

Installation

CHECKING THE INSTALLATION SITE

Clearance and dimensions

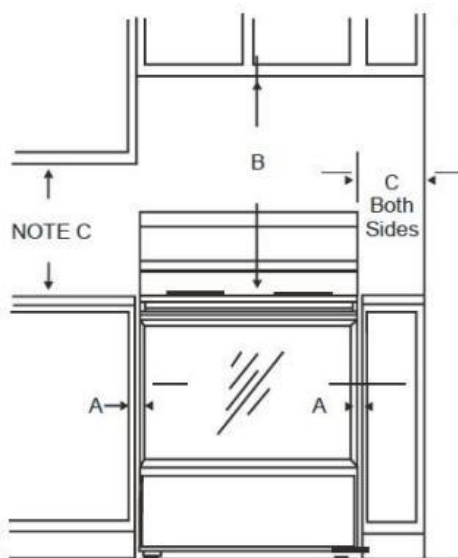
To install the range, refer to the following figure:

For installation in CANADA - A freestanding range is not to be installed closer than 12 mm from any adjacent surface.

Minimum dimensions

IMPORTANT

To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.



MINIMUM DIMENSIONS BETWEEN COOKTOP, WALLS AND ABOVE THE COOKTOP:

A: Make sure the wall covering, countertop, flooring, and cabinets around the range can withstand the heat (up to 200°F) generated by the range.

B: Allow 30" minimum clearance between surface units and the bottom of unprotected wood or metal cabinet, or allow a 24" minimum when the bottom of wood or metal cabinet is protected by no less than 1/4" thick flame retardant mill board covered with not less than No 28MSG sheet metal, (.015"), .015" thick stainless steel, .024" aluminum or .020" copper.

C: This appliance has been approved for 0" spacing to adjacent surfaces above the cooktop. However, a 6" minimum spacing to sur-

faces less than 15" above the cooktop and adjacent cabinet is recommended to reduce exposure to steam, grease splatter and heat.

To reduce the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that projects at least 5" beyond the front of the cabinets. Cabinets installed above the cooktop must be no deeper than 16".

D: Allow 30"/36" (depending on your range width) minimum clearance between right and left cabinets.

STEP 1: MEETING ELECTRICAL CONNECTION REQUIREMENTS

⚠ CAUTION!

For personal safety, do not use an extension cord with this appliance. Remove the house fuse or open the circuit breaker before beginning installation.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse with the amperage specified on the rating plate. The rating plate is located on the right side of the oven door.

We recommend that you have a qualified electrician handle the electrical wiring and hookup of your range. After installation, ask the electrician to show you where your main range disconnect is located.

Check with your local utilities for electrical codes applicable in your area. Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your range must be wired and fused in accordance with the requirements of the National Electrical Code, ANSI/NFPA No. 70—Latest Edition.

Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range. When installing an electric range in new construction, follow the steps for a 4-wire connection.

You must use a 3-wire or 4-wire, single-phase A.C. 208Y/120 Volt or 240/120 Volt, 60 Hertz electrical system. If the electrical service provided does not meet these specifications, have a licensed electrician install an approved outlet.

Use only a 3-conductor or a 4-conductor UL-listed range cord. These cords may be provided with ring terminals on wire and a strain relief device.

A range cord rated at 40 amps with a minimum voltage range of 125/250 volts is required. A 50 amp range cord is not recommended but if used, it should be marked for use with a nominal 1 3/8" diameter connection opening. Care should be taken to center the cable and strain relief within the knock-out hole to prevent damage to the cable.

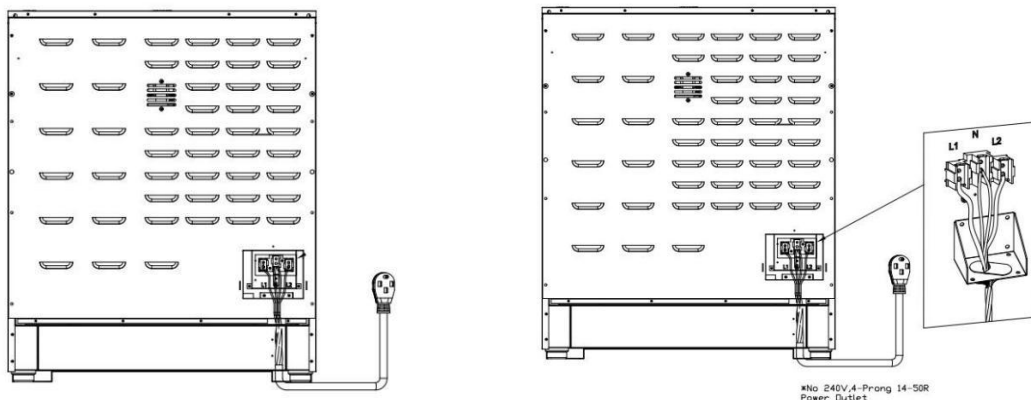
NOTE: This appliance is manufactured to be installed with a 4-wire cord set.

STEP 2: POWER CORD

1. Remove the rear terminal block cover and loosen the 6 screws with a screwdriver. The terminal block will then be accessible. Do not discard these screws.

2. For power cord installations only, hook the strain relief over the power cord hole located below the rear of the drawer body.

Insert the power cord through the strain relief and tighten the device



- You must install the power cord with a strain relief.
- Attach the strain relief to the opening in conduit connection plate.

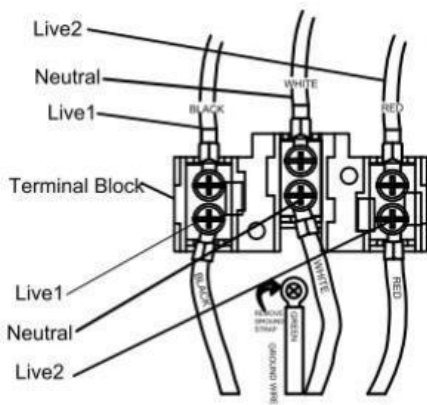
STEP 3: 4-WIRE POWER CORD INSTALLATION

⚠ WARNING

Electrical Shock Hazard

Electrical supply required on this appliance must be permanently grounded. Do not connect to the circuit breaker or fuse box before making the ground connection. This appliance must be connected to a grounded, metallic, permanent wiring system. A ground wire must be connected to the appliance's ground connector in the terminal block. Failure to do so may result in a fire, electrical shock, or personal injury. See below for more information on proper grounding methods.

1. Remove the 4 lower terminal screws from the terminal block.
2. Insert the terminal screws through each power cord terminal and into the lower terminals of the terminal block, ensuring that screws and terminals are color-coded.
3. Tighten screws securely into the terminal block.



⚠ CAUTION!

You must check voltage after connecting power cord.

Live 1 - Neutral	120 V
Live 2 - Neutral	120 V
Live 2 - Live 2	208 V / 240 V

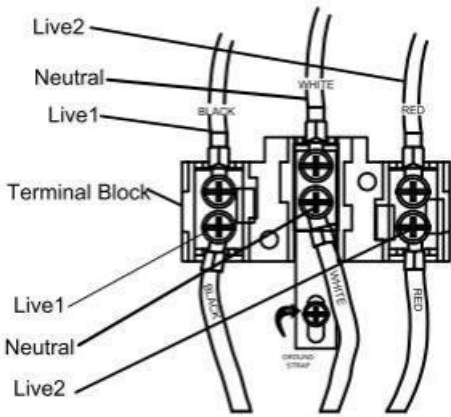
STEP 4: 3-Wire Power Cord

WARNING

Electrical ground is required on this appliance. Do not connect to the electrical supply until the appliance is permanently grounded. Disconnect power to the circuit breaker or fuse box before making the electrical connection.

This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance. Failure to do any of the above could result in fire, personal injury, or electrical shock. See below for more information on electrical grounding.

- A. Remove the 4 lower terminal screws from the terminal block.
- B. Insert the green ground terminals together with the white one.
- C. Insert the 3 terminal screws through each power cord terminal and into the lower terminals of the terminal block. Be certain that the wires and terminals match by color.
- D. Tighten screws securely into the terminal block.



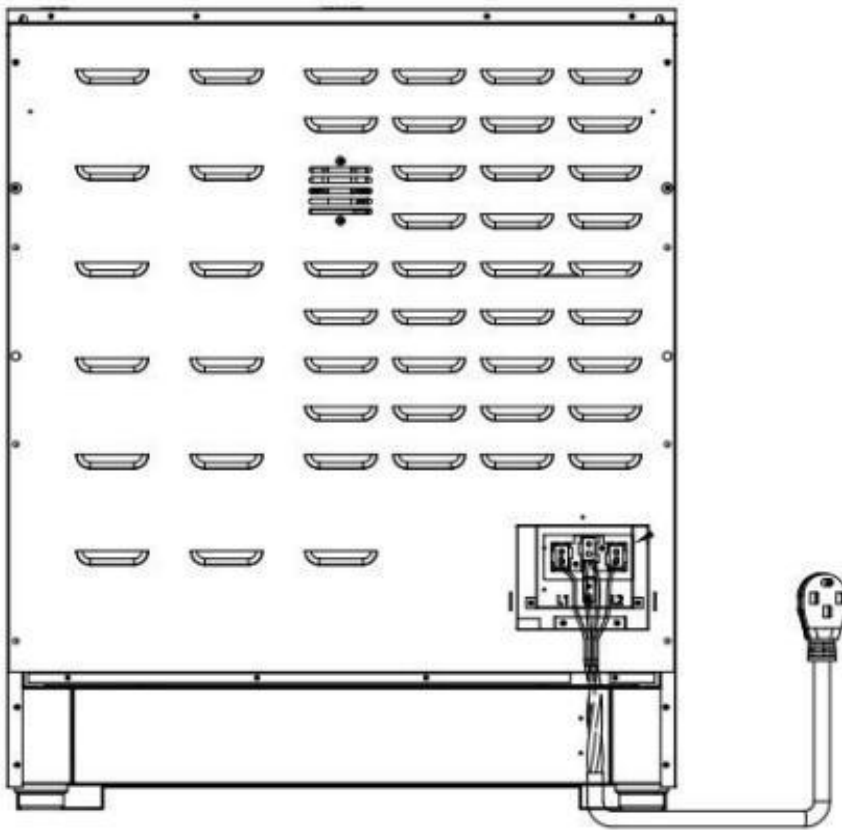
⚠ CAUTION!

You must check voltage after connecting power cord.

Live 1 - Neutral	120 V
Live 2 - Neutral	120 V
Live 2 - Live 2	208 V / 240 V

STEP 5. REPLACING THE TERMINAL BLOCK COVER

Replace the terminal block cover on the range back and tighten the screw.



Operation

How Does Induction Work?

Most cooking uses radiant heat that must pass through the cookware to get food hot. Induction is a process that induces heat with an energy reaction. When each cooking zone is turned on, power goes to a coil under the cooktop. The powered coil creates an electromagnetic field. The electromagnetic field reacts with compatible materials in cookware, creating heat in the cookware itself. The power level controls the heating level, delivering precise results.

Induction Benefits

Cleaner Cooking: Because induction works by heating the cookware and not the cooktop, spills don't cook or stick to the surface.

Cooler Cooktop: An induction cooktop will be cooler when you remove cookware compared to a conventional cooktop. The only radiant heat produced in induction is from the cookware itself, keeping the kitchen cooler.

Fast Heating: Cookware heats up faster than on a conventional electric cooktop. Pay close attention to avoid scorching food when starting to cook. You may need to use a lower setting than usual.

Precise Control: The heat going into the cookware changes immediately when you adjust the setting of the cooking zone.

Even Heating: Cookware typically heats more evenly on an induction cooktop, reducing hot or cool spots.

Energy Efficiency: Because induction creates heat directly in the pan, it uses less electricity than a conventional cooktop.

Before Using Your Cooktop

Before using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. Cooktop cleaning creams leave a protective finish on the glass, making cleaning easier when the cooktop is soiled from cooking and helping to prevent scratches and abrasions.

⚠ WARNING

Although induction cooking zones do not produce heat, they can become hot from contact with hot cookware. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.

Sounds

The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise. These sounds are not unusual, especially at high settings.

- Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.
- A loose handle may vibrate in its socket.
- Multi-material cookware may allow small vibrations in its structure.

Figure 1: Induction Sounds



Sounds are less likely to occur with heavier, higher-quality cookware.

An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature. You may also hear a fan that cools the electronics inside the cooktop.

NOTE Be sure to read detailed instructions for induction cooktop cleaning in the “Care and Cleaning” section and the “Before You Call” checklist section of this Use and Care Manual.

Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for the best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 2.

Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 2).

Cookware should have flat bottoms that make good contact with the entire surface of the heating element (see Figure 3).



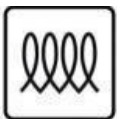
Figure 2: Testing Cookware

Cookware Material Types

Cookware material is especially important when using an induction cooktop. The cookware must contain magnetic iron or steel to work on an induction cooktop. Common materials for induction cookware include the following:

- **Stainless Steel:** Slow heat conductor. Durable, easy to clean, and resists staining. Some types of stainless steel will not work on an induction cooktop. Use the magnet test (see Figure 4: Magnet Test) to check stainless steel cookware.
- **Cast Iron:** A slow heat conductor that retains heat very well. Cooks evenly once the cooking temperature is reached.
- **Porcelain-Enamel on Metal:** Heating characteristics will vary depending on the base material. Porcelain-enamel on compatible metal will work on an induction cooktop. Use the magnet test to check porcelain-enamel cookware. To determine if a piece of cookware will work on your induction cooktop, try to stick a magnet to it. If the magnet clings firmly to the bottom of the cookware, it is compatible with induction cooking.

Cookware sold as induction-ready often has a symbol printed on the bottom by the manufacturer.



Induction Symbol

The Magnet Test

To check if a piece of cookware works on your induction cooktop:

Stick a magnet to the cookware (refer to Figure 4: Magnet Test).

If the magnet clings firmly to the bottom of the cookware, it will work.

If the magnet clings weakly or not at all, the cookware is not compatible with induction cooking.



Magnet Test

CAUTION

Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating zone, the rapid change in temperature may warp or damage the cookware.

Pan Sensing

When the cooktop is on, the cooking zones automatically detect when cookware is placed on a zone. The control for that zone will light up, making it easy to identify the correct section of the control to use.

Error Message: Displayed if the cookware is unsuitable, too small, or if no cookware has been placed on the cooking zone.

Figure 5 shows conditions that can prevent pan detection .
If you remove a pan from an active cooking zone , the zone will turn off after 30 seconds . If the cooktop does not detect cookware in any zone for 30 seconds , the whole cooktop will turn off.

Hot Surface Indicator

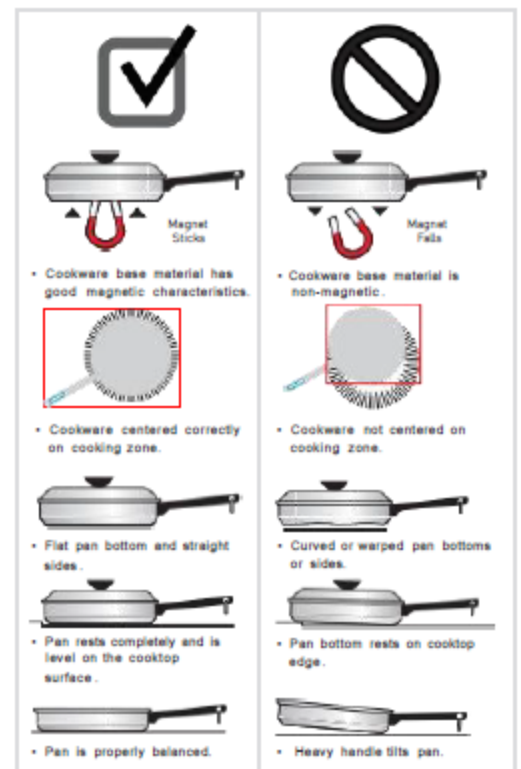
When a cooking zone is turned off, it may remain hot due to contact with hot cookware. The Hot Surface Indicator will come on and remain.



Figure 6: Hot Surface Indicator

⚠ CAUTION!

Although induction cooking zones do not directly generate heat, they can become hot from contact with hot cookware. Burns may occur if a cooking zone or the sur-



rounding area is touched before it has cooled to a safe temperature.

Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.

Do not use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in the risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures:

Use only a completely flat-bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check the canner bottom.

Ensure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.

It is recommended to use smaller-diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.

Start with hot tap water to bring water to boil more quickly.

Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce the heat to the lowest possible setting to maintain the boil.

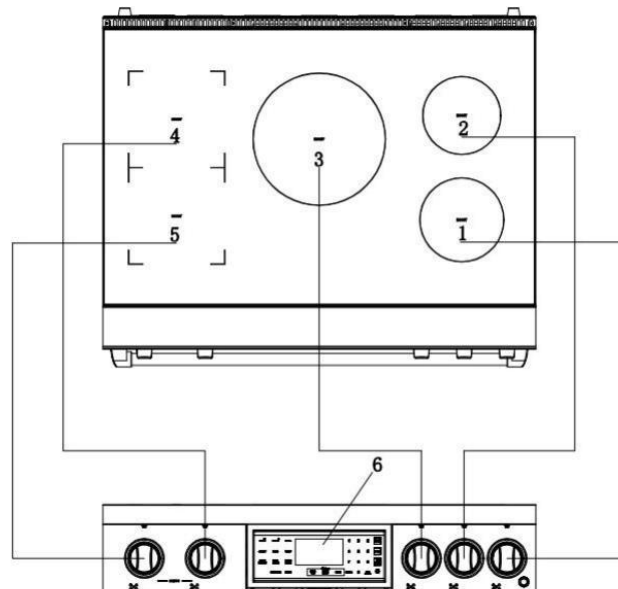
Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.

It is best to can small amounts and light loads. Do not leave water bath or pressure canners on high heat for an extended amount of time.

SETTING SURFACE CONTROLS

Control Panel Overview

1. Right Front Burner
2. Middle Burner
3. Left Rear Burner
4. Left Front Burner
5. Control Panel



Heating Power Of Cooking Zone

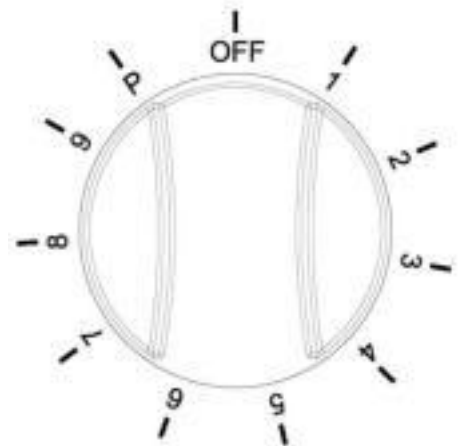
Level Ratedpower(W)	1	2	3	4	5	6	7	8	9	P
Rear Left	200	500	700	900	1100	1200	1400	1600	1800	2500
Front Left	200	500	700	900	1100	1200	1400	1600	1800	2500
Middle	300	500	700	900	1200	1500	2000	2500	3000	4000
Rear Right	100	400	600	800	1000	1100	1200	1300	1400	1800
Front Right	100	400	600	800	1000	1100	1200	1400	1600	2000
Sync burners	400	1000	1400	1800	2200	2400	2800	3200	3600	

USING THE RANGETOP

How to operate the control knobs:

Push the knob and turn clockwise to your desired cooking level; there are 9 temperature levels for each element.

NOTE: When heating on level “P” (boost mode), after 5 minutes, the output power will automatically switch to level 9.



Sync Burners

The two left cooking zones have the Bridge feature. The Bridge indicator is available on the front-left cooking zone if both left cooking zones detect cookware. The Bridge function makes the two left cooking zones work together to heat a long piece of cookware, like a griddle.

How to Use:

Activate:

Press the Sync burners key. The burners' display will both blink and show a “0”.

Set Power Level:

Press the number keys to select the power level. For example, press the number key “9,” and the burners' display will both show a “9”.

The cooking zone will automatically enter readiness mode if no key is pressed within 30 seconds.

Boost Function:

Press the Boost key; it will show “P” on the display, boosting the heating power to the highest level. Boost mode is designed for quickly heating or boiling larger quantities and operates for a maximum of 10 minutes. After 10 minutes, it will automatically revert to power level 9.

Turn Off:

Option A:

Press the desired cooking zone power key, then press the number key “0”. The cooking zone will shut off automatically if no key is pressed within 5 seconds, and the unit will enter readiness mode.

Option B:

Press the Power key. It will make a “beep” sound once, and the unit will turn off, entering standby mode.

Note: Please do not pull the power plug until the cooling fan has stopped.

Operating the Oven

Oven Cooking Safety Guidelines

Do not block the ducts on the rear of the range when cooking in the oven. It is important that the flow of moist warm air from the oven and fresh air into the oven burner is never interrupted. Avoid touching the vent opening or nearby surfaces during oven or broiler operation because they are hot. Do not place plastics, paper, or other items that could melt or burn near the oven vent.

Use all the oven modes with the oven door closed.

Do not use aluminum foil to cover the oven shelves or line the floor of the oven. The trapped heat can irreversibly damage the enamel and may even cause a fire.

Do not place water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel.

Do not cover the slotted grid of the broil/roast pan with aluminum foil. This will catch grease and could cause a fire.

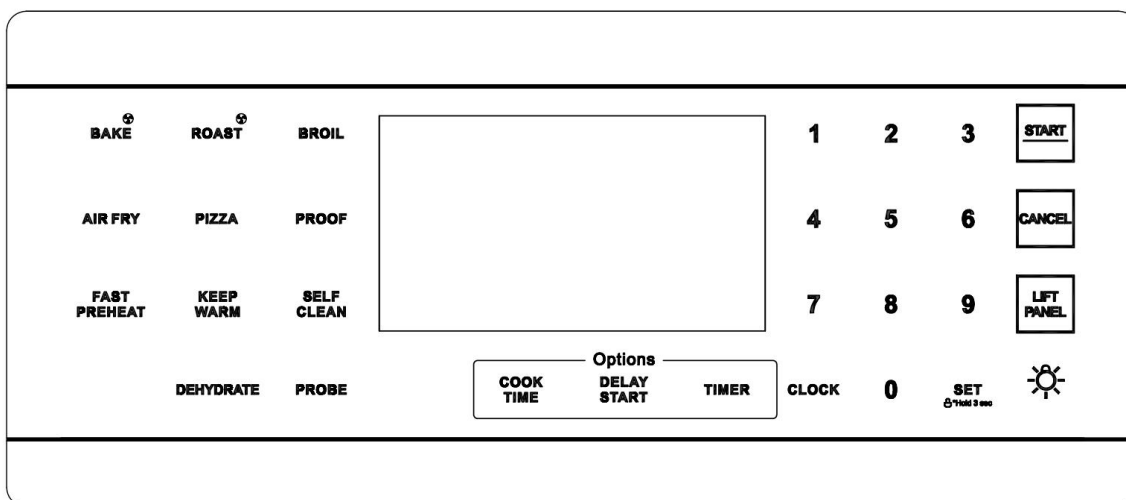
Do not use plastic wrap or wax paper in the oven.

For food safety reasons, do not leave food in the oven for longer than two hours before or after cooking or defrosting. This is to avoid contamination by organisms that may cause food poisoning. Take care during warmer weather.

⚠ WARNING!

According to the United States Department of Agriculture (USDA): DO NOT hold foods at temperatures between 40°F to 140°F for more than 2 hours. Cooking raw foods below 275°F is not recommended.

Never cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil lining may also trap heat, causing a fire hazard.



BUTTONS FUNCTIONS

BAKE Key:

This touch key is used to enter the Bake and Convection Bake settings.

In standby mode, touch it to enter the Bake function setting mode. Touch it again to enter the Convection Bake setting mode. Touching it a third time will re-enter the Bake function setting mode.

Bake:

Turns on the fan while roasting. Provides consistent heat by circulating air inside the oven during baking. Ideal for cooking large cuts of meat.

Broil:

Activates the broil function, using the top oven element only.

Select between Broil High or Broil Low modes:

Press once for High heat mode.

Press twice for Low heat mode.

Air Fry:

Turns the Air Fry mode on and off.

Pizza:

Use to select the Pizza function of the oven.

Proof:

Use to select the bread-proofing function.

Fast Preheat:

Use to select the Fast Preheat function for quick heating.

Keep Warm:

Keeps the oven warm after cooking by maintaining the temperature at 150°F (65°C) for up to three hours.

Clean:

Activates the oven's cleaning mode. Options include Steam Clean and Self-Clean.

The cleaning duration is adjustable based on pollution depth:

3 gears: 5 hours

2 gears (default): 3 hours

1 gear: 2 hours

Dehydrate:

Use to activate the dehydrate function of the oven.

Probe:

Sets the working temperature for the food probe.

Warming Zone:

Turns the 100 W warming center on the cooktop on or off.

Adjust the warming level using numeric keys (1, 2, or 3).

Cook Time:

Sets the cooking time.

The oven automatically shuts off when the set time elapses.

Delay Start:

Sets the oven to start and stop automatically.

Compatible with Bake, Convection Bake, Convection Roast, or Cook Time functions.

Timer:

Activates the kitchen timer for the desired duration.

Clock:

Press to set the clock and current time.

Set/Child Lock:

Locks the oven control panel to prevent accidental operation.

Press and hold for three seconds to enable or disable.

Lift Panel:

Used for lifting or lowering the oven control panel.

Cancel:

Cancels all oven operations except the clock and timer.

Start:

Starts oven cooking, cleaning, or timing functions.

Oven Light:

Turns the oven light on or off.

Numbers:

Use to set times, temperatures, and preset oven functions.

Oven Operation

Preheat the oven to the temperature stated in the recipe. Depending on the temperature and the size of the oven, preheating will vary. For better cooking performance and exact oven cavity temperature, preheating time will be 10 mins per 100 Degrees.

Arrange pans and food items evenly on the shelves. Make sure pans do not touch each other or the sides of the oven. When baking a single item, always center the item on the oven shelf. If baking 2 or multiple shelves, make sure you stagger items so the shelves so that one is not directly above another.

When baking using convection, either reduce the temperature stated in the recipe and leave the baking time unchanged or reduce the baking time by several minutes and leave the temperature unchanged. For foods with a baking time of over an hour, reducing both the temperature and time slightly may give the best results.

Dark metal baking pans or those with a dull finish absorb heat faster than shiny pans, and are excellent for pies and breads, or anything that needs browning or a crisper crust.

A shiny finish may work best for foods that require light, delicate browning e.g. cakes and cookies, as it reflects some heat and gives a less intense baking surface.

Avoid opening the oven door frequently during baking.

* For best results use the broiler pan. The pan is used to catch grease spills and has a cover to prevent grease splatter.

* The convection fan circulates heated air over and around the food being roasted, sealing juices quickly for a moist and tender product while, at the same time, creating a rich golden-brown exterior.

* Use the broiler pan and slotted grid supplied with the range when roasting to elevate the meat on a metal roasting rack. This allows hot air to circulate around the meat, browning it more evenly like a rotisserie. (A suitable roasting rack can be purchased through your HRG distributor or by calling customer care.)

* When roasting larger items like a whole turkey, use only the pan and grid for greater stability.

Convection defrost

With temperature control off, a motorized fan in the rear of the oven circulates air. The fan accelerates natural defrosting of the food without heat. To avoid illness and food waste, do not allow defrost food to remain in the oven for more than two hours without being cooked.

Defrosting

To thaw uncooked frozen food, set the oven temperature to 100-150°F; once thawed, cook the food immediately and do not re-freeze. To prevent liquid from thawing food dripping on the oven floor, be sure any uncooked food is tightly wrapped in foil and/or placed in a heat proof container.

Convection Dehydration

With the temperature control on 175°F, warm air is radiated from the bake burners on the bottom of the oven cavity and is circulated by a motorized fan in the rear of the oven. The food dries by evaporation. Drying foods inhibits microbial growth and retains certain enzymes.

Broiler operation

⚠ CAUTION!

Door must be closed during broiler operation. Broiling is a method of cooking tender cuts of meat directly under the infrared broiler in the oven. Broiling in the oven is accomplished with the oven door closed. It is normal and necessary for some smoke to be present to give the food a broiled flavor. If you open the oven door to check the food, have it open for as short a time as possible. This is to prevent the control panel from overheating and prevents melted knobs. Use both the broil/roast pan and slotted grid supplied. The grid helps to reduce smoking and spatter by letting grease drip into the bottom of the pan, away from intense heat. To prevent food sticking, spray the grid with a light coating of non-stick cooking spray.

Preheating

Preheating is suggested when searing rare steaks (Remove the broiler pan before preheating with the infrared broiler. Foods will stick to hot metal. To preheat, turn the oven selector knob to the Broil position, wait for the burner to become hot, approximately 2 minutes - preheating is not necessary when broiling meat well-done).

To Broil

Broil one side until the food is browned; turn and cook on the second side, season and serve. Always pull the rack out to the stop position before turning or removing food.

Setting Broil

The Broil selector knob controls the Broil feature; heat radiates downward from the oven broiler for even coverage. The Broil feature temperature is 500°F (260°C).

Use the broil pan and insert (not supplied). The broil pan should be kept away from the oven walls, bottom, and door. The insert should not be covered with foil, this traps grease and may cause a fire.

To broil:

1. Place the broiler pan insert on the broiler pan. Place the food on the broiler pan insert.
2. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan and position it directly under the broil burner. If preheating, preheat the broil burner first, then position the broiler pan after the broil burner is preheated.
3. Turn the oven selector to Broil.

The oven indicator light will remain on until the selector knob is turned to the off position or the temperature control cycles off.

Broiling guidelines

Choose a suitable shelf position. To ensure that meat is cooked through rather than just browned on the outside, broil thick pieces of meat and poultry on shelf positions 2 or 3. Use shelf position 4 for thinner foods that need less cooking time like steaks, chops, or hamburgers. Because most meats are broiled in the top position, the heat from the broiler can cause the top of the broiler to brown. Do not use heatproof glass or earthenware, as these do not withstand the intense heat of the broiler. Center the food in the oven, so it is directly under the broiler.

Temp adjust

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, you can correct the temperature in the oven.

Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you decide how much of an adjustment is needed.

The oven temperature can be adjusted $\pm 35^{\circ}\text{F}$ ($\pm 19^{\circ}\text{C}$).

How to correct the oven temperature

* In the standby state, touch the "Set" key and the number "5" key for three seconds at the same time, the temperature calibration will be set.

NOTE

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

Temp unit (Fahrenheit or Celsius temperature selection)

You can program the oven control to display the temperature in Fahrenheit or Celsius.

The oven has been preset at the factory to display in Fahrenheit.

How to change the display from Fahrenheit to Celsius or Celsius to Fahrenheit.

* Touch the "Set" key and the number "4" key for three seconds to switch between °F/°C.

Time of day (12hr/24hr)

The oven can be programmed to display time of day in the 12 hour or 24 hour mode.

The oven has been preset at the factory to display in the 12 hour mode.

How to change between the 12 and 24 hour time of day display

* Touch the "Set" button and the number "2" button for three seconds to switch the 12/24 hour clock mode.

Sound on/off

Using Sound On/OFF, you can set the oven controls to operate silently.

How to turn the sound on or off.

* Touch the "Set" key and the number

Control lockout

This feature lets you lock the buttons on the touch pad so they cannot be activated accidentally. After the lock, only "Cancel" and "SETTING/LOCK/Hold 3 sec" can operate.

How to activate the control lockout feature

a. Press SETTING/LOCK/Hold 3 sec) for 3 seconds.

LOC and the lock icon appear in the display as well as the current time.

b. After activating the lockout in the non-cleaning function, the oven will lock the door and the screen will display the lock icon. Only Cancel and SETTING/LOCK/Hold 3 sec) can be operated, and other buttons are invalid. If the oven is currently heating, press Cancel to stop the oven.

Press SETTING/LOCK/Hold 3 sec) to cancel the lockout function and the oven lock will automatically unlock.

c. After the lockout is activated in the self-cleaning function, the lock icon will be displayed on the screen. Only Cancel and SETTING/LOCK/Hold 3 sec) can be operated, and other buttons are invalid. You can press Cancel to cancel self-cleaning, and if the temperature in the oven is below 212°F, the lock icon will automatically unlock. Otherwise the door will remain locked.

How to unlock the controls

a. Press SETTING/LOCK/Hold 3 sec) for 3 seconds.

LOC and the lock icon will disappear from the display.

12-hour energy saving

If you accidentally leave the oven on, this feature will automatically turn off the oven after 12-hours during baking functions or after 3 hours during a broil function.

Touch the "Set" button and the number "1" button for three seconds to switch the 12-hour energy saving mode.

CLEANING AND MAINTENANCE

⚠ WARNING!

- Always make sure that the controls are off and all surfaces are cool before removing or cleaning any of the range parts. This will prevent you from getting burned.
- If your range is pulled out from the wall for any reason, make sure that the anti-tip device is re-engaged after your range has been pushed back into place. Failure to take this precaution could result in your range tipping and personal injury.

cleaning stainless steel surfaces

⚠ CAUTION!

Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.

NOTE

To prevent any discolorations or grease stains, we recommend that you clean and remove any spills, spots, and grease from your range after each use.

1. Place a small amount of a stainless steel appliance cleaner or polish on a damp cloth or damp 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.

⚠ CAUTION!

- Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.
- If you previously used a mineral oil-based stainless steel appliance cleaner, wash the surface with dish washing liquid and water before using the stainless steel cleaner or polish.

Cleaning The Oven Racks

Clean by hand in hot, soapy water with a plastic or soap-filled scouring pad, then dry with a soft cloth. If the rack becomes difficult to slide, rub the siderails with wax paper or a cloth containing a small amount of cooking oil. This helps the rack slide more easily in the tracks.

Cleaning the oven door

⚠ CAUTION!

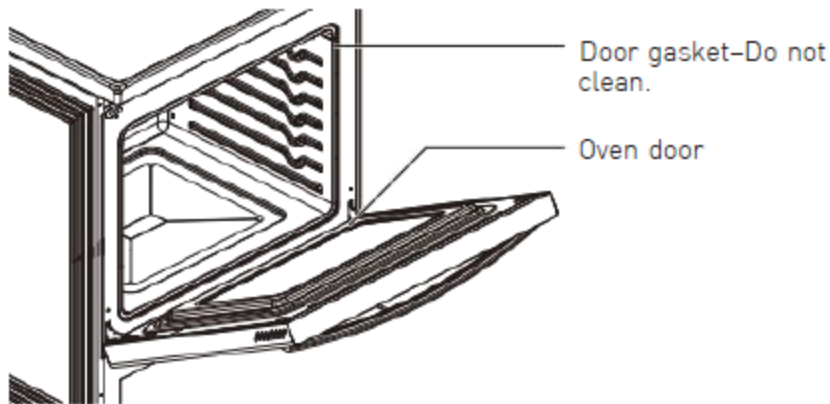
- DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or move this gasket.
- DO NOT immerse the door in water.
- DO NOT spray or allow water or the cleaning solution to enter the door vents.
- DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the out-

side of the oven door.

The oven door has multiple surfaces that require different cleaning techniques.

The gasket on the oven door frame should never be cleaned or moved to clean other surfaces. The gasket is made of a woven material which is essential for a good heat seal.

1. Clean the inside door surface by hand with hot, soapy water and a soapy plastic scouring pad. Do not let moisture get inside the door assembly.



2. Rinse thoroughly with a clean, soft cloth.

3. Dry thoroughly with a clean, soft cloth.

Note: See the instructions for cleaning stainless steel surfaces on page 33.

4. Clean the outside door stainless steel surfaces by following the instructions in Cleaning stainless steel surfaces on page 33.

5. Clean the glass window with glass cleaner or warm, soapy water with a thorough rinse. Do not let moisture get inside the door assembly.

Cleaning The Surface Burner Control Knobs

⚠ WARNING!

Do not use spray cleaners on the surface burner control panel. Spray entering the valve holes could contact electrical components resulting in death, personal injury, or product damage.

1. Make sure that all surface burner knobs are in the OFF position.

2. Pull the control knobs straight off the surface burner control valve stems. Do not clean the control knobs in a dishwasher. They are not dishwasher-safe.

3. Clean the knobs in warm, soapy water. Rinse and completely dry all surface including back and stem hole.

4. Clean stainless steel surfaces with a stainless steel cleaner on a damp, soft cloth.

5. Replace the control knobs in the OFF position by pushing them straight onto the control valve stems.

Cleaning The Cook Top

The cook top surface is a porcelain-enamel surface. To prevent this surface from becoming dull, wipe

up and clean spills as they happen. Foods with a lot of acid (for example, tomatoes, sauerkraut, and fruit juices) or foods with high sugar content can cause dull spots if allowed to set.

CAUTION

- Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.
- Carefully check the bottoms of pans for roughness that may scratch the cook top.

Normal daily use cleaning

NOTE

Daily use of a ceramic cook top cleaner helps keep the cook top looking new.

Use only a ceramic cook top cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of the glass cook top.

Before using the cook top for the first time, clean it with a ceramic cook top cleaner. This helps protect the top and makes cleanup easier.

1. Shake the cleaning cream well, then apply a few drops of cleaner directly on the cook top.
2. Use a paper towel or a cleaning pad for ceramic cook tops to clean the entire cook top surface.
3. Use a dry cloth or paper towel to remove all cleaning residue. You do not need to rinse.

Cleaning Sugary Spills And Melted Plastics

NOTE

If pitting or indentations in the glass surface have already occurred, they can't be repaired. The cook top glass will have to be replaced.

Sugary spillovers (such jellies, fudge, candy, and syrups) or melted plastics can cause pitting of the cook top surface. This is not covered under the warranty.

You should clean the spill while it is still hot. Take special care when removing hot substances.

When using a scraper, make sure that it is new and the razor blade is still sharp. Do not use a dull or nicked blade.

1. Turn off all surface burners. Remove hot pans.
2. Wearing an oven mitt, use a single-edge, razor-blade scraper to move the spill to a cool area of the cook top. Remove the spill with paper towels.
3. Wait until the cook top has cooled, then remove any remaining spillover. Don't use the surface burners again until all of the residue has been completely removed.

Removing burned-on residue

1. Make sure that all surface burners are turned off, then let the cook top cool.
2. Spread a few drops of ceramic cook top cleaner on the entire burned residue area.
3. Using a cleaning pad for ceramic cook tops, rub the residue area. Apply pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with a ceramic cook top cleaner and a paper towel.

Removing heavy, burned-on residue

1. Make sure that all surface burners are turned off, then let the cook top cool.
2. Use a single-edge, razor-blade scraper at approximately a 45 angle against the glass surface and scrape the residue, you need to apply remove the residue. Do not scrape the seal.
3. After scraping with the scraper, spread a few drops of ceramic cook top cleaner on the entire burned residue area, use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with a ceramic cook top cleaner and a paper towel.

cleaning the cook top seal

- Lay a wet cloth on the seal for a few minutes, then wipe clean with a nonabrasive cleaner.

REMOVE THE OVEN DOOR

Removing and replacing the oven door

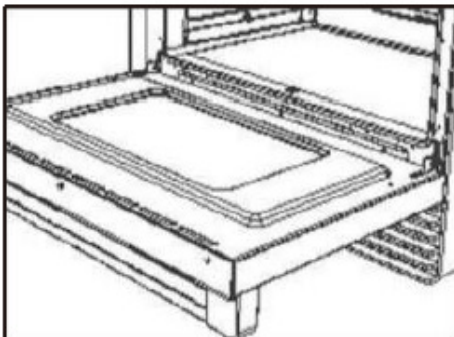
Do not lift the oven door by its handle. Doing so may damage the door. Make sure the oven and the door are cool before you begin to remove the door.

IMPORTANT

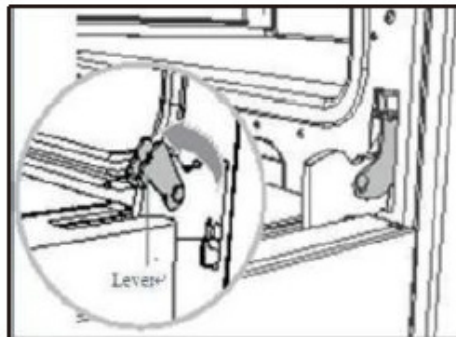
Before removing the door, make sure there is a large enough clear, protected surface in the kitchen to rest the door on.

The oven door is heavy

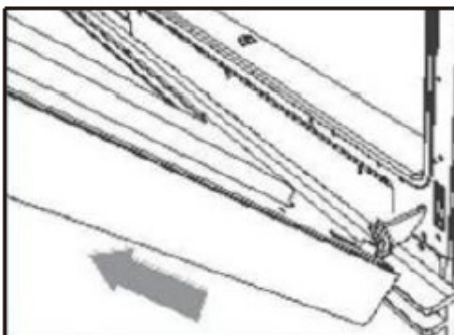
Removing the oven door



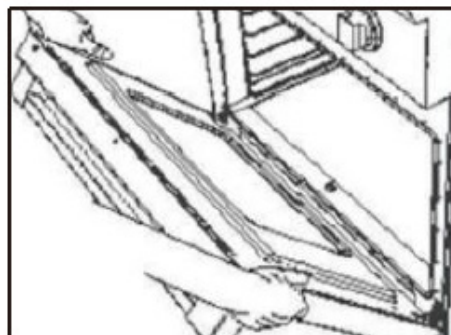
1. Open the door very care fully.



2. Open the levers fully on both sides.

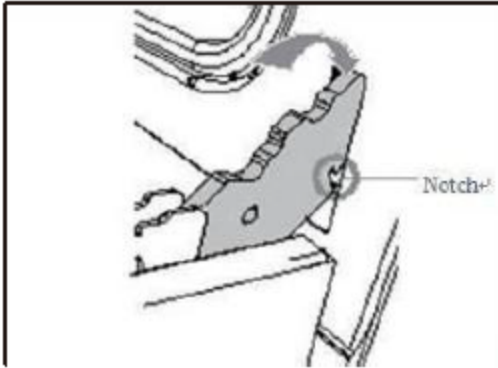


3. Holding the door firmly on both sides

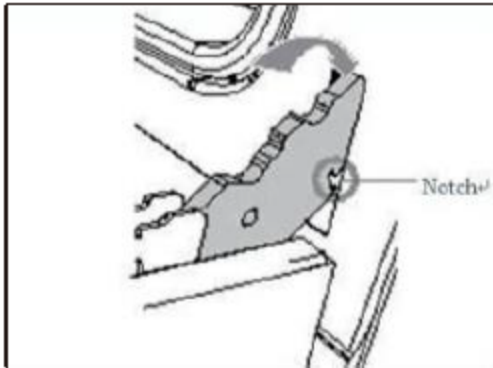


4. Disengage the hinges and remove the gently close it about halfway, door, place on a protected surface.

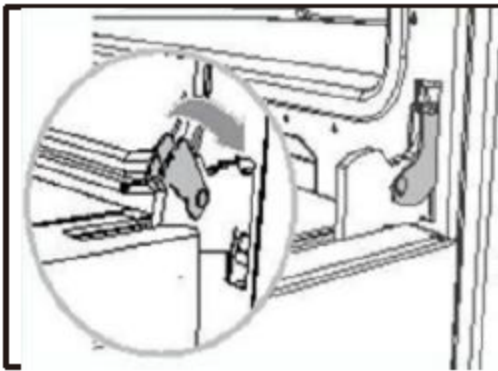
Replacing the oven door



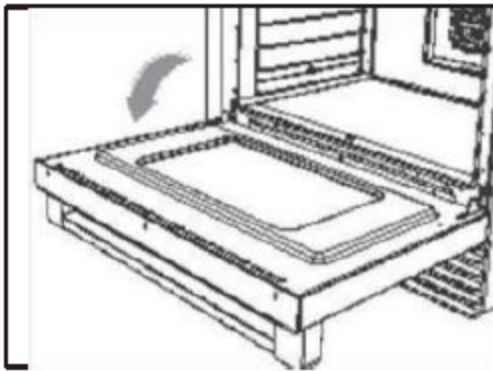
1. Hold the door firmly in an approximately open position.



2. Insert the hinge tongues into the slots making sure that the notches on both sides drop into place as shown.



3. Open the door fully as shown.



4. Fully close the levers on the left and right hinges, as shown, then close the door.

TROUBLESHOOTING

INSTALLATION

Problem	Possible cause	Solution
The range is not level.	The appliance has been installed improperly.	<ul style="list-style-type: none"> Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the range until the oven rack is level. Insure the floor is level and strong and stable enough to adequately support the range.
	The floor is sagging or sloping.	Contact a carpenter to correct the situation.
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Insure the cabinets are square and provide sufficient room for installation.
The appliance must be accessed for servicing and cannot be moved easily.	The kitchen cabinets are not square and too close to the appliance.	Contact a builder or installer to make the appliance accessible.
	Carpet is interfering with movement of the range.	Provide sufficient space so the range can be lifted over the carpet.

COOKTOP

Problem	Possible cause	Solution
The surface units will not maintain a rolling boil or will not cook fast enough.	You may be using inappropriate cookware.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.
The surface units will not turn on.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly.	Check if the correct control is set for the surface unit you are using.
Are as of discoloration on the cooktop.	Food spillover was not cleaned.	Refer to the section on the care and cleaning of the glass cooktop
	The surface is hot and the model features a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.

Problem	Possible cause	Solution
The surface unit frequently cycles on and off. The surface unit stops glowing when changed to a lower setting.	The element will cycle on and off to maintain the power setting.	This is normal operation, and not a system failure. Use the oven as usual.
Scratches or abrasions on the cooktop surface.	The cooktop is being cleaned improperly.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. Use ceramic glass top cleaning cream. Do not use chemical or corrosive agents. These agents may damage the surface of the product. To avoid scratches, use the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with smooth bottoms.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles (eg. salt or sand) present between the cookware and the surface of the cooktop.	
	Cookware has been slid across the cooktop surface.	
Brown streaks or specks.	Boilovers have been cooked on to the surface.	<ul style="list-style-type: none"> • Wait until the surface cools down. Then, use a scraper to remove those impurities. Use the blade scraper to remove soil. • See the section on the care and cleaning of the glass cooktop
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	<ul style="list-style-type: none"> • Remove using a ceramic-glass cooktop cleaning cream. • Use cookware with clean, dry bottoms. Clean the cooktop with a ceramic cleaning agent regularly every week.
“Cracking” or “popping” sound.	This is the sound of the metal heating and cooling during both the cooking and self-cleaning functions.	This is normal operation, and not a system failure. Use the oven as usual.

OVEN

Problem	Possible cause	What to do
The oven doesn't work (no heating).	No power supply (oven light and halos do not come on either). No gas supply (gas ovens).	Check that the circuit breaker hasn't tripped and there is no power outage in your area. If there is a power outage, you cannot use the oven until power has been restored. The supply to the house may not be working or there may be an outage. Contact your local gas supplier.
One of the oven lights does not come on, but the oven works.	The light bulb is loose. The light bulb has blown.	If the bulb is loose, tighten it If the bulb has blown, replace it according to the instructions in section "Replace Oven Light Bulb"
Condensation around oven (e.g. on control panel or top of oven door.)	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Condensation is normal. You can wipe the drops off the control panel. If there is frequent or excessive condensation, make sure that cabinetry around the range is moisture-proofed.
Steam coming from oven vents at the back of the range.	Moisture from food evaporating during cooking.	This is normal, especially if you are cooking large quantities of food in the oven using a CONVECTION mode.
The convection fan does not come on in a CONVECTION mode.	Technical fault.	Contact your Authorized Service Center or Customer Care.
Oven will not heat	Oven settings are not corrected	Follow mode selection and clock settings as specified in Oven Operation section of the manual.
Foods over-cooked or under-cooked	Incorrect cooking time or temperature.	Adjust time, temperature, or rack position.
"Cracking" or "Popping" sound.	This is the sound of metal heating and cooling.	This is normal.
There is a power failure - can I still use the oven?	Power outage in your home or neighborhood.	The oven cannot be used until power is restored.
The oven is not cooking evenly	Large item like a turkey being cooked.	If you are cooking a large item, be prepared to turn it round during cooking. If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf. Check that the door seal is not damaged. A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the range should be raised up or the front lowered.) If the range is not level, arrange for your supplier to level it for you.
Oven not coming on	Power supply interrupted	Is the power on? If not, there may be something wrong with the power supply. Is the range supply on at the circuit breaker?
Oven temperature getting hotter as the range gets older	Thermostat	If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a qualified service person

Information code

Error code	Error Description
E0	Oven temperature detection circuit failure
E1	The oven heats up slowly after it starts to heat up
E2	Oven door switch detection failure
E3	The oven cannot be heated
E5	The oven's normal cooking temperature exceeds 343°C
E8	Communication failure between display board and main control board
E9	The main control board AC main power frequency detection failure.
E10	The oven cannot be locked or unlocked
E11	Main control board CPU internal failure
E12	Display board CPU internal failure
E13	The ambient temperature of the main control board PCB is too high.
E14	The ambient temperature detection NTC circuit of the main control board PCB is faulty
E15	The software information of the main control board and the display board do not match.
E16	After the oven is locked, the oven door can be opened or the detection circuit that locks the door in place fails, causing the door to not be securely locked.
E17	The cooling fan motor speed detection circuit is faulty
E18	Communication failure between the touch chip of the display board and the CPU