Before Using Oven

Oven Important! Before first use, wipe interior with warm water and dry thoroughly. Then set the oven selector to "BAKE" and operate for an hour.

Oven Controls

BAKE (Two-Element Bake)
The convection element operates at full power. The top broil element is on only during the first 5 minutes of baking, then it is off for the remainder of bake time. Use this mode for baking, roasting, and casseroles.

CONV BAKE (Convection Bake)
Use this setting for baking, roasting, and casseroles. The convection fan runs at a lower speed in conjunction with the bottom broil element. The bottom broil element runs in conjunction with the convection element, which provides more even heat distribution across the oven cavity. Use this mode for baking, roasting, and casseroles.

LOW BROIL
Use this setting for delicate broiling such as meringue, pastries, and small cuts of meat.

MED BROIL
This oven is equipped with TruGlide™ racks. With the TruGlide™ rack, the bottom section remains in the oven and the top rack slides out to allow easy access. The bottom rack is made from ventilated steel and is intended for use with baking pans or sheet pans. For best results, place baking pans on the TruGlide™ rack. The convection element operates at full power. The top broil element operates at supplemental power. Use this setting for broiling thick cuts of meat such as steaks, chops, and roasts.

HI BROIL
Use this setting to broil thick cuts of meat. The top broil element operates at full power. Use this setting for broiling large cuts of meat such as steaks, chops, and roasts.

CONV BROIL (Convection Broil)
Use this setting for broiling thick cuts of meat. The convection fan runs at a higher speed in conjunction with the bottom broil element. The heated air is circulated by the motorized convection fan, which provides more even heat distribution across the oven cavity. Use this setting for broiling thick cuts of meat.

CONV ROAST (Convection Roast)
Use this setting for roasting whole turkeys, whole chickens, hams, etc. This setting is particularly suitable for dishes that require a high temperature. Use this setting for roasting whole turkeys, whole chickens, hams, etc.

SELF CLEAN
A pyrolytic self-cleaning cycle where the oven reaches elevated temperatures in order to burn off soils and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle.

CONVEC DEHYDRATE (Convection Dehydrate)
Use this setting to dehydrate fruits and vegetables. The convection element operates at full power. This setting is designed to retain the natural flavors and textures of fruits and vegetables. Use this setting to dehydrate fruits and vegetables.

CONVEC DEFROST (Convection Defrost)
Use this setting to defrost frozen foods. The convection element operates at full power.

TRU CONV (cont.)


Interior Oven Light Control

Each oven is equipped with two interior lights located in the rear upper interior. The lights can be used to see into the oven cavity. The lights are controlled by one switch. The switch is located on the left side of the Electronic Timing Center.

Setting the Clock

To program the time of day:
1. Push and hold the "MIN/SEC TIMER" and "BAKE TIME" buttons simultaneously.
2. Turn the "SET" knob until correct time is displayed on the timer display.
3. Release hold from "MIN/SEC TIMER" and "BAKE TIME" buttons.

Setting the Temperature

Oven Settings

BAKE (Two-Element Bake)
Use this setting for baking, roasting, and casseroles. The convection element operates at full power. The top broil element operates at supplemental power. Use this setting for baking, roasting, and casseroles.

CONV BAKE (Convection Bake)
Use this setting for baking, roasting, and casseroles. The convection element operates at full power. The top broil element operates at supplemental power. Use this setting for baking, roasting, and casseroles.

LOW BROIL
Use this setting for delicate broiling such as meringue, pastries, and small cuts of meat.

MED BROIL
Use this setting for roasting whole turkeys, whole chickens, hams, etc.

HI BROIL
Use this setting for broiling thick cuts of meat. The top broil element operates at full power. Use this setting for broiling large cuts of meat such as steaks, chops, and roasts.

CONV BROIL (Convection Broil)
Use this setting for broiling thick cuts of meat. The convection element operates at full power. The top broil element operates at supplemental power. Use this setting for broiling thick cuts of meat.

CONV ROAST (Convection Roast)
Use this setting for roasting whole turkeys, whole chickens, hams, etc.

SELF CLEAN
A pyrolytic self-cleaning cycle where the oven reaches elevated temperatures in order to burn off soils and deposits.
**Warnings & Safety**

**WARNING**

Read and follow all instructions before using this appliance. This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to prevent them from playing with the appliance.

**DANGER**

Hazard of electrical shock may result in serious injury or death. Only qualified personnel should service this appliance. All servicing should be referred to a qualified servicer.

**CAUTION**

Hazard of fire or explosion may result in serious injury or death. Block or obstruct the oven vent duct or oven door and surrounding areas until they have had sufficient time to cool.

**WARNING**

Never use the oven for a greenhouse or a storage area for food or cooking utensils.

**DANGER**

Hazard of electrical shock may result in serious injury or death. Only qualified personnel should service this appliance. All servicing should be referred to a qualified servicer.

**CAUTION**

Hazard of fire or explosion may result in serious injury or death. Block or obstruct the oven vent duct or oven door and surrounding areas until they have had sufficient time to cool.

**WARNING**

Never use the oven for storage of food or cooking utensils.

**DANGER**

Hazard of electrical shock may result in serious injury or death. Only qualified personnel should service this appliance. All servicing should be referred to a qualified servicer.

**CAUTION**

Hazard of fire or explosion may result in serious injury or death. Block or obstruct the oven vent duct or oven door and surrounding areas until they have had sufficient time to cool.

**WARNING**

Never use the oven for storage of food or cooking utensils.

**DANGER**

Hazard of electrical shock may result in serious injury or death. Only qualified personnel should service this appliance. All servicing should be referred to a qualified servicer.

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**WARNING**

Never use the oven for storage of food or cooking utensils.

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**WARNING**

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