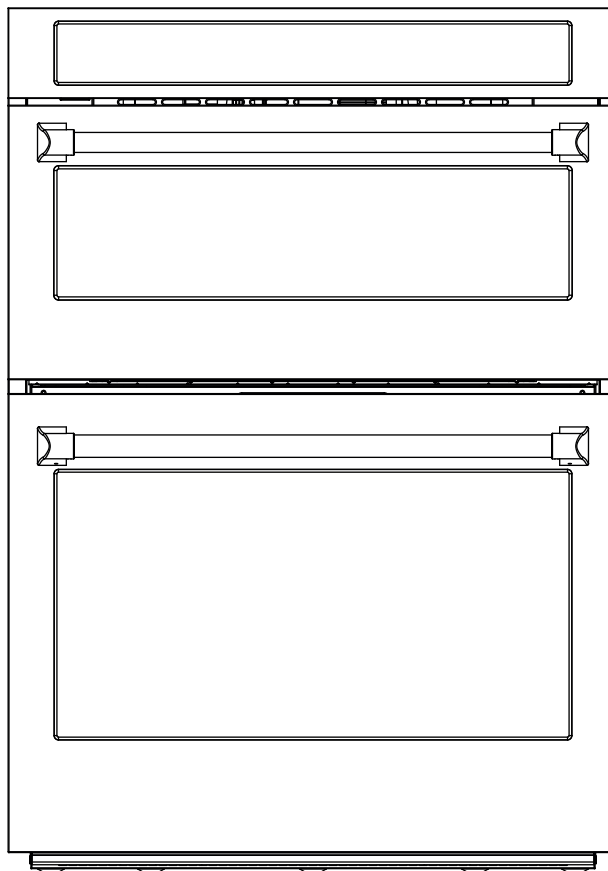




WALL OVEN & MICROWAVE COMBINATION

COS-WOMCR302SS



USER MANUAL

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.
FOR RESIDENTIAL USE ONLY.

INSTALLER: PLEASE LEAVE THESE INSTRUCTIONS WITH THIS UNIT FOR THE OWNER.

OWNER: PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

THANK YOU FOR YOUR PURCHASE

We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO Appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner.

Before using this product, please read through this manual carefully. Keep this manual in a safe place for future reference. Please ensure that other persons using this product are familiar with these instructions as well.

If you have any questions or concerns, please contact the dealer from whom you purchased the product, or contact our Customer Support at:

1-888-784-3108

Reach us online at:

www.cosmoappliances.com



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BUILT-IN COMBINATION OVEN SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



- This is the safety alert symbol.
- This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word **WARNING** or **CAUTION**.



- You can be killed or seriously injured if you do not follow instructions.



- You may be injured or cause damage to the product if you do not follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

- Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - door (bent),
 - hinges and latches (broken or loosened),
 - door seals and sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before installation.

WARNING

To reduce the risk of fire, explosion, death, electric shock, injury or scalding to persons when using the appliance, follow basic precautions, including the following:

Technical Safety

- To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy when using the microwave oven, read all instructions before using the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Children must not be allowed to play with accessories or hang down from the door or any part of the oven. Doing so can cause serious injury and damage. As with any appliance, close supervision is necessary when used by children.
- Read and follow the **Precautions to Avoid Possible Exposure to Excessive Microwave Energy**.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the **Electrical Requirements** section.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Some products such as whole eggs and sealed containers – for example, closed glass jars – can explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors, such as sulfide and chloride, in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- To avoid electric shock:
 - Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
 - Do not immerse the electrical cord or plug in water. Keep cord away from heated surfaces.
 - Do not let cord hang over edge of table or counter.

READ AND SAVE THESE INSTRUCTIONS

- When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF MICROWAVE OVEN.** During and after use or cleaning the Interior, do not touch other flammable materials contact heating elements or interior surfaces of microwave oven until they have had sufficient time to cool. Other surfaces, such as windows of microwave oven door, oven lamp, also get hot and may cause burns if not allowed to cool.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend to the microwave oven when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
- If materials inside the oven ignite:
 - Keep oven door closed and turn the oven off.
 - Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.
- **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
- To reduce the risk of injury to persons:
 - Do not overheat the liquid. Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks. Use extreme care when inserting a spoon or other utensil into the container.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.

READ AND SAVE THESE INSTRUCTIONS

Installation

- Never allow anyone to climb, sit, stand or hang on the oven door. Injury might result from contact with hot food or the oven itself.
- Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil or any other material. Doing so will disrupt heat distribution, produce poor baking results and cause permanent damage to the oven interior. (Aluminum foil will melt on the interior surface of the oven.)
- Do not use aluminum foil or any other material to line the oven bottom. Improper installation of oven liners may result in a risk of electric shock or fire.
- Make sure your appliance is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified installers or service technicians.
- Be certain that all packing materials are removed from the appliance before operating. Keep plastic, clothes, paper, and other flammable materials away from parts of the appliance that may become hot.
- The electrical power must be shut off while the electrical connections are being made.
- Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow the manufacturer's recommended procedure closely.
- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- Flexible conduit from the appliance should be connected directly (hard-wired) to an approved junction box. A plug or receptacle is NOT permitted on all built-in electric wall ovens.
- This appliance requires a single-phase, 208 VAC or 240 VAC, 60 Hz grounded electrical source dedicated to the appliance. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- Proper installation is the responsibility of the installer. Any adjustment and service should be performed only by qualified oven installers or service technicians. The manufacturer is not responsible for any injury or damage that may result from incorrect or defective installation by unauthorized personnel.
- Product failure due to improper installation is not covered under warranty.
- Do not use a steam cleaner to clean the appliance.
- This appliance is not intended to be operated with separate remote control system.

READ AND SAVE THESE INSTRUCTIONS

Operation

- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. 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 heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces, such as oven vent openings and surfaces near these openings, oven doors, and windows of oven doors, also get hot and may cause burns if not allowed to cool.
- Use care when opening door. The hot air and steam that escape can cause burns to hands, face and eyes. Let hot air or steam escape from the oven before removing or replacing food in the oven.
- Do not use plastic to cover food. Use foil or oven-safe lids only.
- Never attempt to dry a pet in the oven.
- Never use your appliance for warming or heating the room.
- Always use pot holders or oven mitts when removing food from an oven or cooktop. Cookware will be hot. Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holder touch hot heating elements. Do not use a towel or other bulky cloth to remove food.
- Do not heat unopened food containers. Pressure in the containers may cause them to burst which may result in injury.
- Do not allow aluminum foil or the temperature probe to contact heating elements.
- Do not touch the oven racks while they are hot.
- Only arrange oven racks when the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating element in the oven.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns caused by touching hot surfaces of the door and oven walls.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or service technician.
- Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance as they could be injured or burned.
- DO NOT block the oven vent during operation. This can damage the electric parts of the oven. Air must be able to move freely. The bottom vent trim should be properly assembled on the front bottom of oven before installing the oven door.
- Do not put large, heavy items such as whole turkeys on the open oven door.
- Take care when the door is open to avoid injury.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- Do not allow children to crawl into the oven.
- Do not put your hand under the controller or between the door and bottom vent trim during operation. The outside of the oven can become very hot to the touch.

READ AND SAVE THESE INSTRUCTIONS

Maintenance

- Let hot cookware and utensils cool in a safe place, out of reach of small children.
- If the door glass, surface, or oven heating unit of the appliance are damaged, discontinue use of the appliance and call for service.
- Always disconnect power from the appliance before servicing.
- Before replacing the oven light, switch off the electrical power to the oven at the main fuse or circuit breaker panel.
- Never pour cold water over a hot oven for cleaning purposes.
- Oversized food or oversized metal cookware should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts causing a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- If the self-cleaning mode malfunction light goes on, or if the audible signal sounds, turn off or disconnect the appliance from the power supply and have it serviced by a qualified technician.
- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. The oil could cause a fire.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.
- If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it.

Risk of Fire and Flammable Materials

- Do not store or use flammable material in or near the oven. Flammable materials include paper, plastic, pot holders, linens, wall coverings, curtains, and gasoline or other flammable vapors and liquids such as grease or cooking oil. These materials can be ignited when the oven is in use.
- Use extreme caution when moving or disposing of hot grease.
- Wear proper apparel. Do not wear loose-fitting or hanging garments, which may ignite if they contact hot surfaces, and cause severe burns.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.
- If cabinet storage is provided directly above the oven, use it to store items that are not frequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for volatile items such as flammable liquids, cleaners or aerosol sprays.
- Do not use water on grease fires. Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can spread a grease fire and cause personal injury.

READ AND SAVE THESE INSTRUCTIONS

Microwave Oven

- The oven must be installed following the provided installation instructions.
- Secure the cord in the cabinet above the oven.
- Preserve the oven floor:
 - Do not heat the oven floor excessively.
 - Do not cook anything directly on the oven floor or turntable. Use a microwavable dish.
- Do not heat any type of baby bottle or baby food. Uneven heating may occur and possibly cause personal injury.
- Do not deep-fat fry in the oven.
- Do not attempt home canning in the microwave oven.
- Do not use cylindrical-shaped containers.
- In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between reheatings.
- Place food directly on the trays when cooking unless prompted by the oven to do otherwise.

Radio/TV/Wireless Equipment Interference

- Operating the microwave oven near equipment—such as a radio, TV, wireless LAN, Bluetooth devices, medical equipment, or wireless equipment which uses the same frequency, may cause interference. This interference is not an indication of a defect in the product or its operation. The product is safe to use.
- Do not use medical equipment near the microwave oven, as the interference could affect the medical equipment's operation.
- When there is interference, it may be reduced or eliminated by taking the following measures:
 - Do not cook anything directly on the oven floor or turntable. Use a microwavable dish.
 - Clean the door and the sealing surfaces of the oven.
 - Reorient the receiving antenna of the radio, TV, Bluetooth, or other equipment.
 - Relocate the microwave oven in relation to the radio, TV, Bluetooth, or other equipment.
 - Move the microwave oven away from the receiver.
 - Plug the microwave oven into a different outlet so that the microwave oven and receiver are on different branch circuits.

READ AND SAVE THESE INSTRUCTIONS

CAUTION

To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy when using electrical appliances, basic safety precautions should be followed, including the following:

Operation

- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir them together before heating.
- Use a deep fat thermometer, if possible, to prevent overheating fat beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan with too much fat can cause spillovers when food is added.
- Accessible parts may become hot when the grill is in use.
- Do not place food or cookware on the bottom of the oven cavity. Doing so will cause permanent damage to the oven bottom finish.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- To protect against food-borne illnesses, cook meat and poultry thoroughly. The USDA has indicated the following as safe minimum internal temperatures for consumption:
 - Ground beef: 160°F (71°C)
 - Poultry: 165°F (74°C)
 - Beef, veal, pork, or lamb: 145°F (63°C)
 - Fish/seafood: 145°F (63°C)
- Do not use this oven for commercial purposes. It is made for household use only.
- The door or the outer surface may get hot when the appliance is operating.
- Do not use this oven for purposes other than cooking.
- Use caution if opening the door when the oven is operating. Hot surfaces can cause serious burns.

READ AND SAVE THESE INSTRUCTIONS

Maintenance

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be performed by a qualified technician.
- Do not use harsh, etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface. Scratches may cause the glass to shatter.
- Make sure oven lights are cool before cleaning.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Never keep pet birds in the kitchen. The health of birds is extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.
- Do not rinse trays and racks by placing them in water just after cooking. This may cause breakage or damage.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could shorten the life of the appliance and possibly result in a hazardous situation.
- Clean in the self-clean cycle only parts listed in this manual. Before self-cleaning the oven, remove the broiler pan, all oven racks, the meat probe and any utensils or food from the oven.
- Do not store items of interest to children on the back guard or in cabinets above a cooking appliance. Children climbing on the oven to reach items could be seriously injured.

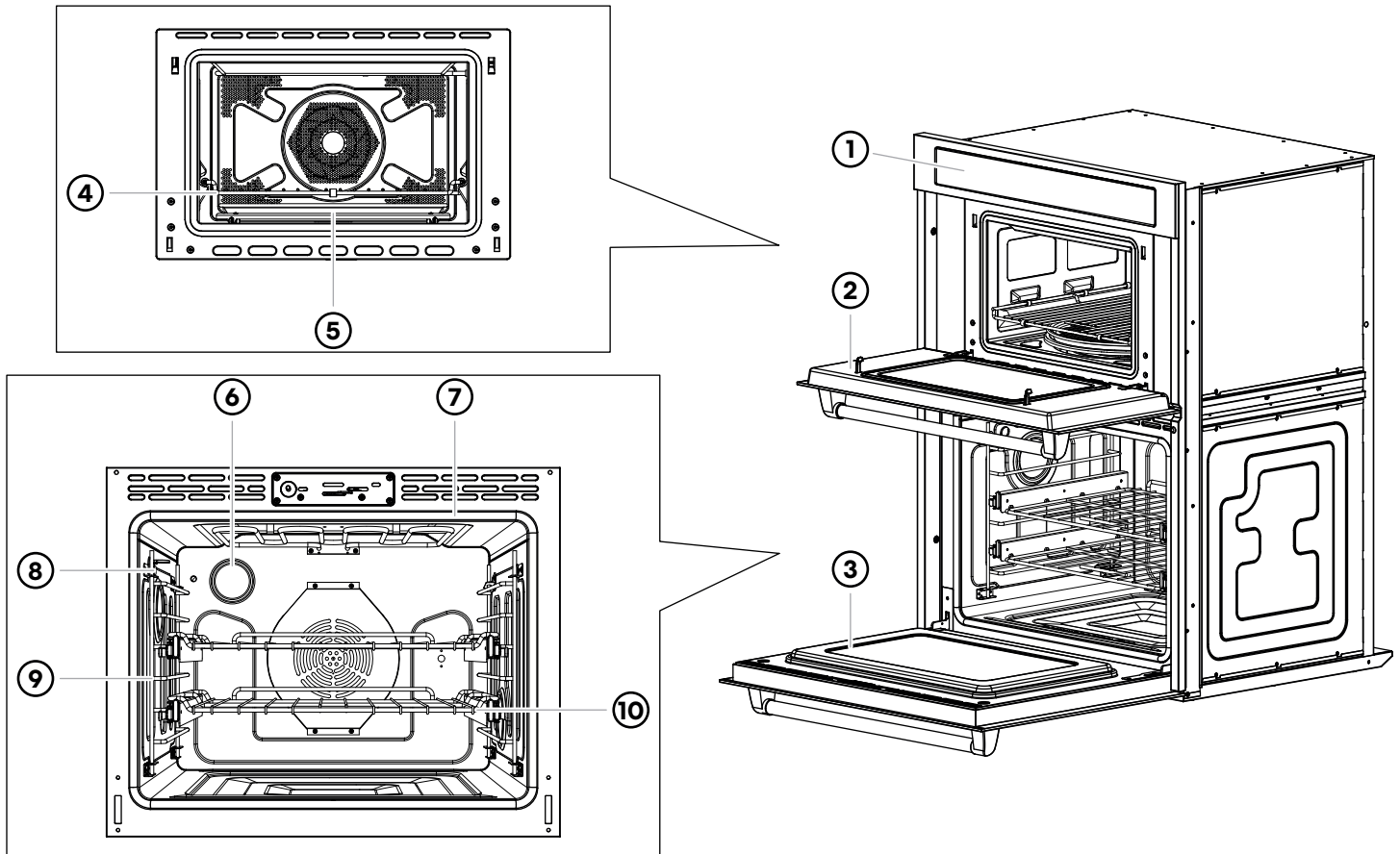
READ AND SAVE THESE INSTRUCTIONS

PRODUCT OVERVIEW

COMBINATION OVEN LAYOUT

The appearance and specifications listed in this manual may vary due to constant product improvements.

30" Model: COS-WOMCR302SS



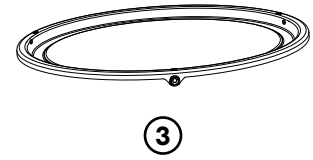
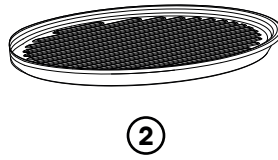
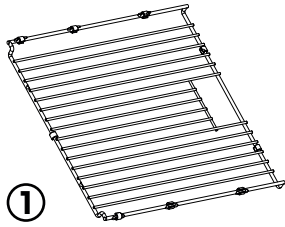
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|-----------------------------------|-----------------------|
| 1. Control Panel | 6. Oven Light |
| 2. Upper Oven Door | 7. Door Gasket |
| 3. Lower Oven Door | 8. Meat Probe Socket |
| 4. Oven Rack | 9. Rack Guide |
| 5. Metal Turntable & Ceramic Tray | 10. Gliding Oven Rack |

Note:

- The model and serial number can be verified at the rating label on the door frame.

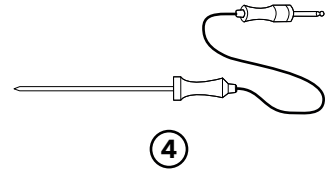
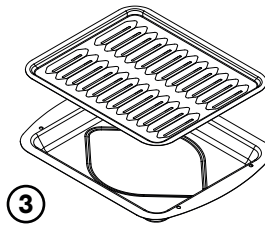
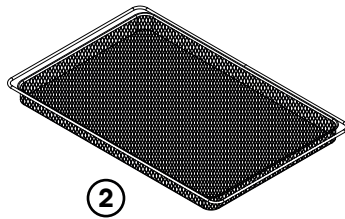
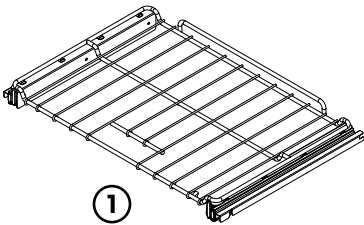
ACCESSORIES

UPPER OVEN



1. Oven Rack – For Convection Modes, Air Fry, and Broil functions
2. Ceramic Tray – For Microwave and Defrost functions
3. Metal Turntable – For Microwave, Defrost, Convection Modes, Air Fry, and Broil functions

LOWER OVEN



1. Gliding Oven Rack (2)
2. Air Fry Tray
3. 2-Piece Broiler Pan
4. Meat Probe

Note:

- If any accessories are missing or to purchase additional accessories or replacement parts, please refer to the contact information referenced at the end of this manual to contact COSMO Appliances or visit www.cosmoappliances.com.
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

HOW TO USE ACCESSORIES

UPPER OVEN

Metal Turntable

Place the turntable onto the drive coupling in the center of the cooking compartment floor and ensure that it is properly fitted.

Food that requires a lot of heat from below can be cooked directly on the turntable. The turntable rotates to help food cook more evenly.

Note:

- Do not operate the microwave oven without the turntable in place.
- The turntable must be unrestricted so it can turn.
- The maximum load for the turntable is 11 lb (5 kg).
- Always allow the turntable to cool before removing it from the oven.

Ceramic Tray

Place the ceramic tray on top of the metal turntable for microwave cooking and conventional cooking. The ceramic tray can remain in the oven for all cooking modes, unless cooking directly on metal turntable is preferred.

You can place food, like a popcorn bag or potatoes, directly on the ceramic tray. The ceramic tray will get hot during convection cooking.

Oven Rack

Insert the oven rack for conventional cooking (Conv Modes, Air Fry, Broil) only. We recommend using the rack together with a baking tray when cooking items on the rack which might drip.

LOWER OVEN

Meat Probe

The probe accurately measures the internal temperature of meat, poultry and casseroles.

Before using, insert the probe into the center of the thickest part of meat or into the inner thigh or breast of poultry, away from fat or bone. Place food in the oven and connect the meat probe to the jack. Keep the probe as far away from heat sources as possible. Always unplug and remove the probe from the oven before removing food.

- The probe can be used in the Bake, Conv Bake, and Conv Roast modes.
- For thin cuts of meat, insert probe in thickest side of meat.

CAUTION

- Always use an oven mitt to remove the temperature probe. Do NOT touch the broil element. Failure to follow this warning can result in severe personal injury.
- To avoid damage to the meat probe, do not use tongs to pull on the probe when removing it.
- Do not store the meat probe in the oven.

Using the Meat Probe with Preheating

For example, to Bake food at 350°F to internal temperature of 140°F after preheating.

1. Press **Bake** (lower oven). "BAKE" appears and default temperature flashes in the display.
2. Set the cooking temperature: press **3**, **5**, and **0**.
3. Press **START** (lower oven) to begin preheating.
4. When the preheat end indicator tone sounds, insert the probe into food and place food in the oven.
5. Connect the probe to the jack in the oven. Probe icon pops up and the default probe temperature 150°F flashes in the display.
6. Set the desired food temperature: press **1**, **4**, and **0**.

Note:

- The food temperature can be set to any temperature between 100°F (38°C) and 200°F (93°C).

7. Press **START** (lower oven).

The oven will continue to cook (up to 10 hours) until the set food temperature is reached and then turn off automatically.

- Press **CLEAR/OFF** (lower oven) to cancel at any time.

8. When the set food temperature is reached:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Using the Meat Probe without Preheating

For example, to Convection Roast food at 350°F to internal temperature of 140°F without preheating.

1. Insert the probe into food and place food in the oven.
2. Connect the probe to the jack in the oven. Probe icon pops up in the display.
3. Press **Conv Roast** (lower oven). "CONV ROAST" appears and the default probe temperature 150°F flashes in the display.
4. Set the desired food temperature: press **1**, **4**, and **0**.

Note:

- The food temperature can be set to any temperature between 100°F (38°C) and 200°F (93°C).

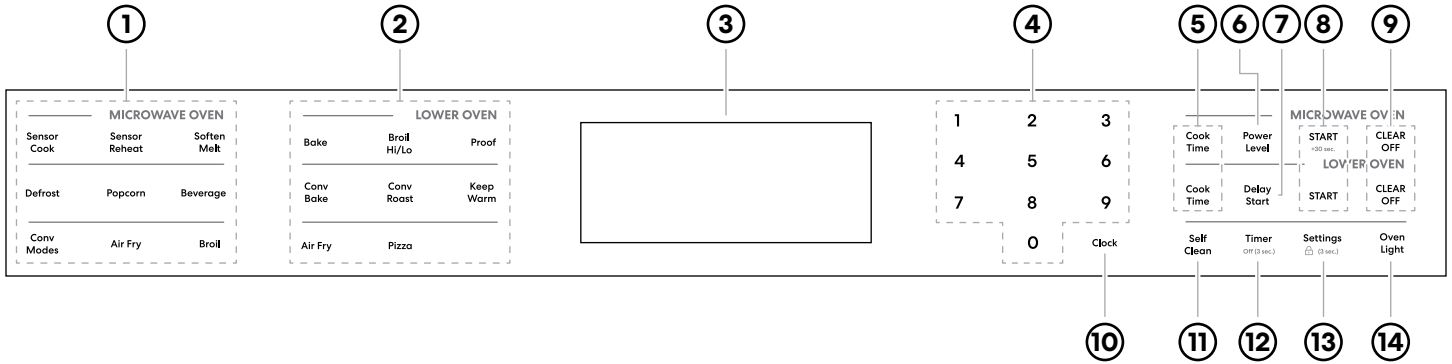
5. Press **START** (lower oven).
6. Set the cooking temperature: press **3**, **5**, and **0**.
7. Press **START** (lower oven).

The oven will continue to cook (up to 10 hours) until the set food temperature is reached and then turn off automatically.

- Press **CLEAR/OFF** (lower oven) to cancel at any time.
8. When the set food temperature is reached:
 - "Cooking Complete" shows in the display.
 - The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

OPERATION

CONTROL PANEL



1	Upper Oven Functions	<ul style="list-style-type: none"> To select various functions of the upper oven.
2	Lower Oven Functions	<ul style="list-style-type: none"> To select various functions of the lower oven.
3	Display	<ul style="list-style-type: none"> Oven operation and settings appear in the display.
4	Number Pads	<ul style="list-style-type: none"> To set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the start time, and the cooking time, etc.
5	Cook Time	<p>Upper Oven</p> <ul style="list-style-type: none"> To set the length of microwave oven cooking time. <p>Lower Oven</p> <ul style="list-style-type: none"> To set the length of oven cooking time.
6	Power Level	<p>Upper Oven</p> <ul style="list-style-type: none"> To set the power of microwave cooking.
7	Delay Start	<p>Lower Oven</p> <ul style="list-style-type: none"> To set the delayed cook. The oven starts at the set time.
8	START	<p>Upper Oven</p> <ul style="list-style-type: none"> To start all upper oven functions. To quickly add 30 seconds to microwave cooking time or immediately start the microwave function for 30 seconds at 100% power when the oven is off. <p>Lower Oven</p> <ul style="list-style-type: none"> To start all lower oven functions.

9	CLEAR / OFF	<ul style="list-style-type: none"> To stop cooking or cancel settings of the upper or lower oven.
10	Clock	<ul style="list-style-type: none"> To set the time of day.
11	Self Clean	<p>Lower Oven</p> <ul style="list-style-type: none"> To select Self Clean mode.
12	Timer	<ul style="list-style-type: none"> To set or cancel the timer.
13	Settings	<ul style="list-style-type: none"> To select and adjust oven settings. Press & hold for 5 seconds to activate/deactivate Control Lock.
14	Oven Light	<ul style="list-style-type: none"> To turn the lower oven light on and off.

Note:

- If you enter one digit of a number incorrectly when setting the time, timer, and temperature, enter the entire number again to correct it. For example, if you press **1, 0, 3,** and **1** to set the clock for 10:30, press **1, 0, 3, 0** to enter the correct time.

FEATURES

CLOCK

The clock must be set to the correct time of day in order for the automatic oven timing functions to work properly.

Setting the Clock

1. Press **Clock** to enter Clock Setting.
2. Press **1** to select a 12-hour clock, or **2** to select a 24-hour clock.
3. If 12-hour clock is selected, press **1** to select AM, or **2** to select PM.
4. Press the numbers to set the time. For example, press the numbers: **1**, **0**, **3**, and **0** to set the clock for 10:30.
5. Press **START** (upper oven or lower oven) to accept the change.

Note:

- The time of day cannot be changed during a timed cooking or self-clean cycle.
- If no other keypads are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display time is blinking, there may have been a power failure. Reset the time.

TIMER

The Timer serves as an extra timer in the kitchen that beeps when the set time has run out. It does not start or stop cooking. The Timer feature can be used during any of the other oven control functions.

Setting the Timer

For example, to set 5 minutes:

1. Press **Timer** once. "TIMER" appears in the display.
2. Press **1** to select HH:MM (hours and minutes) time format.
 - 1 = HH:MM (hours and minutes)
 - 2 = MM:SS (minutes and seconds)

Note:

- If no keypads are pressed within 5 seconds of pressing **Timer**, the display automatically selects HH:MM (hours and minutes).

3. Press **5** to set 5 minutes. 0:05 appears in the display.
4. Press **Timer** to start the timer. The remaining time countdown appears in the display.

Note:

- If **Timer** is not pressed, the timer returns to the time of day.
- When both Cook Time and Timer are set, only the cooking time remaining is shown in the display.
- If the timer remaining time is not in the display, recall the remaining time by pressing **Timer** once.

5. When the set time runs out, the end indicator tone sounds. "End" shows in the display until **CLEAR/OFF** (upper oven) is pressed.

Canceling the Timer

1. Press and hold **Timer** for 3 seconds. The display returns to the time of day.

Note:

- Pressing **CLEAR/OFF** will not cancel the current timer, but will cancel any oven cooking modes in progress.

CONTROL LOCK

The Control Lock feature automatically locks most oven controls and prevents them from being turned on. The **Oven Light** and **CLEAR/OFF** are the only usable keypads when the lock is activated.

Using the Control Lock

1. Press and hold **Settings** for 5 seconds to activate the Control Lock feature. The panel lock icon appears in the display.
2. To deactivate the Control Lock feature, press and hold **Settings** for 5 seconds. The panel lock icon disappears in the display and the controls unlock.

Note:

- The Control Lock feature locks the control panel, but does not lock the oven door.

OVEN LIGHT

The interior oven light automatically turns on when the door is opened.

Turning the Oven Light On/Off (Only for Lower Oven)

1. Press **Oven Light** to manually turn the oven light on or off.

Note:

- The lower oven light cannot be turned on if the Self Clean function is active.

OVEN SETTINGS

The oven settings can be accessed while the oven is idle and the display is showing the time of day. The Temp Unit, Sound, Compensation, and Sabbath settings remain in the control's memory after a power failure or until changed.

#	Setting	Use	Default
1	Temp Units	<ul style="list-style-type: none">To switch the temperature scale between °F and °C	°F
2	Sound	<ul style="list-style-type: none">To turn all sounds on or off	On
3	Error Code	<ul style="list-style-type: none">To query most recent error codes	-
4	Version	<ul style="list-style-type: none">To query system version	-
5	Demo Mode	<ul style="list-style-type: none">To enable/disable demo mode	Disable
6	Compensation	<ul style="list-style-type: none">To calibrate the oven ($\pm 35^{\circ}\text{F}$)	0
7	Sabbath	<ul style="list-style-type: none">To initiate Sabbath mode	-
8	Factory Reset	<ul style="list-style-type: none">To reset all settings	-

Setting Temperature Scale

Set the oven temperature display to show either Fahrenheit (°F) or Celsius (°C) units. The oven defaults to Fahrenheit unless changed by the user.

1. Press **Settings**.
2. Press **1** to select Temp Units.
3. Press **1** for °F (Fahrenheit), or **2** for °C (Celsius).
4. Press **START** (upper oven or lower oven) to confirm the change.

Turning Sound On or Off

The sound is set to on by default. To change the sound setting, follow the steps below.

1. Press **Settings**.
2. Press **2** to select Sound.
3. Press **1** to select On, or **2** to select Off.
4. Press **START** (upper oven or lower oven) to confirm the change.

Querying Most Recent Error Codes

The system stores the 10 most recent error codes that had occurred.

1. Press **Settings**.
2. Press **3** to select Error Code.
3. Press **1** for Upper Oven, or **2** for Lower Oven
4. Press **START** or **CLEAR/OFF** (upper oven or lower oven) when finish.

Querying System Version

1. Press **Settings**.
2. Press **4** to select Version.
3. Press **START** or **CLEAR/OFF** (upper oven or lower oven) when finish.

Enabling/Disabling Demo Mode

Demo Mode allows user to explore various oven features and options and practice using the oven control without enabling any oven cooking and heating elements while the unit is on the showroom floor or in a retail store.

1. Press **Settings**.
2. Press **5** to select Demo Mode.
3. Press **1** to select On (enable), or **2** to select Exit (disable).

Calibrating the Oven

Your new oven may cook differently from the one it replaced. Use your new oven for a few weeks to become more familiar with it before changing the temperature settings. If after familiarizing yourself with the new oven, you still think that it is too hot or too cold, you can adjust the oven thermostat. Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20°F - 40°F.

1. Press **Settings**.
2. Press **6** to select Compensation.
3. Press **1** for upper oven, or **2** for lower oven.
4. Press **1** to select +Set, or **2** to select -Set.
 - +Set = raise the oven temperature
 - -Set = lower the oven temperature
5. Press the numbers to enter the number of degrees you want to adjust the oven temperature. For example, press the numbers: **1** and **5** to enter 15°F.
6. Press **START** (upper oven or lower oven) to accept the change.

Note:

- The adjustment is retained in memory after a power failure.
- The oven temperature can be increased (+) or decreased (-) as much as 35°F or 19°C.

Initiating Sabbath Mode

Sabbath mode is typically used on the Jewish Sabbath and Holidays. During Sabbath mode only Bake function is available. While the oven is in Sabbath mode, the temperature cannot be changed and the timer, light, and alarm functions are disabled.

When the Sabbath mode is activated, the oven does not turn off until the Sabbath mode is deactivated. In Sabbath mode, all function buttons are inactive. "sab" will appear in the display.

1. Press **Settings**.
2. Press **7** to select Sabbath.
3. Press **1** to select upper oven, **2** to select lower oven, or **3** to select upper & lower ovens. "BAKE-SAB" appears and default temperature flashes in the display.
4. Set the temperature. (For example, to Bake at 375°F, press **3**, **7**, and **5**.)
5. [Optional] If desired, set the cook time.
 - Press **Cook Time** (upper oven or lower oven). "COOK TIME" appears in the display.
 - Press the numbers to enter the desired cooking time. (For example, press **3** and **0** for 30 minutes.)

Note:

- Setting a cook time is optional. Sabbath mode can start without a cook time set.
- The cooking time can be set for any amount of time between 1 minute and 74 hours.
- If no cook time is set, the oven turns off automatically after 74 hours.

6. Press **START** (upper oven or lower oven).
7. If both upper & lower ovens are selected, repeat steps 4-6 above for lower oven.
8. Press **CLEAR/OFF** (upper oven or lower oven) to cancel Sabbath mode at any time or when cooking is complete.

Resetting All Settings

Return all settings to factory defaults.

1. Press **Settings**.
2. Press **8** to select Factory Reset.
3. Press **1** to select Yes, or **2** to select Exit.
4. If OK is selected, press **START** (upper oven or lower oven) to confirm.

TIMED COOK

Set the oven to cook for a specific length of time and turn off automatically at the end of the cooking time using this function. This feature can only be used with the Conv Modes and Air Fry modes in the upper oven, and the Bake, Proof, Conv Bake, Conv Roast, Keep Warm, Air Fry, and Pizza modes in the lower oven.

Note:

- The cooking time does not include the oven preheating time for the Conv Modes in the upper oven and the Bake, Conv Bake, Conv Roast, and Pizza modes in the lower oven. The countdown starts after preheat is complete and the oven has reached the set temperature.

Setting a Timed Cook in Upper Oven

For example, to Air Fry at 350°F for 15 minutes.

1. Press **Air Fry** (upper oven). "AIR FRY" appears and default temperature flashes in the display.
2. Set the temperature: press **3**, **5**, and **0**.
3. Press **Cook Time** (upper oven). "COOK TIME" appears in the display.
4. Set the cooking time: press **1** and **5** (for 15 minutes).

Note:

- The cooking time can be set for any amount of time between 1 minute and 10 hours.

5. Press **START (upper oven).**

The oven will cook for the set amount of time and then turn off automatically.

- Press **CLEAR/OFF** (upper oven) to cancel at any time.

6. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

Setting a Timed Cook in Lower Oven

For example, to Bake at 350°F for 30 minutes after preheating.

1. Press **Bake (lower oven). "BAKE" appears and default temperature flashes in the display.**

2. Set the temperature: press **3, **5**, and **0**.**

3. Press **START (lower oven) to begin preheating.**

4. When the preheat end indicator tone sounds, place food in the oven.

5. Press **Cook Time (lower oven). "COOK TIME" appears in the display.**

6. Set the cooking time: press **3 and **0** (for 30 minutes).**

Note:

- The cooking time can be set for any amount of time between 1 minute and 10 hours.

7. Press **START (lower oven).**

The oven will continue to cook for the set amount of time and then turn off automatically.

- Press **CLEAR/OFF** (lower oven) to cancel at any time.

8. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Changing the Cook Time during Cooking

For example, to change the cook time to 1 hour and 30 minutes during cooking:

1. Press **Cook Time** (upper oven or lower oven). Remaining time flashes in the display.
2. Change the cooking time: press **1**, **3**, and **0** (for 1 hour and 30 minutes).
3. Press **START** (upper oven or lower oven) to accept the change.

DELAY START (LOWER OVEN ONLY)

Set the oven to turn on automatically after a specific time of day using this function. With both Delay Start and Cook Time set, the oven automatically turns on and off at the time you select. This feature can only be used with the Bake, Conv Bake, Conv Roast, Air Fry, and Pizza modes in the lower oven.

CAUTION

- Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is complete. Eating spoiled food can result in sickness from food poisoning.

Setting a Delayed Timed Cook in Lower Oven

For example, to Bake at 350°F for 30 minutes and delay the start of baking by 1 hour, first set the clock for the correct time of day.

1. Press **Bake** (lower oven). "BAKE" appears and default temperature flashes in the display.
2. Set the temperature: press **3**, **5**, and **0**.
3. Press **Cook Time** (lower oven). "COOK TIME" appears in the display.
4. Set the cooking time: press **3** and **0** (for 30 minutes).

Note:

- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- The cooking time countdown will start after preheat is complete and the oven has reached the set temperature.

5. Press **Delay Start**. "DELAY " appears in the display.
6. Set the length of time to delay the start time: press **1**, **0**, and **0** (for 1 hour).

Note:

- The length of delaying time can be set for any amount of time between 1 minute and 23 hours and 59 minutes.

7. Press **START** (lower oven).

The oven will turn on automatically at the set start time, cook for the set amount of time, and then turn off automatically. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Changing the Cook Time during Cooking

For example, to change the cook time to 1 hour during cooking:

1. Press **Cook Time** (upper oven or lower oven). Remaining time flashes in the display.
2. Change the cooking time: press **1**, **0**, and **0** (for 1 hour).
3. Press **START** (upper oven or lower oven) to accept the change.

OPERATING THE UPPER OVEN

BEFORE USING THE UPPER OVEN

WARNING

- To avoid risk of personal injury or property damage, do not use stoneware, metal cookware, or metal rimmed cookware in the oven.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
- Do not use the oven to dry newspapers or clothes. They may catch fire.

Note:

- To program the oven, press the center of each button firmly. When a button is pressed correctly, a beep sounds and the oven is activated. Do not press several buttons at once.
- Do not strike the control panel with silverware, cookware, etc. It may be damaged or broken.
- Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot. See the Cookware Guide section for more information.
- To avoid breakage, allow cookware to cool before rinsing or submerging in water. Always allow the turntable to cool before removing it from the oven.
- Use thermometers that have been approved for microwave oven cooking.
- The turntable must always be in place when you operate the oven.

COOKWARE GUIDE

MICROWAVE-SAFE COOKWARE

WARNING

- Do not permit children to use plastic cookware without complete supervision.

Ovenproof Glass

- Ovenproof glassware that is treated for high intensity heat so it is heat-resistant is microwave-safe.
- Use utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metal rims.
- Do not use delicate glassware, such as tumblers or wine glasses, as these might shatter when heated.

China

- Use bowls, cups, serving plates, pottery, stoneware, ceramics, and platters without metal rims or handles. Many containers made of these materials are microwave-safe, but test them before use.

Plastic

- **Plastic Storage Containers:** Use plastic dishes, cups, semi-rigid freezer containers and plastic bags only for short cooking times. Do not use them when cooking food for long periods or at high power levels, as the hot food will eventually warp or melt the plastic.
- **Plastic wrap (as a cover):** Lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. As the food heats it may melt the plastic wrap wherever the wrap touches the food.
- **Plastic Cooking Bags:** Provided they are specially made for cooking. Cooking bags are microwave safe. Remember to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in the microwave oven, as they will melt and rupture.
- **Plastic Microwave Cookware:** A variety of shapes and sizes of microwave cookware are available. You may be able to use items you already have on hand rather than investing in new kitchen equipment.

Paper

- Use paper towels, waxed paper, paper napkins, and paper plates with no metal rims or design. Look for the manufacturer's label for use in the microwave oven.
- Paper plates and containers are convenient and safe to use in the microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked.
- Avoid colored paper products as the color may run. Do not use recycled paper products in the microwave oven. They may contain impurities which could cause arcing or fires when used in the microwave.

Tableware

- Do not put plates with painted decoration in the oven, as the paint may contain metal and cause arcing.

MICROWAVE-UNSAFE COOKWARE

Metal Containers/Metal Decoration

- Never use metal or metal-rimmed cookware in the microwave oven.
- Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.
- Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, foil trays, metal-rimmed or metal-banded dinnerware, casserole dishes, etc. The metal rim interferes with normal cooking and may damage the oven.

Aluminum Foil

- Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing.
- Use small pieces of foil to shield poultry legs and wings.
- Keep ALL aluminum foil at least 1" (2.54 cm) from the side walls and door of the oven.

Wood

- Wood bowls and boards will dry out and may split or crack when you use them in the microwave oven.
- Baskets react in the same way.

Tightly Covered Cookware

- Be sure to leave openings for steam to escape from covered containers.
- Pierce plastic pouches of vegetables or other food items before cooking.
- Tightly closed pouches could explode.

Brown Paper

- Avoid using brown paper bags.
- They absorb too much heat and could burn.

Flawed or Chipped Cookware:

- Any container that is cracked, flawed, or chipped may break in the oven.

Metal Twist Ties

- Remove metal twist ties from plastic or paper bags.
- They become hot and could cause a fire.

MICROWAVE COOKING TIPS

Carefully monitor the food in the microwave oven while it is cooking. Directions given in recipes to elevate, stir, etc., are the minimum steps recommended. If food is overcooked (dry), undercooked, or unevenly cooked, make adjustments before or during cooking to correct the problem.

Overcooked or Dry Food

- **Sprinkling:** Sprinkle low-moisture foods such as roasts and vegetables with water before cooking, or cover them to retain moisture.
- **Density:** Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles.
- **Shielding:** Cover the corners of square dishes with small strips of aluminum foil to prevent overcooking. Don't use too much foil, and secure the foil to the dish. Foil can cause arcing if it gets too close to the oven walls during cooking.
- **Bones and Fat:** Bones conduct heat, and fat cooks more quickly than meat. Take care with bony or fatty cuts of meat.

Undercooked Food

- **Covering:** Cover food with a microwave-safe lid, parchment paper (not waxed paper), or plastic wrap to trap heat and steam and cook food more quickly.
- **Standing Time:** Let food stand for several minutes after it is removed from the oven to allow it to finish cooking and help flavors blend and develop.
- **Quantity:** The more food you place in the oven, the longer the required cooking time.
- **Temperature:** Ice-cold ingredients take much longer to cook than room temperature ingredients.

Unevenly Cooked Food

- **Stirring:** Stir food from the outside toward the center during cooking, as food at the outside of the dish heats more quickly.
- **Arranging:** Turn food over several times during cooking. The upper portions of thick foods cook more quickly than the lower portions. Thick or dense foods can be elevated so that microwaves can be absorbed by the underside and center of the foods.
- **Shaping:** Place the thickest portions of foods like meat, poultry or fish toward the outside of the cookware to help them cook more evenly. If possible, shape foods into thin rounds or rings.

Foods with Skin, Shell or Membrane

- **Skin or Membrane:** Pierce the outsides of foods like potatoes, sausages, or egg whites or yolks before cooking.
- **Shell:** Pierce or remove the shells from eggs, clams, oysters, or other shelled foods before cooking.

Testing if Cooked

- Microwaves cook food quickly, so test food for doneness frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, should be removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5°F (3°C) and 15°F (8°C) during standing time.

Defrosting Tips

- Remove fish, shellfish, meat, and poultry from their original wrapping paper or plastic package. Otherwise, the wrap close to the food will hold steam and heat, which can cause the outer surface of the food to be cooked.
- Remove any metal twist ties.
- Always slit or pierce plastic pouches or packaging.
- Open containers such as cartons before they are placed in the oven.
- If food is foil wrapped, remove the foil and place the food in a suitable container.
- The length of defrosting time varies depending on the shape of the food and on how solidly the food is frozen.
- As food begins to defrost, separate the food into pieces so that they can defrost more easily.
- Turn over food during defrosting or standing time. Separate into pieces and remove food as required.
- Let food stand after defrosting. Food should still be somewhat icy in the center when removed from the oven.
- When using Defrost, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- Slit the skins of frozen food such as sausage.
- Bend plastic pouches of food to ensure even defrosting.
- Place food in a shallow container or in a microwave roasting dish to catch the drippings.
- Always underestimate defrosting time. Food should still be somewhat icy in the center when removed from the oven. If defrosted food is still frozen solid in the center, return it to the upper oven for more defrosting.
- Depending on the shape of the food, some areas may defrost more quickly than others.
- The shape of the package affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
- For best results, shape ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven. The foil can damage the oven lining.

MICROWAVE MODE

Microwave Power Levels

This microwave oven is equipped with 10 power levels to give you maximum flexibility and control over cooking.

Power Level	Use
10 (100%)	<ul style="list-style-type: none">• Boiling water• Browning ground beef• Making candy• Cooking whole poultry, poultry pieces, fish & vegetables• Cooking tender cuts of meat
9 (90%)	<ul style="list-style-type: none">• Reheating rice, pasta & vegetables
8 (80%)	<ul style="list-style-type: none">• Reheating prepared foods quickly• Reheating sandwiches
7 (70%)	<ul style="list-style-type: none">• Cooking egg, milk and cheese dishes• Cooking cakes and breads• Melting chocolate
6 (60%)	<ul style="list-style-type: none">• Cooking veal• Cooking whole fish• Cooking puddings and custard
5 (50%)	<ul style="list-style-type: none">• Cooking ham, whole poultry and lamb• Cooking rib roast and sirloin tip
4 (40%)	<ul style="list-style-type: none">• Thawing meat, poultry and seafood
3 (30%)	<ul style="list-style-type: none">• Cooking less tender cuts of meat
2 (20%)	<ul style="list-style-type: none">• Taking chill out of fruit• Softening butter
1 (10%)	<ul style="list-style-type: none">• Keeping casseroles and main dishes warm• Softening butter and cream cheese

Cooking at High Microwave Power Level

For example, to cook food for 7 minutes 30 seconds.

1. Press **Cook Time** (upper oven). "COOK TIME" appears in the display.
2. Set the cooking time: press **7**, **3**, and **0** (for 7 minutes and 30 seconds).

Note:

- The cooking time can be set for any amount of time between 1 second and 99 minutes 59 seconds.

3. Press **START** (upper oven) to start cooking.
 - When the cooking time is over, the cook end indicator tone sounds.
 - To cancel cooking at any time, press **CLEAR/OFF** (upper oven).

Cooking at Lower Microwave Power Level

For example, to cook food for 8 minutes 30 seconds at 70% power.

1. Press **Cook Time** (upper oven). "COOK TIME" appears in the display.
2. Set the cooking time: press **8**, **3**, and **0** (for 8 minutes and 30 seconds).

Note:

- The cooking time can be set for any amount of time between 1 second and 99 minutes 59 seconds.

3. Press **Power Level**.
4. Set the power level: press **7** (for 70% power).
5. Press **START** (upper oven) to start cooking.
 - When the cooking time is over, the cook end indicator tone sounds.
 - To cancel cooking at any time, press **CLEAR/OFF** (upper oven).

+30 Seconds Mode

Use this to quickly add 30 seconds to microwave cooking time.

- When the oven is off, press **START +30 sec.** will immediately start the microwave mode for 30 seconds at 100% power.
- When the oven is running, press **START +30 sec.** will add an additional 30 seconds to the remaining cook time.

SENSOR COOK

This function cooks foods without selecting cooking times and power levels. The oven automatically determines required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it tells the oven how much longer to heat.

WARNING

- Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling. Therefore, care must be taken when handling the container.

The display shows the remaining heating time. For best results when sensor cooking, follow these recommendations.

- Do not use the Sensor Cook mode twice in succession on the same food portion – it may result in severely overcooked or burnt food. If food is undercooked after the first countdown, use Cook Time for additional cooking time.
- Food cooked with the sensor system should be at normal storage temperature.
- The glass tray and the outside of the container should be dry to assure best cooking results.
- Foods should always be covered loosely with microwavable plastic wrap, waxed paper, or a lid.
- Do not open the door or press **CLEAR/OFF** (upper oven) during the sensing time. When sensing time is over, the oven beeps and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn, or rearrange the food, and press **START** (upper oven) to resume.

Appropriate containers and coverings help assure good sensor cooking results.

- Always use microwavable containers and cover them with lids or vented plastic wrap.
- Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
- Match the amount to the size of the container. Fill containers at least half full for best results.
- Be sure the outside of the cooking container and the inside of the upper oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

SENSOR COOK MENU

Refer to the information below to set the desired menu item and see the recommended amounts.

Menu	Food	Quantity	Suggested Instructions
1	Baked Potato	1 - 4 potatoes (8 - 32 oz)	<ul style="list-style-type: none">Pierce potato skin with a fork.Do not cover container.After cooking, cover container with foil and let stand for 5 minutes.
2	Ground Meat	0.5 - 1.5 lb (8 - 24 oz)	<ul style="list-style-type: none">Cover container with vented plastic wrap.After cooking, let stand for 3 minutes.
3	Vegetable	0.25 - 1 lb (4 - 16 oz)	<ul style="list-style-type: none">Add 2 tablespoons of water per 0.5 lb (8 oz) of fresh vegetables. No water is needed if vegetables have just been washed.Cover container with vented plastic wrap.After cooking, let stand for 3 minutes.
4	Fish/Seafood	0.5 - 1.25 lb (8 - 20 oz)	<ul style="list-style-type: none">Roll thin edges underneath. Arrange good in a ring.Cover container with vented plastic wrap.After cooking, let stand for 3 minutes.
5	Frozen Entree	0.6 - 1.25 lb (10 - 20 oz)	<ul style="list-style-type: none">Follow packaging instructions for venting requirement.

Setting the Sensor Cook Function

For example, to sensor cook vegetables.

1. Press **Sensor Cook**.
2. Press **3** to select Vegetable.
3. Press **START** (upper oven) to start cooking.
 - When the cooking is over, "Cooking Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

SENSOR REHEAT

This function reheats cooked foods without selecting cooking times and power levels. The oven automatically determines required cooking time for the food item. When the internal sensor detects a certain amount of humidity coming from the food, it tells the oven how much longer to heat.

Reheated foods may have wide variations in temperature. Some areas may be extremely hot. It is best to use Cook Time and not Sensor Reheat for these foods:

- Bread products
- Food that must be reheated uncovered
- Foods that need to be stirred or turned
- Foods calling for a dry look or crisp surface after reheating.

Setting the Sensor Reheat Function

1. Press **Sensor Reheat**.
2. Press **START** (upper oven) to start reheating.
 - When the reheating is over, "Reheating Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

SOFTEN/MELT

The oven uses low power to soften foods such as butter, cream cheese, and ice cream. Refer to the information below to set the desired menu item and portion size.

SOFTEN MENU

Menu	Food	Selectable Portion Size	Instructions
1	Butter	0.5 - 2 sticks	<ul style="list-style-type: none">Press 0 and 5 for 0.5 sticks, 1 and 0 for 1 stick, or 2 and 0 for 2 sticks.
2	Margarine	0.5 - 2 sticks	<ul style="list-style-type: none">Press 0 and 5 for 0.5 sticks, or 1 and 0 for 1 stick.
3	Ice Cream	16 / 32 / 64 oz	<ul style="list-style-type: none">Press 1 and 6 for 16 oz, 3 and 2 for 32 oz, or 6 and 4 for 64 oz.
4	Cream Cheese	3 / 8 oz	<ul style="list-style-type: none">Press 3 for 3 oz, or 8 for 8 oz.

MELT MENU

Menu	Food	Selectable Portion Size	Instructions
1	Butter	0.5 - 2 sticks	<ul style="list-style-type: none">Press 0 and 5 for 0.5 sticks, 1 and 0 for 1 stick, or 2 and 0 for 2 sticks.
2	Margarine	0.5 - 2 sticks	<ul style="list-style-type: none">Press 0 and 5 for 0.5 sticks, or 1 and 0 for 1 stick.
3	Chocolate	2 / 4 / 6 / 8 oz	<ul style="list-style-type: none">Press 2 for 2 oz, 4 for 4 oz, 6 for 6 oz, and 8 for 8 oz.
4	Cheese	8 / 16 oz	<ul style="list-style-type: none">Press 8 for 8 oz, or 1 and 6 for 16 oz.
5	Marshmallows	5 / 10 oz	<ul style="list-style-type: none">Press 5 for 5 oz, or 1 and 0 for 10 oz.

Note:

- Any portion sizes entered that are larger than the selectable sizes are automatically reduced to the nearest selectable size.
- Any portion sizes entered that are less than the minimum selectable sizes are automatically increased to the minimum selectable size.

Setting the Soften Function

For example, to soften 1 stick of butter.

1. Press **Soften/Melt**.
2. Press **1** to select Soften.
3. Press **1** to select Butter.
4. Enter portion size: press **1** and **0** (for 1 stick).
5. Press **START** (upper oven) to confirm portion size. The preset cooking time appears in the display.
6. Press **START** (upper oven) to begin heating.
 - Press **CLEAR/OFF** (upper oven) to cancel at any time.
 - When the heating is over, "Soften Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

Setting the Melt Function

For example, to melt 4 oz of chocolate.

1. Press **Soften/Melt**.
2. Press **2** to select Melt.
3. Press **3** to select Chocolate.
4. Enter portion size: press **4** (for 4 oz).
5. Press **START** (upper oven) to confirm portion size. The preset cooking time appears in the display.
6. Press **START** (upper oven) to begin heating.
 - Press **CLEAR/OFF** (upper oven) to cancel at any time.
 - When the heating is over, "Melt Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

DEFROST

The oven has 5 preset defrost modes that automatically set the defrosting time and power levels to give even defrosting results for various foods, and a manual defrost mode to defrost for a selected length of time at a selected power level.

Note:

- Foods that spoil easily should not be allowed to set out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.
- For more even defrosting of larger foods, such as roasts, use manual defrost. Be sure large meats are completely defrosted before cooking.
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand a few minutes.

WEIGHT CONVERSION TABLE

Most food weights are given in pounds and ounces. If using pounds, food weights must be entered into preset defrost modes in pounds and tenths of pounds (decimals).

Use the following table if necessary to convert food weights to decimals.

Ounces	Pounds (decimals)
1.6	0.1
3.2	0.2
4.8	0.3
6.4	0.4
8.0	0.5 (half pounds)
9.6	0.6
11.2	0.7
12.8	0.8
14.4	0.9
16.0	1.0 (one pound)

DEFROST MENU

Refer to the information below to set the desired menu item and weight.

Menu	Food	Selectable Weights	Suggested Instructions
1	Poultry	0.1 - 6.6 lb	<ul style="list-style-type: none">Let stand for 60 minutes after defrosting for better results.
2	Meat	0.1 - 6.6 lb	<ul style="list-style-type: none">Let stand for 5 - 15 minutes after defrosting for better results.
3	Fish	0.1 - 6.6 lb	<ul style="list-style-type: none">Let stand for 5 - 10 minutes after defrosting for better results.
4	Bread	0.1 - 2.0 lb	<ul style="list-style-type: none">Let stand for 1 - 2 minutes after defrosting for better results.
5	Juice	6 / 12 / 16 oz	<ul style="list-style-type: none">Press 0 and 6 for 6 oz, 1 and 2 for 12 oz, or 1 and 6 for 16 oz.
6	Manual	-	<ul style="list-style-type: none">Manually set the defrosting time up to 99 minutes and 99 seconds.Power level is automatically set at 3 (30%), but can be changed.

Note:

- Any weights entered that are larger than the selectable weights are automatically reduced to the nearest selectable size.
- Any weights entered that are less than the minimum selectable weights are automatically increased to the minimum selectable size.

Setting the Defrost Function with Preset Food

For example, to defrost 1.2 pounds of meat.

1. Press **Defrost**.
2. Press **2** to select Meat.
3. Set the weight: press **1** and **2** (for 1.2 lb).
4. Press **START** (upper oven) to confirm the weight. The preset defrosting time appears in the display.
5. Press **START** (upper oven) to begin defrosting.
 - When the defrosting is over, "Defrost Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

Setting the Defrost Function Manually

For example, to manual defrost for 3 minutes at 20% power level.

1. Press **Defrost**.
2. Press **6** to select Manual.
 - The default 30% power level appears in the display.
3. Set the power level: press **2** (for 20% power).
4. Press **Cook Time** (upper oven).
5. Set the defrosting time: press **3**, **0**, and **0** (for 3 minutes).
6. Press **START** (upper oven) to begin defrosting.
 - Press upper **CLEAR/OFF** (upper oven) to cancel at any time.
 - When the defrosting is over, "Defrost Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

POPCORN

Prepare microwave popcorn simply and easily, one bag at a time. Place one bag only (50 - 100g) of prepackaged microwave popcorn on a microwave-safe or oven-safe dish on the turntable. The package should be at room temperature.

CAUTION

- Never use a brown paper bag for popping corn or attempt to pop leftover kernels.
- Do not pop popcorn, except in a microwave-safe container or commercial packages designed for microwave ovens.
- Never try to pop popcorn in a paper bag that is not microwave-approved.
- Overcooking may result in the popcorn being burnt and smoking badly.
- Do not repop unpopped kernels in the microwave.
- Do not reuse popcorn bags.
- Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.
- Do not leave microwave unattended while popping corn.
- Follow directions on bag.

Note:

- When popping prepackaged popcorn, place the bag carefully in the oven so it does not touch the walls as it rotates. Fold the ends of the bag up and toward the center of the bag.
- If popcorn bag size is not known, follow manufacturer's instructions and do not use this feature.
- Do not use Popcorn button in combination with any other feature buttons.
- Do not attempt to reheat or cook any unpopped kernels.
- Do not reuse bag. Overcooking can result in an oven fire.
- Prepare only one bag at a time.
- Do not use popcorn popping devices in microwave oven with this feature.
- Do not leave microwave unattended while cooking popcorn.

POPCORN MENU

Refer to the information below to set the weight.

Menu	Weight
1	1.5 oz
2	2.5 oz
3	3.5 oz

Setting the Popcorn Function

For example, to pop 3.5 oz of prepackaged popcorn.

1. Press **Popcorn**.
2. Press **3** to select 3.5 oz.
3. Press **START** (upper oven) to begin popping.
 - The oven will cook for the preset amount of time and then turn off automatically.
 - Listen while corn pops. Press upper **CLEAR/OFF** (upper oven) to stop and cancel Popcorn mode early when popping slows to 2-3 seconds between pops.
 - When the cooking is over, "Popcorn Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

BEVERAGE

This function is designed to heat all kinds of beverages such as coffee, tea, hot chocolate, etc. to a hot temperature. After cooking, stir to complete heating.

WARNING

- Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling. Therefore, care must be taken when handling the container.

BEVERAGE MENU

Refer to the information below to set the amount.

Menu	Weight
1	0.5 cups
2	1.0 cups
3	1.5 cups
4	2.0 cups

Setting the Beverage Function

For example, to heat 1.5 cups of beverage.

1. Press **Beverage**.
2. Press **3** to select 1.5 cups.
3. Press **START** (upper oven) to begin heating.
 - The oven will cook for the preset amount of time and then turn off automatically.
 - When the heating is over, "Cooking Complete" shows in the display and the cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

CONV MODES

Convection cooking uses the convection element, the broil element, and the fan. Hot air is circulated throughout the oven cavity by the fan. The constantly moving air surrounds the food to heat the outer portion quickly. The convection cooking temperature ranges from 175°F (79°C) to 450°F (232°C).

- Conv Modes may be used to cook small amounts of food on a single rack.
- Always use the oven rack.
- Do not cover turntable or ceramic tray or oven rack with aluminum foil.
- Do not use light plastic containers, plastic wrap, or paper products. All heatproof cookware or metal utensils can be used in convection cooking. Round pizza pans are excellent for convection cooking.
- Use convection cooking for items such as souffles, breads, cookies, angel food cakes, pizza, and most meats and fish.

The conversion may not be exact because foods are grouped in general categories. Use the following chart as a guide.

Menu	Food Category	Foods
1	Baked Goods	<ul style="list-style-type: none">• Biscuits, Breads: quick and yeast, Cakes: layer and angel food, Casseroles: including frozen entrées and soufflés, Cookies, Fish
2	Meats	<ul style="list-style-type: none">• Baked potatoes, Chicken: whole and pieces, Meat loaf, Roasts: pork, beef and ham (Turkey and large poultry are not included because their cook time varies.)
3	Conv Other Foods	<ul style="list-style-type: none">• Convenience foods: french fries, nuggets, fish sticks, pizza, Pies: fruit and custard

Note:

- The various convection cooking modes (Baked Goods, Meats, and Conv Other Foods) have a 10-hour time limit, after which the control will automatically end the convection cooking mode. If desired, these modes can be restarted after the time limit expires.
- The rear convection heating element and fan turn off immediately when the door is opened. They turn back on automatically after the door is closed.
- If the oven door is opened during convection cooking, the broil heating element turns off after one minute. The broil heating element turns back on automatically once the door is closed.
- If the oven door is left open for over 5 minutes, the cooking mode will be canceled automatically.

Setting the Conv Modes Function

For example, to convection cook nuggets at 350°F for 15 minutes.

1. Press **Conv Modes**.
2. Press **3** to select Conv Other Foods.
3. Set the temperature: press **3**, **5**, and **0**.
4. Press **START** (upper oven) to begin preheating.
5. When the preheat end indicator tone sounds, place food in the oven.
6. Press **Cook Time** (upper oven). "COOK TIME" appears in the display.

Note:

- Setting a cook time is optional. The oven can start without a cook time set.

7. Set the cooking time: press **1** and **5** (for 15 minutes).

Note:

- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

8. Press **START** (upper oven).

The oven will continue to cook for the set amount of time and then turn off automatically.

- Press upper **CLEAR/OFF** (upper oven) to cancel at any time.

9. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

AIR FRY

The Air Fry function is specially designed for oil free frying. This function allows you to manually select the temperature and cook time. Air Fry temperatures range from 175°F (79°C) to 450°F (232°C).

- Arrange food evenly in a single layer.
- For best results, turn food over 1 - 2 times during cooking.
- Use air fry tray or pans with low sides or no sides on oven rack or turntable for better air flow over foods.
- Do not cover turntable or ceramic tray or oven rack with aluminum foil.

Setting the Air Fry Function

For example, to Air Fry at 350°F for 15 minutes.

1. Press **Air Fry** (upper oven). "AIR FRY" appears and default temperature flashes in the display.
2. Set the temperature: press **3**, **5**, and **0**.
3. Press **Cook Time** (upper oven). "COOK TIME" appears in the display.

Note:

- Setting a cook time is optional. The oven can start without a cook time set.

4. Set the cooking time: press **1** and **5** (for 15 minutes).

Note:

- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

5. Press **START** (upper oven).

The oven will continue to cook for the set amount of time and then turn off automatically.

- Press upper **CLEAR/OFF** (upper oven) to cancel at any time.

6. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (upper oven) is pressed.

BROIL

This feature will allow you to brown and crisp food quickly. There is no need for preheating.

Broil Mode	Default Temperature	Default Cook Time
Hi (rapid preheating)	310°F (154°C)	3 hours
Lo (normal preheating)	310°F (154°C)	3 hours

Note:

- The Broil modes have a 3-hour time limit, after which the control will automatically end the broiling mode. If desired, these modes can be restarted after the time limit expires.
- For best results, use the oven rack when broiling in the upper oven.
- If the oven door is opened during broiling, the broil heating element turns off after one minute. The broil heating element turns back on automatically once the door is closed
- If the oven door is left open for over 5 minutes, the cooking mode will be canceled automatically.

Setting the Broil Function

1. Press **Broil** (upper oven) once to select Hi Broil, or twice to select Lo Broil.
2. Press **START** (upper oven) to begin cooking.
3. When cooking has finished or to cancel, press **CLEAR/OFF** (upper oven).

OPERATING THE LOWER OVEN

BEFORE USING THE LOWER OVEN

CAUTION

- Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke, or fire. Damage from improper use of these items is not covered by the product warranty.
- Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" (3.8 cm) from oven walls to prevent poor heat circulation.
- Do not cover the slotted grid of the 2-piece broiler pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- Do not place food, water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel surface.
- Do not block the oven vent when cooking to allow for proper air flow.
- The oven cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven heating element shuts off and cannot be used until power is restored. Once power is restored, you will need to reset the oven cooking mode.
- As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.

Note:

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- It is normal for the convection fan to run while preheating during a regular bake cycle.
- The convection fan motor may run periodically during a regular bake cycle.
- If the oven door is left open for longer than 1 minute during cooking, the heater turns off. The heater turns back on automatically once the door is closed.
- If the oven door is left open for over 5 minutes, the cooking mode will be canceled automatically.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

OVEN VENT

Areas near the vent may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic. It is normal for steam to be visible when cooking foods with high moisture content.

WARNING

- Do not block the vent opening at the bottom of the oven.

USING THE GLIDING OVEN RACKS

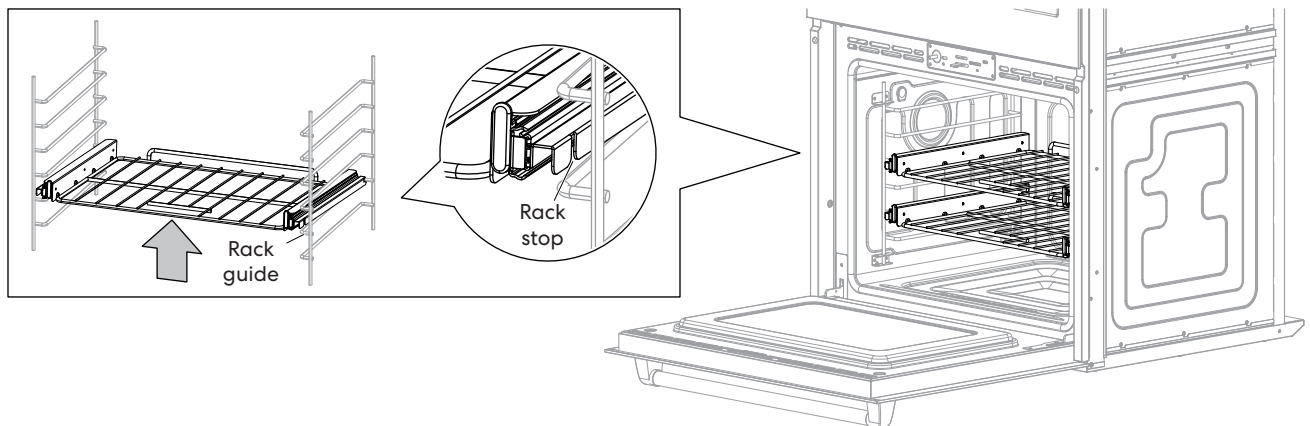
The gliding racks slide in and out on a frame. This keeps heavy cookware level and prevents it from sliding forward when the rack is completely extended.

CAUTION

- Place oven racks in the desired location before turning on the oven to avoid burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.

Removing Gliding Rack

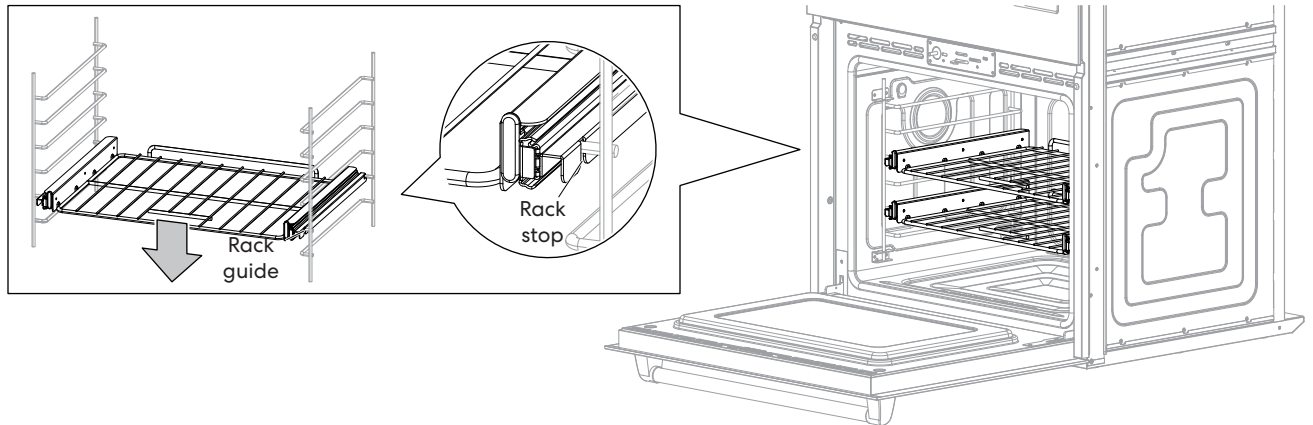
1. With the rack in the closed position, grasp the front of the rack and lift it until the rack stop is free from the rack guide.



2. After disengaging the rack stop, pull and lift the back of the rack out.

Installing Gliding Rack

1. Start with the rack in the closed position. Hold the rack with both hands on the sides.
2. Insert the rack onto the desired level and slide it along the struts of the level until it stops.
3. Slowly lower the front of the rack. Make sure that the rack stop is engaged with the rack guide.

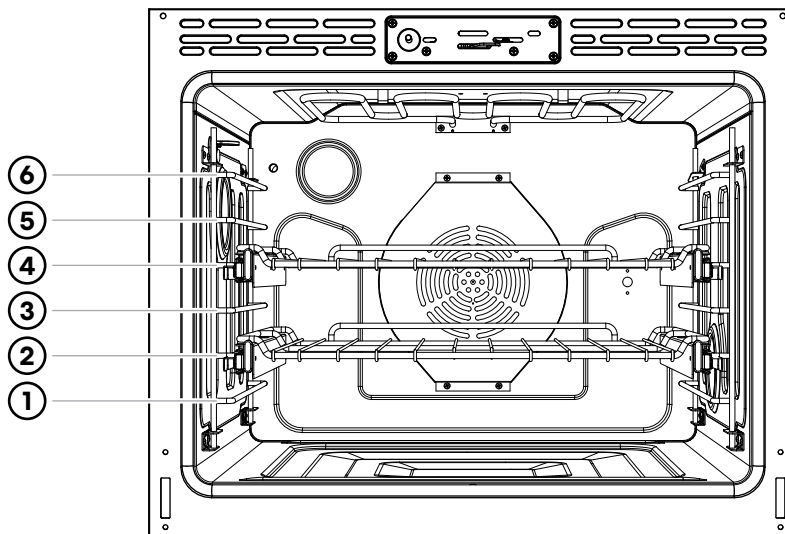


RACK POSITIONS

For best cooking results, adjust rack so food is placed at the center of the oven. For most foods this will be rack position #3 or #4. For larger foods like roasts and turkey, move the rack position down to #2 or #1 to keep the food centered in the oven.

When using multiple racks simultaneously, try to space the food out around the oven center (rack positions #2 and #4 or #3 and #5 for two racks).

Broiling performs best with the food close to the broil heating element - typically rack position #5 or #6.



MINIMUM & MAXIMUM DEFAULT SETTINGS

The various baking modes (Bake, Proof, Conv Bake, Conv Roast, Air Fry, and Pizza) have a 10-hour time limit, after which the control will automatically end the baking mode. Broil and Keep Warm modes have a 3-hour time limit. If desired, these modes can be restarted after the time limit expires.

Cooking Mode	Temperature		Time Limit (hh:mm)
	Selectable Range	Default/Target	
Bake	175°F - 550°F (79°C - 287°C)	350°F (177°C)	10:00
Broil	Hi	550°F (287°C)	03:00
	Lo	400°F (204°C)	
Proof	85°F (30°C)	85°F (30°C)	10:00
	95°F (35°C)	95°F (35°C)	
Conv Bake	175°F - 550°F (79°C - 287°C)	325°F (163°C)	10:00
Conv Roast	175°F - 550°F (79°C - 287°C)	325°F (163°C)	10:00
Keep Warm	-	175°F (79°C)	03:00
Air Fry	350°F (177°C) - 550°F (287°C)	425°F (219°C)	10:00
Pizza	175°F (79°C) - 550°F (287°C)	425°F (219°C)	10:00

Note:

- Do not leave the door open any longer than necessary when placing or arranging food.
- If the door is left open for longer than 1 minute, the heating element(s) turns off. The heating element(s) turns back on automatically once the door is closed.
- If the door is left open too long for over 5 minutes, the cooking mode will be automatically cancelled.

BAKE

Bake is used to prepare foods such as pastries, breads and casseroles. The oven can be programmed to bake at any temperature from 175°F (79°C) to 550°F (287°C). The default temperature is 350°F (177°C)

Setting the Bake Function

For example, to Bake at 375°F.

1. Press **Bake** (lower oven). "BAKE" appears and default temperature flashes in the display.
2. Set the temperature: press **3**, **7**, and **5**.
3. Press **START** (lower oven) to begin preheating.
4. When the preheat end indicator tone sounds, place food in the oven.
5. [Optional] If desired, press **Cook Time** (lower oven) to set the cook time. "COOK TIME" appears in the display.
 - Press the numbers to enter the desired cooking time. (For example, press **3** and **0** for 30 minutes.)
 - Press **START** (lower oven).

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Note:

- The oven can start without a cook time set.
- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

6. Press **CLEAR/OFF** (lower oven) to cancel at any time or when cooking is complete.

Changing the Bake Temperature

1. Press **Bake** (lower oven).
2. Press the numbers to enter the desired temperature.
3. Press **START** (lower oven) to accept the change.

BROIL

Broiling uses an intense, radiant heat to cook food. The broil element heats to 550°F (287°C) during Hi Broil and 400°F (204°C) during Lo Broil. The element cycles on and off at intervals to maintain the oven temperature. The meat probe cannot be used with this mode. Let the oven preheat for approximately 5 minutes before cooking food.

CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher.
- DO NOT put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.
- When using your broiler, the temperature inside the oven will be extremely high. Take care to avoid possible burns by:
 - Keeping the door closed when broiling
 - Always wearing oven mitts when inserting or removing food items

Note:

- This appliance is designed for closed-door broiling. Close the door to set the Broil function.
- If the door is open, the Broil function cannot be set and "door" flashes on the display. Close the door and reset the Broil function.
- If the door is opened during broiling, the broil heating element turns off after 1 minute. The broiler turns back on automatically once the door is closed.

Setting the Broil Function

1. Place the food on the grid in the broiler pan.
2. Press **Broil** (lower oven).
3. Press **1** to select Hi Broil – 550°F (285°C), or **2** to select Lo Broil – 400°F (204°C).
4. Press **START** (lower oven) to begin preheating.
 - Let the oven preheat for approximately 5 minutes before placing food in the oven.
5. Press **CLEAR/OFF** (lower oven) to cancel at any time or when cooking is complete.

PROOF

This feature maintains a warm oven for rising yeast-leavened products before baking.

Note:

- Do not use the Proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Warm feature to keep food warm.
- Proofing does not operate when the oven is above 125°F. "Oven is hot" shows in the display.

Setting the Proof Function

1. Press **Proof** (lower oven).
2. Press **1** to select 85°F (30°C), or **2** to select 95°F (35°C).
3. Press **START** (lower oven) to begin proofing.
4. [Optional] If desired, press **Cook Time** (lower oven) to set the cook time. "COOK TIME" appears in the display.
 - Press the numbers to enter the desired proofing time.
 - Press **START** (lower oven).

The oven will continue to proof for the set amount of time and then turn off automatically. When the proofing time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Note:

- The oven can start without a cook time set.
- The proofing time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

5. Press **CLEAR/OFF** (lower oven) to cancel at any time or when proofing is complete.

CONVECTION BAKE

Convection Bake uses a fan to circulate the heat evenly within the oven. Improved heat distribution allows for even cooking and excellent results while cooking with single or multiple racks.

Setting the Convection Bake Function

For example, to Convection Bake at 350°F.

1. Press **Conv Bake** (lower oven). "CONV BAKE" appears and default temperature flashes in the display.
2. Set the temperature: press **3**, **5**, and **0**.
3. Press **START** (lower oven) to begin preheating.
4. When the preheat end indicator tone sounds, place food in the oven.
5. [Optional] If desired, press **Cook Time** (lower oven) to set the cook time. "COOK TIME" appears in the display.
 - Press the numbers to enter the desired cooking time. (For example, press **3** and **0** for 30 minutes.)
 - Press **START** (lower oven).

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Note:

- The oven can start without a cook time set.
- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

6. Press **CLEAR/OFF** (lower oven) to cancel at any time or when cooking is complete.

Changing the Convection Bake Temperature

1. Press **Conv Bake** (lower oven).
2. Press the numbers to enter the desired temperature.
3. Press **START** (lower oven) to accept the change.

CONVECTION ROAST

The Convection Roast feature is designed to give optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside.

Setting the Convection Roast Function

For example, to Convection Roast at 350°F.

1. Press **Conv Roast** (lower oven). "CONV ROAST" appears and default temperature flashes in the display.
2. Set the temperature: press **3**, **5**, and **0**.
3. Press **START** (lower oven) to begin preheating.
4. When the preheat end indicator tone sounds, place food in the oven.
5. [Optional] If desired, press **Cook Time** (lower oven) to set the cook time. "COOK TIME" appears in the display.
 - Press the numbers to enter the desired cooking time. (For example, press **1**, **0**, and **0** for 1 hour.)
 - Press **START** (lower oven).

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Note:

- The oven can start without a cook time set.
- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

6. Press **CLEAR/OFF** (lower oven) to cancel at any time or when cooking is complete.

Changing the Convection Roast Temperature

1. Press **Conv Roast** (lower oven).
2. Press the numbers to enter the desired temperature.
3. Press **START** (lower oven) to accept the change.

KEEP WARM

This function will maintain an oven temperature of less than 175°F (79°C). It will keep cooked food warm for serving up to 3 hours after cooking has finished.

Note:

- The Warm function is intended to keep food warm. Do not use it to cool food down.

Setting the Keep Warm Function

1. Press **Keep Warm** (lower oven). "KEEP WARM" and default temperature appear in the display.
2. [Optional] If desired, press the numbers to enter the desired keep warm time. (For example, press **1**, **0**, and **0** for 1 hour.)

Note:

- The oven can start without a cook time set.
- The keep warm time can be set for any amount of time between 1 minute and 3 hours.
- If no cook time is set, the oven turns off automatically after 3 hours.

3. Press **START** (lower oven) to begin keep warm.
 - If a cook time is set, the oven will continue to keep warm for the set amount of time and then turn off automatically. When the keep warm time has elapsed:
 - "Cooking Complete" shows in the display.
 - The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.
4. Press **CLEAR/OFF** (lower oven) to cancel at any time or when keep warm is complete.

AIR FRY

The Air Fry function is specially designed for oil-free frying. The oven can be programmed to air fry at any temperature 350°F (177°C) to 550°F (287°C). The default temperature is 425°F (219°C). For best results, use the provided air fry tray. Cook food on a single rack and keep food centered in the oven.

Setting the Air Fry Function

For example, to Air Fry at 400°F.

1. Press **Air Fry** (lower oven). "AIR FRY" appears and default temperature flashes in the display.
2. Set the temperature: press **4**, **0**, and **0**.
3. Press **START** (lower oven) to begin preheating.
4. When the preheat end indicator tone sounds, place food in the oven.
5. [Optional] If desired, press **Cook Time** (lower oven) to set the cook time. "COOK TIME" appears in the display.
 - Press the numbers to enter the desired cooking time. (For example, press **3** and **0** for 30 minutes.)
 - Press **START** (lower oven).

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Note:

- The oven can start without a cook time set.
- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

6. Press **CLEAR/OFF** (lower oven) to cancel at any time or when cooking is complete.

Changing the Air Fry Temperature

1. Press **Air Fry** (lower oven).
2. Press the numbers to enter the desired temperature.
3. Press **START** (lower oven) to accept the change.

PIZZA

The Pizza function is specially designed for cooking pizza. It heats from both the top and bottom to brown food more evenly. This system is designed to give the optimum cooking performance for pizza by automatically selecting a combination of the broil and bake heating systems.

Setting the Pizza Function

For example, to cook pizza at 400°F.

1. Press **Pizza** (lower oven). "PIZZA" appears and default temperature flashes in the display.
2. Set the temperature: press **4**, **0**, and **0**.
3. Press **START** (lower oven) to begin preheating.
4. When the preheat end indicator tone sounds, place pizza in the oven.
5. [Optional] If desired, press **Cook Time** (lower oven) to set the cook time. "COOK TIME" appears in the display.
 - Press the numbers to enter the desired cooking time. (For example, press **2** and **0** for 20 minutes.)
 - Press **START** (lower oven).

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- "Cooking Complete" shows in the display.
- The cook end indicator tone sounds for 1 minute or until the oven door is opened or **CLEAR/OFF** (lower oven) is pressed.

Note:

- The oven can start without a cook time set.
- The cooking time can be set for any amount of time between 1 minute and 10 hours.
- If no cook time is set, the oven turns off automatically after 10 hours.

6. Press **CLEAR/OFF** (lower oven) to cancel at any time or when cooking is complete.

Changing the Pizza Temperature

1. Press **Pizza** (lower oven).
2. Press the numbers to enter the desired temperature.
3. Press **START** (lower oven) to accept the change.

OVEN TIPS AND GUIDE

Bake

- For best results, food should be placed on a single rack with at least 1" to 1 ½" (2.5 - 3.5 cm) of air space between the pans and oven walls, and centered in the oven as much as possible.
- Baking time and temperature will vary depending on the temperature of ingredients and the characteristics, size, shape, and finish of the baking pan used.
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.
- Whenever possible, cook foods requiring the same cooking temperature together in one oven.

Convection Bake

- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Foods should be cooked uncovered.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food.
- Food baked on pans with a dark finish will cook faster.
- When using Convection Bake with a single rack, place oven rack in position 3. If cooking on multiple racks, place the oven racks in positions 2 and 4.
- Multiple oven rack cooking may slightly increase cook times for some foods.
- 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.
- Cakes, cookies and muffins have better results when using multiple racks.

Convection Roast

- Convection roasting is especially good for large tender cuts of meat, uncovered.
- Use broiler pan and grid when preparing meats for convection roasting. The broiler pan catches grease spills and the grid helps prevent grease splatters.
 - Place oven rack in lower position 1 or 2.
 - Place grid in broiler pan.
 - Place food on grid
 - Place broiler pan on oven rack.

Broil

Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount of smoke in your oven.

- Always use a broiler pan. Do not use sauté pans or regular baking sheets for safety reasons.
- The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- Always run your cooktop ventilation system or vent hood during broiling.
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- If you are experiencing significant smoke with any food item, consider:
 - Lowering the broiler to the Lo setting.
 - Lowering the rack position to cook the food farther away from the broiler.
 - Using the Hi broil setting to achieve the level of searing you desire, and then either switching to the Lo broil setting, or switching to the Bake function.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
- Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling.
- For bone-in steaks or chops that have been frenched (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.
- When broiling skin-on fish, always use the Lo broil setting and always broil the skin side last.
- Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.
- It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.
- Toss your vegetables lightly in oil before cooking to improve browning.

Air Fry

- For best results, use the provided air fry tray.
- If you don't have the air fry tray, place food on a wire rack inside a foil-lined broiler pan or use a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.
- For best results, cook food on a single rack and keep food centered in the oven.
- Spread the food out evenly in a single layer.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position 1 to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds of chicken.

Pizza

- For best results, cook pizza on a single rack and keep pizza centered in the oven.

Proof

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.
- For best results, cover the dough with a cloth or with plastic wrap.

MAINTENANCE

CLEANING

GENERAL MANUAL CLEANING TIPS

- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.

Control Panel

- To prevent activating the control panel during cleaning, activate the Control Lock feature to lock the control panel or disconnect power to the appliance.
- Clean up splatters with a damp cloth using a glass cleaner.
- Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Interior of the Upper Oven

- Clean often with warm, sudsy water and a sponge or soft cloth. Use only mild, nonabrasive soaps or a mild detergent. Keep the areas clean where the door and oven frame touch when closed.
- Wipe well with a clean cloth. Over time, stains can occur on the surfaces as the result of food particles spattering during cooking. This is normal.
- For stubborn soil, boil a cup of water in the oven for 2 to 3 minutes. Steam will soften the soil.
- To get rid of odors inside the oven, boil a cup of water with some lemon juice or vinegar in it.

Ceramic Tray and Metal Turntable

- To clean the ceramic tray and metal turntable, wash in mild, sudsy water.
- For heavily soiled areas use a mild cleanser and scouring sponge.

Note:

- The ceramic tray and metal turntable are dishwasher safe.

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

1. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or paper towel.
2. Clean a small area, rubbing with the grain of the stainless steel if applicable.
3. Dry and buff with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

Note:

- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- Stainless steel appliance cleaner or polish can be purchased online or from most retailers of appliances or home goods.

Oven Doors

CAUTION

- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.
- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.
- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the lower oven door gasket. The gasket is made of a woven material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.
- The lower oven door can be removed for ease of cleaning if necessary. Make sure oven is cool and power to the oven has been turned off before removing the door. See "Remove/Replace Oven Door" section in the installation instructions.

Lower Oven Cavity

- DO NOT use oven cleaners.
- NEVER wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).
- Food spills should be cleaned when the oven cools. At high temperature, foods react with porcelain and a permanent dull spot can result. When cleaning a spot, use only nonabrasive cleaners or scrubbers.

Oven Racks and Rack Guides

Remove the oven racks and rack guides before operating the Self Clean cycle.

1. Clean with a mild, abrasive cleaner.
 - Food spilled into the tracks could cause the racks to become stuck.
2. Rinse with clean water and dry.

Note:

- If the oven racks and rack guides are cleaned using the Self Clean cycle (not recommended), the color will turn slightly blue and the finish will become dull.

Broiler Pan and Grid

- Do not store a soiled broiler pan or grid anywhere in the appliance.
- Do not clean the broiler pan or grid in a self cleaning mode.
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.
- If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.
- Both the broiler pan and grid may be cleaned with a commercial oven cleaner or in the dishwasher.

SELF CLEAN (LOWER OVEN)

The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled. During Self Clean, the kitchen should be well ventilated to minimize the odors from cleaning.

Before Starting Self Clean

- Clean only parts listed in manual. Remove the oven racks, rack guides, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.
 - If oven racks and rack guides are left in the oven cavity during the Self Clean cycle, they will discolor and become difficult to slide in and out.
- The kitchen should be well ventilated to minimize the odors from cleaning. Open a window or turn on a ventilation fan or hood before self-cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light cover is in place and the oven light is off.
- Clean the frame of the oven and door with hot soapy water. Rinse well.

WARNING

- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. The oil could cause a fire.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

CAUTION

- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.
- Do not use oven cleaners. Commercial oven cleaner or oven liner protective coating of any kind should not be used in or around any part of the oven.
- The oven displays an error code during the self-cleaning process if it malfunctions in the self-clean mode. Switch off the electrical power to the main fuse or breaker and have the oven serviced by a qualified technician.
- If the self cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- It is normal for parts of the oven to become hot during a Self Clean cycle. Avoid touching the door, window or oven vent area during a Self Clean cycle.
- Do not leave small children unattended near the appliance. During the Self Clean cycle, the outside of the oven can become very hot to the touch.
- If you have pet birds, move them to another well-ventilated room. The health of some birds is extremely sensitive to the fumes given off during the Self Clean cycle of any oven.
- Do not line the oven walls, racks, bottom or any other part of the oven with aluminum foil or any other material. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).
- Do not force the door open. This can damage the automatic door locking system. Use care when opening the oven door after the Self Clean cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

Note:

- The Self Clean cycle cannot be started if the upper oven is operating in any mode.
- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500°F (260°C) after a Self Clean cycle is complete.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- It is normal for the fan to operate during the Self Clean cycle.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one Self Clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a Self Clean cycle, wipe racks and rack guides with a small amount of vegetable oil to make them glide more easily.
- After a Self Clean cycle, fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.
- The Self Clean cycle cannot be started if the Control Lock feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the Self Clean cycle is complete and the oven temperature has cooled below 500°F (260°C). The lock releases automatically.
- Once the door has been locked, the door lock icon remains on.
- Allow about 15 seconds for the oven door lock to activate.
- If the clock is set for a 12-hour display (default) the Delayed Self Clean can never be set to start more than 12 hours in advance.
- After the oven is turned off, the cooling fan keeps operating until the oven has cooled down.

Setting the Self Clean Function

1. Remove all oven racks and accessories from the oven.
2. Remove rack guides. See "Remove/Install Rack Guides" section.
 - Replace the screws after removing rack guides.
3. Press **Self Clean** (lower oven).
4. Press **1** to select 3-hour cycle, or **2** to select 5-hour cycle.
 - 3-hour cycle for lightly or moderately soiled oven cavity
 - 5-hour cycle for heavily soiled oven cavity

5. Press **START** (lower oven) to confirm.

Once the self-clean cycle is set or start time is reached, the oven door locks automatically and the door lock icon displays. You will not be able to open the oven door until the oven has cooled. The lock releases automatically when the oven has cooled.

CAUTION

- Do not force the oven door open when the lock icon is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.
- It may become necessary to cancel or interrupt a Self Clean cycle due to excessive smoke or fire in the oven. Press **CLEAR/OFF** (lower oven) to cancel the Self Clean function.

During Self Clean

- The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not force the oven door open when the door lock icon is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

After the Self Clean Cycle

- The oven door remains locked until the oven temperature has cooled.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled pad after the oven cools. If the oven is not clean after one self-clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a self-clean cycle, wipe racks and rack guides with a small amount of vegetable oil to make them glide more easily.
- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

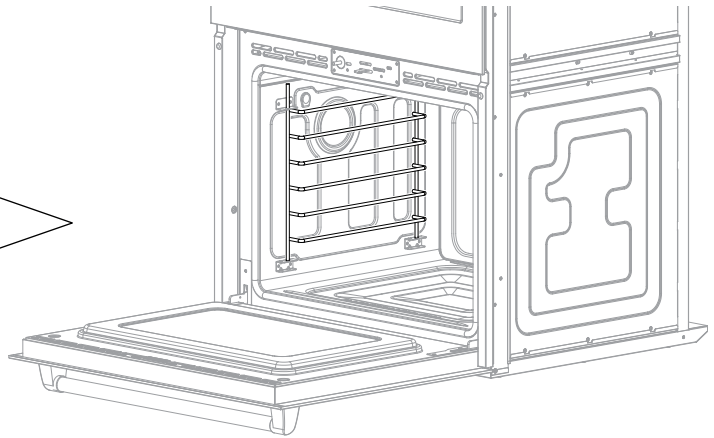
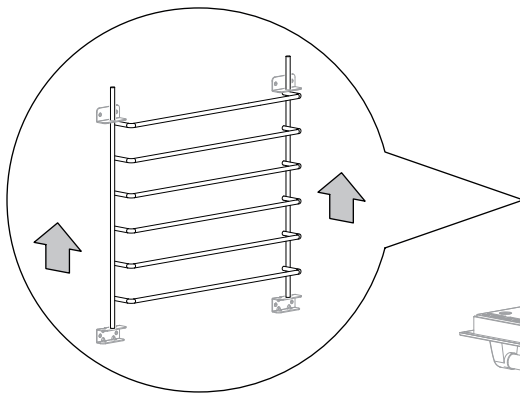
REMOVE/REPLACE RACK GUIDES

WARNING

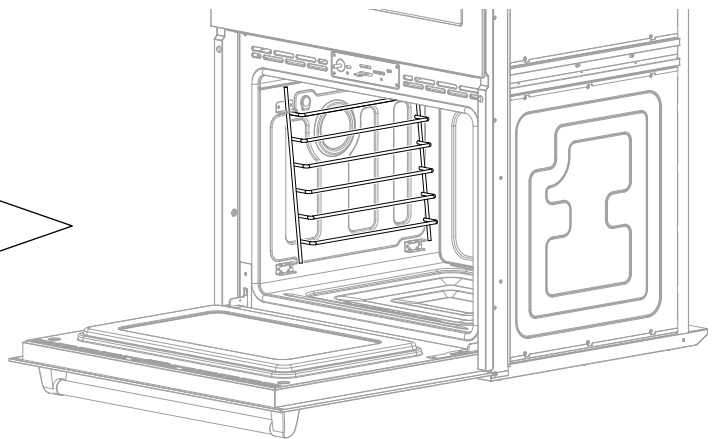
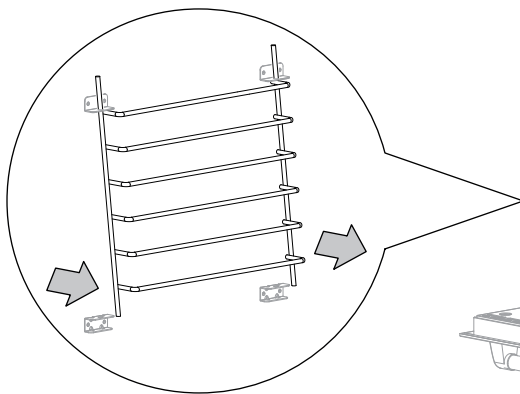
- Make sure that the oven and rack guides are cool.

To Remove:

1. Remove the oven racks and accessories from the oven.
2. Lift rack guide up to disengage it from the lower mounting holes.



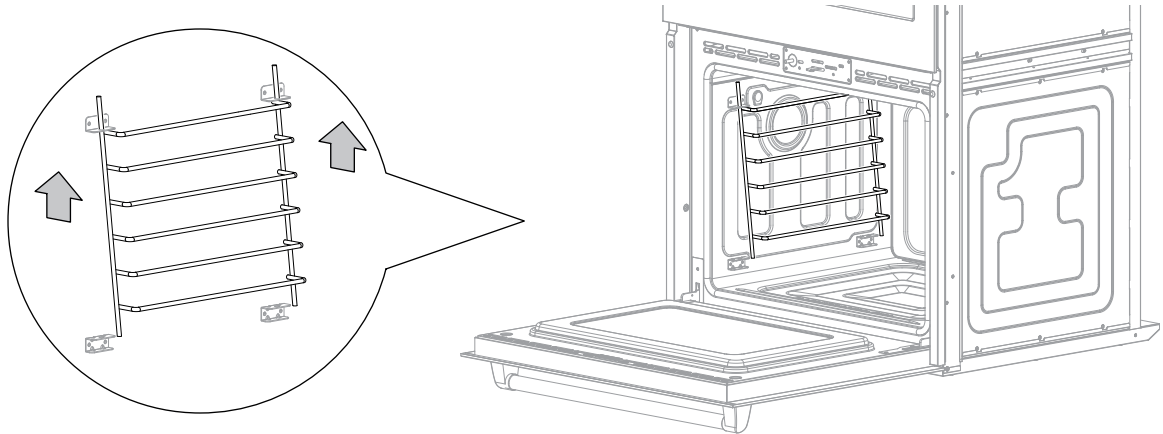
3. Slightly tilt the rack guide bottom away from the oven wall.



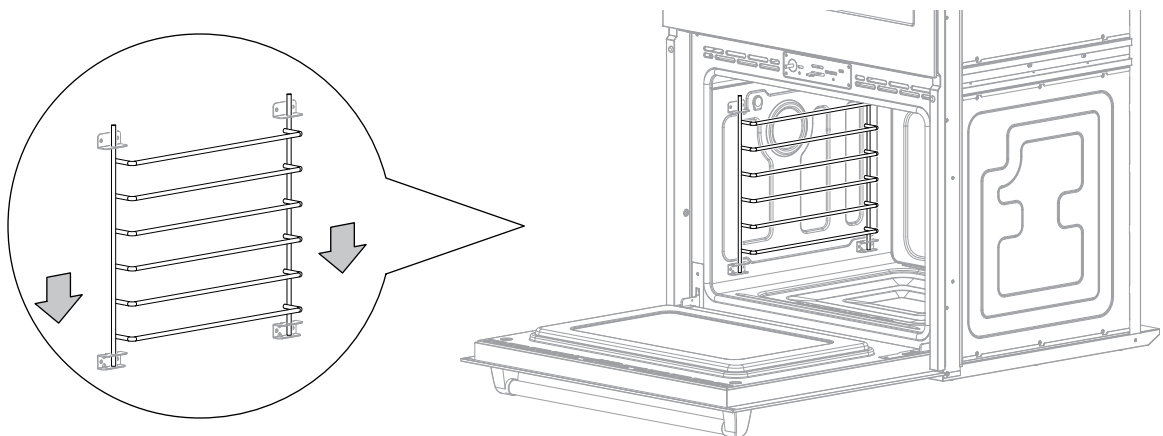
4. Lower rack guide to disengage it from the upper mounting holes, and remove rack guide from the oven.

To Replace:

1. Orient the rack guide with the oven wall.
2. Slightly tilt the rack guide bottom away from the oven wall and insert the top all the way into the upper mounting holes.



3. Lower rack guide and insert the bottom into the lower mounting holes. Make sure the rack guide is level.



REPLACING THE OVEN LIGHTS

⚠ WARNING

- Make sure that the oven and bulb are cool.
- Disconnect the electrical power to the appliance at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.
- Wear gloves while changing the oven light. Glass fragments from broken bulbs can cause risk of injury.

UPPER OVEN

The upper oven light is a 120V 2-watt LED light located near the top of the combination oven.

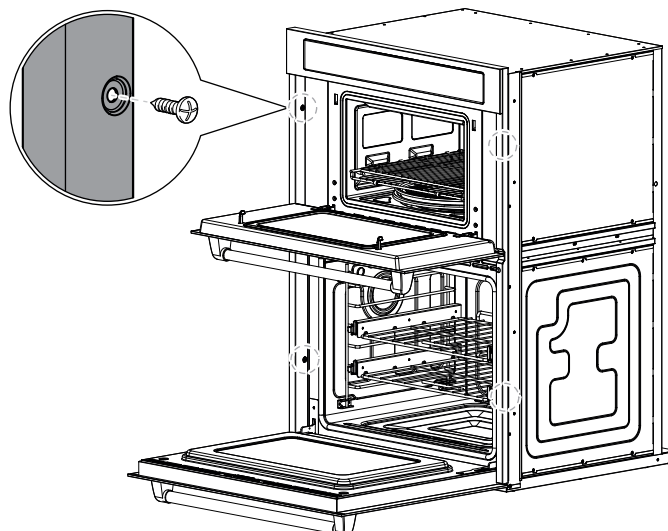
To Remove:

1. Unplug the oven or disconnect power.
2. Empty the upper and lower ovens.
3. Remove the lower oven door. See "Remove/Replace Oven Door" section in the installation instructions.

Note:

- Door removal is not a requirement for replacement of the oven light but is an added convenience.

4. Remove the 4 mounting screws (one on each side in both the upper and lower ovens) securing the oven to the cabinet.

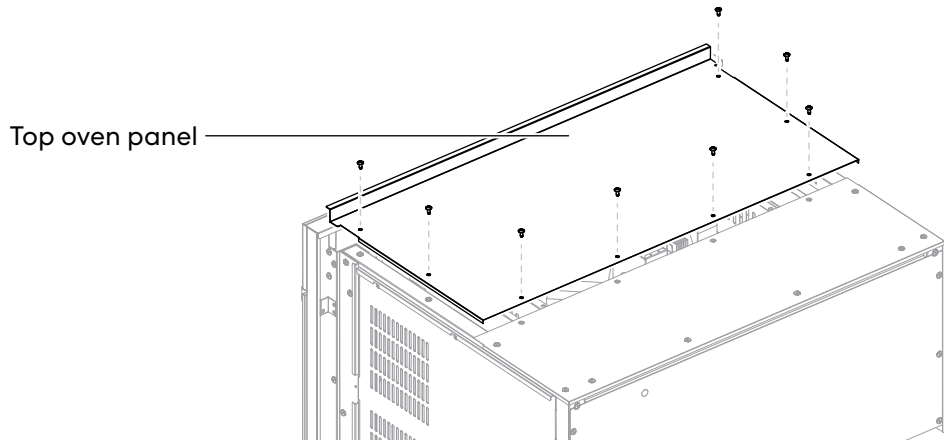


- Using two or more people, pull oven just over half way out using the lower oven opening as a grip.

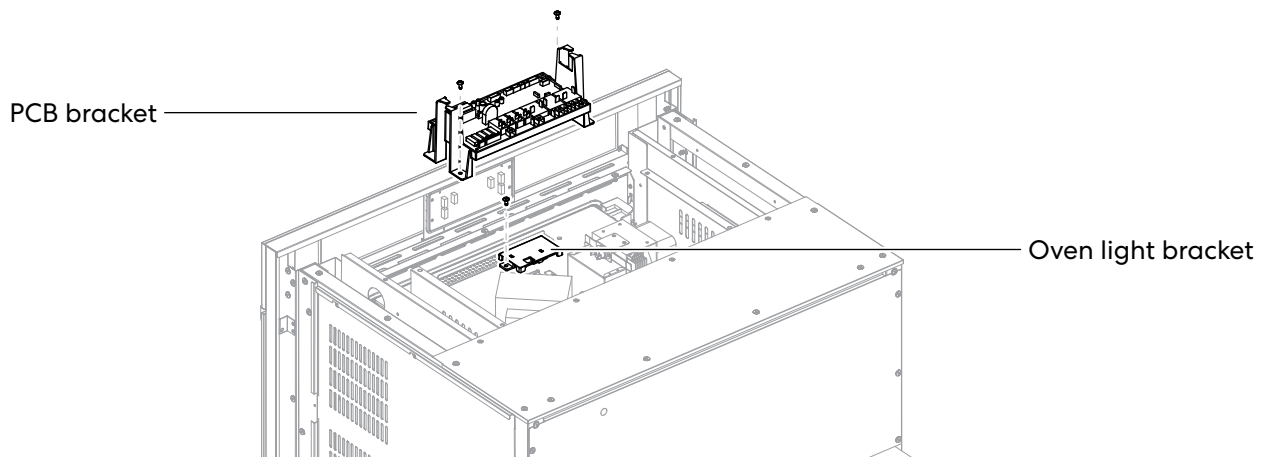
Note:

- Use a platform that levels with the cutout bottom and place it in front of the cabinet to support the oven if needed.
- Ensure that no damage is done to oven gasket which lines the edge of oven cavity.

- Remove the screws on the top oven panel and detach the panel.



- Remove the screws attaching the PCB bracket to the oven, and move PCB bracket aside to gain access to the oven light bracket.

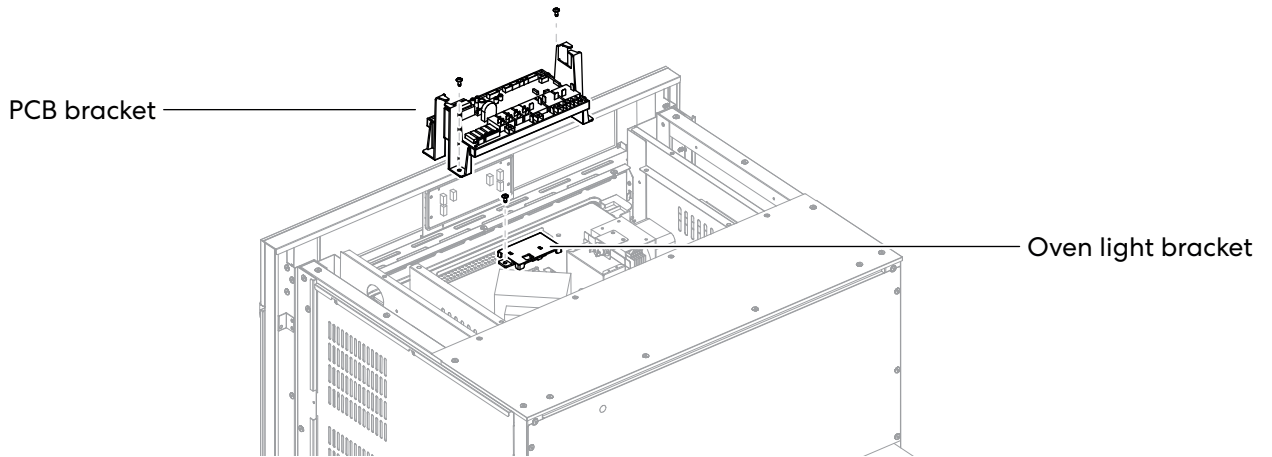


- Remove the screw attaching the oven light bracket to the oven.

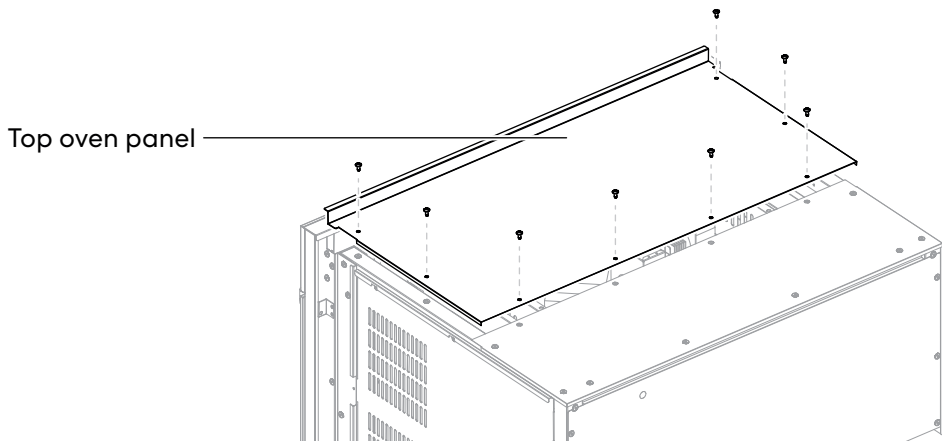
- Remove the oven light from the bracket.

To Replace:

1. Replace the oven light in the bracket.
2. Replace the oven light bracket and the screw to the oven.



3. Move the PCB bracket back to the original position above the oven light bracket and replace the screws.
4. Replace the top oven panel and the screws.



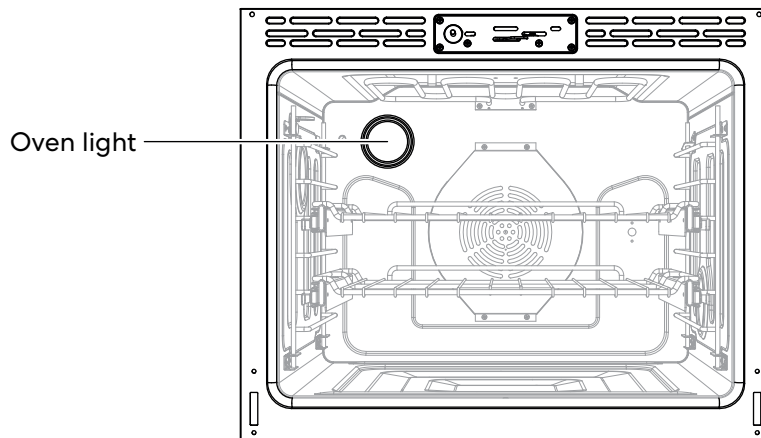
5. Push the oven into the cabinet. See "Install Combination Oven" section in the installation instructions.
6. Secure the oven to the cabinet with the mounting screws.
7. Replace the lower oven door, if removed. See "Remove/Replace Oven Door" section in the installation instructions.
8. Reconnect power.

LOWER OVEN

The lower oven light is a standard 120V 40-watt G9 base halogen bulb for ovens.

To Remove:

1. Unplug the oven or disconnect power.
2. Remove the oven racks.
3. Turn the glass cover counterclockwise until the glass is removed.



4. Remove the bulb by pulling it straight out from the socket.

To Replace:

1. Using gloves or a dry cloth, remove the replacement bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.
2. Push the bulb straight into the receptacle all the way.
3. Replace the glass cover.

Note:

- For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool and the light is off.

4. Plug in the oven or reconnect power.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

First try the solutions suggested here to possibly avoid the cost of a service call.

COOKING

Problem	Possible Cause & Solution
Arcing or sparking	Cookware is not microwave safe. <ul style="list-style-type: none"> When in doubt, test cookware before use.
	Do not operate oven while empty. <ul style="list-style-type: none"> Place the food in the oven.
Unevenly cooked foods, overcooked foods, undercooked foods, improper defrosting	Carefully monitor the food in the microwave oven while it is cooking. <ul style="list-style-type: none"> See the Operation - Microwave Cooking Tips section.
Oven will not work	Plug on appliance is not completely inserted in the electrical outlet. <ul style="list-style-type: none"> Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped. <ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Oven controls improperly set. <ul style="list-style-type: none"> See the Operation chapter.
	Oven too hot after Self Clean. <ul style="list-style-type: none"> Allow the oven to cool to below locking temperature.
Steam is exhausted through the oven vent	Cooking foods with high moisture produces steam. <ul style="list-style-type: none"> This is normal.
Appliance does not operate	Cord is not plugged in correctly. <ul style="list-style-type: none"> Make sure cord is plugged correctly into outlet. Check circuit breakers.
	Service wiring is not complete. <ul style="list-style-type: none"> Contact your electrician for assistance.
	Power outage. <ul style="list-style-type: none"> Check house lights to be sure. Call your local electric company for service.

Problem	Possible Cause & Solution
Oven smokes excessively during broiling	Control not set properly. <ul style="list-style-type: none"> • Change to Lo Broil setting.
	Meat too close to the element. <ul style="list-style-type: none"> • Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.
	Meat not properly prepared. <ul style="list-style-type: none"> • Remove excess fat from meat. Cut remaining fatty edges to prevent curling.
	Insert on broiler pan wrong side up and grease not draining. <ul style="list-style-type: none"> • Always place the grid on the broiler pan with ribs up and slots down to allow grease to drip into the pan.
	Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking. <ul style="list-style-type: none"> • Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly	Oven controls improperly set. <ul style="list-style-type: none"> • See the Operation chapter.
	Rack position is incorrect or the rack is not level. <ul style="list-style-type: none"> • See the Operation chapter.
	Incorrect cookware or cookware of improper size being used. <ul style="list-style-type: none"> • See the Operation chapter.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. <ul style="list-style-type: none"> • See the Operation chapter.
	In some areas the power voltage may be low. <ul style="list-style-type: none"> • Preheat the broil element for 5-7 minutes. • See the Operation chapter.
	Oven temperature sensor needs to be adjusted/calibrated. <ul style="list-style-type: none"> • See the Operation – Oven Settings section.

Problem	Possible Cause & Solution
Food does not broil properly	Oven controls improperly set. <ul style="list-style-type: none"> • Make sure you select the Broil mode properly.
	Improper rack position being used. <ul style="list-style-type: none"> • See the Operation – Oven Tips and Guide section.
	Cookware not suited for broiling. <ul style="list-style-type: none"> • Use broiling pan and grid.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. <ul style="list-style-type: none"> • See the Operation chapter.
	In some areas the power voltage may be low. <ul style="list-style-type: none"> • Preheat the broil element for 5-7 minutes. See the OPERATION – OVEN TIPS AND GUIDE section in this User Manual.
Oven temperature too hot or too cold	Oven temperature sensor needs to be adjusted/calibrated. <ul style="list-style-type: none"> • See the Operation – Oven Settings section.
Excessive smoking during a Self Clean cycle	Excessive soil. <ul style="list-style-type: none"> • Turn off the Self Clean function. Open the windows to rid the room of smoke. Wait until the Self Clean mode is cancelled. Wipe up the excess soil and reset the clean.
Burning or oily odor emitting from the vent	This is normal in a new oven. <ul style="list-style-type: none"> • This will disappear in time. To speed the process, set a Self Clean cycle for a minimum of 3 hours. See the Maintenance – Self Clean section.
Moisture collects on oven window or steam comes from oven vent	This happens when cooking foods high in moisture. <ul style="list-style-type: none"> • This is normal.
	Excessive moisture was used when cleaning the window. <ul style="list-style-type: none"> • Do not use excessive moisture when cleaning the window.

PARTS & FEATURES

Problem	Possible Cause & Solution
Oven control beeps and displays any F error code	<p>Electronic control has detected a fault condition.</p> <ul style="list-style-type: none"> • Turn off the oven function you are using to clear the display and stop beeping. Reprogram oven. • Disconnect the electrical power to the appliance at the main fuse or circuit breaker panel for 5 minutes. Reconnect power and reprogram oven. • If fault recurs, record error code and call for service.
Door lock icon is on in the display when you want to cook	<p>The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.</p> <ul style="list-style-type: none"> • Press CLEAR/OFF. Allow the oven to cool.
Oven light does not work	<p>It is time to replace the bulb or the bulb is loose.</p> <ul style="list-style-type: none"> • Replace or tighten bulb. See the Maintenance – Replacing the Oven Light section.
Cooling fan continues to run after oven is turned off	<p>The fan turns off automatically when the electronic components have cooled sufficiently.</p> <ul style="list-style-type: none"> • This is normal.
Oven will not Self Clean	<p>The oven temperature is too high to set a Self Clean operation.</p> <ul style="list-style-type: none"> • Allow the appliance to cool and reset the controls.
	<p>Oven controls improperly set.</p> <ul style="list-style-type: none"> • See the Self Clean section.
	<p>A Self Clean cycle cannot be started if oven door is open.</p> <ul style="list-style-type: none"> • Close the oven door.
Oven door does not open after a Self Clean cycle	<p>Oven is too hot.</p> <ul style="list-style-type: none"> • Allow the oven to cool below locking temperature.
	<p>The control and door may be locked.</p> <ul style="list-style-type: none"> • Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the door lock icon is no longer displayed.
The oven is not clean after a Self Clean cycle	<p>Oven controls not properly set.</p> <ul style="list-style-type: none"> • See the Self Clean section.
	<p>Oven was heavily soiled.</p> <ul style="list-style-type: none"> • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to Self Clean again or for a longer period of time.

Problem	Possible Cause & Solution
Convection fan stops	<p>Convection fan stops during a convection bake cycle. This allows for more even heating during the cycle.</p> <ul style="list-style-type: none"> • This is not a failure of the range and should be considered normal operation.
Displayed time is flashing	<p>This means that the product has just been plugged in, or that it has experienced a power interruption.</p> <ul style="list-style-type: none"> • Press Clock and reset the time, or press any keypad to stop the flashing.
Oven racks are difficult to slide	<p>The shiny, silver-colored racks were cleaned in a Self Clean cycle.</p> <ul style="list-style-type: none"> • Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.

NOISES

Problem	Possible Cause & Solution
Crackling or popping sound	<p>This is the sound of the metal heating and cooling during both the cooking and Self Clean functions.</p> <ul style="list-style-type: none"> • This is normal.
Fan noise	<p>A convection fan may automatically turn on and off.</p> <ul style="list-style-type: none"> • This is normal.

ERROR CODES

If oven displays any error code:

- Press **CLEAR/OFF** and restart the oven function.
- Disconnect the electrical power to the appliance at the main fuse or circuit breaker panel for 5 minutes. Reconnect power and restart the oven function.

If error code recurs, record error code and call for service.

Error Code	Description
F1E1	Communication error between display board and power supply board.
F1E2	Inconsistent software version between two main control boards.
F1E4	Communication error between display board and left touch pad.
F1E5	Communication error between display board and right touch pad.
F3E1	Open or short circuit error on oven temperature sensor.
F3E2	Oven temperature rise detection error when oven is heated.
F3E3	Oven overheating.
F3E4	PCB board temperature sensor error.
F3E5	PCB board overheating.
F3E6	Meat probe error.
F3E7	Thermostat overheating.
F3E8	Communication error with oven humidity sensor.
F3E9	Oven humidity sensor module error.
F4E1	MCU self-test error.
F5E1	Oven door lock error.
F5E2	Oven door switch detection error.
F6E1	Cooling fan hall sensor error.
F6E5	Safety protector disconnected.

LIMITED WARRANTY

WARRANTY AND SERVICE

To receive warranty service, your product must be registered. To register and review full warranty details, visit:

www.cosmoappliances.com/warranty

Scan to Register



CUSTOMER SUPPORT

To contact customer service for assistance, visit:

www.cosmoappliances.com/chat

Scan to Contact



IMPORTANT

Do Not Return This Product to The Store

If you have a problem with this product, please contact Customer Support at
+1 (888) 784-3108

Dated proof of purchase, model #, and serial # required for warranty service.

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter le service des consommateurs
Customer Support au

+1 (888) 784-3108

Une preuve d'achat datée est requise pour bénéficier de la garantie.

IMPORTANTE

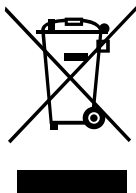
No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte el ayuda al cliente al

+1 (888) 784-3108

(Válido solo en E.U.A.)

Necesita una prueba de de compra fechada, número de modelo y de serie para el servicio de la
garantía.



Correct disposal of this product:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.



APPLIANCES

Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

Electronic version of this manual is available at:
www.cosmoappliances.com