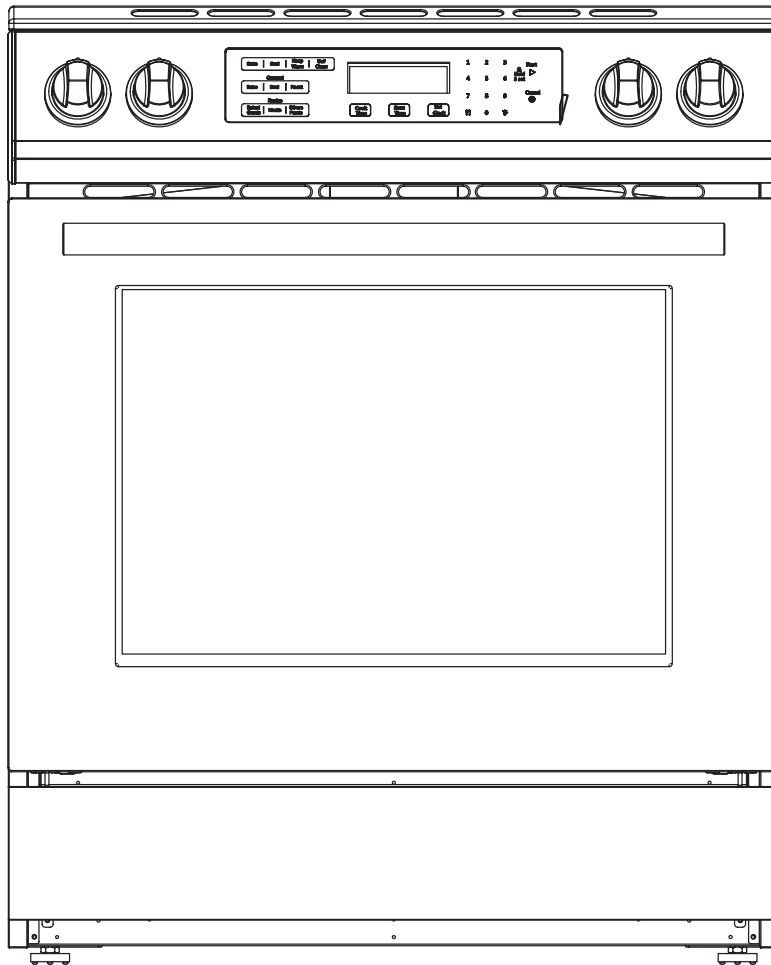


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# Criterion®

## 30" Induction Range

### Use & Care Manual



SKU #455-9999 / MODEL # CIR30B1S

**▲CAUTION:** To reduce the risk of injury, user must read and understand operator's manual. Save these instructions for future reference.

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For questions, concerns, or for technical service, contact our customer service team via contact information below:

Phone: 702-786-4996

Email: [criterion-customer-service@outlook.com](mailto:criterion-customer-service@outlook.com)

Product Registration: [www.criterionwarranty.com](http://www.criterionwarranty.com)

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# Range Safety

**Your safety and the safety of others are very important.**

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



## **THIS IS AN URGENT SAFETY ALERT SYMBOL.**

This symbol alerts you to potential hazards that can cause serious injury and/or death! All safety messages will be accompanied by this safety alert symbol as well as one of the following words: **DANGER, WARNING, CAUTION.**



Indicates an imminently hazardous situation that can cause serious injury or death if instructions and/or safety precautions are not followed.



Indicates a potentially hazardous situation that if not avoided can cause serious injury or death. Instructions and/or safety precautions must be followed.



Indicates a potentially hazardous situation that if not avoided can cause minor, moderate, serious injury or death. Instructions and/or safety precautions must be followed.

**All SAFETY MESSAGES will warn you of what potential hazards are, outline instructions/precautions to follow to avoid the chance of injury/death, and will warn of what can happen if safety instructions/precautions are not followed.**



## **State of California Proposition 65 Warning**

**This product can expose you to chemicals including lead (and lead compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www. P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).**

# **⚠️ WARNING**

## Tip Over Hazard



**!!! AN ANTI-TIP BRACKET KIT IS PROVIDED WITH THIS PRODUCT. INSTALLER MUST ENSURE THAT THE ANTI-TIP BRACKET IS INSTALLED PER ALL INSTRUCTIONS CONTAINED IN THE INSTALLATION MANUAL FOR THIS PRODUCT !!!**

- Adults and/or children can be seriously injured, burned, and/or killed in the event that this range tips over when handling if range is not secured properly to floor or sill plate in wall structure using the anti-tip bracket kit included. See Instruction Manual for detailed installation instructions.
- Connect the anti-tip bracket to rear range feet per instructions in this manual.
- Reconnect the anti-tip bracket per instructions in this manual if the range is moved.
- Failure to follow these safety warnings, precautions, instructions can result in serious injury, burns and/or death to children or adults.

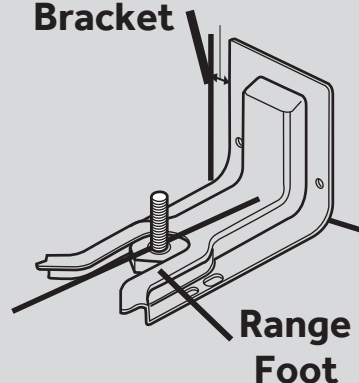
### **Confirm that anti-tip bracket is correctly & securely installed:**

- Slide range into place with rear feet in front of the anti-tip bracket slots.
- Gently slide rear feet back into slots in anti-tip bracket until securely in place.
- Once rear feet of range are properly secured into anti-tip bracket slots, gently attempt to lift the rear of the range forward.

**Note:** If anti-tip bracket is installed properly and range feet are secured into anti-tip bracket, you **SHOULD NOT** be able to lift the rear of the range forward.

- If rear of range does lift off the ground, the range feet are not properly secured into the anti-tip bracket and/or the anti-tip bracket is not properly installed. Check to make sure the bracket is properly installed and that the feet are secured into anti-tip bracket.
- Re-install bracket if necessary.

**Anti-Tip Bracket**



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# Important Safety Instructions

## **⚠️ WARNING**

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE COMPLETELY FORWARD, LOOK FOR ANTI TIP BRACKET SECURELY ATTACHED TO THE FLOOR BEHIND THE RANGE AND SLIDE RANGE COMPLETELY BACK UNTIL THE REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.
- **Do Not Leave Children Alone** - Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the range.
- **User Servicing** – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in or on the Range** – Flammable materials should not be stored in an oven or near surface units.
- **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 TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boil over causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature

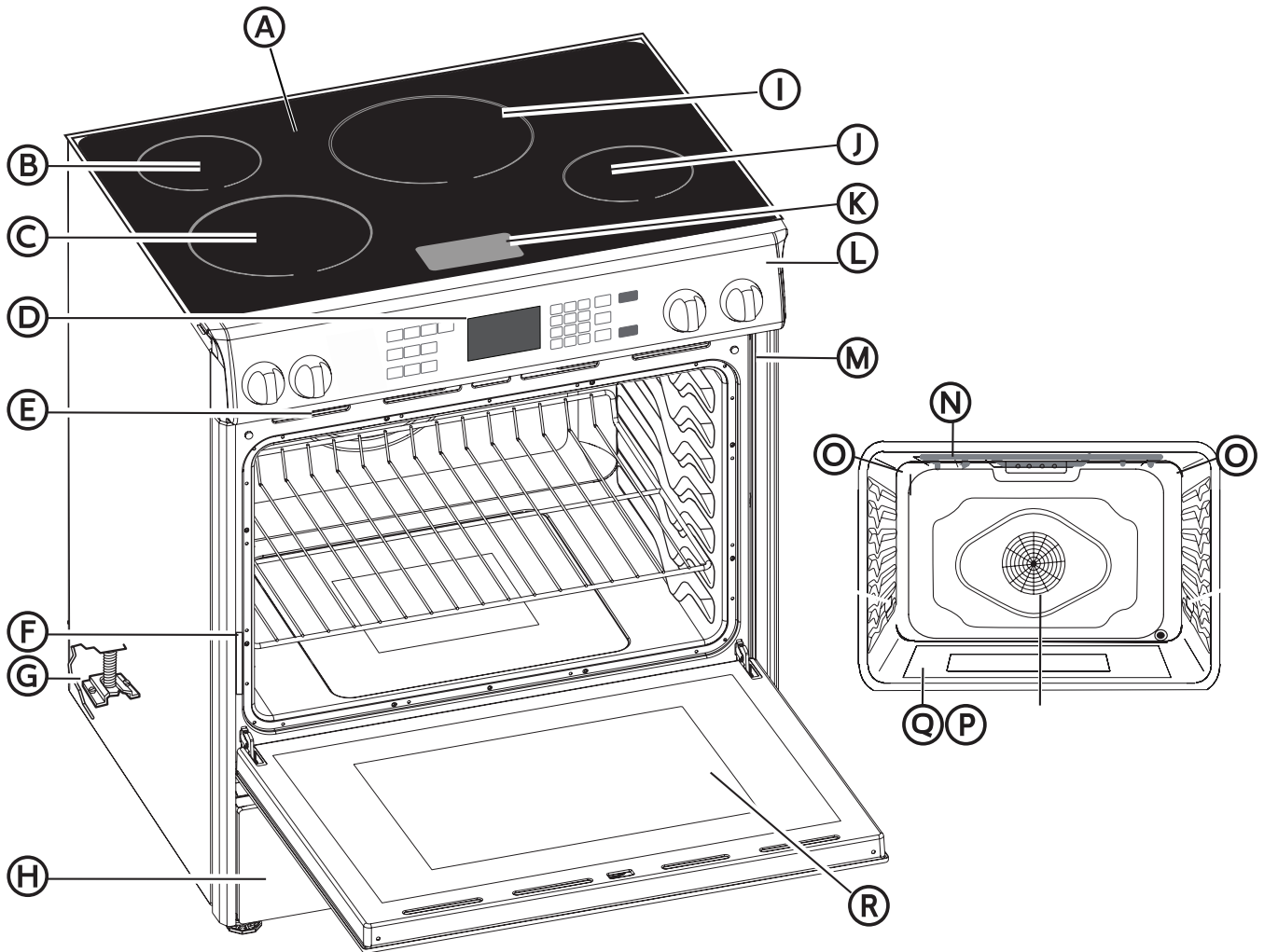
- 
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
  - **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.
  - **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
  - **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
  - **Keep Oven Vent Ducts Unobstructed.**
  - **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.
  - **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 and surfaces near these openings, oven doors, and windows of oven doors.
  - **Proper Installation** – The range, 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.
  - **Disconnect the electrical supply before servicing the appliance.**
  - **Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.**
  - **Maintenance** – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

#### **For units with ventilating hood –**

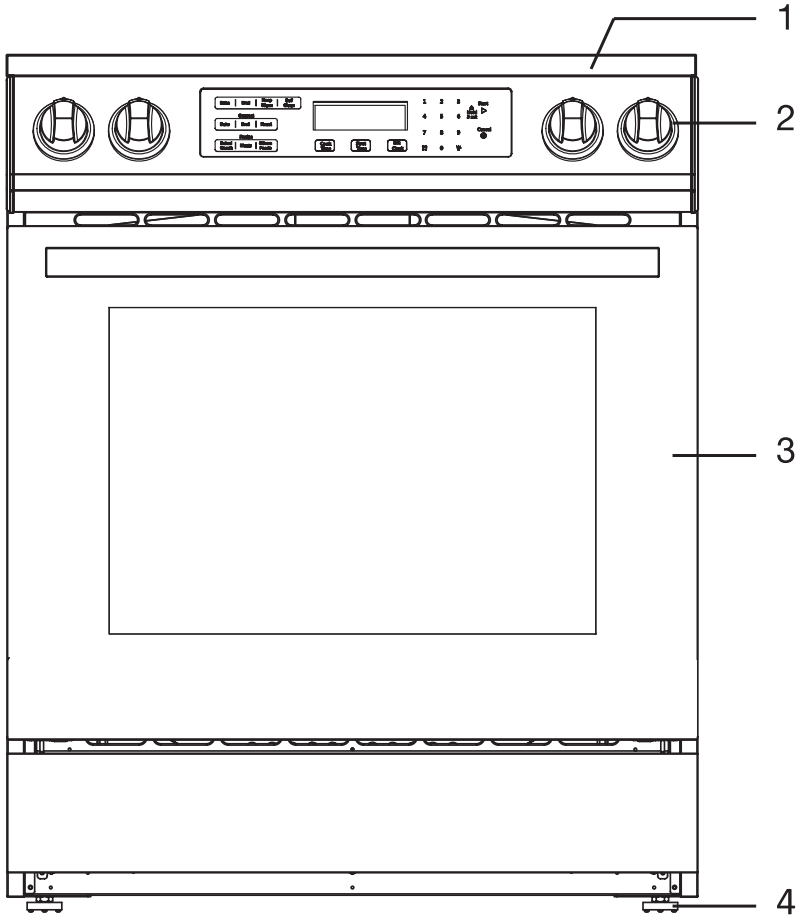
- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
- **When flambé cooking under the vent hood, turn the fan on.**

**READ AND SAVE THESE INSTRUCTIONS**

# Parts & Features

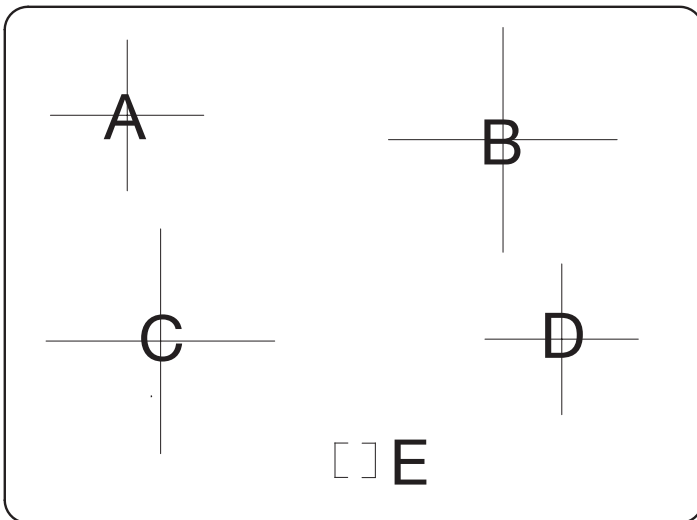


- |                                   |                                  |
|-----------------------------------|----------------------------------|
| (A) Cooktop Panel                 | (J) Right Front Surface Burner   |
| (B) Left Rear Surface Burner      | (K) Indicator                    |
| (C) Left Front Surface Burner     | (L) Control Panel                |
| (D) Clock/Timer                   | (M) Door Gasket                  |
| (E) Oven Vent                     | (N) Broil Element                |
| (F) Model and Serial Number Plate | (O) Oven Light                   |
| (G) Anti-tip Bracket              | (P) Convection Fan and Element   |
| (H) Lower Plate                   | (Q) Bottom Element (not visible) |
| (I) Right Rear Surface Burner     | (R) Oven Door Window             |



- 1. Hob (Induction cooking zone)
- 2. Control Panel
- 3. Oven Door
- 4. Anti-Slip Feet

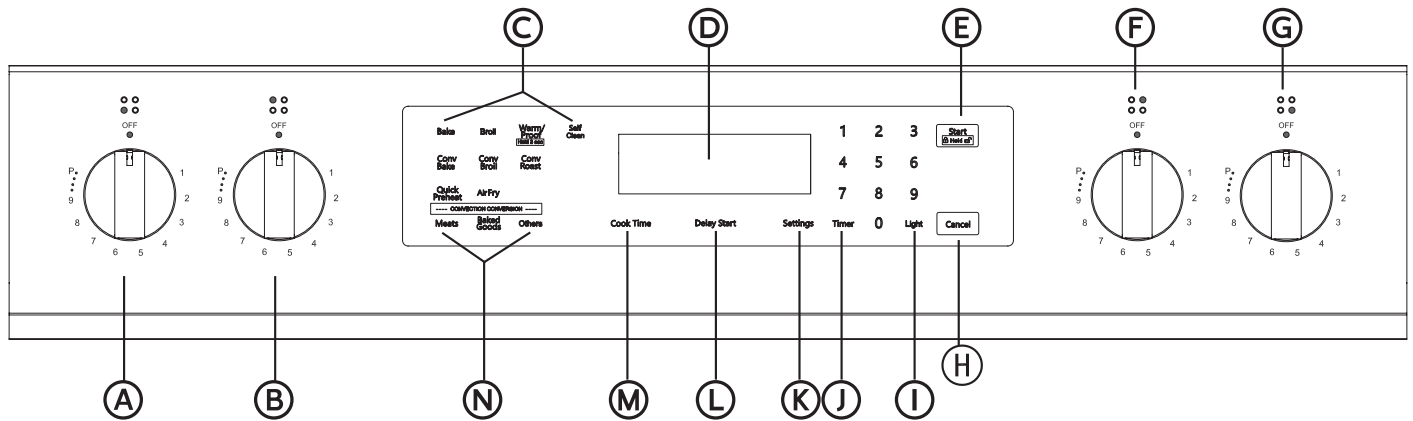
### Induction Cooking Zones



- A. Dual cooking zone: 1500/1200W
- B. Dual cooking zone: 3700/2300W
- C. Dual cooking zone: 2100/1800W
- D. Dual cooking zone: 1500/1200W
- E. Indicator



# Control Panel



- Ⓐ Front Left Burner
- Ⓑ Rear Left Burner
- Ⓒ Oven Modes
- Ⓓ Display
- Ⓔ Start/Control Lock (Hold 3 Seconds)
- Ⓕ Rear Right Burner
- Ⓖ Front Right Burner Cancel
- Ⓗ Cancel
- Ⓘ Light
- ⓵ Timer
- Ⓚ Setting
- Ⓛ Delay Start
- Ⓜ Cook Time
- Ⓝ Convection Conversion

## 1. Key and Icon Definitions

- a. Start:** Start button, start operation, or start Settings to take effect.
- b. Cancel:** Cancel button to cancel the current operation.
- c. Cook Time:** Bake time button, used to set the bake time.
- d. Delay Start:** The appointment time button is used to set the start time.
- e. Settings:** Select system settings. Press repeatedly to display different settings.
- f. Timer:** Timer symbol - this symbol is displayed on the LED after the timer function is set.
- g. Self Clean:** Self-cleaning button to start the self-cleaning mode.



**Probe Symbol** - this symbol appears on the display screen when the system detects a meat thermometer probe (optional accessory)



**Child Lock Symbol** - the same as locking all keys, the child lock is set, this symbol will appear on the display.

## 2. Functional Operation

Oven	Operating Mode		Default temperatureA (°F)	djustable range	Preheat phase
	Bake			350	170-550
Broil			Hi	Hi Lo	✗
Proof(Press for 3 seconds in Warm Mode temp)			100	80-120	✗
Warm			140	140-210	✗
Conv	Convect bake		325	170-500	✓
	Convect broil		450	170-550	✗
	Convect roast		325	170-550	✓
	Easy convect	1. Meats	350	170-500	✓
2. Baked goods					
3. Others					
Air Fry			420	300-450	✓
Self clean			No	Core up to 806°F (430°C)	✗

**Note:** Per table above, this range has oven functions that require a pre-heating phase, and functions that do not require a pre-heating stage.

### Oven function with pre-heating stage:

- When the actual oven core temperature is less than 170° F, the interface displays “Lo”. When the internal oven core temperature rises above 170° F, the interface will display the actual oven temperature in real-time.
- When the actual temperature reaches the set value, the interface will continuously display the set temperature value.

### Oven function with no pre-heating stage required:

- The set temperature value will be displayed continuously on the interface once selected

---

## Manual Steam Cleaning Process:

1. Make sure oven is “OFF”.
2. Prepare steam cleaning solution of 85% distilled water, 10% white vinegar & 5% dishwashing liquid (approximately 300 ml) and place into a spray bottle applicator.
3. Open oven door and spray steam cleaning solution evenly around interior of oven cavity and on the interior surface of glass oven door.
4. Pour ¼ cup of distilled/filtered water in sealed bottom of oven cavity.
5. Choose <Conv Roast> function, set temperature to 300°F, and cook time to 30 minutes.
6. Let oven heat for the 30 min cycle.
7. After cycle is complete, turn oven completely “OFF” and allow oven to cool thoroughly to room temperature.
8. Once completely cooled, wipe residue from entire interior surface of oven using with a damp cloth or damp non-abrasive sponge.

## 3. Cooking Settings

This range has multiple oven cooking functions with default temperature settings. Temperature & cooking time settings can be adjusted.

### To select your desired oven cooking function:

1. Touch the desired function button on the display screen. The interface will illuminate the function options.
2. Select desired function. The default temperature and default time will appear on the display panel.

### To use default time & temperature:

1. Touch the desired function button on the display panel. The interface will illuminate the function options.
2. Select desired function. The default temperature and default time will appear on the display panel.
3. Click <Start> to start the operation.

## Cooking temperature and cooking time can be adjusted.

- **Cooking temperature adjustment:** to modify/set a cooking temperature, when the default cooking temperature is displayed, input the desired cooking temperature by touching the corresponding number keys on the control interface and push <Start>.

---

**Note:** when adjusting temperature, the numbers will appear on display from right to left in turn. If adjusted temperature exceeds the allowed setting range for the selected oven function, a double beep alert sound will be emitted when touching the <Start> button. Refer to the “User Manual” for allowable temperature ranges for each oven function. If desired cooking temperature exceeds adjustable temperature range for the oven function selected, choose alternate oven function with temperature range matching desired cooking temperature.

- **Cooking time adjustment:** to modify/set a cooking time, when the default cooking time is displayed, touch <Cook Time>. The time display --:-- will appear and blink. Input the desired cook time by touching the corresponding number keys on the control interface. After the desired cook time is set, the system prompts you to enter either delay start or start the operation. To immediately start oven function, touch <Start> to start the oven function.

**Note:** Cooking time range has an allowable range of (0:00-11:59). Input a desired cooking time in this range. If a cooking time value is entered that is outside of this allowable value range, a double beep alert sound will be emitted and the next operation is not allowed until a cooking time value within the allowable range is entered.

**Note:** Cooking time defaults at a factory setting of 2:00 hrs. If desired cook time is not set within the allowable cooking time range, the oven default will default to 2 hr cook time.

**Delay Start: If delayed start is required, user can set a delayed start time via control panel.**

1. Touch <Delay Start>.
2. Time displayed on interface will be the current clock time.
3. Set desired start time by touching the number keys corresponding to the desired cook time on the control panel interface. Note: delay start time is the time that the oven will start.
4. After setting the desired delay start time, touch the <Start> button. Interface screen will display a time “count-down” to the delayed start time.

**Note:** Range has oven functions that require a pre-heating phase, and functions that do not require a pre-heating stage.

**Oven function with pre-heating stage:**

- When the actual oven core temperature is less than 170° F, the interface displays “Lo”. When the internal oven core temperature rises above 170° F, the interface will display the actual oven temperature in real-time.
- When the actual temperature reaches the set value, the interface will continuously display the set temperature value.

**Oven function with no pre-heating stage required:**

- The set temperature value will be displayed continuously on the interface once selected.

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## 4. Self Clean Mode

This range is equipped with a self-clean function. To enable the self-clean mode follow these instructions:

1. Touch the <Self-Clean> function on the control panel. The self-clean icon will illuminate.
2. Repeatedly touch the <Self-Clean> icon to toggle between self-clean time duration options.
3. Options are: 2:00 hrs | 3:00 hrs | 3:30 hrs
4. Toggle to desired time duration.
5. Touch <Start> to initiate the self-clean process. You will hear the oven door lock motor engage and door will be locked. Lock icon on control panel will illuminate.
6. Self-clean function will start and continue through selected time duration. When the cleaning cycle is complete, the oven will shut off, lock will disengage, and oven will begin to cool. (Note: if oven lock does not disengage, press and hold the <Start> button to see if lock disengages. Repeat if necessary until oven door lock disengages.)
7. Allow oven to cool down completely prior to opening oven door and cleaning oven interior.
8. To clean oven interior, wipe all surfaces with a damp cloth or sponge. Mild soap and water only, no oven cleaning products.

**Note:** Start time of the self-cleaning function can be delayed. To delay start time of self-cleaning function, after selecting the desired cleaning duration time, touch the <Delay Start> icon on control panel. Time displayed on interface will be the current clock time. Set desired start time for self-clean function by touching the number keys corresponding to the desired start time on the control panel interface. After setting the desired delay start time for self-clean function, touch the <Start> button. Interface screen will display a time “count-down” to the delayed start time.

## 5. Settings Functions

To access <Settings> functions, press the <Settings> icon on control panel. There are (7) configurable settings functions. Press the <Settings> icon repeatedly (per chart below) to scroll through settings function options. Use chart and information below for instructions on accessing & configuring specific settings functions.

Parameter that can be set	Touch Settings Repeatedly	Configurable Settings	Default
Clock	Touch 1x	Set Clock	12:00 PM
Temp Unit	Touch 2x	Press 1: Degree F/C	F
Sound	Touch 3x	Press 1: On/Off	On
Calibration	Touch 4x	Press 1: to change mode then Press 3: to increase Press 6: decrease	00° (-30°F - 30°F)
Demo Mode	Touch 5x	Press 1: On/Off	Off
12/24H	Touch 6x	Press 1: 12 H / 24 H	12 H
Sabbath	Touch 7x	Press 1: On/Off	Off

### Setting Time Clock

- Touch <Settings> icon once to access the clock setting function. The default time of 12:00 will be displayed. At this time, to set current time, enter the correct current time by touching the corresponding numbers on control panel. The time displayed will change from right to left on control panel. Touch the <Start> icon to save the newly set time and exit. The <Cancel> icon can be touched at any time to cancel the set time process.”

### Setting Temperature Unit

- Touch <Settings> icon twice to access the temperature unit setting function. The control panel should display the default temperature unit of “F” for Fahrenheit. Press <Start> to save default of Fahrenheit. To change setting to Celsius, touch “1” when temperature default unit displays. The display should change to “C” Celsius.”

### Setting Sound Interface

- The sound settings function determines if the control panel emits sound when interfacing with icons on the control panel. To access the sound setting function, touch <Settings> icon three times to access the sounds settings function. The current sound setting is displayed in the middle of the screen. “ON” indicates that the sound is enabled, “OFF” indicates that the sound is disabled.

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Default should appear as “ON”. Setting can be changed by touching “1”, when the sound setting displays. Press <Start> to save default setting or after setting is changed.”

## Calibration

- For “Calibration” function call customer service per contact information at the end of this manual.

## Setting Demo Mode

- The “demo mode” parameter is used to facilitate users to enter a demonstration mode. In this mode, certain operations can be performed on the control panel interface in any mode. In this demo mode, heating components are not enabled. The default value in this settings function is “OFF”. To change the default setting and enable the demo mode, touch the <Settings> icon five times to enter the demo, then press the number key “1” to enable the demo mode. Touch the <Start> icon to save and enter demo mode.”

## 12/24 Hour Clock Function

- Clock time basis can be configured between 12hr and 24hr clock. The default setting is 12hr time basis for the clock. To access the 12/24 hr clock function, touch the <Settings> icon six times. Touch “1” to change time basis from 12hr to 24hr. Press <Start> to save the default setting or to save the new setting if changed.

## Sabbath Mode

- This range is equipped with a Sabbath Mode function designed for those whose religious observances require that certain oven features and/or modes are disabled. Sabbath Mode controls oven functions only, not the cooktop controls. This mode disables most control panel functionality along with digital display and oven light allowing only the <Bake> function. Sabbath mode also overrides the auto shut-off so that oven can continue to stay on period in order to keep food warm throughout the religious. The range is factory preset with the Sabbath Mode disabled “Off”.

### To turn Sabbath Mode On/Off:

1. Make sure the oven is “OFF” and that the meat probe thermometer is not plugged in.

**Note:** Sabbath Mode cannot be activated when the oven in “On”.

**Note:** The oven will not recognize the meat probe thermometer while in Sabbath Mode.

2. Touch the <Settings> icon seven times.
3. Touch “1” on the numeric keypad to toggle between Sabbath Mode “On”/”Off” settings.
4. Touch the <Settings> icon again to confirm “On”/”Off” setting selection for Sabbath Mode.

**Note:** The only oven cooking function that is enabled while oven is in Sabbath Mode is the standard <Bake> function.

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## To Bake with the oven in Sabbath Mode:

1. Turn Sabbath Mode on per instructions above.
2. Touch & hold the <Bake> icon for 3 seconds.
3. Enter the desired oven temperature by inputting temperature value on numeric keypad on control panel.
4. After Sabbath Mode <Bake> function is enabled and desired temperature is set, you will have the option to set “Cook Time” and/or a “Start Time” prior to touching <Start>.
5. Optional: To set cook time while in Sabbath Mode, touch <Cook Time>. The time display --:-- will appear and blink. Input the desired cook time by touching the corresponding number keys on the control interface. After the desired cook time is set, the system prompts you to either start the operation immediately or to delay start. To immediately start oven “Bake” function, touch <Start>.

Optional: To delay the start of oven <Bake> function while in Sabbath Mode, touch <Delay Start>. Time displayed on interface will be the current clock time. Set desired start time by touching the number keys corresponding to the desired cook time on the control panel interface.

Note: delay start time is the time that the oven will start. After setting the desired delay start time, touch the <Start> icon. In Sabbath Mode the countdown clock will not be displayed on control panel.

**Note:** At this time the oven is in Sabbath Mode with only the <Bake> function “On”. The oven will power “On” at the selected delayed start time at the pre-selected cook temperature and remain on until Sabbath Mode is turned “Off”.

## 6. Child Lock Function

**! IMPORTANT !** This range is equipped with “Child Lock” feature whereby the control panel can be locked and disabled so that children cannot turn on any cooktop or oven functions. To enable the “Child Lock” follow the instructions below:

1. To enable the “Child Lock” function with the oven in standby mode, touch and hold the <Start> icon for (3) seconds. The control panel will emit a confirmation tone confirming that the child lock has been enabled. The control panel is now locked. In this mode, only the <Start> icon on the control panel is operational. All other icons are locked and inactive. When other icons on the control panel are touched, the “Child Lock” icon will illuminate and blink and at the same time the control panel will emit an “invalid” tone. To disable the “Child Lock”, touch and hold the <Start> icon for (3) seconds. “Child Lock” will be disengaged.
2. To enable the “Child Lock” function when the range is on and in “working” mode, touch and hold the <Start> icon for (3) seconds. The control panel will emit a confirmation tone confirming that



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the child lock has been enabled. The control panel is now locked. In this mode, only the <Start> icon on the control panel is operational. All other icons are locked and inactive. When other icons on the control panel are touched, the “Child Lock” icon will illuminate and blink and at the same time the control panel will emit an “invalid” tone. If “Child Lock” is not disabled within 3 seconds, the “Child Lock” will stay enabled and oven will remain in the current working order while control panel is locked.

**Note:** The “Child Lock” function is only effective in “Standby” and “Working” modes.

**! IMPORTANT !** The Child Lock only disables control panel functionality. IT DOES NOT LOCK THE OVEN DOOR IN ANY MODE !!!

## 7. Timer Function

This range is equipped with a timer function. Timer can be used in standby or working modes. To enable the timer function, follow steps below.

1. Touch the <Timer> icon by the numeric keypad on control panel to initiate timer function. The timer should display the 0:00 on the control panel.
2. Enter the desired time value for the timer. Hour & minute values will display accordingly.
3. Touch the <Timer> icon again to confirm your setting. The timer will be enabled.
4. Note: If timer is set in the standby mode, the timer value will be displayed on the control panel continuously. If timer was set in working mode, the timer countdown will not be display continuously, instead the timer icon will be displayed.
5. At the end of the timer countdown, a buzzer will sound and the timer symbol on control panel will blink 00:00. Touch the <Timer> or <Cancel> icon to turn the timer off. If timer is not turned off by hitting the <Timer> or <Cancel>, the control panel will blink 00:00 and the timer buzzer will sound for one minute. After one minute, the timer will shut off, buzzing sound will stop and 00:00 will disappear from control panel display.

**Note:** Maximum allowable range for time function is 12:00 hours.

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# Induction Cooktop Hob Use

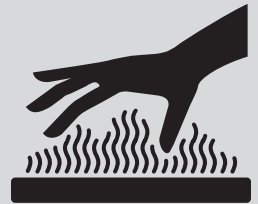
## Using Induction Cooktop Hob

USE ONLY COOKWARE DESIGNED FOR OR COMPATIBLE WITH INDUCTION COOKTOP USE. COOKTOP WILL NOT FUNCTION WITH OTHER COOKWARE NOT DESIGNED FOR INDUCTION COOKTOP.

1. Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
2. Select the heating zone you wish to use and turn the control knob clockwise. The relevant indicator on the hob for that zone will show the power level selected.
3. Adjust the power level up /down by turning the control knob clockwise/anti-clockwise. The power levels range from 1-9 as well as keep warm (L1 & L2) and Boost (P) settings. You can modify the power level at any time.

### **! CAUTION**

**BEWARE OF HOT SURFACES ON COOKTOP. TOUCHING COOKTOP SURFACE WHILE STILL HOT WILL CAUSE BURNS AND/OR SERIOUS INJURY**



### **Beware of Hot Surfaces!**

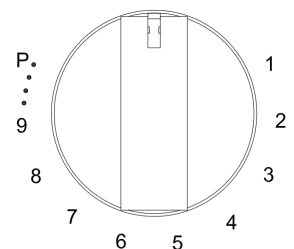
When ' H ' is displayed the cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

### **Using the Boost Function**

This oven is equipped with a power boost function that expedites the heating of the cooking zone.

#### **Activating the Boost Function**

1. Adjust the power for the relevant zone to level 9 by turning the control knob clockwise.
2. Turn the control knob clockwise briefly to position 'P'. Allow the control knob to spring back to position '9' and the indicator on the hob will show 'P'.



#### **Canceling the Boost Function**

1. Turn the relevant control knob anti-clockwise to the off '•' position, then clockwise to the chosen power level.

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The boost function will remain on for 5 minutes, after that the zone will set to level 9 automatically.

# Oven Use

This multi-function oven combines the functions of traditional oven modes with the functions of modern, fan-assisted convection modes in a single oven. Use the Cooking Mode control, located on the control panel, to select the oven mode.

During any cycle, the heating elements will turn off when the oven door is opened, and stay off until the door is closed. To maintain oven temperature, limit door openings during cooking.

## Before Using the Oven - REQUIRED SET-UP PROCEDURE

Plug pre-installed power cord into 4-prong 50A / 240V properly grounded electrical circuit outlet only. Consult installation manual for additional information/requirements. **MUST BE INSTALLED/ APPROVED BY LICENSED ELECTRICIAN!** (For 3-prong conversion, use "NEMA" 120V/240V 50A adapter installed by licensed electrician. All other electrical installations must be performed by licensed electrician to comply with warranty terms.) Once unit is plugged in, the LED display should show 12:00.

1. On LED display, touch "Conv Bake" setting. Then touch "Cook Time" and the numbers "3" and "0" to set a cook time of 30 minutes. A default temperature of 325° will appear. Push "Start" to initiate oven operation.
2. Let oven cycle for the 30 minutes until you hear a series of "beeps". Oven will stop heating and the fan will automatically come on to cool down the oven. Oven will be ready for use.
3. Turn off the oven, and then open the oven door to allow the oven to cool.

**Note:** Allow the oven to operate for 30 minutes with the door closed and no food in the cavity.

**Note:** Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

## General

Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the enamel.

1. Place bakeware with food on one or both of the shelves provided with the oven.
2. Close the oven door,

**Note:** The oven cannot be set with the door open.

3. Press the desired oven mode ie. BAKE.
4. Set the oven to the desired temperature.
5. Press START.

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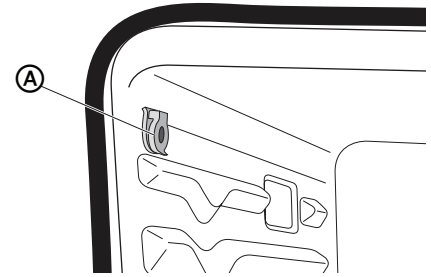
## Oven Racks

The oven racks can be placed in any of the six height positions within the oven.

Oven racks have a stop to keep them from being unintentionally withdrawn fully.

## Meat Thermometer

Use a meat thermometer to determine whether meat, poultry, and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness. Insert the meat thermometer probe (provided) into the socket on the left-hand side of the oven liner.



Ⓐ Meat Thermometer Probe Socket

## Preheating

When beginning a Bake, Convection Bake or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when you open the oven door to place the food on the rack. This ensures that cooking will begin at the proper temperature. Do not open the door while the oven is preheating. When the oven has heated to the set temperature, a tone will sound. You can then open the door and place food in the oven.

## Oven Modes

### Bake

Baking is cooking with heated air. Both upper and lower 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.

The temperature can be set from 170°F (77°C) to 500°F (260°C).

### General Guidelines

- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 4 cm) space between bakeware 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 nonstick finish), heatproof glass, glass, ceramic, pottery, or

other utensils suitable for the oven.

- When using heatproof glass bakeware, 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 bake ware 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 to Solving Baking and Roasting Problems.

## Bake Chart

Food Item	Rack Position	Temperature (Preheated Oven)	Time (Min)
<b>Cake</b>			
Cupcakes	2	350° F (175°C)	19-22
Bundt Cake	1	350° F (175°C)	40-45
Angel Food	1	350° F (175°C)	35-39
<b>Pie</b>			
2 Crust, fresh, 9"	2	375-400° F (190-175°C)	45-50
2 Crust, frozen fruit, 9"	2	375° F (190°C)	68-78
<b>Cookies</b>			
Sugar	2	350-375° F (175-190°C)	8-10
Chocolate Chip	2	350-375° F (175-190°C)	8-13
Brownies	2	350° F (175°C)	29-36
<b>Breads</b>			
Yeast Bread Loaf, 9"x5"	2	375° F (190°C)	18-22
Yeast Rolls	2	375-400° F (190-205°C)	12-15
Biscuits	2	375-400° F (190-205°C)	7-9
Muffins	2	425° F (220°C)	15-19
<b>Pizza</b>			
Frozen	2	400-450° F (205-235°C)	23-26
Fresh	2	475° F (246°C)	15-18

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## To Bake:

1. Close the oven door.

**Note:** The oven controls cannot be set if the oven door is open.

2. Press BAKE "BAKE" will appear on the display, and 350°F (177°C) will be displayed. "Set temp or press START" will appear in the text area.

3. Press START, if you wish to bake at 350°F (177°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

### Notes:

- The temperature may be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.

- After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time".

4. Once START has been pressed, the oven will begin to preheat. When the oven has reached the set temperature, a tone will sound.

**Note:** If a Start Time was set, the oven will turn on at the set time.

5. Place the food in the oven and close the oven door when preheat is complete.

6. Press CANCEL when finished cooking, and remove food from the oven.

**Note:** If you used Cook Time or Start Time to set a cook time, the oven will turn off automatically.

## Broil

Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking.

Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broiling temperatures.

### Notes:

- Before broiling, position rack according to the Broiling Chart.

- For best results, use a two-piece broiler pan with a grid (provided). It is designed to drain juices which helps to avoid spatter and smoke.

- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.

- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.

- Select HI Broil 550°F (288°C) for most broiling. Select LO Broil 450°F (232°C) for low-temperature broiling for foods that take longer to cook, such as poultry, to avoid over browning.

- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry, or meat may not need to be turned.

- 
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
  - Position food on grid in the broiler pan, then place it in the center of the oven rack. Close the oven door and set the control.

### **To Broil:**

The temperature can be set from 450°F (232°C) to 550°F (288°C).

1. Place the food in the oven, preheating is not necessary.
2. Close the oven door.
3. Press BROIL. "BROIL" and "Set temp or START" and "550°F" (288°C) will be displayed.
4. Press START, if you wish to broil at 550°F (288°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 450°F (232°C) to 550°F (288°C).

### **NOTES:**

- The temperature can be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.
- After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time"
- 5. BROIL will appear in the display after Start is pressed.
- 6. When cooking is finished, press CANCEL, and then remove the food from the oven.

**Note:** If you used Cook Time or Delay Start to set a cook time, the oven will turn off automatically.

### **Warm/Proof**

The Warm mode keeps hot, cooked foods at serving temperature. The Proof mode prepares dough for baking by activating the yeast. Follow the recipe directions as a guide.

## **⚠ WARNING**

### **Food Poisoning Hazard**

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Warm function. For best results, cover food.

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## Warm

1. Press WARM/PROOF, and then press WARM on the menu screen. "WARM" and "Set Temp or Press START" and 170°F (78°C) will be displayed.
2. Press START, if you wish to Warm food at 170°F (78°C).

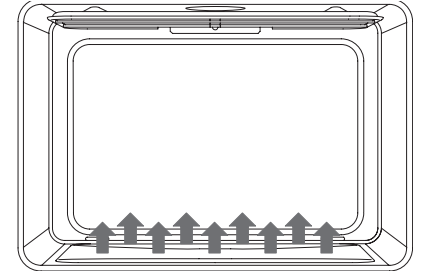
OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 140°F (60°C) to 210°F (99°C).

3. "WARM" will appear in the display, once START is pressed.

**Note:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time".

4. Place food in the oven and close the door.
5. Press CANCEL when finished, and remove food from the oven.



## Proof

Before proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening.

1. Place on second rack from the bottom and close the oven door.
2. Press WARM/PROOF, and then press PROOF on the menu screen. "PROOF" and "Set Temp or Press START," and 100°F (38°C) will be displayed.
3. Press START, if you wish to Proof dough at 100°F (38°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 80°F (27°C) to 120°F (49°C).

4. "PROOF" will appear in the display, once Start is pressed.

**Note:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time".

5. Let the dough rise until nearly doubled in size, checking after 20-25 minutes. Proofing time may vary depending on dough type and quantity.
6. Press CANCEL when finished.
7. Before second proofing, shape the dough, plate it in baking pan(s) and cover loosely with plastic wrap, coated with cooking spray. Follow the same placement and control steps above. Before baking, remove the plastic wrap.

## Convection Modes

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

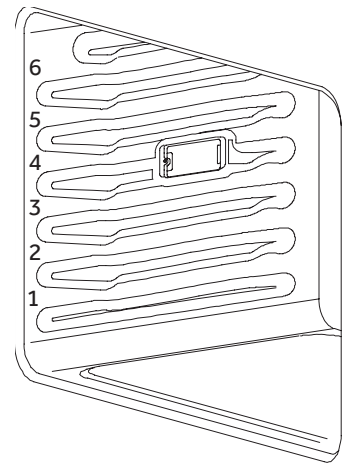
When the oven is set to the Convection function, the ring element, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or



preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will automatically turn on.

## Convection Fan

The convection fan operates during any convection mode. When the oven is operating in convection mode, the fan will turn off automatically when the door is opened. The convection fan may run in non-convection modes during the preheat time.



## Convection Bake

- Use Convection Bake for single or multiple rack baking. Reduce standard recipe baking temperature 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 bakeware 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, 4 and 5. All 5 positions can be used for cookies, biscuits and appetizers.

- 2 Rack baking: Use positions 1 and 3.

- 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.

**Note:** 2 oven racks are included



- 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. Allow 1" - 1½" (2.5 - 4 cm) air space around pans.

## Foods Recommended for Convection Bake Mode:

Appetizers, Biscuits, Coffee Cakes, Cookies (2 to 4 racks), Yeast Breads, Cream Puffs, Popovers, Casseroles and One-Dish Entrées, Oven Meals (rack positions 1, 2, 3), Air Leavened Foods (Soufflés, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

## To Set Convection Bake:

1. Press Convection BAKE once. "Set Temp or Press START" and 325°F (162°C) will be displayed.
2. Press START If you wish to convection bake at 325°F (162°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

**Note:** To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

**Note:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time".

3. The oven will begin preheating once Start is pressed. A tone will sound when the oven is at the set temperature.

**Note:** There are two preheat modes for Convection Bake. Use Rapid Preheating when using multiple racks. It is possible to switch between "Rapid Preheating" and "Preheating" by pressing START during preheating.

4. Place the food in the oven and close the oven door when preheat is completed.
5. Press CANCEL when finished, and then remove food from the oven.

**Note:** If you used Cook Time or Start Time to set a cook time, the oven will turn off automatically.

## Convection Broil

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
<b>Beef</b>					
Steak (1½" or more)					
Medium rare	4	Low	145 (65)	9-12	8-10
Medium	4	Low	160 (71)	11-13	10-12
Well	4	Low	170 (77)	18-20	16-17
Hamburgers (more than 1")					
Medium	4	High	160 (71)	8-11	5-7
Well	4	High	170 (77)	11-13	8-10
<b>Poultry</b>					
Chicken Quarters	4	Low	180 (82)	16-18	10-13
Chicken Halves	3	Low	180 (82)	25-27	15-18
Chicken Breasts	4	Low	170 (77)	13-15	9-13
<b>Pork</b>					
Pork Chops (1¼" or more)	4	Low	160 (71)	12-14	11-13
Sausage - fresh	4	Low	160 (71)	4-6	3-5

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## General Guidelines

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- When convection broiling, enter your normal broiling temperature.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time. See the Convection Broil chart.
- Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broiling temperatures.

## To Set Convection Broil:

1. Place the food in the oven and close the oven door.
2. Press Convection BROIL once. "Set Temp or Press Start" and 450°F (232°C) will be displayed.
3. Press START, if you wish to broil at 450°F (232°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 550°F (288°C).

**Note:** To change the set temperature press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

**Note:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time".

4. "Convect Broil" will be displayed, once START is pressed.
5. Press CANCEL when cooking is finished and remove food from the oven.

**Use hot pads to remove food from oven - cook ware will be HOT!**

## Convection Roast

When Convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking. It is not necessary to preheat the oven for convection roast.

## General Guidelines

- Do not preheat for Convection Roast.
- 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 the 2-piece broil pan for roasting uncovered.

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
<b>Beef</b>					
Rib Roast	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2-3	400 (205)	2	15-20	145 (63) medium rare
<b>Pork</b>					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	16-20	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium
<b>Poultry</b>					
Chicken whole	3-4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Comish Hen	1-1½	350 (175)	2	45-75 total	180 (82)
<b>Lamb</b>					
Half Leg	3-4	325 (160)	2	22-27 28-33	160 (71) medium 170 (77) well
Whole Leg	6-8	325 (160)	1	22-27 28-33	160 (71) medium 170 (77) well

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- Use the probe or 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 poultry may need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
  - The minimum safe temperature for stuffing in poultry is 165°F (75°C).
  - After removing the food from the oven, cover loosely with foil for 10 to 15 minutes before carving, if necessary, to increase the final temperature by 5° to 10°F (3° to 6° C).

### **To Set Convection Roast:**

1. Place the food in the oven and close the oven door.
2. Press CONVECTION ROAST once. "Set Temp or Press Start", and 325°F (163°C) will be displayed.
3. Press START, if you wish to convection roast at 325°F (163°C).

OR

Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

**Note:** To change the set temperature during cooking, press CANCEL. Press the number keypad to enter the desired temperature, and then press START.

**Note:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time".

4. Press START. After pressing START, the oven will display "CONVECT ROAST" while cooking.
5. Press CANCEL when finished, and then remove food from the oven.

**Note:** If you used Cook Time or Start Time to set a cook time, the oven will turn off automatically.

### **Convection Conversion**

When using a Convection Recipe, enter your normal cooking temperature and time. The Convection Conversion mode will adjust the temperature and time for perfect cooking results.

#### **! IMPORTANT !**

- The oven door must be closed before selecting a Convection Conversion oven mode.
- Setting Cook Time is required for a Convection Conversion oven mode. If Cook Time was not set, the control will prompt you to Set Cook Time. See "Cook Time".

**Note:** At the end of the set Cook Time, the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

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## Baked Goods

1. Press BAKED GOODS among the Convection Conversion controls.
2. Set the oven temperature.

**Note:** The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set Cooking Time" will appear in the display.
4. Press the number keypad to enter the desired cook time. "Press START" will appear in the display.

**Note:** If a delayed start time is desired, Press START TIME, and then press the number keypad to enter the desired start time. "Press START" will appear on the display. Set Cook Time is mandatory for the Convection Conversion oven mode. If Cook Time was not set, the control will prompt you to "Set Cook Time".

5. Press START. The oven begins to preheat. Once the set temperature has been reached, a tone will sound.

**Note:** If the recipe requires the food to be cooked in a preheated oven, add 15 minutes to Cook Time to allow time for the oven to preheat. Once the oven is heated to the set temperature and the tone sounds, place food in the oven.

6. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear on the display.

## Meats

IMPORTANT: It is not necessary to preheat the oven for the convection conversion MEAT option.

1. Press MEATS among the Convection Conversion controls.
2. Set the oven temperature.

**Note:** The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Press START. "Set Cooking Time" will appear on the display.
4. Press the number keypad to enter the desired cook time. "Press START" will appear in the display.

**Note:** Set Cooking Time is mandatory for the Convection Conversion oven mode.

5. At the end of the set Cook Time the oven will turn off automatically, the end of cycle tone will sound and "Cooking Complete" will appear in the display.

## Other Foods

1. Press OTHER FOODS among the Convection Conversion controls.
2. Set the oven temperature.

**Note:** The temperature can be set from 170°F (77°C) to 500°F (260°C).

3. Set the oven temperature.

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4. Press the number keypad to enter the desired cook time. "Press START" will appear in the display.

**Note:** If a delayed start time is desired, Press START TIME, and then press the number keypad to enter the time-of-date you want the oven to turn on. "Press START" will appear on the display. Set Cook Time is mandatory for the Convection Conversion oven mode. If Cook Time was not set, the control will prompt you to Set Cook Time.

5. Once START has been pressed, the oven begins to preheat. Once the set temperature has been reached, a tone will sound.

**Note:** If the recipe requires the food to be cooked in a preheated oven, add 15 minutes to Cook Time to allow time for the oven to preheat. Once the oven is heated to the set temperature and the tone sounds, place food in the oven.

6. At the end of the set Cook Time the oven will turn off automatically, the end of the cycle tone will sound and "Cooking Complete" will appear in the display.

# Range Care

## Cleaning

**! IMPORTANT !** Before cleaning, make sure all controls are turned off, and the oven and cooktop are cool. Always follow label instructions on cleaning products. It is recommended that you first use soap, water, and a soft cloth or sponge unless otherwise noted. Do not use abrasive cleaning products.

### Exterior Porcelain Enamel Surfaces

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

#### Cleaning Method:

Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.

### Exterior Stainless Steel

- Do not use soap-filled scouring pads, abrasive cleaner, cooktop polishing cream, steel-wool pads, gritty washcloths, or some paper towels. Damage may occur, even with one-time or limited use.
- Rub in direction of grain to avoid damaging.

#### Cleaning Methods:

- Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth.
- Stainless Steel Cleaner and Polish
- Vinegar for hard water spots

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## Oven Door Exterior

### Cleaning Method:

Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.

## Ceramic Glass Cooktop

**! IMPORTANT !** To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia. Ceramic cooktop cleaning materials: cooktop cleaner, cooktop scraper and cooktop cleaning pads are available at most grocery stores.

### To Clean the Ceramic Glass Cooktop:

1. Remove food/residue with a cooktop scraper.
  - For best results, use the cooktop scraper while the cooktop is still warm, but not hot to the touch.
  - It is recommended to wear an oven mitt while scraping the warm cooktop.
  - Hold the cooktop scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.
  - Allow the cooktop to cool down completely before proceeding to Step 2.
2. Apply a few dime-sized drops of cooktop cleaner to the affected areas.
  - Rub cooktop cleaner onto the cooktop surface with a nylon or similar cooktop cleaning pad. Some pressure is needed to remove stubborn stains.
  - Allow the cleaner to dry to a white haze before proceeding to Step 3.
3. Polish with a clean, dry cloth or a clean, dry paper towel.

## Smudges from Aluminum Bottomed Pans

### Cleaning Method:

A cloth dampened in vinegar.

## Cooktop Control Knobs

- Pull knobs straight out from the control panel to remove.
- When replacing knobs, make sure knobs are turned to the OFF position.

### Cleaning Method:

Soap and water or dishwasher:

**Note:** Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.



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## Control Panel

### Cleaning Method:

Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

**Note:** Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

## Oven Cavity

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain, so staining, etching, pitting or faint white spots can result.

### Cleaning Method:

Mild detergent and warm water.

**Note:** Do not use oven cleaners.

## Oven Racks

### Cleaning Method:

Steel-wool pad

## **⚠ WARNING**

**Do not touch the oven during the Self-Cleaning cycle.  
Keep children away from oven during Self-Cleaning cycle.  
Failure to do so can result in burns.**



## Oven Self-Cleaning

**! IMPORTANT !** The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

### Notes:

- Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.
- Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

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- Do not clean, rub, damage or move the oven gasket. The door gasket is essential for a good seal.
  - Allow the oven to cool to room temperature before using the Self-Clean feature. If your oven cavity is above 170°F (77°C), "Oven Cooling" will appear in the display and the Self-Clean cycle will not activate until it cools down.
  - The oven light will not work during the Self-Cleaning cycle. On some models, the surface elements will not work during the Self-Cleaning cycle.
  - When "LOCK" shows in the display, the oven door cannot be opened. To avoid damage to the door, do not force the door open when "LOCK" is displayed.

### **Prepare Oven:**

- Remove the broiler pan, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See "General Cleaning" section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

### **To Self-Clean:**

**Note:** The oven is preset for a 2.5 hour Cleaning cycle; however, the Cleaning time can be adjusted.

Suggested cleaning times are:

- 2 Hours - Light soil
- 3.0 Hours - Average soil
- 3.5 Hours - Heavy soil.

1. Close the oven door.

**Note:** If an oven door is left open, "Door Open Clean Canceled" will appear in the display and a tone will sound.

2. Press SELF CLEAN. "Remove Racks" will scroll in the selected oven text area for 5 seconds, followed by "Select Option".

"Select Level" and "Press 1. Level 1 (Quick) 2. Level 2, 3. Level 3, 4. Level 4 (reg), 5 Level 5, 6. Level 6 (Max)" will scroll in the display text area.

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3. Enter the desired Clean level by pressing the number keypad, and then press START.

**Note:** The oven door will lock. "SELF CLEAN" will scroll in the display panel until the clean cycle is finished.

**When the self-clean cycle ends:**

"COMPLETE" appears in the display and the oven door unlocks.

4. Open the oven door. Once the oven has completely cooled, remove ash with a damp cloth.

**Note:** To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has cooled completely.

**To Delay Start Self-Clean:**

1. Press START TIME.

2. "--:--" will be displayed, and "Set time to delay. Then Press START" will scroll from right to left in the selected oven text area. Enter the time-of-day that you want oven cleaning to begin, by pressing the number keypad.

3. Press START. "Select cooking/cleaning mode" will scroll in the selected oven text area.

4. Press SELF CLEAN. "Remove Racks" will scroll in the selected oven text area for 5 seconds, followed by "Select Option".

5. "Select Level" and "Press 1. Level 1 (Quick) 2. Level 2, 3. Level 3, 4. Level 4 (reg), 5 Level 5, 6. Level 6 (Max)" will scroll in the display text area.

6. Enter the desired Clean level by pressing the corresponding number on the keypad.

7. Press START. The cleaning cycle will begin when the Start Time is reached.

**When the self-clean cycle ends:**

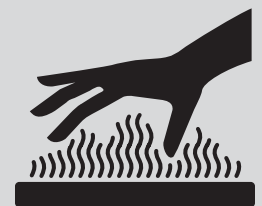
"COMPLETE" appears in the display and the oven door unlocks.

8. Open the oven door. Once the oven has completely cooled, remove ash with a damp cloth.

**Note:** To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has completely cooled.

**⚠ WARNING**

**Do not touch the oven during the Self-Cleaning cycle.  
Keep children away from oven during Self-Cleaning cycle.  
Failure to do so can result in burns.**



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## Oven Door Removal

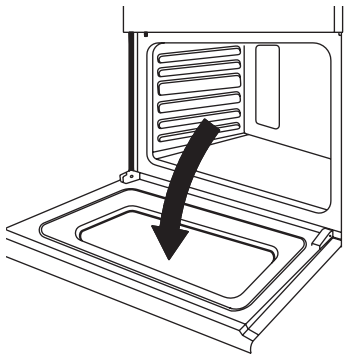
For normal oven use, there is no need to remove the oven door. However, should it become necessary to remove the door, follow the instructions in this section.

### **! IMPORTANT !**

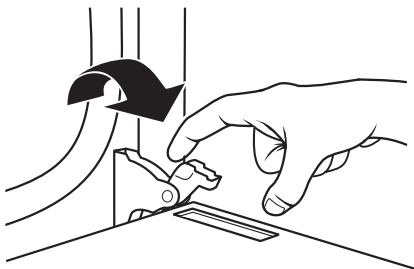
- Make sure oven is cool and power to the oven has been turned off before removing the door.
- The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove.
- Be sure that both levers are securely in place before removing the door.
- Do not force door open or closed.

### To remove the oven door:

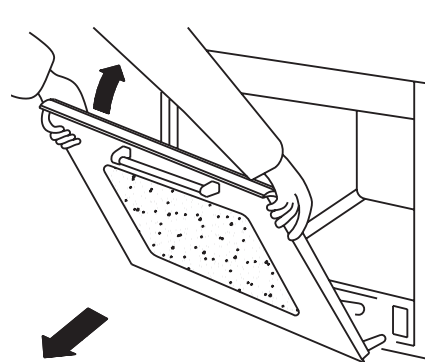
1. Open the oven door completely.



2. Lift up the hinge latch on each side.



3. Close the oven door as far as it will shut.
4. While grasping both outside edges of the oven door, lift up on the door.
5. Continue to push the top of the door closed, while pulling the bottom of the door out of the hinge receivers in the door frame.



### To replace the oven door:

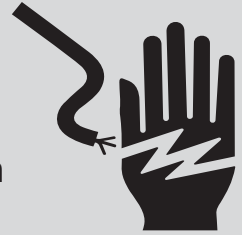
1. Insert both hanger arms into the hinge receivers in the door frame.
2. Slowly open the oven door, and you will feel the door set into place.
3. Move the hinge latches back into the locked position.
4. Check that the door opens and closes freely. If it does not, repeat the door removal and replacement procedures.

## Replacing Oven Light

### **⚠ WARNING**

#### Electrical Shock Hazard

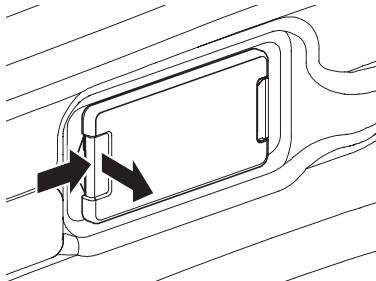
- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).
- The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage.
- Failure to do so could result in death, electric shock, cuts or burns.



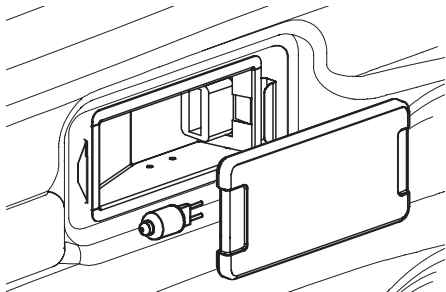
The oven light is a standard 25 watt (G9) appliance bulb.

**! IMPORTANT !** Before replacing the bulb, make sure the oven is cool and the controls are turned off.

1. Disconnect power at the main power supply (fuse or breaker box).
2. Remove the bulb cover by pulling it out of the opening.



3. Remove the burned out bulb from the socket.



**Note:** To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers. Wear cotton gloves or use a tissue when replacing the light bulb.

4. Replace the bulb, and then replace the bulb cover.
5. Reconnect power at the main power supply (fuse or breaker box).

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# Troubleshooting

## Baking and Roasting Problems

With any oven setting 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.

Baking Problem	Cause
Food browns unevenly	<ul style="list-style-type: none"><li>• Oven not preheated</li><li>• Aluminum foil on oven rack or oven bottom</li><li>• Baking utensil too large for recipe</li><li>• Pans touching each other or oven walls</li></ul>
Food too brown on bottom	<ul style="list-style-type: none"><li>• Oven not preheated</li><li>• Using glass, dull or darkened metal pans</li><li>• Incorrect rack position</li><li>• Pans touching each other or oven walls</li></ul>
Food is dry or has shrunk excessively	<ul style="list-style-type: none"><li>• Oven temperature too high</li><li>• Baking time too long</li><li>• Oven door opened frequently</li><li>• Pan size too large</li></ul>
Food is baking or roasting too slowly	<ul style="list-style-type: none"><li>• Oven temperature too low</li><li>• Oven not preheated</li><li>• Oven door opened frequently</li><li>• Tightly sealed with aluminum foil</li><li>• Pan size too small</li></ul>
Piecrusts do not brown on bottom or crust is soggy	<ul style="list-style-type: none"><li>• Baking time not long enough</li><li>• Using shiny steel pans</li><li>• Incorrect rack position</li><li>• Oven temperature is too low</li></ul>
Cakes pale, flat, and may not be done inside	<ul style="list-style-type: none"><li>• Oven temperature too low</li><li>• Incorrect baking time</li><li>• Cake tested too soon</li><li>• Oven door opened too often</li><li>• Pan size may be too large</li></ul>
Cakes high in middle with crack on top	<ul style="list-style-type: none"><li>• Oven temperature too high</li><li>• Baking time too long</li><li>• Pans touching each other or oven walls</li><li>• Incorrect rack position</li><li>• Pan size too small</li></ul>
Piecrust edges too brown	<ul style="list-style-type: none"><li>• Oven temperature too high</li><li>• Edges of crust too thin</li></ul>

## Cooktop

Problem	Possible Cause	Solution
Heating elements and controls do not work.	<ul style="list-style-type: none"> <li>· Fuse is blown or circuit breaker is tripped.</li> <li>· No electricity to the cooktop.</li> </ul>	<ul style="list-style-type: none"> <li>· Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</li> <li>· Have electrician check your power supply.</li> </ul>
Heating elements do not heat properly.	Improper cookware is being used.	<ul style="list-style-type: none"> <li>· Select proper cookware. See "Cookware".</li> <li>· If the problem continues, call for service.</li> </ul>
Heating elements cycle off even when elements are turned to their highest settings.	Heating element temperature limiters are temporarily shutting off the elements due to exceeding the maximum allowable temperature.	This is a normal operating condition, especially during rapid heat-up operations. The element will cycle back on automatically after it has cooled sufficiently.
Glass ceramic surface is see through or appears to be red in color.	Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions	These are normal properties of black ceramic glass panels.

## Oven

Problem	Possible Cause	Solution
Oven is not heating	No power to the oven	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
	Oven control not turned on	Make sure the oven temperature has been selected.
	Oven door is not closed.	Close the oven door. The heating elements turn off when the door is opened and remain off until the oven door is closed.
Oven is not cooking evenly	Not using the correct bake ware or oven rack position	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convection Bake mode.

Problem	Possible Cause	Solution
Oven display stays off.	Power interruption	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
Oven mode and temperature controls cannot be set.	The oven door is open.	Close the oven door. The oven mode and temperature controls cannot be set if the oven door is open.
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.
Oven light stays on	Door is not closing completely.	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
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.
Clock and timer are not working properly	No power to the oven.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
Excessive Moisture		When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Porcelain interior is bumped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

**For questions, concerns, or for technical service, contact our customer service team via contact information below:**

**Phone: 702-786-4996**

**Email: [criterion-customer-service@outlook.com](mailto:criterion-customer-service@outlook.com)**