

# Oven Use

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

During oven use, the heating elements will not remain on but will cycle on and off throughout oven operation.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

If the oven door is opened during a cooking mode and left open for approximately 60 seconds, the cooling fan will switch to a higher speed. You may experience higher noise during this time. When the oven door is closed, the fan will switch back to its lower speed after approximately 60 seconds.

## Wi-Fi Connectivity

### **⚠ WARNING**

#### **Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Your oven has built-in Wi-Fi connectivity. For it to work, you will have to help it join your home wireless network. For information about setting up the connectivity, turning it on and off, receiving important notifications, and taking advantage of available features, refer to the Oven Wi-Fi Connected Quick Start Guide that came with your appliance.

Once the setup process has been completed for the Wi-Fi, you will have access to features that will give you new freedom in cooking. Your available features may vary depending on firmware updates.

## Viewing

- Cooking Timers
- Control Lock
- Kitchen Timers
- Meat Probe Status
- Remote Start Status

## Control

- Turn Oven Off
- Adjust Kitchen Timer
- Adjust Oven Light
- Oven Control Lock
- Start Oven Controls
- Adjust Cooking Settings
- Culinary Center
- My Creations

## Remote Notifications

Once the Wi-Fi connectivity has been established, you have the ability to receive status notifications via email and SMS/text. The notifications that can be received are:

- Oven Cycle Interruptions
- Preheat Complete
- Cook Timer Completion
- Cooking Temperature Change
- Pre-Heat Cooking Temperature Progress
- Meat Probe Temperature Change
- Meat Probe Temperature Reached
- Cooking Mode Change
- Control Lock Status Change
- Kitchen Timer Complete
- Kitchen Timer Change
- Self-Clean Complete
- Culinary Center Interruptions

## Aluminum Foil

**IMPORTANT:** To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

- For best cooking results, do not cover entire rack with foil because air must be able to move freely.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1/2" (13 mm) larger than the dish and that it is turned up at the edges.

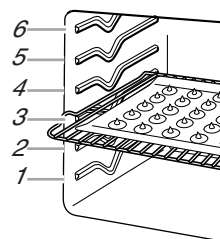
## Position Racks and Bakeware

**IMPORTANT:** To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

## Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, and lift out. Use the following illustration and charts as guides.



## Rack And Bakeware Positions

### Rack Positions – Upper and Lower Oven

**NOTE:** Unless indicated with a “ro” (roll-out rack), all suggested rack positions are for flat racks.

#### Broiling

Food	Rack Position
Most broiling	6

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in position 6. Side one should cook for approximately 3 minutes. Side two should cook for approximately 3 to 4 minutes. Expect a moderate degree of smoke when broiling.

#### Traditional Cooking

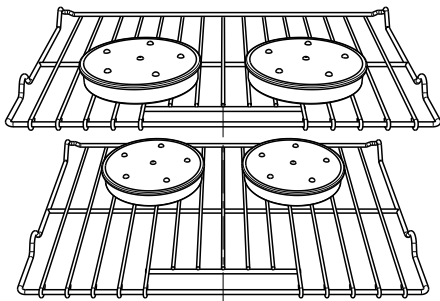
Food	Rack Position
Large roasts, turkeys, angel food cakes, bundt cakes, quick breads, pies	1 or 2
Yeast breads, casseroles, meat, poultry	2
Cookies, biscuits, muffins, cakes	2 or 3 when single-rack baking; 2 and 5 when multi-rack baking

#### Convection Cooking

Oven Setting	Number of Racks Used	Rack Position(s)
Rapid Preheat Bake	1	3
Rapid Preheat Convection Bake	1	3
Convection Bake	1	1, 2, or 3
Convection Bake	2	2 and 5
Convection Bake	3	1, 3, and 5
Convection Roast	1	1 or 2
Convection Broil	1	4, 5, or 6

### Baking Cakes on Two Racks

For best results when baking cakes on two racks, use the Bake function and flat racks in positions 2 and 5. Place the cakes on the racks as shown. Keep at least 2" (5 cm) of space between the front of the racks and the front of the cakes.



### Baking Cookies on Two Racks

For best results when baking cookies on two racks, use the Convection Bake function and place flat racks in positions 2 and 5.

## Bakeware

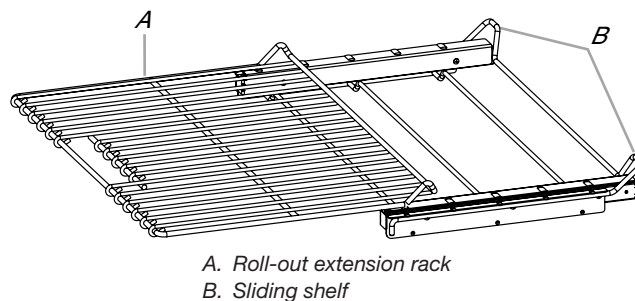
To cook food evenly, hot air must be able to circulate. For best results, allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

Number of Pan(s)	Position on Rack
1	Center of rack
2	Side by side or slightly staggered
3 or 4	See the rack position graphics in this section for pan placement recommendations.

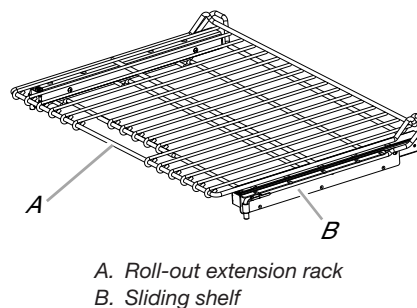
## Roll-Out Extension Rack

The roll-out extension rack allows easy access to position food in the oven and remove food from the oven. It can be used in rack positions 1 through 6.

### Open Position

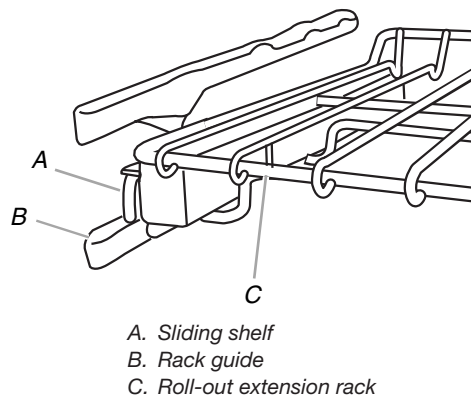


### Closed and Engaged Position



### To Remove Roll-Out Extension Rack:

1. Slide the rack in completely so that it is closed and engaged with the sliding shelf.
2. Using two hands, lift up on the front edge of the rack and push the sliding shelf to the back wall of the oven so that the front edge of the sliding shelf sits on the rack guides. The front edge of the rack and the sliding shelf should be higher than the back edge.



3. Pull the rack and the sliding shelf out.

## To Replace Roll-Out Extension Rack:

1. Using two hands, grasp the front of the closed rack and the sliding shelf. Place the closed rack and the sliding shelf on the rack guide.
2. Using two hands, lift up on the front edge of the rack and the sliding shelf together.
3. Slowly push the rack and the sliding shelf to the back of the oven until the back edge of the rack pulls over the end of the rack guide.

To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the rack.

Do not clean the roll-out extension rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide.

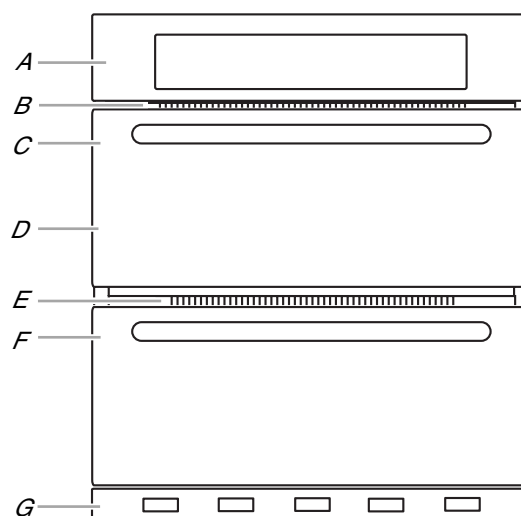
See the "General Cleaning" section for more information.

## Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

Bakeware/Results	Recommendations
<b>Light-colored aluminum</b> <ul style="list-style-type: none"><li>■ Light golden crusts</li><li>■ Even browning</li></ul>	<ul style="list-style-type: none"><li>■ Use temperature and time recommended in recipe.</li></ul>
<b>Dark aluminum and other bakeware with dark, dull, and/or nonstick finish</b> <ul style="list-style-type: none"><li>■ Brown, crisp crusts</li></ul>	<ul style="list-style-type: none"><li>■ May need to reduce baking temperatures slightly.</li><li>■ Use suggested baking time.</li><li>■ For pies, breads, and casseroles, use temperature recommended in recipe.</li><li>■ Place rack in center of oven.</li></ul>
<b>Insulated cookie sheets or baking pans</b> <ul style="list-style-type: none"><li>■ Little or no bottom browning</li></ul>	<ul style="list-style-type: none"><li>■ Follow rack recommendations in the "Position Racks and Bakeware" section.</li><li>■ May need to increase baking time.</li></ul>
<b>Stainless steel</b> <ul style="list-style-type: none"><li>■ Light, golden crusts</li><li>■ Uneven browning</li></ul>	<ul style="list-style-type: none"><li>■ May need to increase baking time.</li></ul>
<b>Stoneware/Baking stone</b> <ul style="list-style-type: none"><li>■ Crisp crusts</li></ul>	<ul style="list-style-type: none"><li>■ Follow manufacturer's instructions.</li></ul>
<b>Ovenproof glassware, ceramic glass, or ceramic</b> <ul style="list-style-type: none"><li>■ Brown, crisp crusts</li></ul>	<ul style="list-style-type: none"><li>■ May need to reduce baking temperatures slightly.</li></ul>

## Oven Vents



### Single and Double Oven

A. Control panel

B. Oven vent

C. Single oven or upper double oven

G. Bottom vent

### Double Oven

D. Upper oven

E. Oven vent

F. Lower oven

G. Bottom vent

The oven vents should not be blocked or covered since they allow the inlet of fresh air into the cooling system. Also, the bottom vent should not be blocked or covered since it allows the inlet of fresh air into the cooling system and the outlet of hot air from the cooling system. Blocking or covering vents will cause poor air circulation, affecting cooking, cleaning, and cooling results.

## Preheating and Oven Temperature

### Preheating

When beginning a Bake or Convection Bake cycle, the oven begins preheating after Start is pressed. The oven will take approximately 12 to 17 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat until the tone sounds.

**NOTE:** If the cook timer is set and the oven door is opened during preheating, the timer will automatically start.

### Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature. They may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

## Baking and Roasting

**IMPORTANT:** The convection fan and convection element may operate during the Bake function to enhance performance and heat distribution.

The oven will take approximately 12 to 17 minutes to reach 350°F (177°C) with all oven racks inside the oven cavity. The preheat cycle rapidly increases the temperature inside the oven cavity. Higher temperatures will take longer to preheat. Factors that impact preheat times include room temperature, oven temperature, and the number of racks. Unused oven racks can be removed prior to preheating your oven to help reduce preheat time. The actual oven temperature will go above the set temperature to offset the heat lost when the oven door is opened to insert food. This ensures that the oven will begin at the proper temperature when you place food in the oven. Insert food when the preheat tone sounds. Do not open the door during preheat until the tone sounds.

During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain the oven temperature.

Depending on the model, if the oven door is opened during baking or roasting, the heating elements (bake and broil) will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

## Broiling

Broiling uses direct radiant heat to cook food.

The element cycles on and off in intervals to maintain the oven temperature.

**NOTE:** No preheating is required for the Broiling function.

**IMPORTANT:** Close the door to ensure proper broiling temperature.

If the oven door is opened during broiling, the broil element will turn off in approximately 30 seconds. When the oven door is closed, the element will come back on approximately 30 seconds later.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the broiler pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry, or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

## Convection

In a convection oven, the fan-circulated hot air distributes heat more evenly. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly while sealing in moisture.

Most foods, using convection baking mode, can be cooked by lowering cooking temperatures 25°F (14°C). The cooking time can be shortened significantly when using Convection Roast, especially for large turkeys and roasts.

- It is important not to cover foods with lids or aluminum foil so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by opening the oven door only when necessary. It is recommended to use the oven light to monitor progress.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time using a method such as a toothpick.
- Use a meat thermometer or the temperature probe to determine the doneness of meats and poultry. Check the temperature of pork and poultry in two or three places.

## Convection Bake

The convection element is hidden in the rear panel of the oven cavity and, assisted by the convection fan, provides balanced, efficient heating.

Convection baking can be used for baking delicate cakes and pastries as well as foods on multiple racks. It is helpful to stagger items on the racks to allow a more even flow of heat. If the oven is full, extra cooking time may be needed.

When cooking an oven meal with several different types of foods, be sure to select recipes that require similar temperatures. Cookware should sit in the oven with at least 2" (5 cm) of space between the cookware and the sides of the oven.

During convection baking preheat, the convection, bake, and broil elements all heat the oven cavity. After preheat, these elements will cycle on and off in intervals to maintain oven temperature while the fan circulates the hot air.

If the oven door is opened during convection baking, the fan turns off immediately and turns on as soon as the door is closed. Convection, bake, and broil elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

**NOTE:** It is normal for the convection fan to run during non-convection cycles as well as during preheat.

- Reduce recipe temperature 25°F (14°C). The cook time may need to be reduced also.

### To Convection Bake:

Before convection baking, position racks according to the "Positioning Racks and Bakeware" section.

## Convection Roast

Convection roasting can be used for roasting meats and poultry. During convection roasting, the bake, broil, and convection elements will cycle on and off in intervals to maintain oven temperature while the fan circulates the hot air.

If the oven door is opened during convection roasting, the fan turns off immediately and turns on as soon as the door is closed. The bake, broil, and convection elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

**NOTE:** It is normal for the convection fan to run during non-convection cycles as well as during preheat.

### To Convection Roast:

Before convection roasting, position racks according to the “Positioning Racks and Bakeware” section. It is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

## Convection Broil

During convection broiling, the broil element will cycle on and off in intervals to maintain oven temperature while the fan circulates the hot air.

The temperature is preset at 550°F (288°C) but can be changed to a different temperature. Cooking times will vary depending on the rack position and temperature, and may need to be adjusted.

If the oven door is opened during convection broiling, the fan turns off immediately and turns on as soon as the door is closed. Broil elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

**NOTE:** It is normal for the convection fan to run during non-convection cycles as well as during preheat.

### To Convection Broil:

For ideal performance, allow the oven to preheat for 5 minutes (no preheat tone will sound). Position food on the unheated grid on the broiler pan, and then place it in the center of the oven rack with the longest side parallel to the door.

## Convert Recipe

1. If preheat is not required, place food in oven and close the door.
2. Touch the Power keypad.
3. Select CONVERT RECIPE (FOR CONVECTION).
4. Select PASTRY, ROAST, BAKE, or BROIL to convert a traditional recipe to a convection method of cooking.
5. Touch NEXT.
6. Select the standard cooking temperature.
7. Touch NEXT.
8. Select the original recipe Bake/Roast/Broil time and touch SET.

### OR

Touch SKIP TIMER to move to the next step.

9. Touch START. If preheat is required, place food in oven after preheat tone sounds. The display will count down the cook time. When the stop time is reached, the oven will display “TIMER ENDED AT XX:XX” (the time of day) and transition to hold temperature, which maintains the oven temperature. If enabled, end-of-cycle tones will sound.

**NOTE:** Touch DELAY to delay the baking cycle. Refer to the “Timed Cooking” section for setting delayed start and end times.

10. At any time, touch CANCEL for the selected oven to cancel the current cycle and return to the main menu.

## Proofing Bread

Proofing bread prepares dough for baking by activating the yeast. Proofing twice is recommended unless the recipe directs otherwise.

### To Proof:

For best performance, ensure your oven cavity temperature is below 120°F (49°C) before placing dough in oven cavity. Before first proofing, place dough in a lightly greased bowl and cover loosely with plastic wrap coated with shortening or cooking spray. Place on a rack in rack position 2. See the “Positioning Racks and Bakeware” for diagram. Close door.

1. Select PROOF. The display will show 100°F (38°C).
2. Touch START.  
Let dough rise until nearly doubled in size. Check at 20 to 25 minutes. Proofing time may vary depending on dough type and quantity.
3. At any time, touch CANCEL for the selected oven to cancel the current cycle and return to the main menu.

Before second proofing, shape dough, place in baking pan(s), and cover loosely. Follow the same placement and control steps above. Before baking, remove waxed paper or plastic wrap.

## Temperature Probe

The temperature probe accurately measures the internal temperature of meat, poultry, and casseroles with liquid and should be used in determining the doneness of meat and poultry. The temperature probe should only be used with Bake, Convection Bake, or Convection Roast.

Always unplug and remove the temperature probe from the oven when removing food.

Before using, insert the probe into the food item. For meats, the probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone. Place food in oven and connect the temperature probe to the jack. Keep probe as far away from heat source as possible. Close oven door.

**NOTE:** The temperature probe must be inserted into the food item before the mode is selected.

### To Use (Convection Roast, Convection Bake, or Bake):

1. Select PROBE COOK.
2. Select the desired cooking mode and touch NEXT.
3. Select the desired oven temperature and touch NEXT.
4. Select the desired food temperature and touch NEXT.
5. Read the Cooking Instructions.
6. Touch START.

### OR

Touch DELAY to delay the baking cycle. Refer to the “Timed Cooking” section for setting delayed start and end times.

### To Use: (Food Guide):

1. Select PROBE COOK.
2. Select FOOD GUIDE and touch NEXT.
3. Select the desired food category.
4. Select the desired doneness level or food type. Touch NEXT. See the following chart for doneness options.



Food Category	Doneness Options
Precooked Ham	N/A
Pork	<ul style="list-style-type: none"> <li>■ Medium</li> <li>■ Well-Done</li> </ul>
Chicken	<ul style="list-style-type: none"> <li>■ Breast</li> <li>■ Whole</li> </ul>
Turkey	<ul style="list-style-type: none"> <li>■ Breast</li> <li>■ Whole</li> </ul>
Beef	<ul style="list-style-type: none"> <li>■ Medium-Rare</li> <li>■ Medium</li> <li>■ Well-Done</li> </ul>
Lamb	<ul style="list-style-type: none"> <li>■ Medium-Rare</li> <li>■ Medium</li> <li>■ Well-Done</li> </ul>
Veal	<ul style="list-style-type: none"> <li>■ Medium-Rare</li> <li>■ Medium</li> <li>■ Well-Done</li> </ul>

5. Select the original oven temperature. Touch NEXT.
6. Read the Cooking Instructions. Touch START to begin the cooking cycle.

**NOTES:**

- Depending on the probe attachment status, a tone may sound and the oven may instruct you to add or remove the probe.
- Touch DELAY to delay the baking cycle. Refer to the “Timed Cooking” section for setting delayed start and end times.

## My Creations

My Creations allows the customization of cooking processes. When My Creations is selected from the main menu, a list of existing creations is presented along with the ability to create more.

### To Create New Creation

1. Select MY CREATIONS.
2. Select CREATE NEW, USE SAVED, or DELETE/EDIT. Touch NEXT.  
**NOTE:** The first time My Creations is used, only “Create New” will be displayed.
3. Select the desired cooking mode.  
**NOTE:** My Creations cannot be used with Convert Recipe or Probe Cook.
4. Select the desired temperature. Touch NEXT.
5. Select how to monitor the cooking: Set Timer (alerts you when a cook timer is complete), Set Probe (alerts you when a target probe temperature is reached), or No Alerts. Touch NEXT.  
**NOTE:** Probe can be used only for Bake, Convect Bake, or Convect Roast.
6. If No Alerts is chosen, go to Step 7.

**OR**

If Set Timer is chosen, set the desired time. Touch SET.

**OR**

If Set Probe is chosen, select the target probe internal temperature. Touch NEXT.

7. Review your settings. If any extra stage is needed, touch the stage you wish to set, and then touch ADD.  
**NOTE:** Each stage set shows the following information: Mode, Power/Temperature, and Cook Time. It is possible to have 3 stages. If you wish to update any part of this, touch EDIT.
8. Enter the information into each stage, and then touch SAVE.
9. Name your creation by using the on-screen keypad. Touch SAVE.
10. Touch START to begin the baking cycle for your creation.

**OR**

Touch DELAY to delay the baking cycle. Refer to the “Timed Cooking” section for setting delayed start and end times.

### To Use Saved Creation

1. Select MY CREATIONS.
2. Select USE SAVED, and then touch NEXT.
3. Select the desired cooking creation, and then touch START.

**NOTE:** You may be prompted to open and close the door before the creation can begin cooking.

### To Delete Creation

1. Select MY CREATIONS.
2. Select DELETE/EDIT, and then touch NEXT.
3. Select the creation you wish to delete.
4. Touch DELETE.

### To Edit Creation

1. Select MY CREATIONS.
2. Select DELETE/EDIT, and then touch NEXT.
3. Select the desired creation, and then touch EDIT.
4. Select the stage to be modified, and then touch EDIT.  
**NOTE:** If a stage is empty, you can touch ADD to add an action to that stage.
5. Select the desired temperature. Touch NEXT.
6. Select how to monitor the cooking: Set Timer (alerts you when a cook timer is complete), Set Probe (alerts you when a target probe temperature is reached), or No Alerts. Touch NEXT.  
**NOTE:** Probe can be used only for Bake, Convect Bake, or Convect Roast.
7. If No Alerts is chosen, go to Step 8.

**OR**

If Set Timer is chosen, set the desired time. Touch SET.

**OR**

If Set Probe is chosen, select the target probe internal temperature. Touch NEXT.

8. Review your settings. If any extra stage is needed, touch the stage you wish to set, and then touch ADD.  
**NOTE:** Each stage set shows the following information: Mode, Power/Temperature, and Cook Time. It is possible to have three stages. If you wish to update any part of this, touch EDIT.
9. Enter the information into each stage, and then touch SAVE.
10. Name your creation by using the on-screen keypad. Touch SAVE.
11. Touch START to begin the baking cycle for your creation.

**OR**

Touch DELAY to delay the baking cycle. Refer to the “Timed Cooking” section for setting delayed start and end times.

### **WARNING**

#### **Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Oven Timer and Delay Start allow the oven(s) to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay Start should not be used for food such as breads and cakes because they may not bake properly.

#### **To Set an Oven Timer:**

The Oven Timer will turn the selected oven off when the set time has expired. The maximum length is 11:59:00.

**NOTE:** In double-oven models, begin by selecting either Upper Oven or Lower Oven from the control panel.

1. Select the desired cooking mode and oven temperature, and then touch START.
2. Touch OVEN TIMER next to the displayed cooking mode and temperature.
3. Set the desired length of time for the Oven Timer.
4. Touch START.

#### **OR**

Touch one of the When Timer Ends keypads to set the behavior of the oven after the Oven Timer has completed. Choose between Hold Temp (default), Keep Warm, and Oven Off. Touch START.

- Keep Warm will reduce the oven temperature to 170°F (77°C) after the cook time ends.
- Hold Temp will keep the set oven temperature after the cook time ends.
- Oven Off will turn the oven off when the cook time ends.

When the Oven Timer has completed, the When Timer Ends behavior will begin and a message of "TIMER ENDED AT XX:XX" (the time of day) is displayed.

If enabled, end-of-cycle tones will sound, and then tones will sound every minute.

5. At any time, touch CANCEL for the selected oven to cancel the current cycle and return to the main menu, or open and close the oven door to clear the display and/or stop reminder tones.

#### **To Cancel the Oven Timer only:**

1. Touch the Oven Timer.
2. Touch OFF.

#### **To Edit the Oven Timer:**

1. Touch the Oven Timer.
2. Select the new desired length of time.
3. Touch SET.

#### **To Set a Delay Start Time and Stop Time:**

Before setting, make sure the clock is set to the correct time of day. For double ovens, be sure to select the desired oven before proceeding.

**NOTE:** In double-oven models, begin by selecting either Upper Oven or Lower Oven from the control panel.

1. Select the desired cooking mode and oven temperature. Follow the on-screen prompts until the Delay keypad appears.  
**NOTE:** Delay Start may be used with the Bread Proof function, but the temperature is not adjustable.
2. Touch DELAY.
3. Set the desired "Cooking start at" time.  
**NOTE:** The start and end times are rounded to the nearest quarter hour (00:00, 00:15, 00:30, or 00:45).
4. Set the desired "Cooking ends at" time.
5. Touch SET.

#### **OR**

Touch START NOW to immediately begin the cooking timer without a delay.

The difference between the "Cooking start at" time and the "Cooking ends at" time is used as the cooking timer.

When the start time is reached, the oven will automatically turn on. The time countdown will appear on the oven display.

When the Oven Timer has completed, the When Timer Ends behavior will begin and a message of "TIMER ENDED AT XX:XX" (the time of day) is displayed.

If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.

6. Touch CANCEL for the selected oven to cancel the current cycle and return to the main menu.

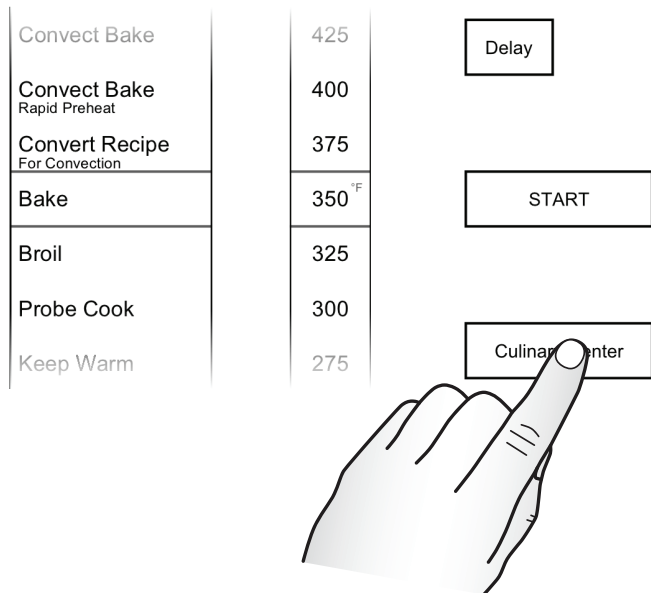
If the oven door is opened and closed after the cycle ends, the display will be cleared and the reminded tones will stop, but the oven will continue to operate in the end-of-cycle behavior selected (Keep Warm is the default behavior).

**NOTE:** Changing the Oven Temperature or Oven Time after the Start Time is reached will change the When Timer Ends behavior to the Hold Temp function.

## Culinary Center

The Culinary Center is full of information to assist in baking and cooking a wide variety of foods. As you program this mode, you will make selections such as type of meat, vegetable, preferred doneness level, browning level, and pan type, depending on the food. There are helpful tips and hints as you progress through the menu. The Culinary Center will make adjustments based on the doneness and pan you select. All of the selections cycle the appropriate elements and fans for the programmed food.

Cook all foods to minimum safe internal temperatures. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Visit [foodsafety.gov/keep/charts/mintemp.html](https://www.foodsafety.gov/keep/charts/mintemp.html) for a complete listing.



1. From the main menu, touch CULINARY CENTER.
2. Select the desired food category.
3. Select the desired food type and touch NEXT.
4. (For some foods) Select the Doneness level.
5. Touch NEXT.
6. Select the desired Cookware Type and touch NEXT.
7. If the selected food type uses a probe cook method, skip to Step 8.

**OR**

If the selected food type uses a Timed Cook method, select the original temperature and touch NEXT.

8. Select the original cook time and touch NEXT.  
**NOTE:** The Time Range feature can be used at this point. This feature uses an average cook time based on the longest and shortest times entered.
9. Read and follow the Cooking Tips to ensure optimum oven performance and touch START.

At any time, touch CANCEL for the selected oven to cancel the current cycle and return to the main menu.

**NOTE:** Depending on the Food Type selected and probe attachment status, a tone may sound and the oven may instruct you to add or remove the probe.

## Culinary Center Modes

Food Category	Cook Method	Food Type
<b>Vegetables</b>	Probe	Baked Potatoes
	Timed	Roasted Vegetables
<b>Casseroles</b>	Timed	Chicken Casserole
		Lasagna
		Sweet Potato Casserole
		Tuna Casserole
<b>Baked Goods</b>	Timed	Biscuits
		Bread
		Brownies
		Cake
		Cookies
		Cupcakes
		Pie Crust
<b>Roasts</b>	Probe	Beef Tenderloin
		Crown Lamb Roast
		Meat Loaf (Timed Cook also available)
		Prime Rib
		Round Roast
<b>Poultry</b>	Probe	Bone-in Chicken
		Boneless Chicken
		Chicken Roaster
		Duck
		Turkey
<b>Pork</b>	Probe	Ham
		Pork Loin
<b>Seafood</b>	Probe	Fish Fillet
		Salmon/Tuna Steak
		Swordfish Steak



## Self-Cleaning Cycle

### ⚠ WARNING



#### Burn Hazard

**Do not touch the oven during the Self-Cleaning cycle.**

**Keep children away from oven during Self-Cleaning cycle.**

**Failure to follow these instructions can result in burns.**

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See the "Oven Vents" section.

Do not clean, rub, damage, or move the oven door gasket. The door gasket is essential for a good seal.

### Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware, and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See the "General Cleaning" section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during high-temp self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This is normal and will not affect cooking performance.

### How the Cycle Works

**IMPORTANT:** The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks, and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

Suggested clean times are 3 hours for light soil, 4 hours for medium soil, and 5 hours for heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven lights will not work during the Self-Cleaning cycle.

**NOTE:** The oven has a 2-speed cooling fan motor. During the Self-Cleaning cycle, the fan(s) will operate at its highest speed to increase airflow to better exhaust the hotter air through the oven vent(s). An increase in noise may be noticeable during and after the Self-Cleaning cycle until the oven cools.

### To Start Self-Cleaning Cycle:

Before Self-Cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. For single ovens, touch SELF CLEAN. For double ovens, touch TOOLS, select SELF CLEAN, and then touch the desired oven to clean.
2. Select the desired time/soil level, and then touch NEXT.
3. Read the on-screen instructions, and then touch NEXT.
4. Follow the on-screen directions. The oven will prompt you to touch a series of keypads to confirm the Self-Cleaning cycle.

The oven will start locking the door. Opening the door at this point will cancel the Self-Cleaning cycle. The start time and stop time will appear on the oven display.

When the cycle is complete, a countdown timer will be displayed that represents the amount of time remaining before the door is unlocked. The door will not unlock until the oven is cool.

**NOTE:** The oven door will lock before the timer begins counting down.

If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.

### To Stop Self-Cleaning Anytime:

Touch CANCEL for the appropriate oven. If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools.

## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are OFF and the oven is cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at [www.jennair.com](http://www.jennair.com). In Canada, reference the Customer Service section at [www.jennair.ca](http://www.jennair.ca).

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

### STAINLESS STEEL (on some models)

To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels.

#### Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):  
See the "Accessories" section for more information.

## OVEN DOOR EXTERIOR

#### Cleaning Method:

- Glass cleaner and a soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See the "Accessories" section for more information.

## OVEN DOOR INTERIOR

#### Cleaning Method:

- Self-Cleaning cycle:  
For optimal door-cleaning results, wipe away any deposits with a damp sponge before running cycle.

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## CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

### Cleaning Method:

- Glass cleaner and soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See the “Accessories” section for more information.

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## OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

### Cleaning Method:

- Self-Cleaning cycle:  
See “Self-Cleaning Cycle” first.

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## OVEN RACKS

### Cleaning Method:

- Steel-wool pad

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## Oven Lights

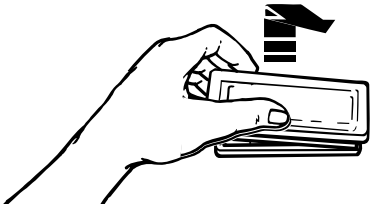
The oven lights are 120-volt, 40-watt maximum halogen bulbs. They will come on when the oven door is opened. On double oven models, both upper and lower lights will come on when either door is opened. The oven lights will not work during the Self-Cleaning cycle.

When the door is closed, touch the appropriate Oven Light keypad to turn on the oven light.

### To Replace:

Before replacing the bulb, make sure the oven is off and cool.

1. Disconnect power.
2. Remove glass light cover by grasping the front edge and pulling away from oven.



3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage to or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by snapping back into wall.
6. Reconnect power.

**IMPORTANT:** Do not use bulbs rated higher than 40 watts.

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## Oven Door

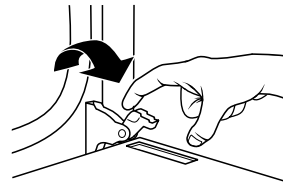
**IMPORTANT:** To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or when bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

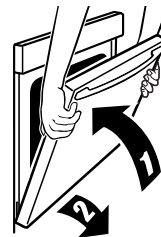
For normal oven use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is OFF and cool. Then, follow these instructions. The oven door is heavy.

### To Remove:

1. Open oven door all the way.
2. Flip up the hinge latch on each side.



3. Close the oven door as far as it will shut.
4. Lift the oven door while holding both sides.  
Continue to push the oven door closed and pull it away from the oven frame.



### To Replace:

1. Insert both hanger arms into the door.



2. Open the oven door.  
You should hear a “click” as the door is set into place.
3. Move the hinge levers back to the locked position. Check that the door is free to open and close. If it is not, repeat the removal and installation procedures.