Surface Operation

Conventional and Convection Cooking

Because of variation in food density, use a lower temperature setting in the conventional bake setting. For settings in the Convection Bake setting, use a lower temperature setting. Problems may result if foods are prepared more successfully using the conventional bake setting. For temperature changes in the convection bake setting, a lower temperature setting may be used for foods that require a high temperature. Use a lower temperature setting for foods that require a medium temperature. Use a higher temperature setting for foods that require a low temperature.

- Bake (Natural Air Bake)
  - Use this setting for baking, roasting, and broiling.

- Convection Bake
  - Use this setting to bake and roast foods at the same time with minimal taste transfer.

- Convection Broil
  - Use this setting for broiling small and average cuts of meat.

- Convection Roast
  - Use this setting for roasting whole turkeys, whole chickens, hams, etc.

- Hi Broil
  - Use this setting for fast broiling.

- Hi Broil (Infrared Convection Broil)
  - Use this setting for fast broiling.

- Low Broil
  - Use this setting for delicate broiling such as meringue.

- Self-Clean
  - Use this setting to clean the oven.

- Convection Defrost
  - Use this function to defrost foods.

Surface Heating Tips

1. Use the lowest possible flame when cooking is required. Use a lid to contain the smoke, steam, and odors. Reduce the flame height to the minimum level when in use.
2. Steam and smoke will be reduced when the oven is used in the lower rack position.
3. Steam and smoke will be reduced when the oven is used in the lower rack position.

Oven Functions

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<tr>
<td>Convection Roast</td>
<td>Right Rear Burner Control Knob</td>
<td>(18,000 BTU)</td>
</tr>
</tbody>
</table>

Surface Heat Settings*:

- Bake (Natural Air Bake)
  - Convection Bake: 350°F (177°C)
  - Convection Broil: 500°F (260°C)
  - Convection Roast: 400°F (204°C)
  - Hi Broil (Infrared Convection Broil): 500°F (260°C)
  - Low Broil: 250°F (121°C)
  - Self-Clean: 600°F (315°C)
  - Convection Defrost: 0°F (-18°C)

Note: The above information is given as a guide only. You may need to vary the heat settings in your personal requirements.

Surface Burners

- Automatic Re-ignition
  - This feature is designed to ignite the surface burners, preheat the oven, and defrost foods. Before attempting to turn the range on, the igniters must be lit. The igniters are lit automatically the first time the power is turned on, and the igniters are lit after a partial shut-down or complete power loss.
  - The igniters are lit automatically the first time the power is turned on, and the igniters are lit after a partial shut-down or complete power loss.

Surface Burner Baking Tips

1. Preheat the oven to the desired temperature.
2. Place the oven rack in the desired position.
3. Place the food in the oven, following the recipe instructions.
4. Cook the food according to the recipe instructions.
5. When cooking is complete, turn off the oven and remove the food from the oven.

Oven Controls

- Oven light
  - Turn on/off the oven light.
- Interior Light Button
  - Turn on/off the interior light.
- Control Knob
  - Adjust the oven temperature.
- Indicator Light
  - Indicates the oven is on.

Oven Settings

- Bake (Natural Air Bake)
  - Full power heat is used to bake foods at a high temperature. Use this setting for baking and roasting. Use this setting to bake and roast foods at the same time with minimal taste transfer.
  - Cook and broil elements: The cook and broil elements are controlled individually. The cook element is controlled by the cook element knob, and the broil element is controlled by the broil element knob.
  - The rear element only
  - The rear element is controlled by the rear element knob. The rear element is controlled by the rear element knob.
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- Convection Bake
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- Convection Broil
  - Full power heat is used to broil foods at a high temperature. Use this setting for broiling small and average cuts of meat.
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- Convection Roast
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- Low Broil
  - Full power heat is used to broil foods at a low temperature. Use this setting for broiling dark meats at a low temperature.
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- Self-Clean
  - Removes the accumulated soil from the oven.
  - The oven reaches elevated temperatures in order to burn off soil and deposits.
  - A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle.

- Convection Defrost
  - Use this function to defrost foods.

Lighting Burners

- All burners are ignited by an automatic ignition system under the burner caps.
  - The ignition is a spark to ignite the burner capsule. The burner capsule is a small device that ignites the gas. The ignition is a spark to ignite the burner capsule. The burner capsule is a small device that ignites the gas. The ignition is a spark to ignite the burner capsule. The burner capsule is a small device that ignites the gas. The ignition is a spark to ignite the burner capsule. The burner capsule is a small device that ignites the gas.

Surface Burners-Automatic Re-ignition

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