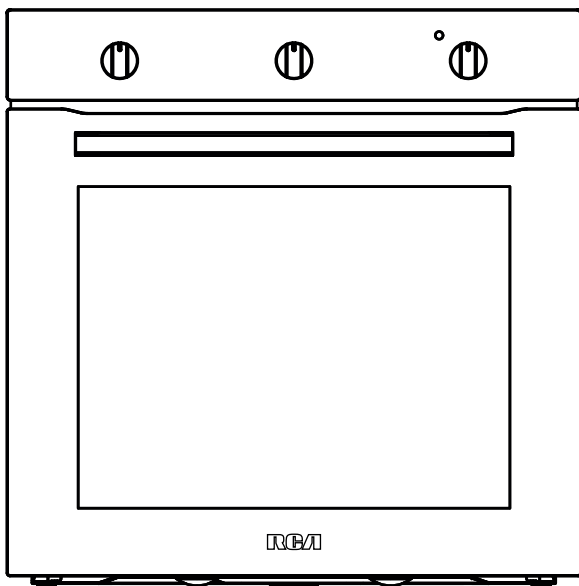




User Manual

Built-in Electric Wall Oven
R-WOEC241SS



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.

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Oven Safety

Read All Instructions Before Using the Appliance

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." These words mean:



You can be killed or seriously injured if you don't follow instructions.



A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

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.

California Proposition 65 Warning

 **WARNING:** Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

WARNING

- 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.
- This appliance requires connection to a 3-prong or 4-prong, 240VAC single-phase (split-phase), 60Hz 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, 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.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the appliance, follow basic precautions, including the following:

- Proper Installation - The appliance, when installed, 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 Electrical Code, CSA C22.1-02. In Canada, the appliance must be electrically grounded in accordance with Canadian Electrical Code. Be sure your appliance is properly installed and grounded by a qualified technician.
- Read all of the installation manual before installing the oven.
- Disconnect power before servicing.
- Remove all packing material before connecting the electrical supply.
- **WARNING:** 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 linings may also trap heat, causing a fire hazard.
- Injuries may result from misuse of appliance doors such as stepping, leaning, or sitting on the doors.
- Maintenance - Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
- Proper Disposal of Your Appliance - Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.
- **WARNING:** Never use this appliance for warming or heating the room.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- **CAUTION:** Do not store items of interest to children in cabinets above an oven – children climbing on the oven to reach items could be seriously injured.
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the appliance.
- **Do not store or use flammable materials** in or near an oven, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- **Use this appliance only for its intended purpose** as described in this manual. This appliance is not intended for storage.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
- **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 of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings, surfaces near these openings, oven doors, windows of oven doors, and crevices around the oven doors.
- **Care must be taken to prevent aluminum foil and meat probes** from contacting heating elements.
- **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
- **Keep Oven Vent Ducts Unobstructed.**

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Never broil with door open. Open-door broiling is not permitted due to overheating of control panel.
- Avoid scratching or impacting glass doors or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Placement of Oven Racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Clean Only Parts Listed in Manual.
- Do Not Clean Door Gasket - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Soak Removable Heating Elements - Heating elements should never be immersed in water.
- Do not let cooking grease or other flammable materials accumulate in or near the oven. Grease in the oven or near the oven may ignite.

For self-cleaning ovens:

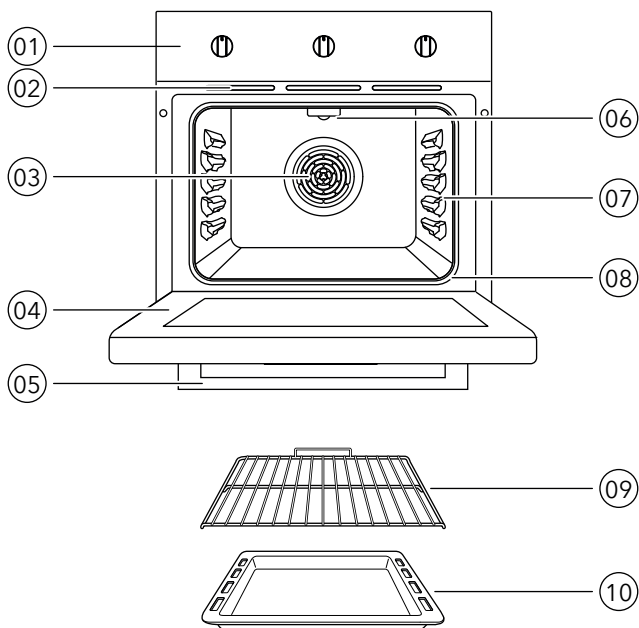
- **CAUTION:** Do not leave food or cooking utensils, etc., in oven during the operation of self-cleaning.
- Wait for the oven to cool before removing contents and cleaning the oven.
- Before Self-Cleaning the Oven - Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- Do not use a protective coating to line the oven and do not use commercial oven cleaner unless certified for use in a self-cleaning oven.
- In the event of ignition inside the oven during self-clean, turn off the oven and wait for the fire to extinguish. **DO NOT FORCE THE DOOR OPEN.** Introduction of fresh air at Self Clean temperatures may lead to a burst of flame from the oven.
- If the self-cleaning mode malfunctions, keep door closed, turn off the appliance, disconnect the circuit at the circuit breaker box, and contact a qualified service provider for repairs.
- Some birds are extremely sensitive to the fumes produced during a self-clean cycle. Move birds to another well-ventilated room.

READ AND SAVE THESE INSTRUCTIONS

Overview

Oven Layout

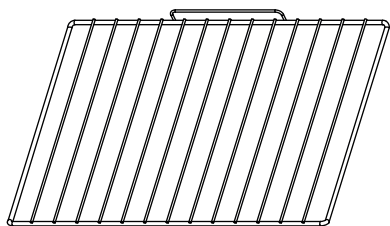
The oven you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



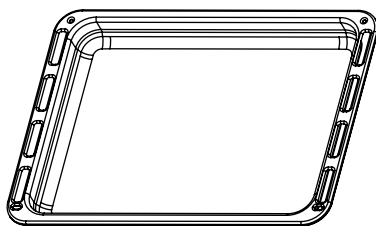
- 01. Control panel
- 02. Oven vent
- 03. Convection fan
- 04. Oven door
- 05. Oven door handle

- 06. Oven light
- 07. Rack position
- 08. Door gasket
- 09. Oven rack
- 10. Baking tray

Accessories Included



Oven racks (2)



Baking tray

Note:

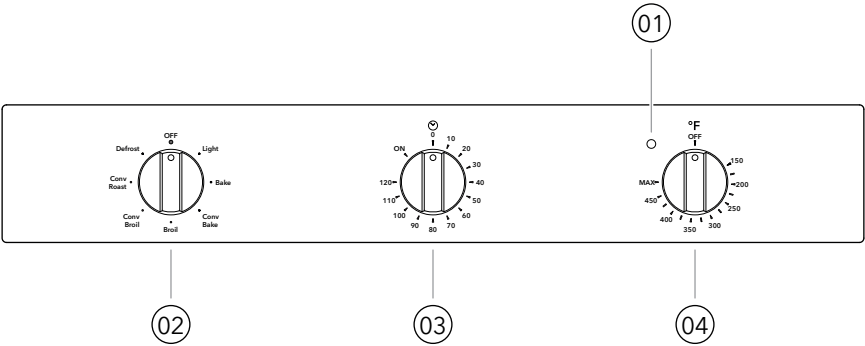
- Reference the contact information at the end of this manual and contact customer service if any accessories are missing.
- To purchase replacement parts or any other accessories, please visit www.fgsbrands.com/rca-parts or reference the contact information at the end of this manual.
- The images in 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.

Operation

Control Panel

Read the instructions carefully before using the oven. The appearance of the knobs may vary from what is shown below.

Model: R-WOEC241SS



#	Name	Description
01	Indicator light	To indicate the oven is heating.
02	Function knob	To select various oven functions.
03	Timer knob	To set the timer.
04	Temperature knob	To select the cooking temperatures.

Features

Timer

The timer turns on the oven immediately with the selected oven function and temperature to cook for a selected length of time, and turns off the oven automatically at the end of the cooking time. The timer can also serve as an extra timer in the kitchen when no oven function or temperature is selected.

Setting a Timed Cook with the Timer

For example, to Bake at 350°F for 40 minutes.

1. Adjust oven rack levels as needed.
2. Turn the **Function** knob to select **Bake**.
3. Turn the **Temperature** knob to select **350°F**.
4. Turn the **Timer** knob counter-clockwise to select **ON**.

The oven starts to preheat. Keep the oven door closed, and wait 10 - 20 minutes for the oven to preheat to the set temperature.

Note:

- The Timer knob must be turned counter-clockwise to **ON** or clockwise to any minutes to enable any oven functions.

5. Place the food in the oven.
6. Turn the **Timer** knob clockwise to select **40** minutes.
The oven will continue to cook for the set amount of time and then turn off automatically.
7. When cooking is finished, turn the knobs to select **OFF** or **0** at 12 o'clock position. Remove the food from the oven.

Setting the Timer (Without Cooking Mode)

For example, set a timer for 30 minutes.

1. Turn the **Timer** knob clockwise to select **40** minutes to start the timer.
2. When the set time runs out and the Timer knob returns to **0** at 12 o'clock, the indicator tone sounds.

Oven Light

The oven light automatically turns on when a cooking mode is activated.

Turning On the Oven Light Manually

1. Turn the **Function** knob to select **Light**.
2. Turn the **Timer** knob counter-clockwise to select **ON**.

Note:

- The Timer knob must be turned counter-clockwise to **ON** or clockwise to any minutes to enable any oven functions.

Oven

Before Using the Oven

Read the instructions for each feature and cooking mode in this manual carefully before using the 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.
- 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.
- 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, touch or place items around the oven vent during cooking. Your oven is vented through ducts at the center above the rear cooktop. Do not block the oven vent when cooking to allow for proper air flow.
- The oven and broiler 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 (or Broil 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.

WARNING

- Use two or more people to move and install oven. Failure to do so can result in back or other injury.
- Do not cook on a broken cooktop. If the cooktop is broken, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Never leave surface units unattended at high heat settings. Boilovers cause smoking and greasy spills that may catch on fire.
- Keep flammable items away from the cooktop.
- Turn off all controls when done cooking.
- Turn cookware handles inward and not extend over adjacent surface units to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
- Always place the pan in the center of the surface unit you are cooking on. Proper contact of cookware to heating element also will improve efficiency.
- Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

CAUTION

Food Poisoning Hazard

- Do not let food sit in oven more than one hour before or after cooking.
- 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 finished cooking. Consuming spoiled food can result in food poisoning or sickness.

Before Using the Oven for the First Time

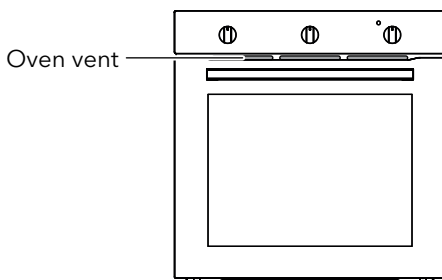
Empty and start the oven in Bake mode at the highest available temperature setting. Allow oven to run for 1 hour to burn off and remove any manufacturing protection oil, dust or impurities. There will be a distinctive odor - this is normal. Ensure your kitchen is well ventilated during this conditioning period.

Oven Vent

Areas near the vent above the oven door may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic.

Do not block the vents (air openings) of the oven. They provide the air inlet and outlet that are necessary for the oven to keep cool and operate properly.

It is normal for steam to be visible when cooking foods with high moisture content.



Oven Door

Most oven doors contain glass that can break. To avoid oven door glass breakage:

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

Using Oven Racks

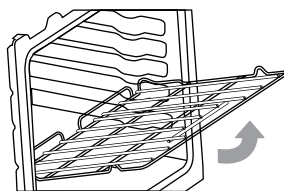
The racks must be level in the correct orientation and properly inserted between the rails of the rack support on both sides to ensure safe removal of hot food items. The racks may have a turned-up back edge that prevents them from being pulled out of the oven cavity.

CAUTION

- Replace oven racks before turning the oven on to prevent 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.
- Only arrange oven racks when the oven is cool.

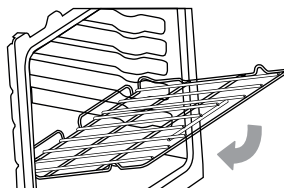
Removing Racks

1. Pull the rack straight out.
2. If the rack stops, lift up the front of the rack and pull it out.



Replacing Racks

1. Place the end of the rack on the support and push the rack in.
2. If the rack stops, tilt the front end up and push the rack in.

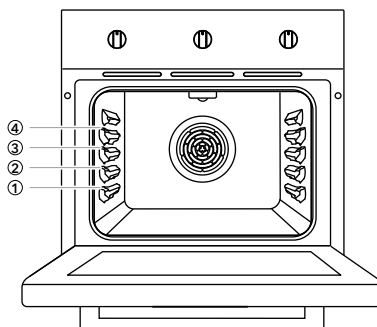


Rack Positions

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

Broiling performs best with the food close to the broil heating element - typically rack position #3 or #4.



Preheating

Preheating is generally desirable, although not absolutely necessary in all circumstances.

Some foods are more robust and may have acceptable results without preheating. These foods include large pieces of meat (whole roasts, hams, or poultry) where the total cooking time is much longer than the time required to preheat. These foods also include frozen potato products and frozen processed dinners that, by their nature and design, are more robust to baking variations. More delicate foods, such as breads (including cakes, cookies, pastries, and pizzas), desserts, soufflés, etc. will likely not have acceptable results without proper preheating.

Oven Cooking Modes

IMPORTANT: For enhanced safety, the Timer knob must be turned counter-clockwise to **ON** or clockwise to any minutes to enable oven cooking modes.

Cooking Mode	Temperature	
	Minimum	Maximum
Bake	150°F (66°C)	500°F (260°C)
Conv Bake		
Broil		
Conv Broil		
Conv Roast		
Defrost	Room temperature	

Note:

- When the oven is heating, the indicator light turns on.
- Once the oven reaches the default or set temperature, the oven pauses heating temporarily. The oven heating cycle will automatically resume to maintain the set temperature.
- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same set temperature on the oven.

Cooking Modes	Description
Bake	<p>The Bake mode uses heat from lower and upper elements to cook food. No fan is used to circulate the heat.</p> <p>This mode works best with food placed on a single rack. When using this mode to prepare baked goods such as cakes, cookies and pastries, always preheat the oven first and place food centrally near the middle racks.</p>

Cooking Modes	Description
Conv Bake	<p>The Convection Bake mode uses heat from lower and upper elements and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks.</p> <p>Ideal for roasting meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Baking times may be slightly longer for multiple racks than what would be expected for a single rack.</p>
Broil	<p>The Broil mode uses heat from upper element to sear foods.</p> <p>Ideal for toasting, melting cheese, browning and searing surface. Food should be placed near the upper racks, and should not be cooked for too long on each side of the food. It is not necessary to preheat when using this mode.</p>
Conv Broil	<p>The Convection Broil mode uses heat from upper element and air movement from the fan to enhance cooking efficiency and evenness across multiple racks.</p> <p>Ideal for grilling large amount of meats, vegetables, and poultry. Cooking times may be slightly longer for multiple racks than what would be expected for a single rack.</p>
Conv Roast	<p>The Convection Roast mode uses heat from lower element and hot air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks.</p> <p>Ideal for roasting meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Roasting times may be slightly longer for multiple racks than what would be expected for a single rack.</p>
Defrost	<p>The Defrost mode uses warmth from the oven light and air movement from the fan without the use of heating elements to circulate air and enhance defrost efficiency at room temperature.</p> <p>A gentle but quick way to speed up defrosting time and thawing of ready-made dishes, cream-filled dishes, produce, etc. Place food centrally near the middle racks.</p>

Setting a Cooking Mode

1. Adjust oven rack levels as needed.
2. Turn the **Function** knob to select the desired cooking mode.
3. Turn the **Temperature** knob to select the desired cooking temperature.
4. Turn the **Timer** knob counter-clockwise to select **ON**.

The oven starts to preheat. Keep the oven door closed, and wait 10 - 20 minutes for the oven to preheat to the set temperature.

Note:

- The Timer knob must be turned counter-clockwise to **ON** or clockwise to any minutes to enable any oven functions.

5. Place the food in the oven.
6. (Optional) Turn the **Timer** knob clockwise to select the desired length of cooking time.

The oven will continue to cook for the set amount of time and then turn off automatically.
7. When cooking is finished, turn the knobs to select **OFF** or **0** at 12 o'clock position. Remove the food from the oven.

Tips and Techniques

Bake

Baking is cooking with heated air. The lower and upper elements in the oven are used to heat the air but no fan is used to circulate the heat.

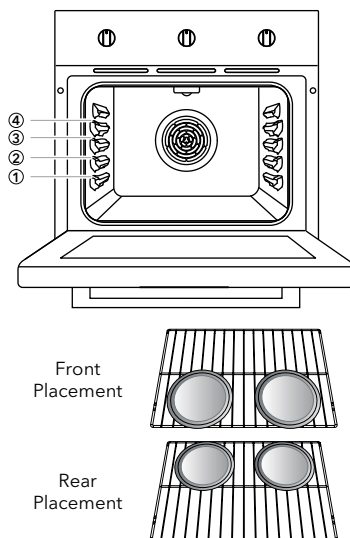
Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bakeware (with or without a non-stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips on solving oven problems.

Convection Bake

Convection Bake uses heat from lower and upper elements and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, and 4. All four rack positions can be used for cookies, biscuits and appetizers.
 - 2 Rack baking: Use positions 2 and 3.
 - 3 rack baking: Use positions 1, 2, and 3 or 2, 3, and 4.
 - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2.5 - 3cm) air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.



- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.

Foods recommended for convection bake mode:

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

Broil

The Broil mode uses heat from the upper heating element to sear foods. The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

- For best results when broiling, use a pan designed for broiling.
- Preheat the oven for about 5 minutes before placing food in the oven.

Convection Broil

The Convection Broil mode uses heat from the upper heating element and air movement from the convection fan to sear foods across multiple racks. The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time.
- Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.
- When broiling food on multiple racks at the same time, stagger foods so that one food is not directly above another.

Convection Roast

The Convection Roast mode uses heat from lower element and hot air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Heated air circulates around the food from all sides, sealing in juices and flavors.

- Use the 2-piece broil pan, and roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use a meat thermometer to determine the internal doneness.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large food item may need specific areas to be covered with foil (and pan roasted) during part of the roasting to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5°F to 10°F (3°C to 6°C).

Oven Care and Maintenance

Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

Note:

- Do not clean the oven door gasket. The material of the gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Use clean, soft cloths, sponges or paper towels.
- Rub metal finishes in the direction of the grain.
- Never leave acidic substances on stainless steel parts, such as lemon juice, vinegar, etc.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Do not use sharp metal scrapers.
- Do not immerse the oven door in water.
- Do not use a high pressure cleaning for cleaning the unit.
- Use hot water with non-abrasive cleaning product in case of heavy soiling.
- Dry to avoid water marks.

Replacing the Oven Light

WARNING



Electrical Shock Hazard

- Disconnect the electrical power to the oven at the main fuse or circuit breaker panel before servicing.
- Failure to do so can result in severe personal injury, death, or electrical shock.

CAUTION



Burn Hazard

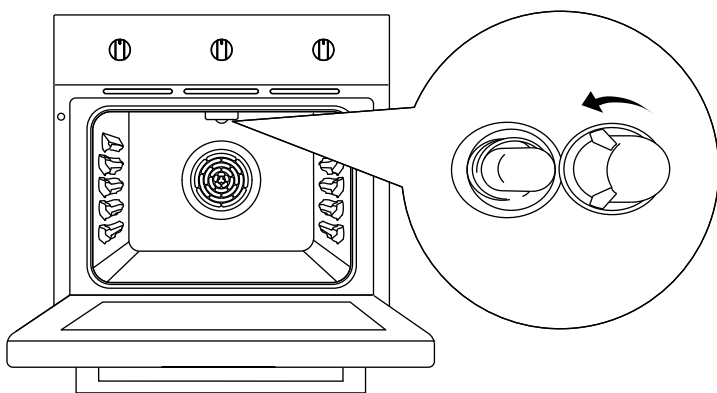
- Make sure oven is cool.
- The light cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.
- Wear gloves while changing the oven light. Glass fragments from broken bulbs can cause risk of injury.
- Failure to do so could result in cuts or burns.

The oven light is a standard 25W, 220 - 240V, G9 appliance bulb.

Replacing Oven Light

IMPORTANT: Make sure oven and bulb are cool.

1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Remove the glass light cover at the top by turning it counter-clockwise.



4. Remove bulb from socket.
5. Replace bulb, and replace light cover.
6. Reconnect power.

Troubleshooting

Before Calling for Service

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

Cooking Problems

With any oven cooking modes poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

PROBLEM	CAUSE
Food browns unevenly	<ul style="list-style-type: none">• Oven not preheated• Aluminum foil on oven rack or oven bottom• Baking utensil too large for recipe• Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none">• Oven not preheated• Using glass, dull or darkened metal pans• Incorrect rack position• Pans touching each other or oven walls
Food is dry or has shrunk excessively	<ul style="list-style-type: none">• Oven temperature too high• Baking time too long• Oven door opened frequently• Pan size too large
Food is baking or roasting too slowly	<ul style="list-style-type: none">• Oven temperature too low• Oven not preheated• Oven door opened frequently• Tightly sealed with aluminum foil• Pan size too small

PROBLEM	CAUSE
Pie crusts do not brown on bottom or crust is soggy	<ul style="list-style-type: none"> • Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

Operation Problems

Problem	Possible Cause	Solution
Oven is not heating	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Timer knob is at OFF or 0 position.	For enhanced safety, the Timer knob must be turned counter-clockwise to ON or clockwise to any minutes to enable any oven functions.
	Oven control not turned on.	Make sure the oven temperature has been selected.

Problem	Possible Cause	Solution
Strong odor when using new oven	Manufacturing protective coating on the oven surfaces.	This is normal with a new oven and will disappear after a few uses.
	Packaging materials exist.	Double-check that all packaging has been removed from the appliance - check around door sides and oven cavity.
Oven is taking too long to cook	All ovens operate slightly differently from each other.	Raise the cooking temperature by 25°F (15°C).
Food is overcooked	All ovens operate slightly differently from each other.	Lower the cooking temperature by 25°F (15°C).
Oven is not cooking evenly	Not using the correct bakeware or oven rack position.	Refer to "Using Oven Racks" in the "Operation" section and the recommended rack position for the cooking modes. Always reduce recipe temperature by 25°F (15°C) when baking with Convention Bake mode. Recipe may perform better at a different rack position. Try moving the food down a rack position to make the bottom darker. Try moving food up a rack position to make the top darker.
Cooling fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently.	The fan will turn off automatically when the electronic components have cooled sufficiently.
Oven light is not working properly	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.

Problem	Possible Cause	Solution
Cannot remove lens cover	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Excessive Moisture on door glass	Condensation from cooking foods with high moisture content.	This is normal. Condensation will evaporate as oven heats up. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Porcelain interior is chipped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

Limited Warranty

Warranty and Service

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

www.fgsbrands.com/rca-warranty

Scan to Register



Customer Support

To contact customer service for assistance, visit:

www.fgsbrands.com/rca-help

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 (626) 800-4288

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 (626) 800-4288

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 (626) 800-4288

(Válido solo en E.U.A.)

Necesita una prueba 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.

Memo

Handwriting practice lines consisting of 18 horizontal dashed lines.

Memo

Handwriting practice lines consisting of 20 horizontal dashed lines.



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