CAFÉ

Owner's Manual

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Built-In Electric Wall Oven

Models: 70 and 90 Series

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Write the model and serial numbers here:

Model # _____

Serial # _____

You'll find them on a label located below the control panel on the rating label.

English • Français • Español

49-2003953 Rev. 1 05-26

THANK YOU FOR MAKING CAFÉ A PART OF YOUR HOME.

We take pride in the craftsmanship, innovation and design that goes into every Café product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your Café appliance now online. Helpful websites are available in the Consumer Support section of this Owner's Manual. You may also mail in the pre-printed registration card included in the packing material.

CAFÉ

IMPORTANT SAFETY INFORMATION
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠WARNING Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

⚠WARNING GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in the Owner's Manual.
- Have your appliance installed and properly grounded by a qualified installer in accordance with the provided installation instructions.
- Any adjustment, repair or service not specifically recommended in the Owner's Manual should be performed ONLY by a qualified appliance installer or service technician.
- Before performing any service, unplug the appliance or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Be sure all packing materials are removed from the appliance before operating to prevent ignition of these materials.
- Avoid scratching or impacting glass doors, cooktops, 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.
- Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **⚠CAUTION** Do not store items of interest to children in cabinets above or on top of the appliance - children climbing on the oven to reach items could be seriously injured.
- Never use your appliance for warming or heating the room.
- Do not allow anyone to climb, stand or hang on the oven door, drawer, or cooktop. They could damage the appliance or tip it over causing severe injury or death.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch surface units or oven heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Do not touch the burners, griddles (on some models), grates (on some models), the cooktop or oven heating elements, or the interior surface of the oven. These surfaces may remain hot enough to burn for an extended period of time following cooking, even though they no longer appear to be on or hot.
- During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include burners or heating elements, grates (on some models), cooktop surface, oven vent openings, surfaces near the openings, crevices around the oven door, metal trim parts above the door, any backguard, or shelves located above cooking surface.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.
- Keep the ventilator hood and grease filters clean to maintain good venting and to avoid grease fires. Turn the ventilator OFF in case of a fire. The blower if in operation, could spread the flames.

⚠WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids. Grease in the oven or on the cooktop may ignite.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the appliance.
- Do not store any flammable materials or temperature sensitive items inside of or on the appliance.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.
- (On some models) Remote Operation – This appliance is configurable to allow remote operation at any time.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠WARNING **KEEP FLAMMABLE MATERIALS AWAY FROM THE APPLIANCE**
Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the appliance. Grease in the oven or on the cooktop may ignite.
- Do not store any flammable materials or temperature sensitive items inside of or on the appliance.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.
- (On some models) **Remote Operation** – This appliance is configurable to allow remote operation at any time.

⚠WARNING **IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING**

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- (On some models) If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

⚠WARNING **OVEN SAFETY INSTRUCTIONS**

- Stand away from the appliance when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep the oven vent unobstructed.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, be careful to avoid touching hot surfaces and do not let pot holder contact hot heating element in oven.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Do not leave items on the cooktop near the oven vent. Items may overheat resulting in a risk of fire or burns.
- Never broil with the door open.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- **SHOCK OR BURN HAZARD:** Before replacing oven light bulb, disconnect the electrical power to the appliance at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.
- **⚠CAUTION** **BURN HAZARD:** The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in the Owner's Manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠WARNING (on some models) This oven may be equipped with a microphone to allow for voice control of your oven's operations. Enabling use of the microphone will cause it to be capable of listening for certain voice commands to activate and operate the oven at all times. It is possible for background or environmental noise to mimic words or sounds that this appliance recognizes as an instruction, and the unit may activate or initiate a feature or cooking mode as a result, even when the unit is unattended and no activation of the feature or cooking mode was desired. Never store flammable or temperature-sensitive items inside of the appliance.

REGULATORY INFORMATION

FCC/IC Compliance Statement:

This device complies with Part 15 of the FCC Rules. Operation is subject to the following 2 conditions:

1. This device may not cause harmful interference, and

2. This device must accept an interference received, including interference that may cause undesired operation.

NOTICE: Changes or modifications to this unit not expressly approved by the manufacturer could void the use's authority to operate the equipment.

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.

How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: All protective packing must be removed from all parts. It cannot be removed if it is baked on.

Consider recycling options for your appliance packaging material.

READ AND SAVE THESE INSTRUCTIONS

Wi-Fi Connectivity (on some models)

Your appliance is designed to provide you with two-way communication between your appliance and smart devices. In addition, this appliance may require a software update to enable all features on initial setup. By using the SmartHQ™ mobile app, you will be able to connect to a variety of features (including but not limited to using your appliance as a smart speaker with Amazon Alexa) and a using your smartphone or tablet*. Visit your app store and download Smart HQ or use the QR code below:

To connect your appliance to Wi-Fi, follow the prompts on the appliances controls display. For the best experience, prior to beginning:

- Download the SmartHQ app and sign in or create an account.

NOTE: New users must verify their email address to complete the sign in process.

- Have your home Wi-Fi network password available. If a MAC ID is required to connect your appliance to Wi-Fi see the Settings section for details. You can also reference the connected appliance information label typically located inside the door of the oven or drawer. It will also contain the Appliance Network Name and Password, should it be needed.

Connected Appliance Information	
Contains FCC:	**UPD ID:**
Contains IC:	
MAC ID:	**PT. NO.**

Once your appliance is connected, launch the SmartHQ app and tap on your appliance to explore. Apply all software upgrades if prompted to ensure your appliance has the latest features.

NOTE: Make sure to keep the Wi-Fi function turned on so that you can control your appliance from your SmartHQ app.

If you have issues with the connection process, please call 800.220.6899 and ask for assistance with wireless connectivity.

* Compatible Apple or Android devices and home Wi-Fi network required.

Turning Off the Wi-Fi

If you have a Remote Enable or Wi-Fi Connect button, press and hold the button for 3 seconds to fully disconnect from the Wi-Fi. If you do not have a button on your controls, navigate to Settings and disconnect or forget network to fully disconnect from the Wi-Fi. **NOTE:** You will have to reconnect your SmartHQ app to your appliance if you would like to control your appliance from your phone again. Note that when the WI-Fi is turned off, the oven Wi-Fi board is not broadcasting.

Available Features

Follow all in-app instructions for proper operation of the appliance when using connected features.

Remote Oven Control:

To enable SmartHQ control of the oven while Wi-Fi is active, ensure the feature is on by checking the remote enable setting in Settings.

Voice to Activate:

You have the power to control your oven operation with just your voice. See the Voice Control section for more details on how to use this feature.

NOTE: Some cooking functions and features are not available until after you Wi-Fi connect your new oven to your local home wireless network. Please follow the instructions above to connect. This provides capability to use SmartHQ app functions and ensures that the oven has the latest software.

Voice Controls

To use any voice control commands, ensure your oven is connected to Wi-Fi, connected to the Smart HQ app, oven remote enable is turned on and your oven control is unlocked.

Instructions for connecting your oven can be found in the SmartHQ App on your phone or under Settings on your oven control.

Smart Speaker Control / Voice Assistant Control

If your oven does not have a microphone, you can still use your voice to turn on an oven and oven timers or turn off an oven. Make sure that your oven is connected to Wi-Fi, the SmartHQ App, and an Amazon Alexa smart speaker. Ensure your oven and your smart speaker are connected to Wi-Fi, your oven remote enable is turned on and your oven control is unlocked. Also ensure that your smart speaker is within close distance to your oven so it hears your commands.

Microphone Control (on some models)

If your oven has microphones, voice control has enhanced capabilities and can also be used with some of the apps (on the control), in addition to turning on or off the oven. Ensure your oven is connected to Wi-Fi, connected to the Smart HQ app, oven remote enable is turned on and your oven control is unlocked.

Your unit arrives with the microphone muted. You must unmute the microphone to make it available.

To unmute the microphone, pull down the Quick Setting Shade and press the 🎙 to unmute. A voice activation waiver will be required the first time you unmute the microphone. The waiver will not be needed to unmute the microphone afterwards.

When the oven is connected to Wi-Fi and the microphone is muted, indicators that the microphone is muted and turned off will appear in the Quick Settings Shade and in the Status Bar area.

To use voice activation when the microphone is not muted, say the wake words “Hey HQ”, pause briefly and wait for the activation screen to appear. Then speak your command clearly. Note that pausing after saying “Hey HQ” and waiting for the activation screen to appear will help ensure that your command is heard fully and correctly.

Common microphone voice commands include:

Oven Controls

- Set the upper oven to air fry at 400 degrees.
- Turn on the lower oven
- Turn off the upper oven
- Cook for 1 hour in the upper oven.

Timers

- Set a timer for 1 hour and 20 minutes for casseroles

Shopping List

- Add bananas to my shopping list
- Remove coffee from my shopping list

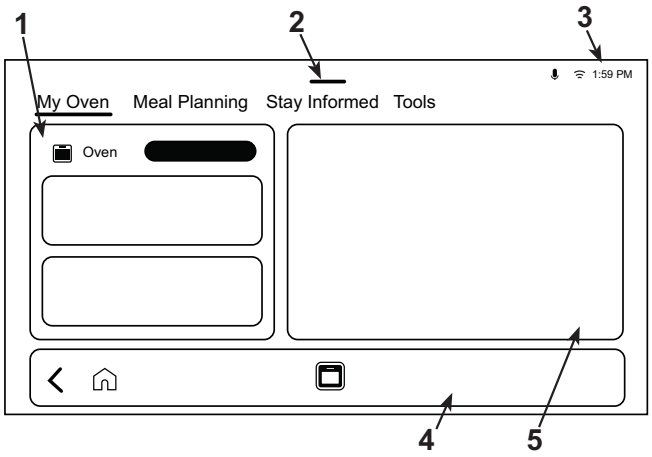
NOTE: The shopping list is available on the SmartHQ App and can be exported into some shopping apps.

Voice to Open Oven Door (on some models)

If your oven is equipped with a push to open oven door, voice to open capability allows you to open your oven door handsfree! Please ensure your oven is connected to Wi-Fi, the SmartHQ App, your oven remote enable is turned on, your oven control is unlocked, and an Amazon Alexa smart speaker is active or the oven microphone (on some models) is unmuted.

Appliance Display

HOME SCREEN



1 - Oven Control

Located on the far left of the Oven Display Home Screen. Make sure to swipe all the way over to the left if it is not displayed when the Oven Display wakes up.

Upper Oven and Lower Oven (on double wall oven models)

When using a double wall oven, you can use different cooking modes in each oven. First select the oven to use then select the cooking mode desired.

NOTE: When using a single oven, there will not be an oven selection.

Cooking Mode Selection Screen

Select your cooking preference in this area. You can select between traditional oven modes or precision oven modes. See the Cooking Modes section for more details on the different traditional and precision cooking modes available.

Make sure to connect your oven so that you can download new precision cooking modes as they are available.

2 - Quick Settings Shade

Swipe this menu down to access oven lights, control lock, microphone (on some models), speakers, display brightness, Ambient menu layout, alerts, and settings.

Oven Light
To turn on or off the oven cavity lights, press the .

Lock Controls
Select this option to lock the oven control from any undesired screen selections. To lock, press the button. Press and hold the button to unlock.

Microphone (on some models)
To unmute or mute microphone, press the . Indicators that the microphone is muted and turned off will appear in the Quick Settings Shade and in the Status Bar area. The microphone must be unmuted to use the SmartHQ Assistant.

Speaker
Use the slider bar to adjust the volume to the desired setting for playing videos and music when available.

This does not affect the volume of alerts or touch tones. See the Settings Section for more information on how to adjust those volumes.

Brightness
Use the slider bar to adjust screen brightness to desired setting.

Ambient
Press the **Ambient** button to go directly to the Ambient screen.

Settings
Press the **Settings** button to access the Settings Menu. See the Settings section for a full list of what is available.

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Appliance Display

HOME SCREEN (Cont.)

3 - Status Bar

The upper right hand corner, displays active alerts, microphone status (on some models), Wi-Fi status, and time. Use this as a quick reference when using the oven.

4 - Navigation Bar

Back Arrow <
This takes you back one screen until you reach the Home screen.

Home Button
Takes you directly to the Home Screen with the Oven Control section viewable.

Oven button / Oven buttons
This takes you to the oven screen showing what is running if the oven is being used. If the oven selected is not being used, it will take you to the mode selection screen for the oven selected.

Activity Bar
Located at the bottom of the Appliance Display, this indicates that the oven is currently turned on. This bar does not display when the oven is turned off. This feature only displays when oven is turned on.

5 - Apps

Connect your oven to capture the full functionality of the apps on your control. Some apps can only be used if your oven is connected to Wi-Fi. Example apps include weather and kitchen timer.

Swipe to the right to access more apps as well as the SmartHQ assistant (on microphone capable models only) and Oven Tips information.

Timers
The timer app works as a countdown timer. You can set a new timer or select an existing timer.

Select **Add a Timer** or **Timer**, set the timer duration hours:minutes:seconds, name the timer if you want to reuse it, then start the timer. Once a timer is started, the timer name cannot be changed.

Multiple timers can be set and reused independently or at the same time.

If more than two timers are set at the same time, the two most recently set timers will display in the Apps section.

To view all active timers and all timers previously set, select the timer app to access the list and swipe to view active timers, reuse a timer or delete a timer.

The Appliance Display will notify you when a timer is complete.

Settings

Set Clock

This feature (only available when not connected) allows you to set the clock and specifies how the time of day will be displayed. Options are for a standard 12-hour clock with AM and PM selections or 24-hour military time display.

Sounds & Alerts

This setting screen allows you to change the volume, the end of cycle alert, and turn on or off the touch sound.

Display & Appearance

This screen shows the options for brightness and Energy saver.

Appliance Settings

- **TEMPERATURE UNITS:** The oven is set to Fahrenheit, however, in this setting the cooking unit can be changed to Celsius.
- **ADJUST OVEN TEMPERATURE:** Adjust Oven Temperature allows the oven temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or cold and wish to change it. For double ovens, the upper and lower oven temperatures are adjusted separately. Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.
- **AUTO RECIPE CONVERSION:** Auto Recipe Conversion can be turned on in order to automatically reduce the programmed cooking temperature for Convection Bake or Convection Bake Multi. Note that this will only reduce the cooking temperature, not the baking time.
- **12 HOUR SHUT OFF:** When the 12 Hour Shut Off option is turned on, it will automatically shut off the oven after 12 hours of continuous use.
- **OVEN LIGHT TIMEOUT:** Turn this feature on to have the oven light turn off automatically after cooking is completed and the oven turned off.

SmartHQ Account

Allows you to log into your SmartHQ account on your oven. This feature also helps with connecting your oven to your SmartHQ Account.

Wi-Fi

Allows you connect to or forget your Wi-Fi network.

Remote Enable

Turn this feature on to control your oven remotely via app, via microphone, or voice commands once your oven is connected.

Ambient Mode

Allows you to configure the ambient screen.

Voice & Microphone (on some models)

The oven must be connected to Wi-Fi and the microphone turned on to use the Smart HQ Assistant and Voice-to-Open features.

System

This screen allows you to clear your saved user data and shows the current software versions and the MAC ID.

Settings

Sabbath Mode

Your range offers a Sabbath mode that complies with standards set forth by Orthodox Union, the Central Rabbinical Congress, and Halacha Tech is 100% certified to the highest halacha standards. In this mode, the oven lights will be turned off for the duration of use and oven tones will be disabled.

NOTE: Ensure the oven clock is accurate before entering the mode. For proper Sabbath operation, the mode must be started within 1-hour window before sunset.

Using the Sabbath Mode

Navigate to the **Settings** menu and select **Sabbath**.

Select the desired Sabbath Mode or Holiday Mode combination from the options provided and press **Start**. The display will indicate which Sabbath or Holiday mode is operating.

Options with Holiday and Sabbath with automatically transition between the functions based on the initial time entered within the 1-hour window before sunset.

For Sabbath Warm options less than 24 hours, the appliance will complete the Sabbath Warm function and transition to Sabbath Idle for the reminder of the 24-hour period. The oven lights will remain turned off, oven tones will remain disabled, oven heating will be disabled, and the display will show the oven idle.

Sabbath Mode Power Outage

If a power outage occurs during the use of Sabbath Warm or Holiday modes, the appliance will return to Sabbath Warm for the remainder of the chosen schedule. If the outage occurs during Sabbath Idle, the appliance will return to Sabbath Idle for the remainder of the chosen schedule.

Sabbath Warm Temperature

Use the Settings option Sabbath Warmer to increase the Sabbath Warm energy if the oven is operating cooler than desired or if your oven is operating on 208 voltage. Go to **Appliance Settings**, select **Sabbath Warm Temperature**.

Oven Door Camera (on some models)

The **Oven Door Camera** allows for remote viewing of the center of the oven cavity using the SmartHQ app. Refer to the Connectivity section. From the app's home page, select your oven, then tap on the camera icon to start the camera stream to your smart device. The oven lights will illuminate while the camera is streaming. The camera stream will stop if the oven door is opened, and is not allowed during certain modes such as Self Clean. Turn off camera streaming in the app to resume normal oven light operation.

Soils on the oven door glass and oven cavity light cover may cause an unclear oven camera image. Refer to Care and Cleaning section for door glass cleaning instructions. For best results, clean door glass immediately after spillage once the oven has cooled.

For double oven models with an oven door camera, the oven camera is only on the upper oven.

French Doors (on some models)

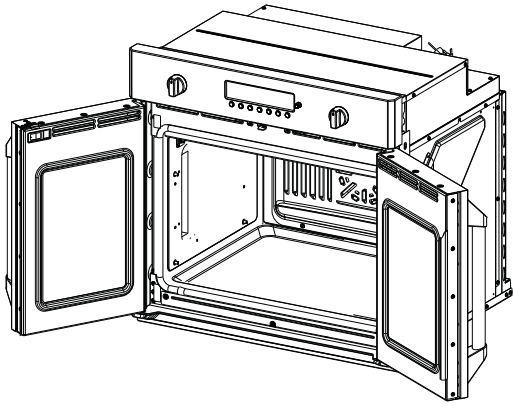
The French oven doors on this oven are unique. The doors open out to the side of the unit and they open together. Make sure that the area to each side of the oven is clear when opening the oven doors so that the doors can open fully and do not hit any open doors, open drawers, or other items to the side of the oven.

Pulling on one handle will make both doors open.

⚠CAUTION **Make sure that the doors are fully open to prevent burning self.**

Pushing on one door will make both doors close. If pushing the doors closed with only one of the handles, please use the left handle. The center door seal requires the right door to close slightly before the left door.

Make sure oven doors are fully closed when cooking. If the doors are open or not shut all the way for more than 30 seconds during a cooking mode, the oven will turn off and the control will ask you to close the doors to resume cooking.

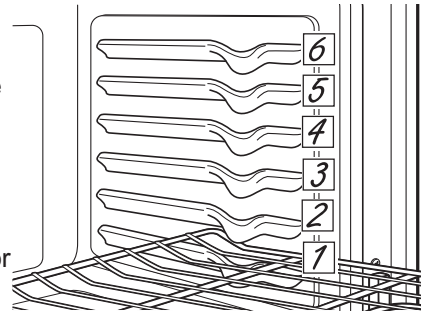


Oven Racks

Your oven has six rack positions. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is sufficient space between pans to allow air to flow.

Your Oven may have extension racks and/or traditional flat racks.

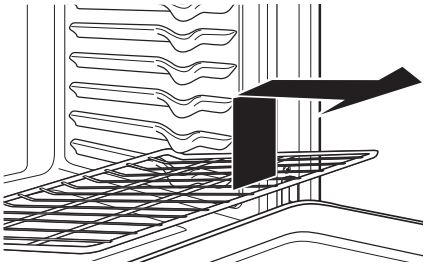


To avoid possible burns, place the racks in the desired position before you turn the oven on.

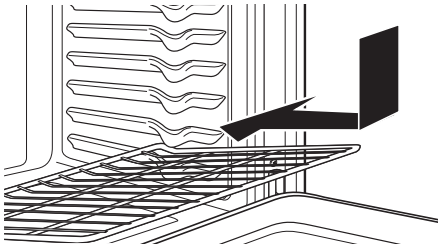
Flat Racks

When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

To remove a rack, pull it toward you, tilt the front end up and pull it out.



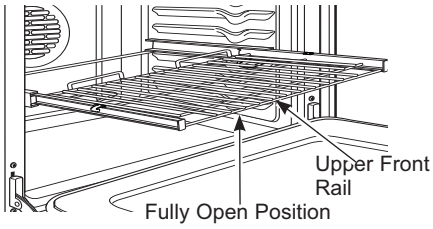
To replace, place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push the rack in.



Racks may become difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

Extension Racks (on some models)

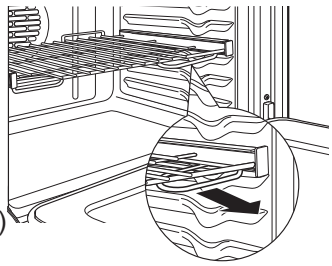
Always pull the rack out by its upper front rail to its fully open position, when placing or removing cookware. Extension racks cannot be used in the top rack position.



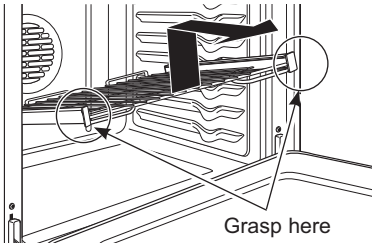
If extension racks are difficult to extend, lubricate the racks per the Care and Cleaning section of this manual.

To Remove An Extension Rack:

1. Make sure the rack is pushed all the way into the oven so that side paddles on the rack disengage from the oven support.
2. Slide the rack toward you to the bump (stop position) on the rack support.

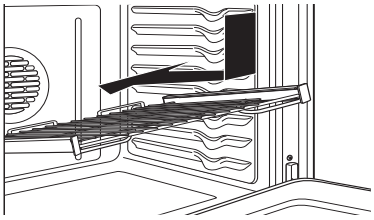


3. Firmly grasp both sides of the rack frame and the sliding rack, tilt the front end up and pull it out.



To Replace An Extension Rack:

1. Firmly grasp both sides of the rack frame and the sliding rack.
2. Place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push it in as far as it will go.



If extension racks are difficult to replace or remove, put some vegetable oil on a soft cloth or paper towel and wipe the oven rack supports. Do not wipe oil on the rack slides.

NOTE: Using other cooking oils like peanut oil, Pam® or other lubricant sprays, can cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.

Aluminum Foil and Oven Liners

⚠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.**

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” from oven walls to prevent poor heat circulation.

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25º F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

Cookware used in broil modes and air fry must be broil-safe.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods, and check out the cooking options menu on the appliance display for cooking tips and other recommendations while setting an oven mode. Remember, your new oven may perform differently than the oven it is replacing.

Baking and Roasting Modes

Select a mode for baking and roasting based on the type and quantity of food you are preparing. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

Bake

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode press **Bake**, enter a temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Convection Bake (on some models/ovens)

The Convection Bake mode is intended for single rack cooking. This mode uses heat from the lower element and also the upper and rear elements, along with air movement to enhance evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. To use this mode press **Convection Bake**, enter a temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Convection Bake Multi Rack (on some models/ovens)

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press **Convection Bake Multi Rac**k, enter a temperature, and then press **Start**. Always preheat when using this mode.

Convection Roast (on some models/ovens)

The Convection Roast mode is intended for roasting meats and vegetables on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode, or use the probe. To use this mode press **Convection Roast**, enter a temperature, and then press **Start**. It is not necessary to preheat when using this mode.

Slow Roast (on some models/ovens)

The Slow Roast mode is a special, no-preheat roasting mode that uses pulses of heat to brown the exterior of foods while also providing gentle cooking for a more uniform interior doneness. The Slow Roast mode is intended for single rack cooking only. Expect foods that you would typically cook in Traditional Bake or Convection Roast to take longer to cook when cooking in Slow Roast. Using the probe to monitor cooking is recommended. Additional guidelines for using this mode can be found in the Cooking Guide Section. To use this mode press **Slow Roast**, enter a temperature, and then press **Start**.

Broiling Modes

Always broil with the door closed. The broil element in this oven is very powerful. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. **Broiling on rack position 6 is not recommended.**

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Traditional Broil Lo or Convection Broil Lo. For best performance, center food below the broil heating element.

Broil

The Traditional Broil High mode uses intense heat from the upper element to sear foods. Use Broil High for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press **Broil**, then select **High** or **Low** depending on the amount of searing and the internal temperature that is preferred, and then press **Start** It is not necessary to preheat when using this mode.

Convection Broil (on some models/ovens)

The Convection Broil High mode uses intense heat from the upper element along with air movement for improved searing and browning. To use this mode press **Convection Broil**, then select High or Low depending on the amount of searing and the internal temperature that is preferred, and then press **Start**. For best results preheat 5 minutes when using this mode.

Cooking Modes (Cont.)

Air Fry (on some models/ovens)

The Air Fry mode is a special, no-preheat convection cooking mode designed to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Select **Air Fry**, then input the desired set temperature and press Start. The temperature can be set between 300°F and 500°F. Preheating is not recommended for this mode. Follow traditional oven recipe or package guidelines for set temperatures and cook times; adjust cook time to achieve your desired crispness. Additional guidelines for using this mode can be found in the Cooking Guide.

Proof

Proof mode is designed for rising (fermenting and proofing) bread doughs. Select **Proof** and then press **Start.** Cover dough well to prevent drying out. Bread will rise more rapidly than at room temperature.

Warm

Warm mode is designed to keep hot foods hot for up to 3 hours. To use this mode, select **Warm** and then press **Start.** Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.

Precision Cooking (on some models/ovens)

Precision Cooking is a guided cooking experience designed to give you the best outcome from your oven for specific foods. When you select a food through the Precision Cooking Menu, the recommended oven settings for that food are automatically selected and additional information is provided to help you get the best result.

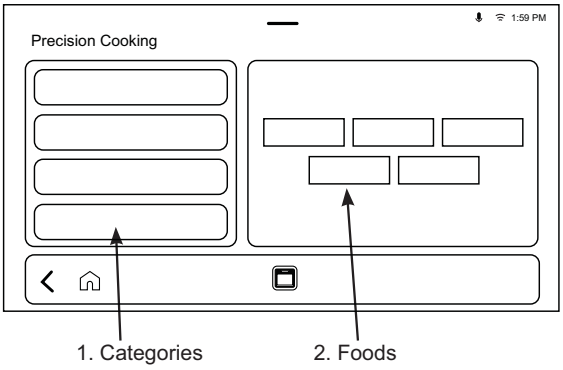
Additional cycles will be available through software updates. Connect your oven to have access to these updates. See the Wi-Fi Connect section for details on how to connect your oven.

Cooking Modes (Cont.)

Setting a Cooking Mode

From the Home Screen, select the **oven** when using a double oven. Then select the **Traditional Cooking** mode or **Precision Cooking**.

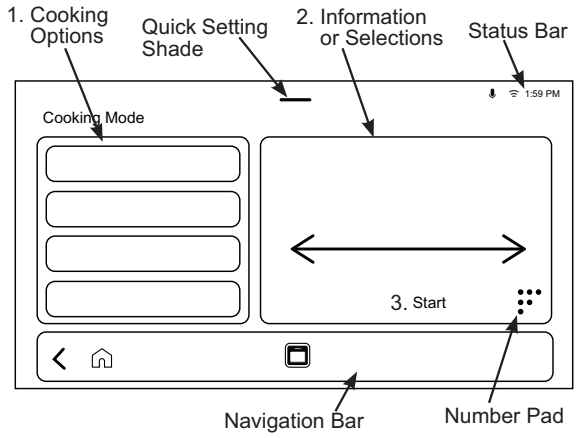
If you select Precision Cooking, categories will show up on the left part of the screen and food options will show up on the right.



1. **Categories:** Food items are grouped into Categories. Scroll up and down to see all Categories. Select a Category to see all food options within a Category on the right side of the screen.
2. **Foods:** Scroll left and right to see all food options within a Category. Select a food on the right side of the screen to begin cooking.

   Additional categories and food options will be available through software updates. Connect your oven to have access to these updates. See the Wi-Fi Connectivity section for details on how to connect your oven.

Once you select a Traditional Cooking mode or Precision Cooking mode, Cooking Options will show up on the left part of the screen and information about selections will show up on the right side of the screen.



1. COOKING OPTIONS

A cooking option will only be displayed if it is available or required for the cooking mode selected. If a cooking option is not displayed for a selected cooking mode, then it is not available to use or is not required.

Note that any cooking options displayed for a cooking mode will have default selections but confirm that the default settings and selections match your desired inputs (such as set temperature, cook time, size, or type) and outcome (doneness). This is especially important when using Precision Cooking modes.

Make sure to scroll up and down to view all the Cooking Options available for a selected cooking mode.

Temperature

When selecting an oven set temperature, preset temperatures are shown and can be selected by scrolling horizontally and selecting the desired temperature.

The option to set a custom cooking temperature is available by using the number pad.

Not all Precision Cooking modes require you to set a cooking temperature.

Timer

If the cooking mode selected supports a cooking timer, this option allows you to set a countdown cooking timer that can be set to turn off or not turn off the cooking mode when the timer is complete.

Some Precision Cooking modes have a timer automatically set for them. In these cases, the Timer option does not display. Instead, the timer countdown starts after **Start** is pressed. This timer will not turn off the oven when the timer is complete.

Probe

This option displays if the oven probe can be used with a Traditional oven mode. See the Probe section for details on using the oven probe.

Some Precision Cooking modes require using the oven probe provided with the oven. For these cycles, probe placement instructions are provided but the probe set temperature is determined by the precision cooking mode selected.

Cooking Modes (Cont.)

Setting a Cooking Mode (Cont.)

1. COOKING OPTIONS (cont.)

Cooking Tips

This option provides helpful information tailored to the cooking mode selected. This may include tips about how to prepare food for cooking, how cookware can impact cooking results, or how to help prevent messes in the oven cavity.

Rack & Cookware

For some Precision Cooking modes, this option gives rack location and cookware suggestions tailored to what mode is selected.

Number of Racks

For some Precision Cooking modes (baked goods such as Cookies for example), this provides cooking options for cooking on one rack or multiple racks. If this option is not displayed, the expectation is that you are cooking on a single rack.

Doneness

For some Precision Cooking modes (such as steaks or bacon), this option requires you to choose a desired doneness for the food selected. Some Foods with Doneness options require the probe while others rely on cooking time. When a Doneness option is selected the probe target or cooking time, as well as the oven cooking conditions, update based on the food selection made.

Size

For some Precision Cooking modes (such as salmon), this option requires you to pick from a list of selections to tailor cooking conditions and cook time based on the selections made.

Type

For some Precision Cooking modes (such as bacon), this option requires you to pick from a list of selections (such as thick, regular, or center cut for bacon) to tailor cooking conditions and cook time based on the selections made.

2. INFORMATION OR SELECTIONS

The content in this area varies according to the active option selected on the left. Make sure to swipe left and right in this area to see all the relevant content. There may be cookware recommendations or additional tips to reference.

3. START

Review cooking option settings, your selections and place oven racks(s) before pressing **Start**.

Probe (on some models)

Internal food temperature is frequently used as an indicator of doneness, especially for roasts and poultry. The Probe mode monitors the internal food temperature and turns the oven off when the internal food temperature reaches the programmed temperature.

⚠WARNING Consuming undercooked food can result in foodborne illness. Use probe according to the following instructions to ensure all portions of the food reach minimum safe cooking temperatures. Minimum safe food temperature recommendations are provided by the USDA and FDA.

Always check the temperature at multiple locations in the food with a food thermometer after cooking to ensure that all portions of the food have reached the minimum safe internal temperature for that food.

Proper Probe Placement

After preparing the meat and placing it on the cooking pan follow these instructions for proper probe placement.

- Insert the probe into the food, so that the tip of the probe will rest in the center of the thickest part of the food. For best performance the probe should be fully inserted into the food. If the probe is not located properly, it may not accurately measure the temperature of the coolest portion of the food. Some foods, particularly small items, are not well suited for cooking with the probe due to their shape or size.
- The probe should not touch bone, fat or gristle.
- For whole poultry insert the probe into the thickest part of the breast.
- For boneless roasts, insert the probe into the center of the roast.
- For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.
- For casseroles or dishes such as meatloaf, insert the probe into the center of the dish.
- For fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Probe Usage

To use the probe

1. Insert the probe into the food (see Proper Probe Placement).
2. Place the food in the oven and connect the probe into the probe outlet in the oven(s). **NOTE:** The probe cannot be used during broil, convection broil, dehydrate, warm, proof.
3. Select the desired cooking mode and temperature. If the cooking mode supports use with a probe, the probe setting screen will be displayed. Enter the desired internal food temperature and press **Start**. The probe temperature can be set between 100°F and 200°F.

   NOTE: If preheating is desired, complete this step ahead of step 1.

   Traditional cooking modes (excludes Slow Roast) end the mode when the probe temperature is reached and Precision Cooking modes and Slow Roast do not.

Probe Care Guidelines

NOTE: some double oven models have a probe in the upper oven only.

- Use of probes other than the one provided with this product may result in damage to the probe.
- Use the handles of the probe and plug when inserting and removing them from the meat and outlet.
- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting the probe.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave the probe inside the oven during a self or steam clean cycle.
- Do not store the probe in the oven.

Cooking Guide

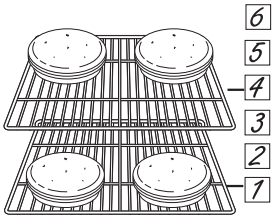
The table below provides some guidelines for typical cooking modes. For Precision modes, recommendations for rack positions, etc. will be shown as part of the step-by-step instruction on the display.

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Traditional Bake	2 ext. or 3 flat	Use shiny cookware.
Layer cakes* on Multiple Racks	Convection Bake Multi	1 ext. and 4 flat or 2 and 4 flat	Ensure adequate airflow. (see illustration below) Use shiny cookware.
Chiffon cakes (angel food)	Traditional Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Traditional Bake	2 ext. or 3 flat	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake Multi	1 ext. and 4 flat or 1 ext., 3 & 5 flat	Ensure adequate airflow. Use shiny cookware.
Beef & Pork			
Hamburgers	Broil Hi	5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance, center food below the broil heating element.
Steaks & Chops	Broil Hi	5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance, center food below the broil heating element.
Roasts	Traditional Bake Convection Roast Slow Roast	1 or 2	Leave uncovered, use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Traditional Bake Convection Roast Slow Roast	1 or 2 ext. 2 or 3 flat	Use a low sided pan such as a broil pan. Preheating is not necessary.
Bone-in chicken breasts, legs, thighs	Broil Lo Convection Roast Slow Roast	2 ext. or 3 flat	Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
Boneless chicken breasts	Broil Lo Traditional Bake	2 ext. or 3 flat	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heating element.
Whole turkey	Traditional Bake Convection Roast	1 or 2	Use a low sided pan such as a broil pan. Preheating is not necessary.
Turkey Breast	Traditional Bake Convection Roast	1 or 2	Use a low sided pan such as a broil pan. Preheating is not necessary.
Fish	Broil Lo	5 (1/2 thick or less) 4 (>1/2 inch)	Watch food closely when broiling. For best performance, center food below the broil heating element.
	Slow Roast	3	
Casseroles	Convection Bake Traditional Bake	2 ext. or 3 flat	
Frozen Convenience Foods			
Pizza on a single rack	Convection Bake Traditional Bake	2 ext. or 3 flat	Use shiny cookware.
Pizza on multiple racks	Convection Bake Multi	1 ext. and 4 flat	Stagger pizzas so that they are not placed directly over each other when cooking on the rack. Use shiny cookware.
Potato products, chicken nuggets, appetizers on single racks	Traditional Bake	3 ext. or 4 flat	Use shiny cookware when using traditional bake
	Air Fry		Use dark cookware or cookie sheet when using Air Fry.
Potato products, chicken nuggets, appetizers on multiple racks	Convection Bake Multi	1 ext. and 4 flat	Use shiny cookware. Switch food location partially through cooking for more even cooking results.

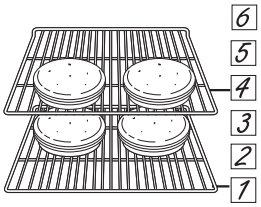
When baking or convection baking four cake layers in a 30” convection cavity or convection baking in a 27” cavity at a time, use racks 1 extension and 4 flat. Place pans as shown so that one pan is not directly above another.

When baking four cake layers using flat racks in a 30” or 27” thermal cavity at a time, use racks 2 & 4 flat. Place pans as shown so that one pan is not directly above another.

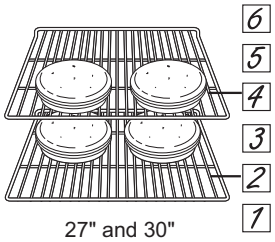
Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.



30" Convection Ovens



27" Convection Ovens



27" and 30" Thermal Ovens

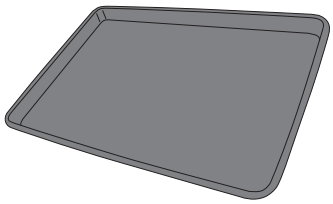
Cooking Guide

AIR FRY COOKING GUIDE

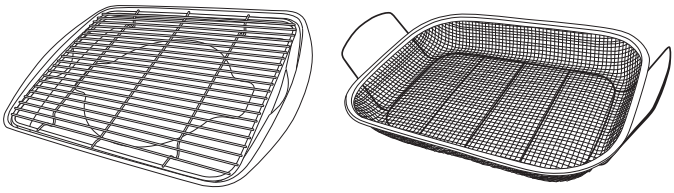
Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. Select **Air Fry**, then input the desired set temperature and press **Start**. The temperature can be set between 300°F and 500°F.

Air Fry Cookware Guidelines

- Only use broil safe cookware when using Air Fry mode.
- A dark sheet pan is recommended. A dark pan promotes better browning and crisping.
- Oven baking baskets and baking grids can also be used. A sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.



Primary recommended cookware



Alternate cookware options

General Tips for Air Fry Mode

- The Air Fry mode is designed for cooking on a single rack.
- The Air Fry mode is designed to be used without preheating.
- Rack position 3 is recommended for most foods. If foods are browning too rapidly try using a lower rack position.
- Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- When air frying foods with sauce, it is recommended to apply the sauce at the end of cooking.
- If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- For packaged foods, use traditional oven cooking instructions for set temperature and expected cook time.
- It is not necessary to flip or stir food during cooking
- Arrange food in a single layer on the pan, do not overload the pan. For best results food should not overlap.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.

FOOD TYPE	RECOMMENDED RACK POSITION(S)	RECOMMENDED SET TEMPERATURES (F°)	RECOMMENDED COOK TIME (MIN)	NOTES
Fresh boneless fish or poultry pieces, breaded such as nuggets, tenders, fillets	3 extension	375-400	15-30	User lower set temperatures for larger pieces. Use shiny cookware.
Fresh bone in chicken wings	3 extension	375-400	25-40	Salt wings or coat in a dry rub, if using sauce apply after cooking or toward the end of cooking
Fresh bone in chicken drumsticks or thighs	3 extension	375-400	30-55	User lower set temperatures for larger pieces.
Fresh French fries, thin (< ½ inch)	3 extension	400-425	15-30	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Fresh French fries, thick (> ½ inch)	3 extension	375-400	20-35	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Frozen packaged foods	3 extension	Use traditional oven(not Air Fry) cooking instructions as a guideline for set temperature and cook time. Additional cook time beyond recommended package time may be required for some foods. If oven is hot when starting, food may cook faster than the minimum package time.		

Cooking Guide

ROASTING GUIDE

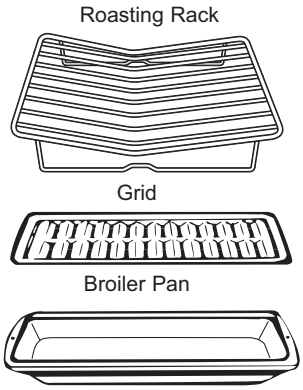
Your new oven has two Cooking Modes designed specifically for Roasting: Slow Roast and Convection Roast.

Slow Roast uses pulses of heat and air movement from the convection fan to brown the exterior of foods while also providing gentle cooking for a more uniform interior doneness relative to Convection Roast. Slow Roast can be set between 170°F and 350°F. Slow Roast is designed to be used without preheating.

Convection Roast uses air movement from the convection fan to brown the surface of foods more rapidly than Traditional Bake. Convection Roast can be set between 170°F and 550°F. The Convection Roast mode includes a preheat, but for most foods preheating is not necessary.

Roasting Cookware Guidelines

- Roasting Pan (with or without rack)
- Sheet Pan
- Broil Pan (with or without grid)



General Tips for Roasting

- Roasting modes should only be used for single rack cooking.
- Position the rack so that the food is centered in the oven, or for more top browning on thin foods, place the food closer to the broil heater
- **Slow Roast:** Expect foods that you would typically cook in Traditional Bake to take 1.5-2 times longer to cook.
- **Convection Roast:** Check foods earlier than package or recipe time.
- Using the probe to monitor cooking of large cuts of meat is recommended. See the Probe section for more information on using the probe.
- In general, keep foods uncovered while roasting to allow food to brown. If food is browning too quickly but needs more time to cook through, cover food with foil or a lid.
- It is not necessary to flip or stir foods when roasting
- Foods such as roasted vegetables will brown better and cook faster if they are not crowded in the pan.
- For cooking activities where food is covered such as braising or slow cooking, use Traditional Bake mode rather than a roast mode.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations

Recommended Oven Set Temperatures for Roasting

Food	Slow Roast	Convection Roast	Additional Suggestions
Beef, Lamb or Pork Roasts	250-325°F	350-425°F	Use Precision Cooking for a guided cooking experience and custom settings for Beef Tenderloin and Prime Rib (on some models)
Beef, Lamb or Pork Steaks or Chops	250-325°F	350-425°F	Use Precision Cooking for a guided cooking experience and custom settings for Beef Steaks
Chicken breasts, legs, and thighs (skin-on)	275-350°F	325-375°F	Skin-on chicken is recommended for roasting because skinless chicken can develop a leathery surface
Chicken, whole	300-350°F	350-400°F	Use Precision Cooking for a guided cooking experience and custom settings for Whole Chicken
Fish	200-250°F	400-425°F	Use Precision Cooking for a guided cooking experience and custom settings for Salmon Fillets
Potatoes, Cut	Not recommended	400-450°F	Use Precision Cooking for a guided cooking experience and custom settings for Cut Potatoes
Potatoes, Whole	Not recommended	400-450°F	Use Precision Cooking for a guided cooking experience and custom settings for Whole Potatoes
Turkey, whole	Not recommended	300-350°F	Use Precision Cooking for a guided cooking experience and custom settings for Whole Turkey
Vegetables, cut or small	255-350°F	400-450°F	Vegetables such as onions, garlic, eggplant and root vegetables can be slow roasted at lower temperatures. Use higher temperatures for Slow Roasting vegetables such as mushrooms and cauliflower. Use Precision Cooking for a guided cooking experience and custom settings for some Roasted Vegetables
Vegetables, large	275-325°F	350-400°F	Cut whole squash in half and roast cut side down

See the Cooking Guide for additional details and rack position recommendations for specific foods.

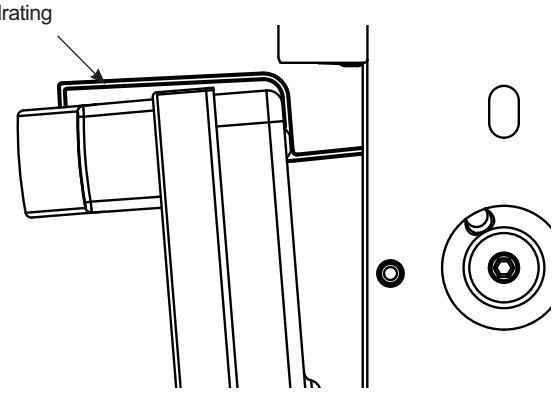
Use the probe to monitor cooking of large cuts of meat to help determine when food is done.

Cooking Guide (on some models)

DEHYDRATING GUIDE (upper oven only on double oven models)

Dehydrate is a special convection mode that is designed for dehydrating foods such as fruits, vegetables or herbs, and making fruit leathers or jerkies. The dehydrate mode uses airflow and low heat to remove moisture from foods. The door must be partially open when running the dehydrate mode. Use the door spacer provided with your oven to prop the door open to the appropriate position as shown below. Once the door prop is in place, select **Dehydrate**, then input the desired set temperature and press **Start**. The temperature can be set between 105°F and 225°F. When the dehydrate mode is running, 12 hour shut-off is automatically disabled.

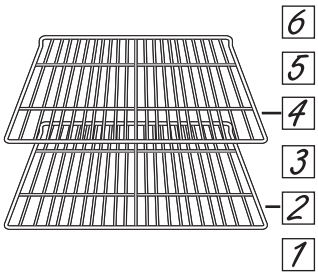
- Consult online and book references for detailed information on how to safely and properly dehydrate foods.



- Dehydrating at too high of a temperature can prevent the interior of foods from sufficiently drying.
- Dehydrating at too low of a temperature or too slowly can allow microorganisms to grow resulting in spoilage or food borne illness.
- Do not only rely on exterior appearance or texture, check food interior to ensure that foods are sufficiently dried.
- Dehydrating times are impacted by the initial condition of the food, ambient humidity, temperature setting, quantity of food, etc. Thinner, smaller pieces of foods will dehydrate more quickly than thicker or larger pieces.
- For best performance when using the dehydrate mode use grids or racks with small spacing that allow air to reach food from all sides. These can be placed directly on your oven rack. Parchment paper or silicone baking mats can be used for dehydrating purees.
- It is normal to see moisture on the interior oven surfaces when dehydrating.
- Some foods benefit from a pretreatment.
- Remove excess moisture from the exterior of foods prior to dehydrating.
- Pierce, check, or cut foods such as blueberries, cranberries or grapes prior to dehydrating.
- Periodically blot meats to remove excess fat during dehydrating.
- Dehydrating more than 4 racks at a time is not recommended.

Food Type	Recommended Set Temperature (°F)	Expected Drying Time (hours)
Fruits	130-140	4 - 36
Herbs	105-115	2 - 18
Meat/Jerky*	145-165	4 - 12
Vegetables	125-130	3 - 24
*Meat should be heated to 165°F before dehydrating. See **fsis.usda.gov** for more information		

Number of Oven Racks Used During Dehydrate Mode	Rack Positions in Your Oven
1 rack	3 (flat or extension rack)
2 racks	2 (extension rack) and 4 (flat rack)
3 racks	2 (flat rack), 3 (extension rack) and 5 (flat rack)
4 racks	2 (flat rack), 3 (flat rack), 4 (flat rack), and 5 (flat rack)



Cleaning The Oven - Exterior

Be sure electrical power is off and all surfaces are cool before cleaning any part of the range.

Control Panel

To lock the controls, reference the Quick Settings Shade information in the Appliance Display Settings section. It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth. Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

NOTE: Do not use sharp, pointy objects to clean microphone holes.

Oven Exterior

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Painted Surfaces and Black Stainless Steel (on some models)

Painted surfaces may include the door and trim around the control panel. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface, including Black Stainless Steel.

Stainless Steel - Excluding Black Stainless Steel (on some models)

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

Cleaners with oxalic acid will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

Cleaning The Oven - Interior

The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

IMPORTANT: For ovens with a camera in the door: If door glass is not clean, camera image clarity may be affected. Please follow directions below to properly clean the door glass.

Manual Cleaning

Do not use oven cleaners (unless certified for self-cleaning oven), strong liquid cleansers, or scouring pads on the interior of the oven. Clean with a mild soap and water, or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

Steam Clean Mode

Steam Clean is designed to sufficiently heat the water added to the bottom, allowing in to reach a temperature that causes steam to condense on food soils. This process softens the residues, making them easier to remove.

The oven should be cool before beginning a Steam Clean cycle. This allows for safe wiping of grease and soils form the oven bottom beforehand. Additionally, it prevents the risk of thermal shock and enamel cracking that could result from pouring cold water onto the hot oven surface.

Pour one cup of water into the bottom of the oven. Close the door. Select **Steam Clean** and press **Start** to the right of the screen. You should not open the door during the 30-minute steam clean as this will decrease the steam clean performance. Wipe out any excess water and any remaining soil. **NOTE:** Water in the bottom of the oven may be hot right after finishing the cycle.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, the meat probe, and any cookware or other items should all be removed from the oven before initiating a self clean cycle. Close the door. If using a double oven, select which oven you would like to clean. Select **Self Clean**. Choose a 3, 4, or 5 hour cycle, and select **Start**. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press **Start** immediately after selecting **Self Clean**. The oven will show that the door has locked and display the amount of time remaining in the cycle. Press **Cancel** if you wish to stop the cycle. The oven will turn off automatically when the self clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Soil on the front frame of the oven and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel wool pads or cleaners such as Soft Scrub®. Rinse well with clean water and dry.

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

Make sure the oven light bulb cover is in place and the oven light is off. When using the Self Clean Mode in a double oven, only the upper or lower oven can utilize the cycle at one time. Additionally, no other mode may be started in the alternate oven cavity while self clean is in progress.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

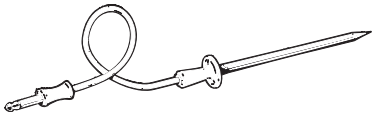
Cleaning The Oven - Interior

Probe

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

To order additional temperature probes see the Accessories and Consumer Support sections at the end of this manual.

- Do not immerse the temperature probe in water.
- Do not store the temperature probe in the oven.
- Do not leave the temperature probe inside the oven during a self or steam clean cycle.



Oven Racks

If the racks that were provided with your oven are dark enameled racks, not shiny, they may remain in the oven during the self-cleaning cycle without being damaged.

To manually clean racks, use warm, soapy water. Make sure not to wash the rack slides on an extension rack.

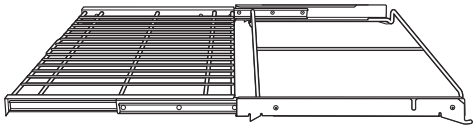
If racks become more difficult to remove from the oven, put some vegetable oil on a soft cloth or paper towel and rub onto the oven rack supports. Do not wipe the oil on an extension rack slide.

NOTE: Using other cooking oils like peanut oil, Pam® or other lubricant sprays, can cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.

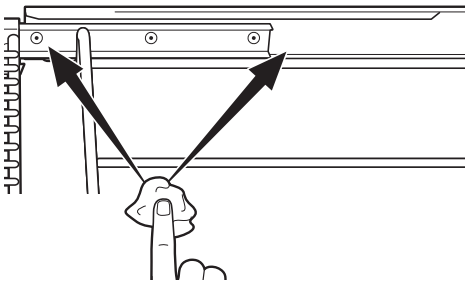
Periodically, the oven racks may need to be lubricated using the lubricant shipped with your oven. To order additional lubricant, see accessories section of this manual.

Using the oven:

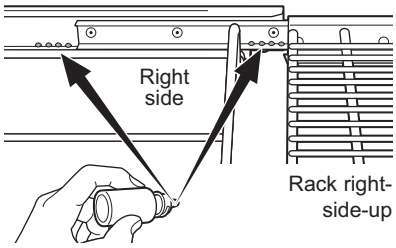
1. Remove rack from the oven. See the Extension Oven Racks section.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.



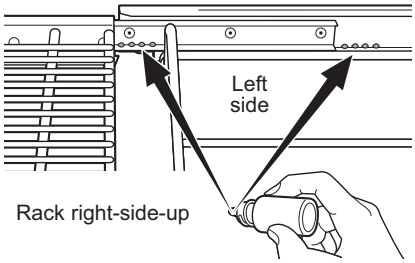
3. If there is debris in the slide tracks, wipe it away using a paper towel. **NOTE:** Any lubricant wiped away must be replaced.



4. Shake the lubricant before opening it. Starting with left slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.

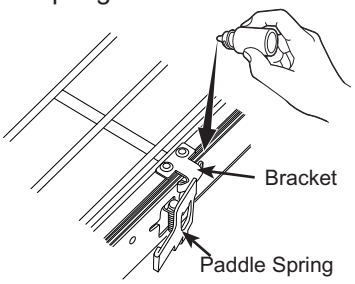


5. Repeat for the right slide mechanism of the rack.



6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6. (For rack supports molded into the oven cavity wall only.)

   Also, for optimal sliding performance be sure to add a couple of drops of lubricant on the bracket and paddle spring shown below:



https://products.geappliances.com/appliance/gea-support-search-content?contentId=18673

8. Close the rack, turn rack right-side-up and place in the oven. See the Extension Oven Racks section.
9. Repeat above steps for each rack.

French Doors (on some models)

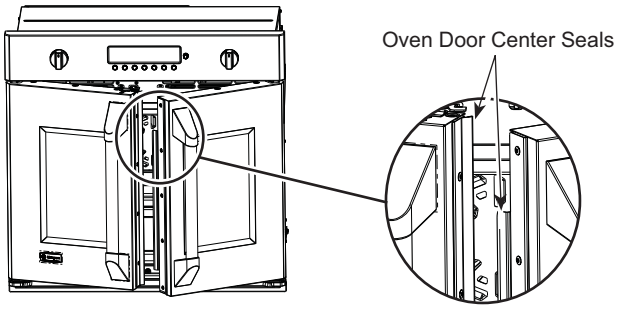
FRENCH OVEN DOOR CENTER SEALS

If you notice discoloring of the two door center seals that cannot be removed with warm sudsy water and a soft cloth, use a stainless steel cleaner that removes heat discoloration and/or tarnishing.

Do not use abrasive cleaners, metal scouring pads, commercial oven cleaners or sharp objects to try and clean the center seals since this can damage these door parts.

FRENCH OVEN DOORS

The French oven doors are not removable or consumer serviceable. Please schedule service on-line at **monogram.com.**



Oven Light

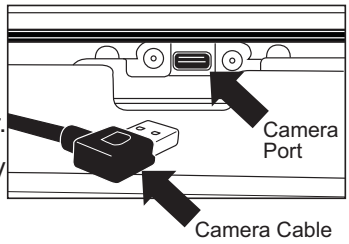
⚠WARNING **SHOCK OR BURN HAZARD:** Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠CAUTION **BURN HAZARD:** The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Slide a flat blade screwdriver or butter knife between the metal housing and the glass light cover.
   NOTE: on some models there is a metal clip visibly holding the glass. The tool needs inserted between the metal housing and the clip holding the glass.
4. Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven.
5. Gently twist the screwdriver blade or butter knife to loosen the glass light cover. Be careful not to chip the oven coating.
6. Remove the glass light cover.
7. Remove the bulb by firmly grasping and sliding the bulb straight out until the two prongs have cleared the ceramic holder.
8. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it lights. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs in the ceramic holder, pressing gently until the bulb is securely in the ceramic socket.
9. Slide the protective lens into the holder and push until the clips snap into the housing.
10. Reconnect power.

Oven Door

The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.



On ovens with a camera in the door: Before removing the door, disconnect the camera harness by unhooking the connector that is snapped into the bottom of the door.

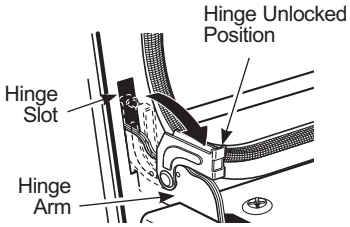
IMPORTANT: If door glass or oven cavity light cover are not clean, camera image clarity may be affected. Please follow directions below to properly clean the door glass. For best results, clean door glass and oven light cover immediately after spillage once the oven has cooled.

Removing the Oven Door (on some models)

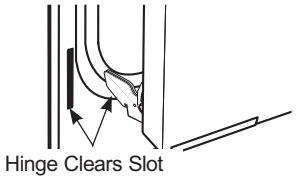
NOTE: Door removal is not a requirement for installation of the product but is an added convenience.

To remove the door:

1. Open the oven door as far as it will go.
2. Push both hinge locks down toward the door frame to the unlocked position. This may require a flat-blade screwdriver. **DO NOT LIFT THE DOOR BY THE HANDLE!**



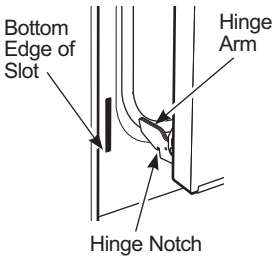
3. Place hands on both sides of the door and close the oven door to the removal position (approximately 1”–2” [2.5 cm–5.1 cm] from the closed position).
4. Lift the door up and out until the hinge arms clear the slots. **NOTE:** The oven door is very heavy. Be sure you have a firm grip before lifting the oven door off the hinges. Use caution once the door is removed. Do not lay the door on its handle. This could cause dents or scratches.



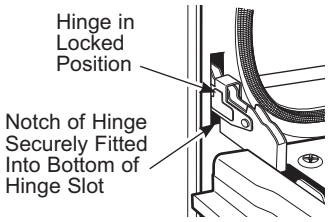
Replacing the Oven Door

NOTE: The oven door is heavy. You may need help lifting the door high enough to slide it into the hinge slots. Do not lift the door by the handle.

1. Lift the oven door by grasping each side.
2. With the door at the same angle as the removal position (approximately 1”–2” [2.5 cm–5.1 cm] from the closed position), seat the notch of the hinge arm into the bottom edge of the hinge slot. The notch of the hinge arm must be fully seated into the bottom of the slot.



3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.



5. Close the oven door.

Troubleshooting tips ... Before you call for service

Save time and money! Review the charts on the following pages before you call for service. Check out self-help videos and FAQ at **bodewell.com/faqs.**

Problem	Possible Cause	What To Do
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Special Features Section to adjust the oven temperature. **NOTE:** This adjustment affects Traditional Bake, Convection Bake and Convection Bake Multi temperatures; it will not affect Convection Roast, Traditional Broil, Convection Broil or Clean.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	Oven temperature needs adjustment.	See the Cooking option under the Settings section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See the Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool
	Cookware not suited for broiling.	Use a pan specifically designed for broiling
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Cooking option under the Settings section.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Appliance and Setting a Cooking Mode sections.
	Oven is in Sabbath Mode	Verify, that the oven is not in Sabbath Mode. See the Sabbath option under the Settings section.
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a "clicking" noise when using my oven?	Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during cooking and cleaning cycles.	This is normal.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the controls.
	Oven controls improperly set.	See the Cleaning the Oven section.
Excessive smoking during clean cycle	Excessive soil or grease.	Press **Cancel** to stop the cycle. Open the windows to rid the room of smoke. Wait until the door unlocks. Wipe up the excess soil and reset the clean cycle.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the food.

Troubleshooting tips ... Before you call for service

Problem	Possible Cause	What To Do
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
“F— and a number or letter” are displayed on LCD screen	You have a function error code.	Press **Dismiss** on the LCD screen. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
LCD is not functioning properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Cooking Modes or Settings section to ensure proper use. Ensure unit is updated to the most recent software update.
	LCD screen is locked.	Unlock the screen by pressing the **Unlock** icon. If this does not correct the issue, cycle power at the circuit breaker and ensure unit is updated to the most recent software update.
	Touch Screen is not responding properly.	Place your entire hand on the touch screen for 5 seconds then remove it to reset the touch screen sensitivity.
	LCD is faulty.	Cycle power at the circuit breaker and ensure unit is updated to the most recent software update. If issue persists, call service to assess the issue.
Power outage, clock resets	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing **Cancel**, setting the clock and resetting any cooking function.
“Burning” or “oily” odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
Fan noise	A cooling fan may automatically turn on.	This is normal. The cooling fan will turn on to cool internal parts. It may run for up to 1-1/2 hours after the oven is turned off.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.
	Different cooking modes	The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake multi).
Oven will not work remotely	Router issues, no wireless signal, etc.	For assistance with oven wireless network connectivity, please call 1-800-220-6899.
	Oven is not connected.	
Oven camera image is not clear	Oven door glass is dirty	Follow directions in Cleaning the Oven section to properly clean oven door glass.
No image on oven camera app	Camera cable unplugged	Check to make sure camera cable is plugged into bottom of door.

Limited Warranty

All warranty service for your appliance is provided exclusively by GE Appliances, a Haier company's Factory Service Centers, or by a service technician authorized by GE Appliances to provide warranty service for your appliance. To schedule service within the USA, visit us at **Bodewell.com/schedule-repair-service**, or call 833-4BODEWELL (833-426-3393). In Canada, visit **GEAppliances.ca, monogram.ca,** or call **800.561.3344**. Please have your serial number and your model number available when calling for service. Service that has not been scheduled or otherwise arranged for by GE Appliances will not be covered under this warranty, including any parts and/or services provided.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE Appliances factory service technician the ability to quickly diagnose any issues with your appliance and helps GE Appliances improve its products by providing GE Appliances with information on your appliance. If you do not want your appliance data to be sent to GE Appliances, please advise your technician not to submit the data to GE Appliances at the time of service.

For the period of	GE Appliances will replace
One year From the date of the original purchase	**Any part** of the oven which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE Appliances will provide, **free of charge**, all labor and in-home service to replace the defective part.
Two years From the date of the original purchase of any Monogram brand oven	**Any part** of the oven which fails due to a defect in materials or workmanship. During this **limited two-year warranty**, GE Appliances will provide, **free of charge**, all labor and in-home service to replace the defective part.

What GE Appliances will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

For US Customers: This limited warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Appliances Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Appliances Service location for service. In Alaska, the limited warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: GE Appliances, *a* **Haier** *company*
Louisville, KY 40225

IN CANADA (INCLUDING THE PROVINCE OF QUÉBEC): This limited warranty is extended to the original purchaser and any succeeding owner for products purchased in Canada including Québec for home use within Canada including Québec. If the product is located in an area where service by a GE Appliances Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Appliances Service location.

Some provinces including Québec do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from province to province including Québec. To know what your legal rights are, consult your local or provincial consumer affairs office.

FOR QUÉBEC CONSUMERS ONLY - NOTICE ON THE WARRANTY OF AVAILABILITY OF SPARE PARTS, REPAIR SERVICES AND INFORMATION NECESSARY FOR REPAIR OR MAINTENANCE (S. 39 OF THE CONSUMER PROTECTION ACT): Please be advised that MC Commercial Inc. ("MC Commercial") does not guarantee, within the meaning of section 39 of the Consumer Protection Act, CQLR, c. P-40.1 and sections 79.18 to 79.20 of the Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3, the availability of replacement parts, repair services, or the information necessary for the maintenance or repair of goods manufactured, imported, advertised, or sold by MC Commercial.

Please note that MC Commercial Inc. continues to offer the manufacturer's limited warranty as stated in the Owner's Manual or Quick Guide, and that this limited warranty is distinct from the statutory warranty of availability provided for under section 39 of the Consumer Protection Act.

Warrantor: MC Commercial Inc.,
Burlington, ON, L7L 6B2

EXTENDED WARRANTIES: Purchase a GE Appliances extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at

bodewellcareplan.com

or call 866-884-5646 during normal business hours. GE Appliances Service will still be there after your warranty expires. In Canada: contact your local extended warranty provider.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

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Accessories

Looking For Something More?

GE Appliances offers a variety of accessories to improve your cooking and maintenance experiences!

Refer to the Consumer Support page for phone numbers and website information.

The following products and more are available:

Accessories

- Small Broiler Pan (8 ¾ ” x 1 ¼” x 13 ½ “)
- Large* Broiler Pan (12 ¾ ” x 1 ¼” x 16 ½ “)
- XL** Broiler Pan (17 ” x 1 ¼” x 19 1/4“)

Parts

- Oven racks
- Oven elements
- Light bulbs
- Probe

Cleaning Supplies

- Stainless Steel Wipes
- Stainless Steel Appliance Cleaner
- Lubricant

*The large broiler pan does not fit in 20”/24” ranges.
**The XL broiler pan does not fit in 24” wall ovens, 27” drop ins or 20”/24” ranges

Consumer Support

In the United States – Visit us at **cafeappliances.com**

In Canada – Visit us at **cafeappliances.ca**

Find owner support information on our website**:**

- **Information**
- **Register the Appliance**
- **Schedule Service through Bodewell**
- **Purchase Parts, Accessories or Extended Warranties**
- **Connect your Appliance** – 800.220.6899

If you are not satisfied with the service you receive, contact us on our website with all the details including your phone number, or write to:

In the United States - General Manager, Customer Relations | Cafe Appliances | Appliance Park | Louisville, KY 40225

In Canada - Director, Customer Relations | MC Commercial Inc. | 1100 Burloak Dr. Suite 601 | Burlington, ON L7L 6B2

cafeappliances.com

cafeappliances.ca