm feature may be used without any other cooking operations or can be used after cooking has finished using BAKE, CONVECTION BAKE or CONVECTION ROAST.

The Keep Warm feature may be used with TIMED BAKE if you wish to have the Keep Warm feature turn ON automatically when cooking has finished. The Timed Bake features require you to set start time and the amount of cooking time. With this information the control can calculate the time when cooking will complete and can then start the Keep Warm feature automatically.

INSTRUCTIONS

To set Keep Warm

- 1. Arrange interior oven racks and place food in oven.
- 2. Press (Keep). "HLd" will appear in the display (Figure 1).

Note: If no pad is touched within 25 seconds the request to turn ON Keep Warm feature will be cancelled.

- 3. Press **START**. The oven icon will appear in the display (Figure 2).
- 4. To turn the Keep Warm OFF at any time press (Keep) or

Note: The Keep Warm feature will automatically turn OFF after 3 hours.

To set Keep Warm to turn ON automatically

- 1. Arrange interior oven racks and place food in oven. Set the oven properly for **Timed Bake or Delayed Timed Bake**.
- 2. Press (Keep) (Figure 3).

Note: If no pad is touched within 25 seconds the request to turn ON the Keep Warm feature and all functions previously programmed will be cleared.

3. Press **START**. "**HLd**" will disappear and the temperature will be

displayed (Figure 4). The Keep Warm mode is set to turn ON automatically after Timed Bake has finished (See Figure 1).

4. To turn the Keep Warm feature OFF at any time press (Keep) again.

Note: The Keep Warm feature will automatically turn OFF after 3 hours.

Pressing $\begin{pmatrix} Clear \\ loff \end{pmatrix}$ at any time will stop all oven baking operations.

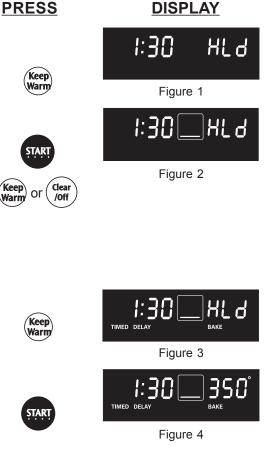
Note: The Keep Warm feature can be turned ON or OFF at anytime

without canceling Bake or any other cooking functions by pressing (Keep)

To turn ON/OFF the Oven Light

The oven light automatically turns ON when the oven door is opened. The oven light may also be manually turned ON or

OFF by pressing the $\begin{pmatrix} Oven \\ light \end{pmatrix}$ pad.







Oven Cleaning Self-Clean Cycle Time Length

The SPEED CLEAN $\binom{\text{Speed}}{\text{clean}}$, CLEAN $\binom{\text{Maxx}}{\text{clean}}$ pads control the Self-Cleaning feature. If you are

planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So a 3 hour self-clean cycle will actually take about 4 hours to

complete. *It is recommend to use a (speed) cycle (2 hour) for light soils, a (dean) cycle (3 hour) for average soils, and a

Maxx cycle (4 hour) for heavy soils (to assure satisfactory results). ∖clean∕

NOTE: A smoke eliminator in the oven vent converts most of the soil into a colorless vapor.

A WARNING During the Self-Cleaning cycle, the outside of the range can become very hot to touch. **DO NOT** leave small children unattended near the appliance.

A CAUTION To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

A CAUTION DO NOT force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be VERY HOT.

INSTRUCTIONS

PRESS

clear

Start

time

3 0

START

4

DISPLAY

To start an immediate Self-Cleaning cycle or to set a delay start time of 4:30 o'clock and shut of automatically (example provided is a default 3 hour Self-Clean cycle):

- Be sure the clock is set with the correct time of day, the oven is empty 1. and the oven door is closed.
- 2. Press (Clean). "CLEAN" will flash and "3:00" HR will show in the display

(Figure 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press

Speed for 2 hour or press (Maxx) for a 4 hour clean time. Set the cleaning

time based on the amount of soil: light, medium or heavy (* See above).

Press START. The "DOOR LOCKED" icon will flash; "CLEAN" icon and 3.

the letters "CLn" will remain on in the display (Figure 2).

4. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "DOOR LOCKED" indicator light will stop flashing and remain on. Also, the oven icon will appear in the display (Figure 3).

Note: Allow about 15 seconds for the oven door lock to close.

NOTE: If the optional delay Self-Clean feature is needed, finish steps 5-7. If Self-Clean is started immediately skip the remaining steps and continue with "When the Self-Clean cycle is done" on the following page.

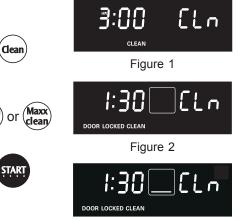
Press (Start time) Enter the desired start time using the number pads (4) 5.

(Figure 3). 3 0

Press **START**. The "CLn" icon will turn off; "DELAY", "DOOR LOCKED" 6.

and "CLEAN" icons will remain on (Figure 4).

7. The control will start the self-cleaning at the set start time, for the period of time previously selected. At that time, the icon "DELAY" will go out; "CLn" and oven icon will appear in the display (Figure 5).





Ln

Lln



Figure 3

DELAY

DELAY DOOR LOCKED CLEAN

DOOR LOCKED CLEAN

Oven Cleaning (continued) INSTRUCTIONS

When the Self-Clean Cycle is Completed

- 1. The time of day, "END", "**DOOR LOCKED**" and "**CLEAN**" will remain in the display.
- Once the oven has cooled down for approximately 1 HOUR, and "DOOR LOCKED" is no longer displayed, the oven door can then be opened.

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR and "**DOOR LOCKED**" is no longer displayed (Figure 1).

 ${\sf IMPORTANT\,NOTES\,} when using the {\sf Self-Clean\,feature}:$

- 1. On some models, the Self-Clean feature will not operate whenever a radiant surface remains ON.
- 2. On some models, starting a self-clean cycle will turn ON the Cooktop Lockout feature. If it is the case the symbol \bigcirc will appear in the display (Figure 2) which will indicate that the Cooktop Lockout feature is ON. The cooktop will remain locked until the Self-Clean cycle has completed and the oven door has unlocked.
- 3. A Self-Clean cycle cannot be started if Oven Lockout feature is active.
- 4. If a Self-Cleaning Cycle has started but not finished and a power failure occurs, the appliance may not have thoroughly cleaned. Once power is restored, the oven door and the cooktop are unlocked. Then set for another Self-Clean cycle to finish.
- 5. If your clock is set for normal 12 hour display mode the Delay Self-Clean cycle can never be set to start more than 12 hours in advance. To set for a delayed Self-Cleaning cycle 12-24 hours in advance set the control for the 24 hour time of day display mode.

1:30

Figure 1

PRESS

Clear /Off



```
Figure 2
```

DISPLAY

Adjusting Oven Temperature

The temperature in the oven has been pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is cooking too hot or too cool for the temperature you select, you can adjust the actual oven temperature to be more or less than what is displayed. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

INSTRUCTIONS

<u>PRESS</u>

3)(0)

FART

Clear

/Off

Bake

3)(**0**

Clean

START

Clear

/Off

or

or

To adjust the oven temperature higher

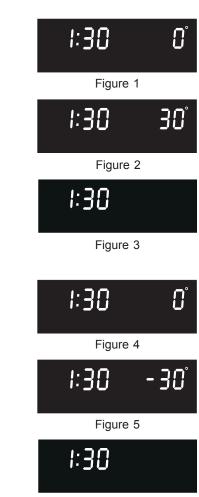
- 1. Press Bake for 6 seconds. 0° will appear in the display (Figure 1).
- To increase the temperature use the number pads to enter the desired change. (Example 30°F) (3) (0) (Figure 2). The temperature may be increased by as much as 35°F (19°C).
- 3. Press **START** to accept the temperature change and the display

will return to the time of day (Figure 3). Press (*lear*) to reject the change if necessary.

To adjust the oven temperature lower

- 1. Press Bake for 6 seconds. 0° will appear in the display (Figure 4).
- To decrease the temperature use the number pads to enter the desired change. (Example -30°F) (3) (0) and then press (dean) (Figure 5). The temperature may be decreased by as much as 35°F (19°C).
- 3. Press **START** to accept the temperature change and the display

will return to the time of day (Figure 6). Press (*lear*) to reject the change if necessary.



Note: The oven

temperature adjustments

made with this feature will

not change the Self-Clean

DISPLAY

cycle temperature or the

Broil temperature.

Figure 6