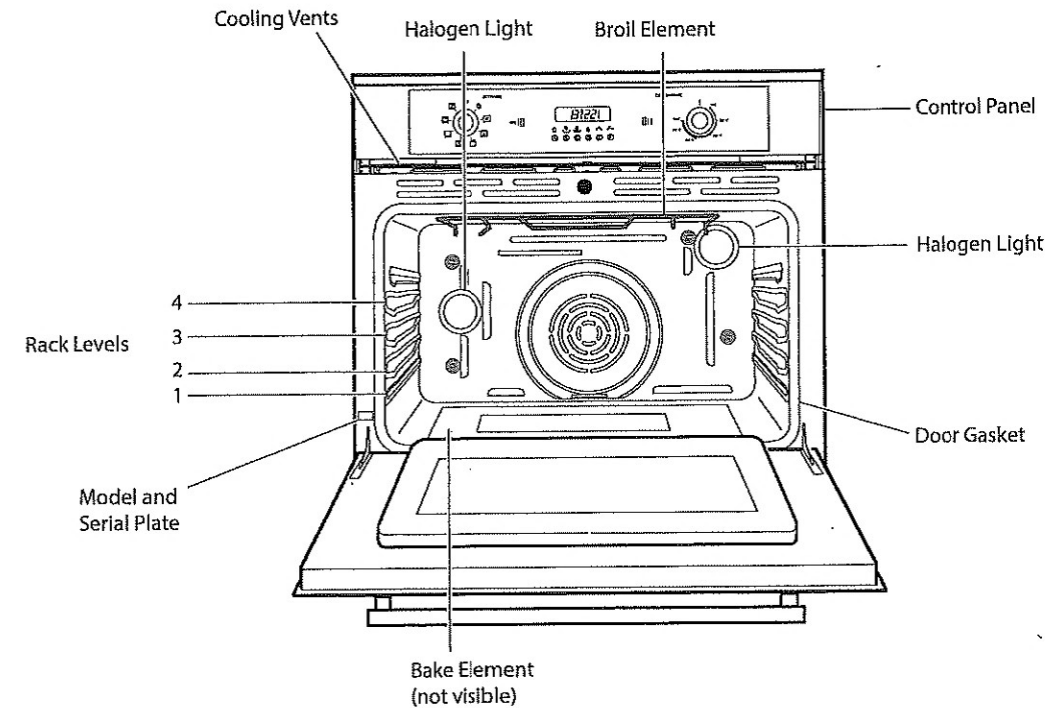
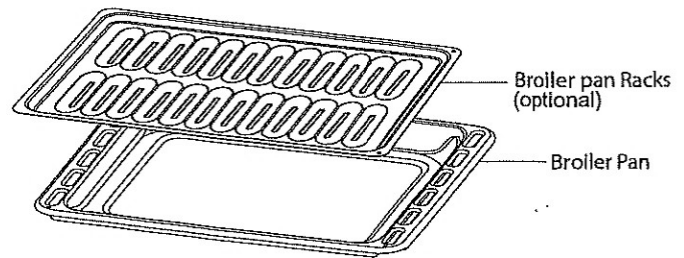
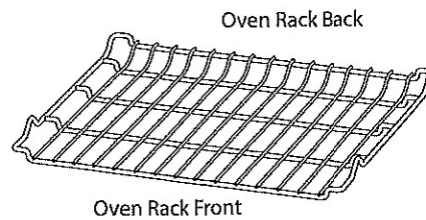
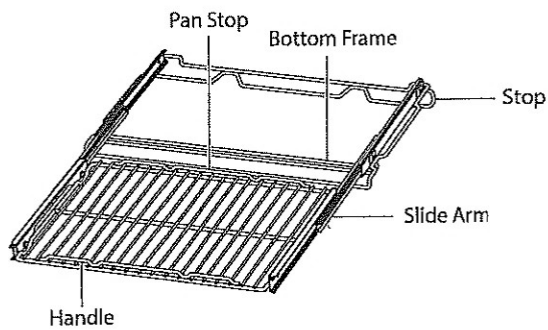


*Features of your Oven*



Extendable Rack (optional)



**The Control Panels**

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

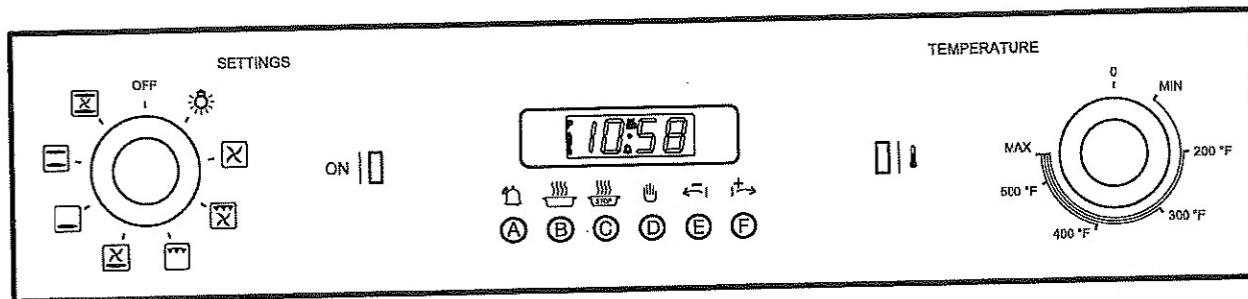
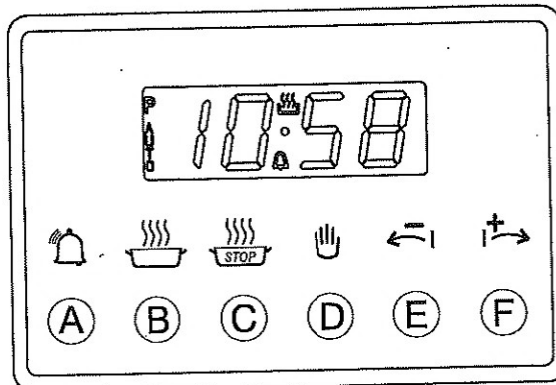
**Electronic programmer**

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.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odors.

**Convection Fan**

The convection fan operates during any convection mode.

**Component Cooling Fan**

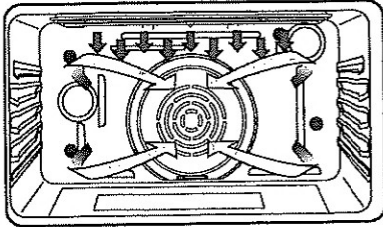
Activates during any cooking mode to cool inner components and outer door surfaces. This air is forced out through the vent located above the oven door. It continues to run until components have cooled sufficiently.

**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).

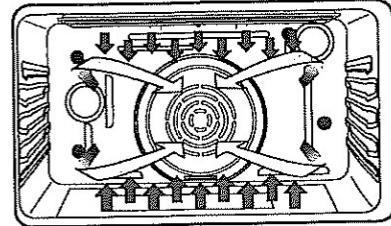
**Oven Modes**

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.



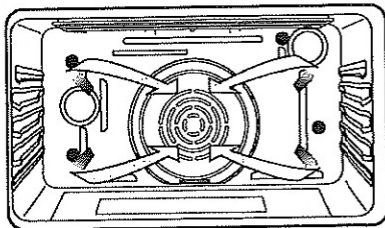
**Convection Broil**

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



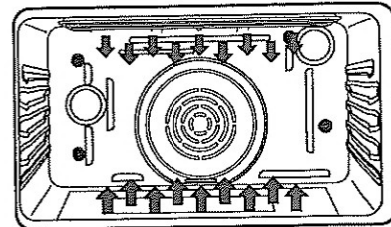
**Convection Bake**

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



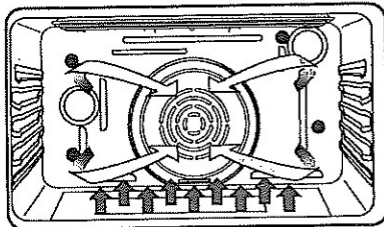
**Thaw**

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



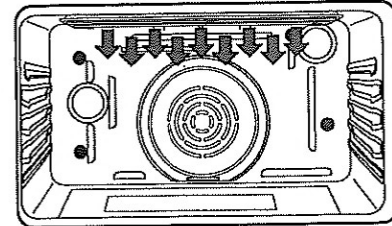
**Bake**

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



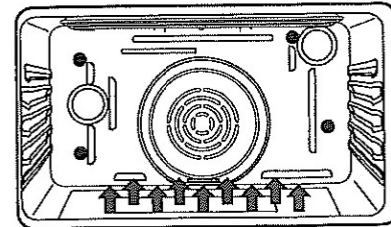
**Down Convection Bake**

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



**Broil**

Broiling uses intense heat radiated from the upper element.



**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.

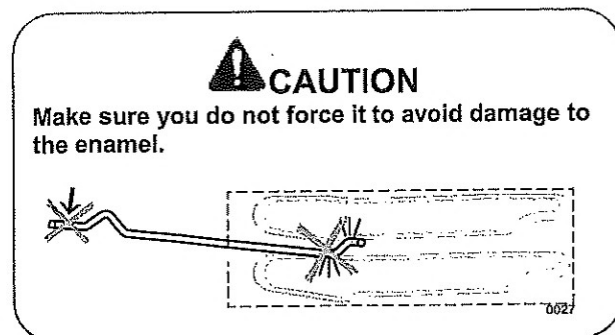
#### Oven Racks

- 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.



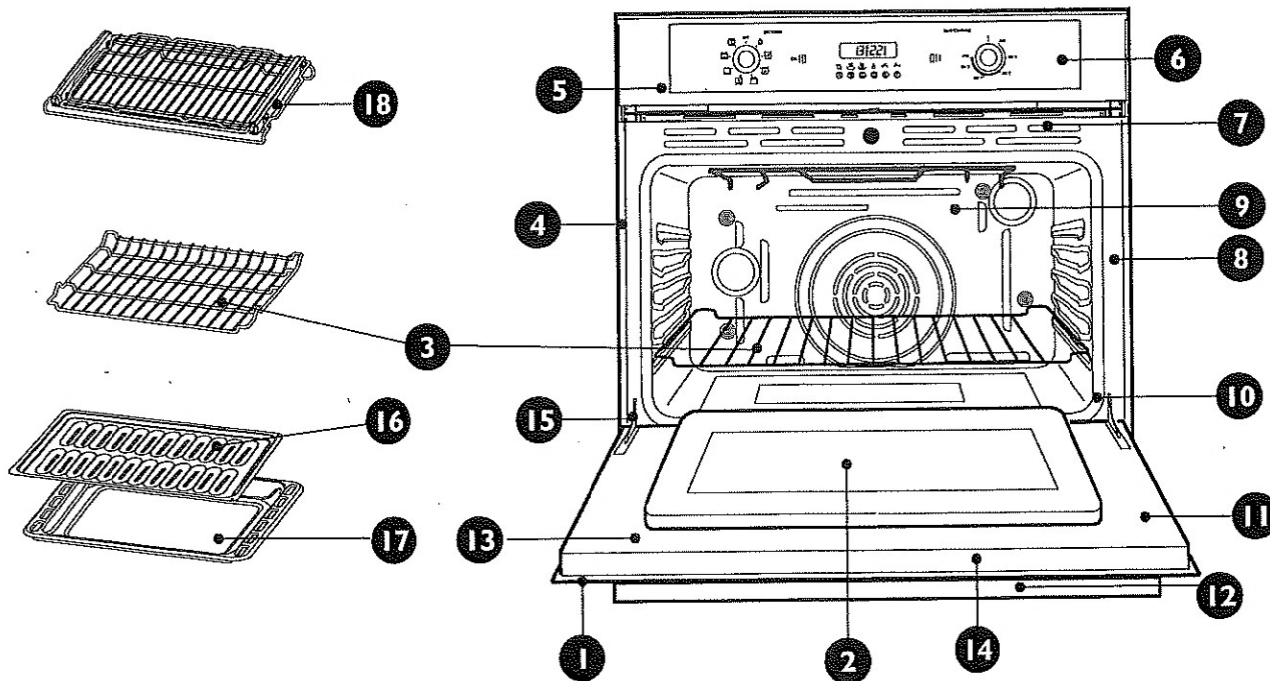
**Control Setting**

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

**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 Stell Oven		Black & White Oven	Stainless Stell 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.

<i>Part</i>	<i>Cleaning Method</i>
<b>A</b> 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>B</b> Fiberglass Knit	<b>DO NOT HAND CLEAN GASKET.</b>
<b>C</b> Glass	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
<b>D</b> 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.
<b>E</b> 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.
<b>F</b> Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. <b>DO NOT USE HARSH ABRASIVES.</b>
<b>G</b> Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® 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.
<b>H</b> Probe (if present)	Clean probe by hand with detergent and hot water. Then rinse and dry. <b>Do not so or clean in dishwasher.</b>