

Operating Instructions



OVEN

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.



SELF-CLEANING OVEN *(on some models)*

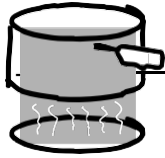
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Clean only parts listed in this Owner's Manual.
- Do not use oven cleaners on self-clean models. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- Before self-cleaning the oven, remove any broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Take the shelves out of the oven before you begin the self-clean cycle or they may discolor.



SURFACE UNITS—ALL MODELS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Always turn the surface units off before removing cookware.
- Do not flame foods on the cooktop. If you do flame foods under the hood, turn the fan on.
- Keep an eye on foods being fried at high or medium high heat settings.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.



⚠ WARNING!

RADIANT SURFACE UNITS (on some models)

Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.

- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
 - Large scratches or impacts to glass doors or cooktops can lead to broken or shattered glass.
 - Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
 - Never use the glass cooktop surface as a cutting board.
 - Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
 - Be careful when placing spoons or other stirring utensils on the glass cooktop surface when it is in use. They may become hot and could cause burns.
 - Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- NOTE:** We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see *Cleaning the glass cooktop* section.
- When the cooktop is cool, use only the recommended cleaning cream to clean the cooktop.
 - To avoid possible damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot.
 - After cleaning, use a dry cloth or paper towel to remove all cleaning cream residue.
 - Read and follow all instructions and warnings on the cleaning cream labels.
 - Do not lift the cooktop. Lifting the cooktop can lead to damage and improper operation of the range.



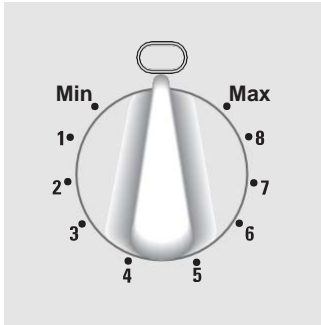
⚠ WARNING!

COIL SURFACE UNITS (on some models)

- Clean the cooktop with caution. If a wet sponge is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the **OFF** position and all coils are cool before attempting to lift or remove a unit.
- Do not immerse or soak the removable surface units. Do not put them in a dishwasher.
- Be sure the drip pans and the vent duct are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Do not use aluminum foil to line the drip pans or anywhere in the oven except as described in this manual. Misuse could result in a shock, fire hazard or damage to the range.

Using the surface units.

Throughout this manual, features and appearance may vary from your model.

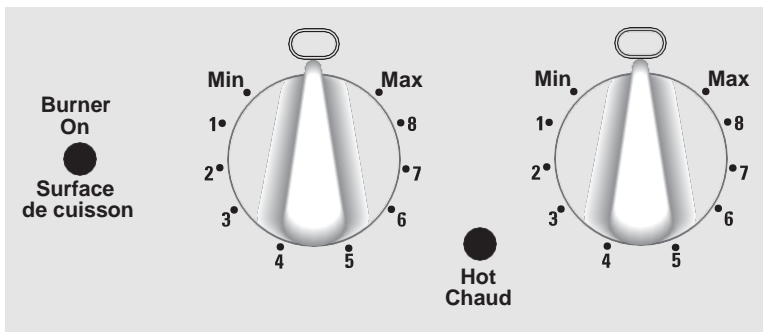


How to Set

Push the knob in and turn in either direction to the setting you want.

At both **OFF** and **Max** the control **clicks** into position. You may hear slight **clicking** sounds during cooking, indicating the control is keeping the power level you set.

Be sure you turn the control knob to **OFF** when you finish cooking.



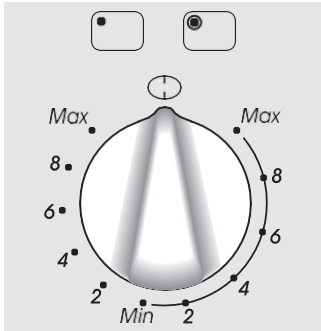
Indicator Lights (on radiant glass models only)

A **Hot** indicator light will glow when any radiant element is turned on, and will remain on until the surface is cool enough to touch.

A **Burner On** indicator light will glow when any surface unit is on.

NOTE: The **Hot** indicator light may glow between the surface control settings of **Min** and **OFF**, but there is no power to the surface units.

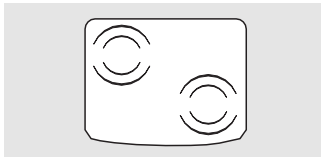
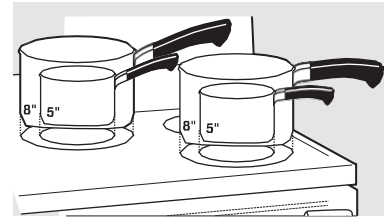
Dual Surface Unit Control Knob (on some radiant glass models only)



The left rear and the right front surface units have 2 cooking sizes (5" and 8") to select from so you can match the size of the unit to the size of the cookware you are using.

To use the small surface unit, turn the control knob to the small burner setting.

To use the large surface unit, turn the control knob to the large burner setting.



Using the radiant surface units. (on some models)

vine
gar.



About the radiant surface units...

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

Water stains (mineral deposits) are removable using the cleaning cream or full-strength white

Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration

Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of the

surface unit you are cooking on.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware from the oven or surface on the glass surface when the surface is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid over-cooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.

Temperature Limiter

Every radiant surface unit has a temperature limiter.

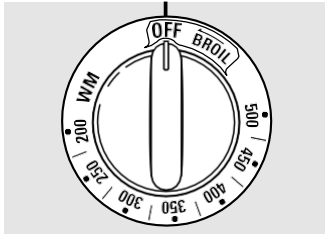
The temperature limiter protects the glass cooktop from getting too hot.

Adjust the oven thermostat—Easy to do yourself!

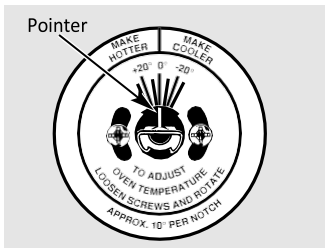
You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40°F.

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures (on some models). The adjustment will be retained in memory after a power failure.



Front of OVEN TEMP knob
(knob appearance may vary)



Back of OVEN TEMP knob

To Adjust the Thermostat with this Type of Knob

- 1 Pull the Oven Temp knob off the shaft, look at the back of the knob and note the current setting **before** making any adjustments.
- 2 Loosen both screws on the back of the knob.
- 3 To **increase** the oven temperature, move the pointer toward the words **"MAKE HOTTER."**

To **decrease** the oven temperature, turn the pointer toward the words **"MAKE COOLER."**

Each notch changes the temperature by 10°F.

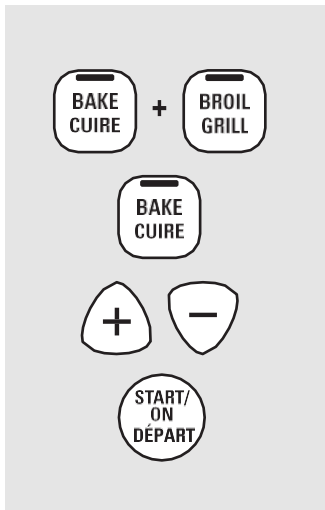
- 4 Tighten the screws.
- 5 Replace the knob, matching the flat area of the knob to the shaft.

To Adjust the Thermostat on Other Models

- 1 Touch the **BAKE** and **BROIL** pads at the same time for 2 seconds until the display shows **SF**.
- 2 Touch the **BAKE** pad. A two digit number shows in the display.
- 3 The oven temperature can be adjusted up to (+) 35°F hotter or (–) 35°F cooler. Touch the **+** pad to increase the temperature in 1 degree increments. Touch the **–** pad to decrease the temperature in 1 degree increments.

- 4 When you have made the adjustment, touch the **START/ON** pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.



Glass surface—potential for permanent damage.

Sugary spillovers (such as jellies, fudge, candy, syrups)

or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

Damage from Sugary Spills and Melted Plastic

- 1 Turn off all surface units. Remove hot pans.
- 2 Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.
- 3 Any remaining spillover should be left
- 3 until the surface of the cooktop has cooled.

- 4 Don't use the surface units again until all of the residue has been completely removed.

NOTE: *If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.*

To Order Parts

To inquire about purchasing a part or an accessory for your appliance, please call our toll-free number:

National Parts Centre 1.800.661.1616

Ceramic Cooktop Cleaner . . .# WX10X300

Ceramic Cooktop Scraper . . .# WX10X302

Kit# WB64X5027
(Kit includes cream and cooktop scraper)

Cleaning Pads for

Ceramic Cooktops# WX10X350

BEFORE YOU BEGIN

Read these instructions completely and carefully.

- **IMPORTANT** — Observe all governing codes and ordinances.
- **Note to Installer** – Be sure to leave these instructions with the Consumer.
- **Note to Consumer** – Keep these instructions for future reference.
- **Skill level** – Installation of this appliance requires basic mechanical skills.
- Product failure due to improper installation is not covered under the Warranty.

WARNING — This appliance must be properly connected by means of the supplied cord and plug. If your kitchen does not have a receptacle, you must have one

FOR YOUR SAFETY:

WARNING — Before beginning the installation, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

All rough-in and spacing dimensions must be met for safe use of your range. Electricity to the range can be disconnected at the outlet without moving the range if the outlet is in the preferred location (remove lower drawer).

FOR YOUR SAFETY:

To reduce the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that sticks out at least 5” beyond the front of the cabinets. Cabinets installed above a cooktop must be no deeper than 13”

Make sure the cabinets and wall coverings around the range can withstand the temperatures (up to 200°F.) generated by the range.

ANTI-TIP DEVICE

WARNING — To reduce the risk of tipping, the appliance must be secured by properly installed Anti-Tip bracket packed with this appliance.

If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB2X7909.

WARNING —



- All ranges can tip
- Injury to persons could result
- Install Anti-Tip bracket packed with range
- See Installation Instructions

If you pull the range out and away from the wall for any reason, make sure the Anti-Tip bracket is engaged when the range is pushed back against the wall.

Before you call for service...



Troubleshooting Tips

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Causes	What To Do
Radiant Cooktops		
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	<ul style="list-style-type: none"> • Use pans which are flat and match the diameter of the surface unit selected.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	<ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using.
Scratches (may appear as cracks) on cooktop glass surface	<p>Incorrect cleaning methods being used.</p> <p>Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.</p> <p>Cookware has been slid across the cooktop surface.</p>	<ul style="list-style-type: none"> • Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. • To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	<ul style="list-style-type: none"> • See the <i>Cleaning the glass cooktop</i> section.
	Hot surface on a model with a light-colored glass cooktop.	<ul style="list-style-type: none"> • This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	<ul style="list-style-type: none"> • See the <i>Glass surface—potential for permanent damage</i> section in the <i>Cleaning the glass cooktop</i> section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	<ul style="list-style-type: none"> • Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	<ul style="list-style-type: none"> • Use only flat cookware to minimize cycling.

Problem	Possible Causes	What To Do
Coil Cooktops		
Surface units not functioning properly	The surface units are not plugged in solidly.	<ul style="list-style-type: none"> • With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	<ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	<ul style="list-style-type: none"> • With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
Oven—All Models		
Oven light does not work	Light bulb is loose or defective.	<ul style="list-style-type: none"> • Tighten or replace the bulb.
	Switch operating light is broken.	<ul style="list-style-type: none"> • Call for service.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace fuse or reset circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	On self-cleaning models, door left in the locked position.	<ul style="list-style-type: none"> • If necessary, allow the oven to cool then unlock the door.
Food does not bake or roast properly	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven thermostat—Easy to do yourself!</i> section.

Problem	Possible Causes	What To Do
Food does not broil properly	<p>Oven is not set to <i>BROIL</i>.</p> <p>Door not open to the broil stop position as recommended.</p> <p>Improper shelf position being used.</p> <p>Food being cooked in a hot pan.</p> <p>Cookware not suited for broiling.</p> <p>In some areas the power (voltage) may be low.</p>	<ul style="list-style-type: none"> • On models with a temperature knob, make sure you turn it all the way to the <i>BROIL</i> position. On models with a <i>BROIL</i> pad, make sure it is turned on. • See the <i>Using the oven</i> section. • See the <i>Broiling guide</i>. • For best results, use a pan designed for broiling. Make sure it is cool. • For best results, use a pan designed for broiling. • Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the <i>Broiling guide</i>.
Control signals after entering cooking time or delay start	You forgot to enter a bake temperature or cleaning time.	<ul style="list-style-type: none"> • Press the <i>BAKE</i> pad and desired temperature or the <i>CLEAN</i> pad and desired clean time.
Display flashes "bAd" then "linE" with a loud tone	The installed connection from the house to the unit is miswired.	<ul style="list-style-type: none"> • Contact installer or electrician to correct miswire.

Problem	Possible Causes	What To Do
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven thermostat—Easy to do yourself!</i> section.
Clock and timer do not work	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace fuse or reset circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the clock, timer and convenience outlet</i> section.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	The clock is turned off from showing in the display.	<ul style="list-style-type: none"> • See the <i>Using the clock, timer and convenience outlet</i> section.
Oven door is crooked	The door is out of position.	<ul style="list-style-type: none"> • Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
Oven makes clicking noise	This is the sound of the heating element turning off and on during cooking functions.	<ul style="list-style-type: none"> • This is normal.
“F—and a number or letter” flash in the display	You have a function error code.	<ul style="list-style-type: none"> • Press the OFF pad. Put the oven back into operation.
	If the function code repeats:	<ul style="list-style-type: none"> • Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service. • On self-cleaning models, if a function error code appears during the self-cleaning cycle, check the oven door latch. The latch may have been moved, if only slightly, from the locked position. Make sure the latch is moved to the right as far as it will go. Press the OFF pad. Allow the oven to cool for one hour. Put the oven back into operation.
Power outage	Power outage or surge.	<ul style="list-style-type: none"> • Some models will automatically resume their setting once the power is restored. On models with a clock, you must reset the clock. If the oven was in use, you must reset it by pressing the OFF pad, setting the clock and resetting any cooking function.
Display flashes	Power failure.	<ul style="list-style-type: none"> • Reset the clock.
Unable to get the display to show “SF”	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> • The BAKE and BROIL pads must be pressed at the same time and held for 3 seconds.

Problem	Possible Causes	What To Do
"Burning" or "oily" odor emitting from the oven vent	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the self-cleaning oven</i> section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> This is temporary.
Self-Cleaning Models		
Oven will not self-clean	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> Allow the range to cool to room temperature and reset the controls.
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>Using the self-cleaning oven</i> section.
	Oven door is not in the locked position.	<ul style="list-style-type: none"> Make sure you move the door latch handle all the way to the right.
Oven starts a self-clean cycle when you wanted to bake, roast or broil	Oven door locked during cooking.	<ul style="list-style-type: none"> Turn the Oven Temperature knob to OFF. Allow the oven to cool. Never force the door latch handle.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> This is normal.
Excessive smoking during a clean cycle	Excessive soil.	<ul style="list-style-type: none"> Press the OFF pad. Open the windows to rid the room of smoke. Wait until the light on the CLEAN pad goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not unlock	Oven too hot.	<ul style="list-style-type: none"> Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls not properly set.	<ul style="list-style-type: none"> See <i>Using the self-cleaning oven</i> section.
	Oven was heavily soiled.	<ul style="list-style-type: none"> Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.

