

Use & Care Manual
AN-2340

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

Please read all instructions before using this appliance.

**WARNING**

When properly cared for, your new **FULGOR** 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

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.
Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- 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.



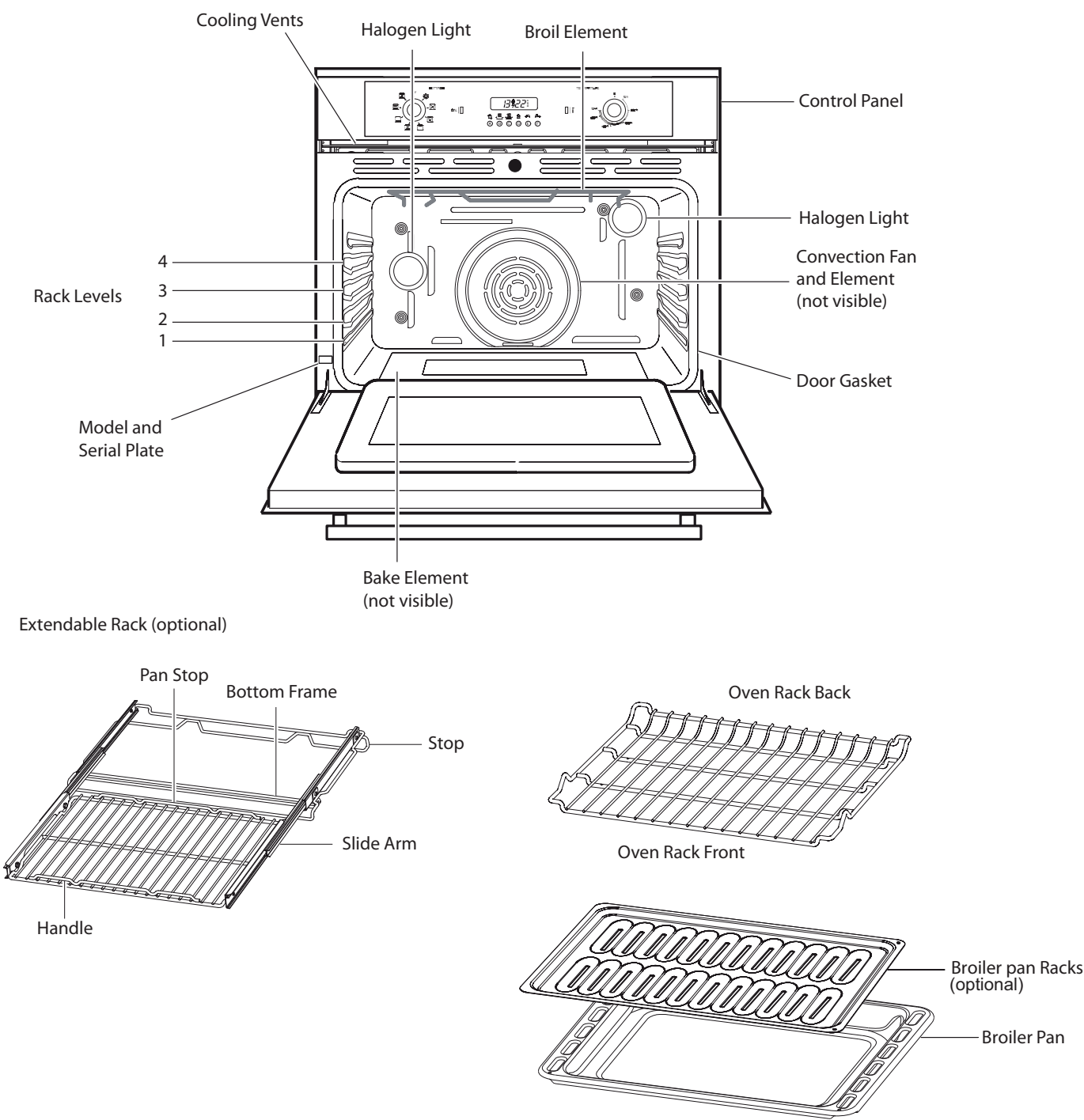
WARNING

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



The Control Panels

The user interface has the following features: display, preheat light indicators, keys for commands, cooking mode and temperature selectors.

Electronic programmer

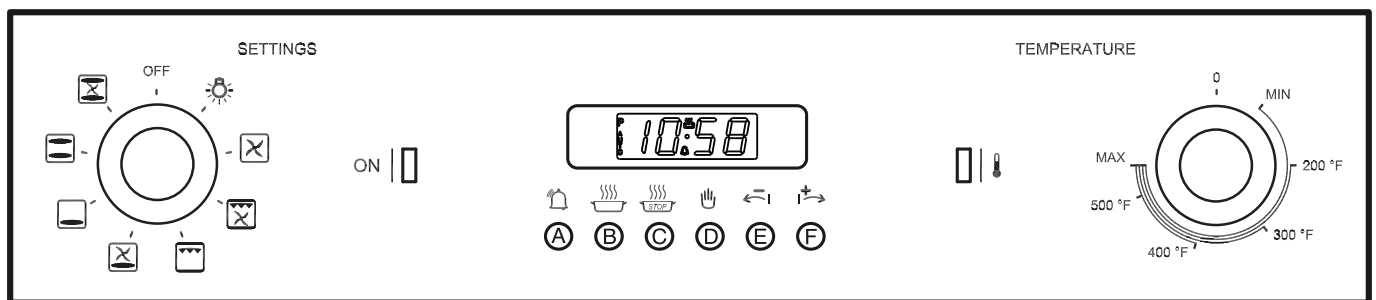
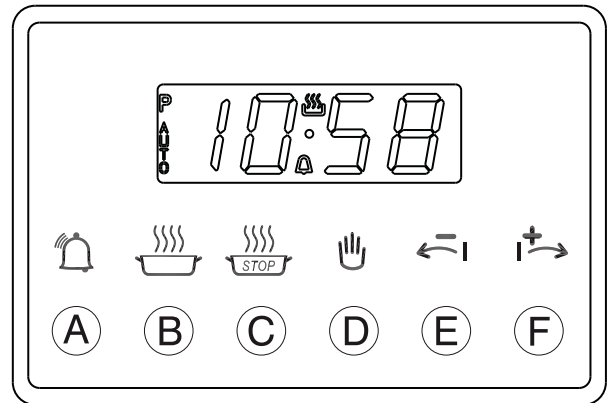
The programmer operates in the 12 hour mode.

- A** minute minder
- B** duration
- C** end time
- D** manual
- E** display time down
- F** display time up

NOTES

When using buttons E or F, the displayed time is adjusted slowly at first and then the speed is increased automatically.

All programmes are set approx 1 second after adjusting the settings.



General Oven Information

Before using your oven for the first time remove all packing and foreign materials from the oven(s). Any material of this sort left in the oven(s) may melt and/ or burn when the oven(s) is(are) used.

Convection Fan

The convection fan operates during any convection mode.

Component Cooling Fan

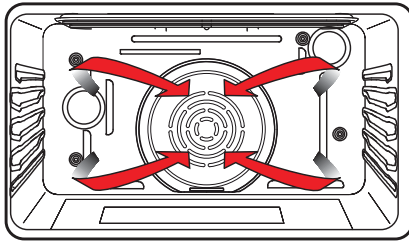
Activates during any cooking mode to cool inner components and outer door surfaces. This air is forced out through the vent located above the oven door. It continues to run until components have cooled sufficiently.

Warning lights

- **Yellow:** W/L lights up when the selector switch knob is out of position "0".
- **Red:** W/L lights up when the thermostat switches on the oven top and sole elements, the grill element or the round one (hot-air).

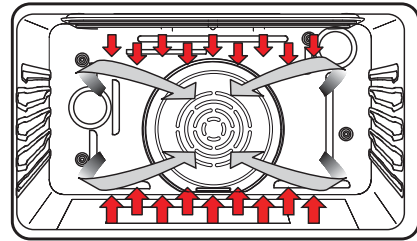
Oven Modes

The illustrated overview of each mode setting. The arrows represent the location of the heat source during specific modes. The lower element is concealed under the oven floor.



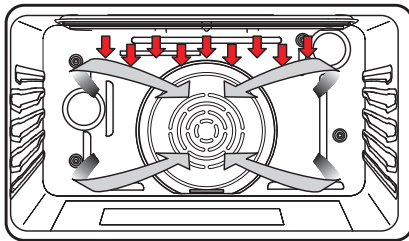
Convection Bake with ring heating element

Convection Bake uses the heat from the third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.



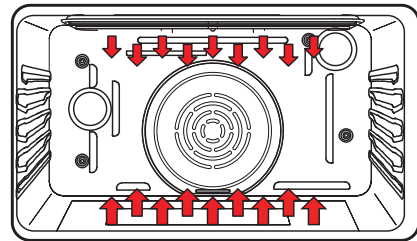
Convection Bake

Convection Bake uses the top element, bottom element and convection fan



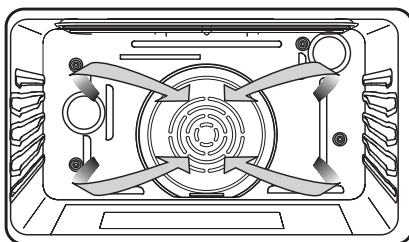
Convection Broil

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



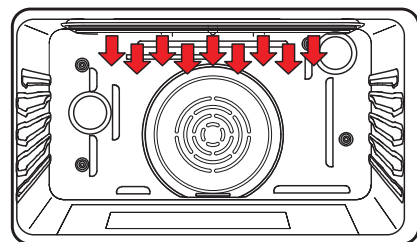
Bake

Is cooking with heated air. Both the upper and lower element cycle to maintain the oven temperature.



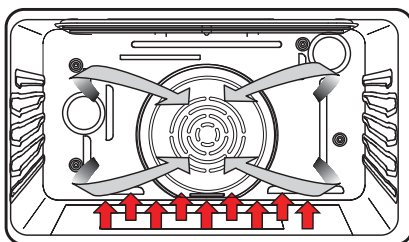
Thaw

No heating element used, only the convection fan is used to defrost foods.



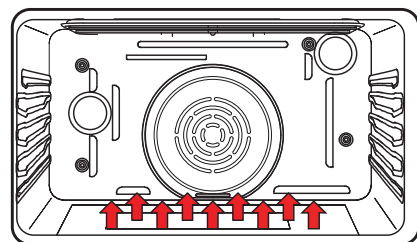
Broil

Broiling uses intense heat radiated from the upper element.



Down Convection Bake

Bottom convection cooking; **the bottom element and the fan are on**. Useful to cook soufflés, pizzas and pastry.



Down Bake

Bottom conventional system; heating comes from the **bottom element only**. Use this mode to complete the cooking.

General Oven Tips

Preheating the Oven

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.

Operational Suggestions

- Use the cooking charts as a guide.
- Do not set pans on the open oven door.
- Use the interior oven light 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 broil pan outside of the oven.

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.

High Altitude Baking

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

120/240 vs. 120/208 Volt Connection

- Most oven installations will have a 120/240 voltage connection.
- If your oven is installed with 120/208 voltage, the preheat time may be slightly longer than with 120/240 voltage.

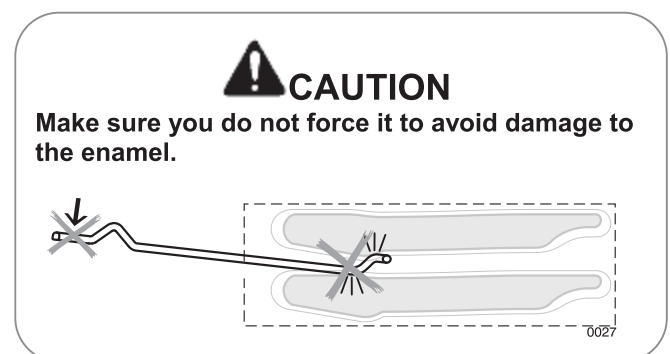
Oven Racks

- The oven has rack guides at four levels as shown in the illustration on Page 6.
- 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 of the rack.

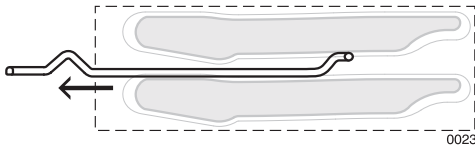
- The racks are designed to stop when pulled forward to their limit.

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.

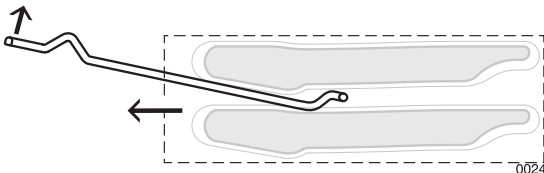


To remove oven rack from the oven:

1. Pull rack forward

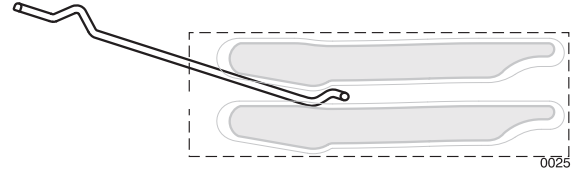


2. Lift rack up at front and then remove it

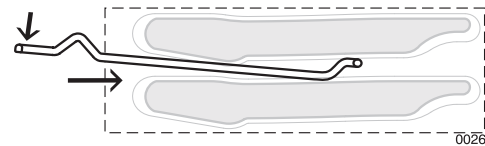


To replace an oven rack:

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 Racks (Optional)

- 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.**

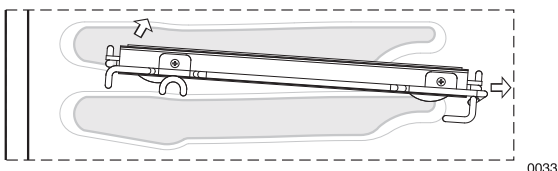
NOTE: Always remove the extendable rack before self-cleaning the oven.

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

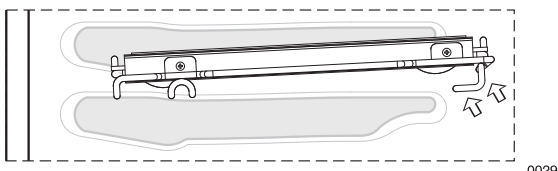
Please refer to illustration on Page 6 if there is any question as to which side is the front of the rack.

To remove extendable rack from the oven:

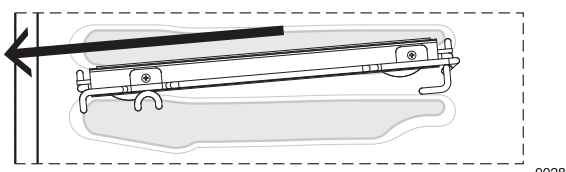
1. Lift of rack slightly and push it until the stop release



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

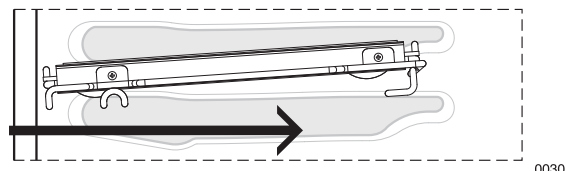


3. Pull rack down and out

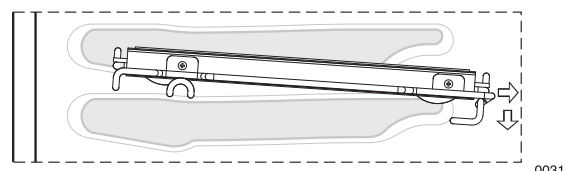


To replace an extendable rack:

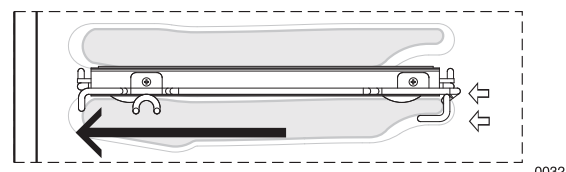
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



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



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



Control Setting

ACTION	RESULT
To set time of day Switch on Electricity supply. Press in button D then adjust the time using buttons E and F.	Display flashing Correct time displayed.
Set Minute Minder Press button A. Using buttons E and F adjust to the time interval required. The bleeper is cancelled by pressing any of the buttons. At any time during the countdown, the time remaining can be displayed by pressing button A.	The display reads 0.00. The display reads the time interval required. At the end of the timed period the beeper will sound. The beeper will sound. The beeper is cancelled.
Full Auto Cooking Set the oven to the required function and temperature. Press button B and set the duration - the length of time you wish the food to cook - using buttons E and F. Press button C to set the end time - the time you wish the food to finish cooking - using buttons E and F. Turn control knobs to the 0 position and press button D twice.	The word AUTO will appear. The oven will now automatically switch itself on, cook, and switch off at the required time. At the end of the cooking period, the beeper will sound. The beeper stops and the programmer is returned to the manual mode.
To check remaining Cooking Duration During any auto cooking you can check the remaining cooking time by pressing button B.	The time remaining is displayed.
To check the cooking end During any auto cooking you can check the time the oven is going to switch OFF by pressing button C.	The required finish time is displayed.
Semi automatic cooking using Duration Turn the oven to the required function and temperature. Press button B and set the duration - the length of time you wish the food to cook – using buttons E and F. Turn control knobs to the 0 position and press button D twice.	The word AUTO will appear, and the cooking symbol will stay on. The oven will be on until the end of the duration time whereupon the beeper will sound. The beeper stops and the programmer is returned to the manual mode.
Semi automatic cooking using End Time Turn the oven to the required function and temperature. Press button C and using buttons E and F adjust the time at which you require the food to finish cooking. Turn control knobs to the 0 position and press button D twice.	The word AUTO will appear, and the cooking symbol will stay on. The oven will be on until the end of the duration time whereupon the beeper will sound. The beeper stops and the programmer is returned to the manual mode.
To cancel a program Press button B and adjust the time displayed using button E to read: 00.00. Turn control knobs to the 0 position and press button D.	The program will be automatically cancelled.

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 ½" (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 21.

Bake Chart

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

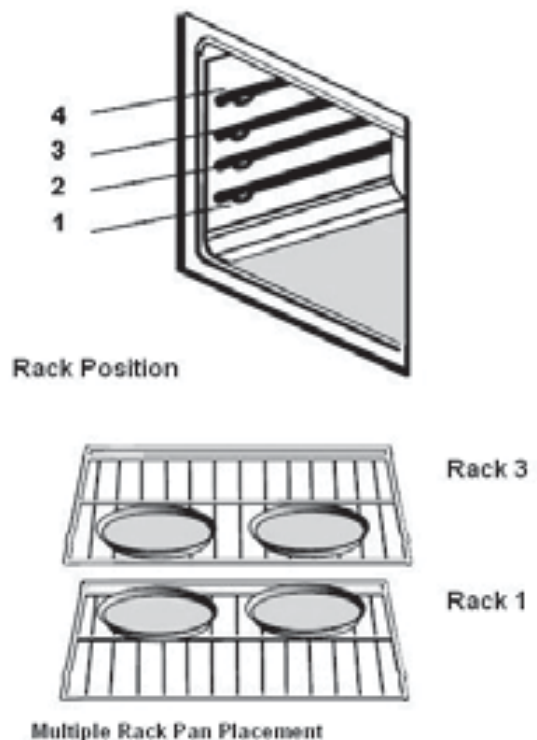
Convection Bake Tips and Techniques

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 21.

Foods recommended for Convection Bake mode:

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



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)
Cake			
Cupcakes	2	325 (160)	17-19
Bundt Cake	1	325 (160)	37-43
Angel Food	1	325 (160)	35-39
Pie			
2 crust, fresh, 9"	2	350-400 (175-205)	45-55
2 crust, frozen fruit, 9"	2	350 (175)	68-78
Cookies			
Sugar	2	325-350 (160-175)	6-11
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
Breads			
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
Pizza			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	400-425 (205-220)	12-15

This chart is a guide.

Follow recipe or package directions and reduce temperatures 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.)*
Beef					
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
Poultry					
Chicken Quarters	3	450 (235)	180 (82) (thigh)	16-18	14-16
Chicken Breasts	3	450 (235)	170 (77)	14-16	12-14
Pork					
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

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

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.)*
Beef					
Steak (3/4"-1")					
Medium rare	3	MAX (290°C)	145 (63)	5-7	4-6
Medium	3	MAX (290°C)	160 (71)	6-8	5-7
Well	3	MAX (290°C)	170 (77)	8-10	7-9
Hamburgers (3/4"-1")					
Medium	3	MAX (290°C)	160 (71)	7-9	5-7
Well	3	MAX (290°C)	170 (77)	8-10	7-9
Poultry					
Breast (bone-in)	3	450°F (230°C)	170 (77)	14-16	14-16
Thigh (very well done)	3	450°F (230°C)	180 (82)	28-30	13-15
Pork					
Pork Chops (1")	3	MAX (290°C)	160 (71)	7-9	5-7
Sausage - fresh	3	MAX (290°C)	160 (71)	5-7	3-5
Ham Slice (1/2")	3	MAX (290°C)	160 (71)	3-5	4-6
Seafood					
Fish Filets, 1"	3	500°F (260°C)	Cook until opaque & flakes easily with fork	10-14	Do not turn
Buttered					
Lamb					
Chops (1")					
Medium Rare	3	MAX (290°C)	145 (63)	5-7	4-6
Medium	3	MAX (290°C)	160 (71)	6-8	5-7
Well	3	MAX (290°C)	170 (77)	8-10	7-9
Bread					
Garlic Bread, 1" slices	4	MAX (290°C)		2-2,30	
Garlic Bread, 1" slices	3	MAX (290°C)		4-6	

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

Food Service Temperature Guidelines from FSIS (USDA food Safety & Inspection Service)

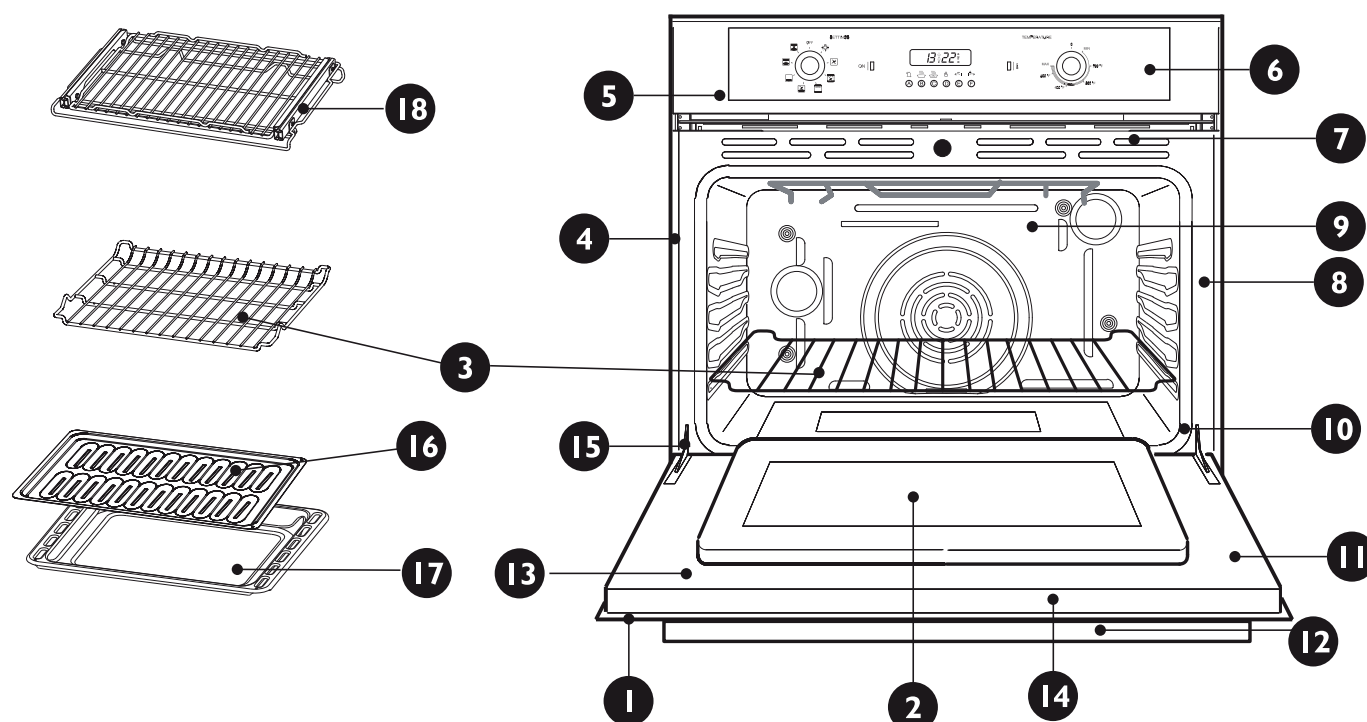
140°F(60°C)	Ham, precooked (to Reheat)	165°F (74°C)	Stuffing (cooked alone or in bird)
145°F(63°C)	Fresh beef, Veal, Lamb (medium rare)		Leftovers & Casseroles
160°F(71°C)	Ground Meat & Meat mixtures (Beef, Pork, Veal Lamb)	170°F (77°C)	Fresh beef, Veal, Lamb (well done)
	Fresh beef, Veal, Lamb (medium)		Poultry breast
	Fresh Pork (medium)		Fresh Pork (well done)
	Fresh Ham (raw)	180°F (82°C)	Chicken and Turkey (Whole)
	Egg Dishes		Poultry (thighs and wings)
165°F(74°C)	Ground Meat & Meat mixtures (Turkey, Chicken)		Duck and Goose

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

General Oven Care

How to Use the Oven 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 chart.
 - Use the cleaning method in the left column if the oven is black or white.
 - Use the cleaning method in the right column if the oven is stainless steel.
3. Match the letter with the cleaning method on following page.



Cleaning Chart

Part		Cleaning Method		Part		Cleaning Method	
		Black & White Oven	Stainless Steel Oven			Black & White Oven	Stainless Steel Oven
1	Door frame	E	E	11	Interior Oven Door	E	E
2	Interior door windows	F	F	12	Door Handle	D	D
3	Removable Oven Racks	A	A	13	Door Cooling Vent	E	E
4	Slide Trim	D	D	14	Door Front	D	D
5	Control Panel Trim	C	G	15	Oven Trim	D	D
6	Control Panel	C	C	16	Broil Pan Rack	E	E
7	Oven Cooling Vents	E	E	17	Broil pan Bottom	E	E
8	Oven Front Frame	E	E	18	Extendable rack	A	A
9	Oven Cavity	E	E				
10	Mesh Gasket	B	B				

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

Do-it-Yourself Maintenance

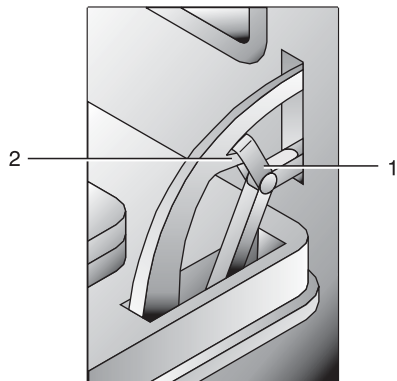
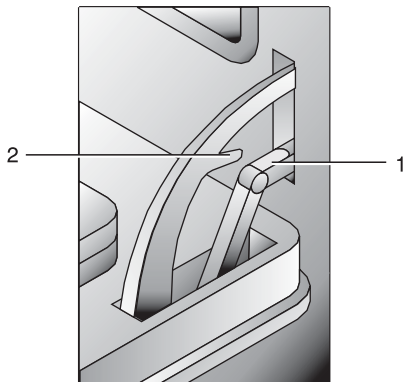
Oven Door Removal

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.

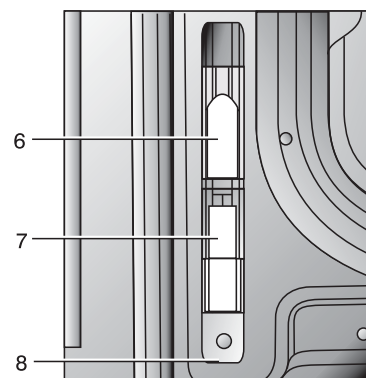
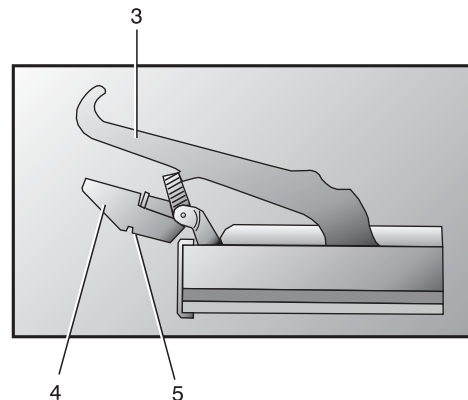
To Remove Door

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.



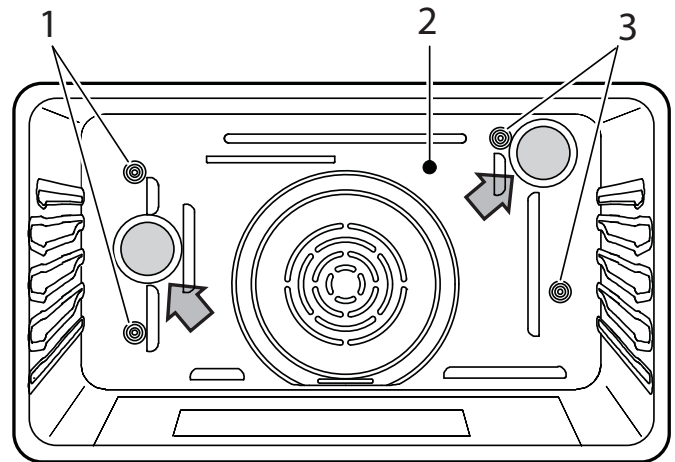
To Replace Door

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.



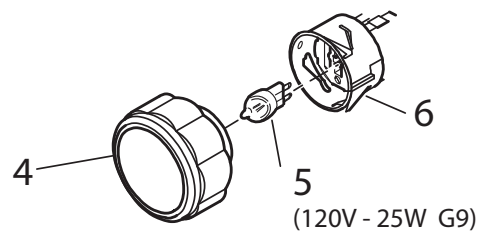
Replacing an Oven Light

- Each oven is equipped with one halogen light located in the back wall of the oven.
- The lights are switched on when the oven is in a cooking cycle.
- 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.

Solving Baking Problems

With either Bake or Convection Bake, 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 12 to 16 for the correct rack position and baking time

Baking Problem	Cause
Food browns unevenly	<ul style="list-style-type: none"> • Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none"> • Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	<ul style="list-style-type: none"> • Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or have soggy crust	<ul style="list-style-type: none"> • Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Baking temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

Solving Operational Problems

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

Oven Problem	Problem Solving Steps
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 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	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convention Bake mode.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 20. Touching the bulb with fingers may cause the bulb to burn out.
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.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake 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.

Service Data Record

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 provided below. Keep your invoice for warranty validation.

Model Number _____ Serial Number _____ Date of Installation _____