



CAFE CES700M Convection Range Owner's Manual

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CAFE

DISTINCT BY DESIGN™

Owner's Manual
Electric Front Control Ranges
Models: CES700M and CES750M





Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label behind the door or drawer.

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SAFETY INFORMATION

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.

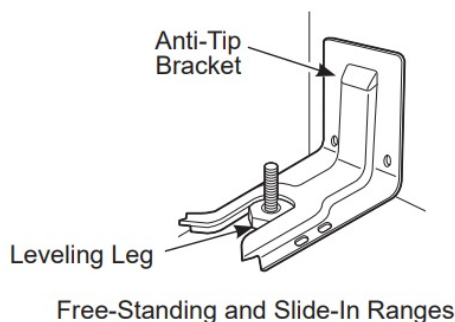


ANTI-TIP DEVICE WARNING Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

For Free-Standing and Slide-In Ranges



To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

WARNING

GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this All other servicing should be transferred to a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left 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 above a range or in the backyard of a range—children climbing on the range to reach items could be seriously injured.
- Use only dry potholders—moist or damp potholders on hot surfaces may result in burns Do not let potholders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of potholders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, the heating elements, or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units, or 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 the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.

WARNING

GENERAL SAFETY INSTRUCTIONS (Cont.)

- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke, or fire.
- 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.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- Remote Operation – This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature-sensitive items inside, on top, or near-surface units of the appliance.

WARNING

KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE 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 range. Grease in the oven or on the cooktop may ignite.

WARNING

IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE FROM 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.
- 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. The 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

COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, the oil may ignite resulting in a fire that may spread to surrounding cabinets. Use a deep-fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Only certain types of glass, glass/ceramic, earthenware, or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.



WARNING

GLASS COOKTOP SAFETY INSTRUCTIONS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If the glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Use ceramic cooktop cleaner and a non-scratch cleaning pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

NOTE: Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.



WARNING

OVEN SAFETY INSTRUCTIONS

- Stand away from the range 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.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in the desired location while the oven is cool. If the rack must be moved while the oven is hot, do not let the potholder contact the hot heating element in the oven.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- 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.
- 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.



SELF-CLEANING OVEN SAFETY INSTRUCTIONS

The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks, and other utensils from the oven. Only gray porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as drip pans or bowls.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. An excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use a protective coating to line the oven and do not use commercial oven cleaner unless certified for use in a self-cleaning oven.

Remote Enable Equipment

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

The wireless communication equipment installed on this range has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to

(a) provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

(b) accept any interference received, including interference that may cause undesired operation of the device.

Note that any changes or modifications to the wireless communication device installed on this oven that is not expressly approved by the manufacturer could void the user's authority to operate the equipment.

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 films 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: The adhesive must be removed from all parts. It cannot be removed if it is baked on.

READ AND SAVE THESE INSTRUCTIONS

Surface Units

Operating the Cooktop Elements



WARNING

FIRE HAZARD: Never leave the range unattended with the cooktop on. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in a fire, serious injury, or death.

Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.

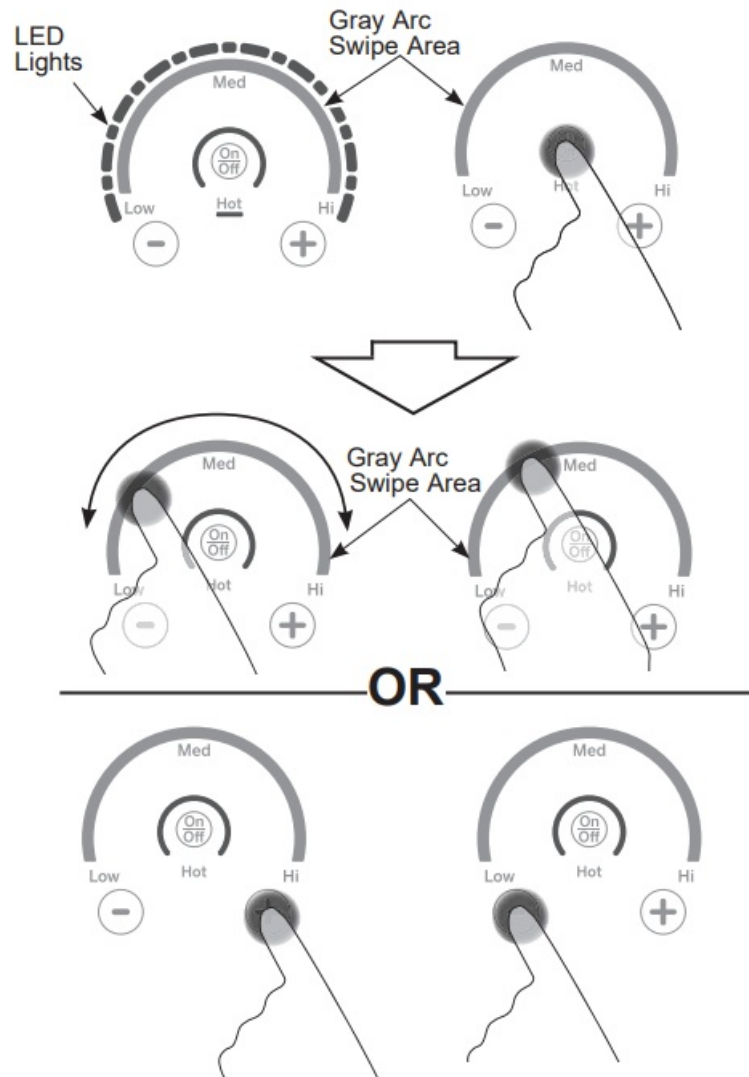
Turn element(s) On Touch and hold On/Off pad for about half a second. A chime can be heard with each touch to any pad.

The power level can be selected in any of the following ways:

1. Swipe the gray arc (on the graphics) to the desired power level. There is no sensor on the LED% or
2. Touch Anywhere along the gray arc, or;
3. Touch + or – pads to adjust power level, or;
4. Shortcut to Hi: Immediately after turning the unit on, touch the + pad, or;
5. Shortcut to Low: Immediately after turning the unit on, touch the – pad.

NOTE: When changing from a high heat setting to a lower heat setting, the surface unit may stop glowing. This is normal. The unit is still on and hot.

NOTE: This cooktop has a rapid heat-up feature. If the cooktop is cool when turned on, it will glow red for a short period of time until the desired power setting is reached.



Using the Warming Zone



FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use a warm setting to heat cold food.
- Do not use the warm setting for more than 2 hours.

The WARMING ZONE, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the **WARMING ZONE** could result in foodborne illness.

To use the **WARMING ZONE**:

Press the **WARMING ZONE** pad, select the desired level (1, 2, or 3) using the number pads, and press start.

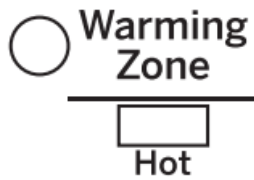
To turn off the **WARMING ZONE**: Press the **WARMING ZONE** pad.

NOTE: Cancel/Off will NOT turn off the warming zone.

For best results, all foods on the **WARMING ZONE** should be covered with a lid or aluminum foil. When warming pastries or bread, the cover should be vented to allow moisture to escape.

The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food. Always use potholders or oven mitts when removing food from the **WARMING ZONE**, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red.



How To Synchronize Left Elements To Turn On

Hold the Sync Burners pad for about half a second to connect the two elements. Operate either element as described in Operating the Cooktop Elements to adjust the power level.



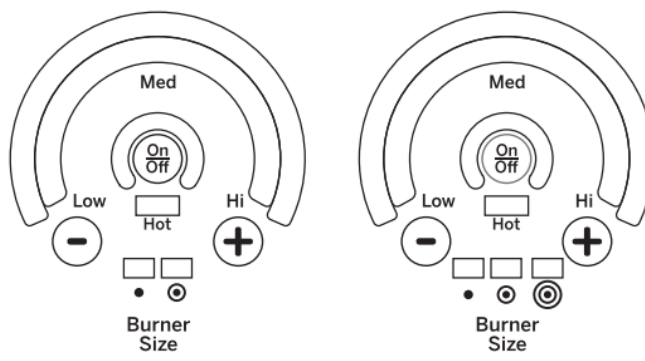
To Turn Off

1. Touch the On/Off pad on either element to turn off the Sync Burners. or
2. Touch the Sync Burners to turn both elements off.

Multi-Ring Burner (Can be Dual or Triple) To Turn On/Off

1. Touch the On/Off pad for the surface unit.
2. Use the arc or + or — pad to choose the desired power setting.
3. Touch the Burner Size pad as needed to select the desired burner size.

The light next to the Burner Size pad indicates which size the surface unit is on. To turn the surface unit off, touch the On/Off pad.



Home Canning Tips

Be sure the canner is centered over the surface unit. Make sure the canner is flat on the bottom. To prevent burns from steam or heat, use caution when canning. 'Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball and Kerr' and the Department of Agriculture Extension Service. Flat-bottomed canners are recommended. The use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and well disappears in a short time



NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- The use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream veil remove this
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting

	
Never cook directly on the glass. Always use cookware.	Always place the pan in the center of the surface unit you are cooking on.

Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the surface units off for a time if:

- the pan boils dry.
- the pan bottom is not
- the pan is off-center.
- there is no pan on the unit.

Cookware for Radiant Glass Cooktop

The following information will help you choose cookware that will give good performance on glass cooktops.

NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.

Recommended

Stainless Steel

Aluminum:

heavyweight recommended Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

Copper may leave residues that can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately. **Enamel (painted) on Cast Iron:** recommended if the bottom of the pan is coated

Avoid/Not Recommended**Enamel (painted) on Steel:**

Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

Glass-ceramic:

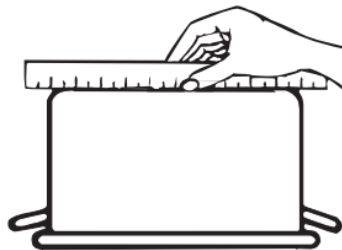
Poor performance. Will scratch the surface.

Stoneware:

Poor performance. May scratch the surface.

Cast Iron:

specifically for glass cooktops Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.



Check pans for flat bottoms by using a straight edge.





Pans with rounded, curved, ridged or warped bottoms are not recommended.

For Best Results

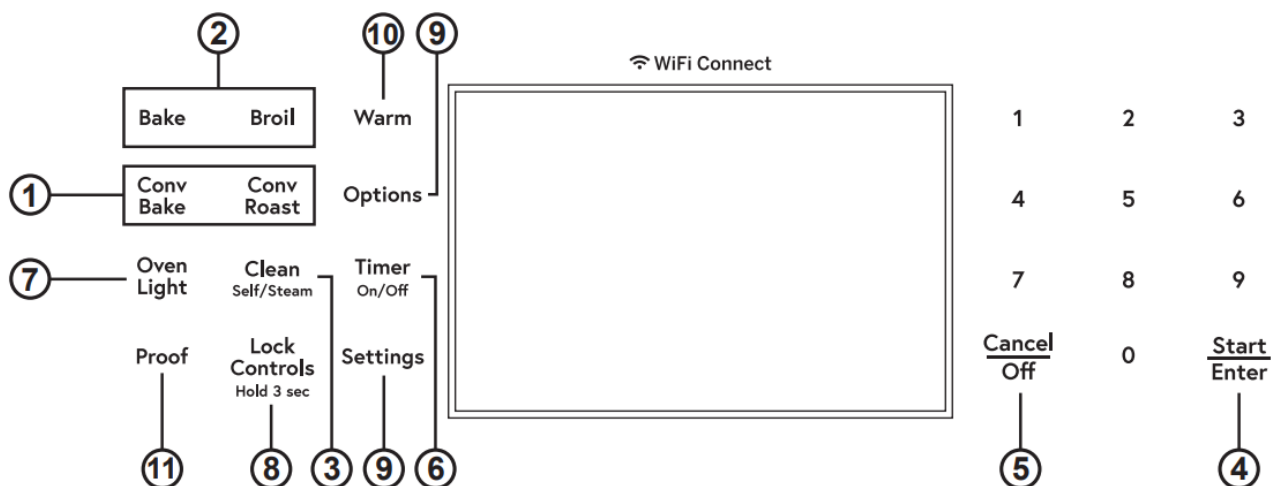
- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to the surface when cool.
- Do not use woks that have support rings. This type of work will not heat on glass surface elements.
- We recommend that you use only a flat-bottomed They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat All

cookware must have flat bottoms and be the correct size.

	
<p>Do not place wet pans on the glass cooktop.</p>	<p>Do not use woks with support rings on the glass cooktop.</p>

Single Oven Controls

Control button shapes are representative; your oven may have alternate button shapes.



1. Convection Cooking Modes:

Convection cooking modes use increased air circulation to improve performance. See the Cooking Modes section for more information.

2. Traditional Cooking Modes:

Your oven has the following traditional cooking modes: Bake and Broil. See the Cooking Modes section for more

3. Clean:

Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.

4. Start/Enter:

Must be pressed to start any cooking, cleaning, or timed function. Also used to start the Warming Zone on the cooktop.

5. Cancel/Off:

Cancels ALL oven operations except the clock and timer. Does NOT cancel the Warming Zone on the cooktop.

6. Timer:

Works as a countdown timer. Press the Timer pad and number pads to program the time in hours and minutes.

Press the Start pad. The timer countdown is complete. To turn the timer off press the Timer pad.

7. **Oven Light:**

Turns the oven light on or off.

8. **Lock Controls:**

Locks out the control so that pressing the pads does not activate the controls. Press and hold the **0** pad, for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

9. **Options and Settings:**

The Options and Settings pads open up more detailed menus in the display that allow access to additional functions and cooking modes. For each you select the function in the display using the associated number pad. You can exit at any time by pressing the Options or Settings pad again. See the Settings, Options, and Cooking Modes Sections for more details.

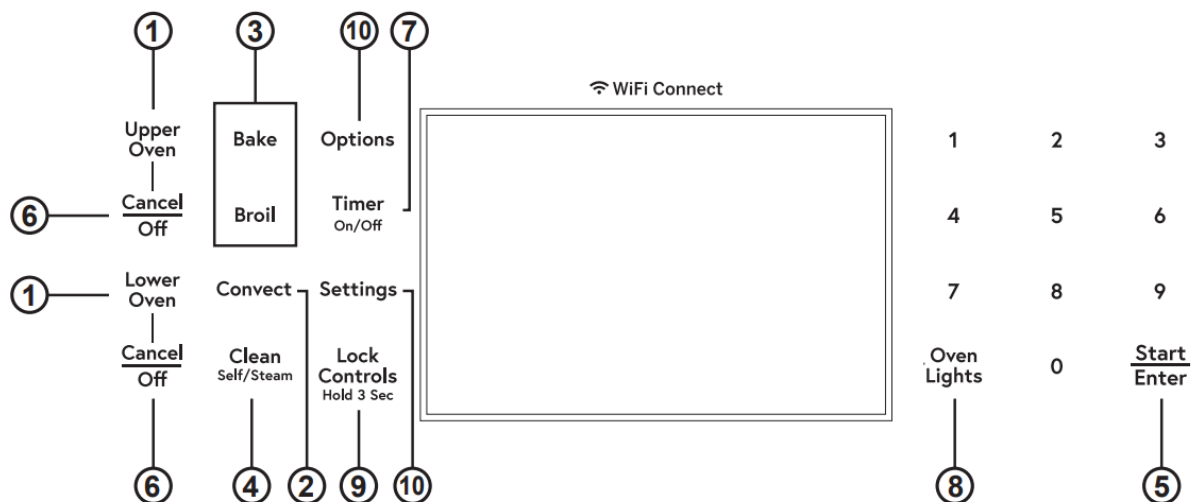
10. **Warm:**

Warm mode is designed to keep hot foods hot for up to 3 hours. To use this mode, select **Warm** and then 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.

11. **Proof:**

Proof maintains a warm environment for rising yeast-leavened dough. To use this mode select **Proof** and then See the Cooking Modes Sections for more details.

Control button shapes are representative; your oven may have alternate button shapes.



1. **Upper Oven and Lower Oven:**

Designates which oven the controls will operate. Select an oven before following the steps for starting a cooking or cleaning mode.

2. **Convect:**

Convection cooking modes use increased air circulation to improve performance. See the Cooking Modes section for more

3. **Traditional Cooking Modes:**

Your oven has the following traditional cooking modes: Bake and Broil. See the Cooking Modes section for more

4. **Clean:**

Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for

important information about using these modes.

5. **Start/Enter:**

Must be pressed to start any cooking, cleaning, or timed function. Also used to start the Warming Zone on the cooktop.

6. **Cancel/Off:**

Cancels ALL oven operations except the clock and timer. Does NOT cancel the Warming Zone on the cooktop.

7. **Timer:**

Works as a countdown timer. Press the **Timer pad** and number pads to program the time in hours and minutes. Press the **Start** The timer countdown is complete. To turn the timer off press the **Timer pad**.

8. **Oven Light:**

Turns the oven light on or off.

9. **Lock Controls:**

Locks out the control so that pressing the pads does not activate the controls. Press and hold the 0 pad, for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.

10. **Options and Settings:**

The Options and Settings pads open up more detailed menus in the display that allow access to additional functions and cooking modes. For each, you select the function in the display using the associated number pad. You can exit at any time by pressing the **Options** or **Settings** pad again. See the Settings, Options, and Cooking Modes Sections for more details.

Options

The options pad opens up a menu of more cooking modes when the oven is off. It opens a menu with additional features if a cooking mode is already in process. You can exit the menu at any time by pressing the **Options** pad again.

You must first select an oven and a mode (bake, convection bake, convection roast) and then select Options to get to the following functions.

Cook Time

Counts down cooking time and turns off the oven when the cooking time is complete. Select the desired cooking mode. Use the number pads to program a baking temperature. Press the **Options** pad and select **Cook Time**. Use the number pad to program cook time in hours and minutes. Then press **Start/Enter**. This can only be used with Bake, Convection Bake, and Convection Roast.

Delay Time

Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the desired cooking mode pad. Use the number pad to program a baking temperature. Press the **Options** pad and select **Delay Time**. Use the number pads to program the time of day for the oven to turn on, and then press **Start/Enter**. Delay Time is not available with all modes.

NOTE: When using the Delay Time feature, foods that spoil easily — such as milk, eggs, fish, stuffing, poultry, and port — should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

Oven Probe (Lower oven only on dual ovens)

NOTE: Only accessible through traditional and convection cooking modes.

Monitors internal food temperature and turns the oven off when the food reaches the programmed temperature. Insert the probe, press the desired cooking mode, and program the probe temperature. See the Cooking Modes section for more information. The probe can only be used with Bake, Convection Bake, and Convection

Roast.

Settings

The Options and Settings pads open up more detailed menus in the display that allow access to additional functions. For each, you select the function in the display using the associated number pad. You can exit at any time by pressing the **Options** or **Settings** pad again.

WiFi Connect and Remote Enable

Your oven is designed to provide you with two-way communication between your appliance and smart device. By using the WiFi Connect features, you will be able to control essential oven operations such as temperature settings, timers, and cooking modes using your smartphone or tablet.*

Select **Settings** then **Wifi** then follow the instructions on your phone app. It is necessary to turn on WiFi before using Remote Enable on your oven.

Connecting your WiFi Connect Enabled Oven What you will need

Your Café oven uses your existing home WiFi network to communicate between the appliance and your smart device. In order to setup your Café oven, you will need to gather some information:

1. You will need to know the Appliance Network Name and Password to connect to the appliance. Select **Settings** then Wifi to display the SSID and PASSWORD on your control.
2. Have your smartphone or tablet ready with the ability to access the internet and download apps.
3. You will need to know the password of your home WiFi router. Have this password ready while you are setting up your Café oven.

Connect your Café oven

1. On your smartphone or tablet visit cafeappliances.com/connect to learn more about connected appliance features and to download the appropriate app.
2. Follow the app onscreen instructions to connect your Café oven.
3. Once the process is complete, the connection light located on your Café oven display will stay on solid and the app will confirm you are connected.
4. If the connection light does not turn on or is blinking, follow the instructions on the app to reconnect. If issues continue, please visit cafeappliances.com/connect for assistance regarding oven wireless connectivity.

Wifi Connect (cont.)

To connect additional smart devices, disconnect from WiFi and the first device, then reconnect to WiFi and repeat steps 1 and 2. The unit can only be connected to one device at a time.

Note that any changes or modifications to the remote enable device installed on this oven that is not expressly approved by the manufacturer could void the user's authority to operate the equipment.

REMOTE STARTING YOUR OVEN cr.

To be able to start the oven remotely once connected to WiFi, press the **Remote Enable** pad and the U icon will turn on in the display. The oven can now be remotely started with a connected device. The U icon must be lit to start the oven remotely. The **U** icon is not required to change the oven temperature while it is running, set a timer, or to turn the oven off from the phone app while the IP icon shows it is Wifi Connected.

To disconnect your phone from Remote Enable, press the **Remote Enable** pad and the **U** icon will turn off.

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry, and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure

that the oven light is off because heat from the bulb will speed harmful bacteria growth.

Clock

This setting sets the oven clock time. Press the **Settings** pad and select **Set Clock**. Follow the instructions to set the clock. This feature also specifies how the time of day will be displayed. You can select a standard 12-hour clock (12H), 24-hour military time display (24H), or no clock displayed (Off). Press the **Settings** pad, select **Set Clock** and select either **12/24 hr** or **On/Off**.

Bluetooth® – Chef Connect

This is a pairing feature for use with other compatible **Chef Connect** enabled products like an over-the-range microwave oven or range hood. To pair those products to the range Press the **Settings** pad and select **Bluetooth®**. Select **Pair** and follow the corresponding instructions included with the mating Chef Connect enabled product. The range will cancel pairing mode after two minutes if no mating device is detected. Select **Remove** to confirm the product is paired or to un-pair from range.

Auto Cony (Auto Conversion)

When using Convection Bake cooking, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. This feature may be turned On or Off. Select **Settings** and **Auto Conversion**, then follow the prompts to turn this feature on or off.

Auto-Off

This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled. Select **Settings**, **More**, and **Auto-Off** to turn this feature on or off.

Sound

You can adjust the volume and type of alert your appliance uses. Select **Settings**, **More**, and **Sound**. Follow prompts for making volume adjustments or for changing between continuous and single alert tones. A continuous setting will continue to sound a tone until a button on the control is pressed. The oven tone volume can be adjusted between several settings and off. The control will sound the oven tone at the new volume level each time the sound level is changed.

F/C (Fahrenheit or Celsius)

The oven control is set to use Fahrenheit temperatures (**F**), but you can change it to use Celsius temperatures (**C**). Select **Settings**, **More**, and **F/C** to alter between temperature scales displayed.

Adjust the Oven temperature

This feature allows the oven cooking modes 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 too cold and wish to change it. This adjustment affects Bake and Convection Bake modes. No other cooking modes are affected. Select **Settings** and **Oven Adjust** to add **More Heat** or **Less Heat** and then press **Save** (for double ovens use the **Upper Oven** or **Lower Oven** menu selection corresponding to the oven to be adjusted).

Oven Info

To display the model number and software version on your unit, select Settings, More, and Oven Info.

Sabbath Mode

The Sabbath mode feature complies with standards set forth by Star K. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute on display changes. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first, the Sabbath mode must be set and then the bake mode must be set.

Setting the Sabbath Mode

Press the **Settings** pad, select **Sabbath**, and select **Turn on**. A single bracket 1" will appear in the display indicating that the Sabbath mode is set. The clock will not be displayed. Continuous bake or timed bake can now be programmed.

Starting a Continuous Bake

1. Press the **Bake** (For double ovens, this operates the upper oven. If desiring to use Lower Oven, press **Lower Oven** and then **Bake**.)
2. If the desired temperature is 350F, press **Start/** If a different cooking temperature is desired, use the **1** through **5** number pads to select a preset cooking temperature, then press **Start/Enter**. Refer to the graphic below to determine which pad sets the desired cooking temperature.

After a delay, a second bracket 1 [" will appear in the display indicating that the oven is baking.

Temperature (°F)	1	2	3
	200	250	300
Time (hours)	4	5	6
	325	400	2h
	7	8	9
	2.5h	3h	3.5h
	Cancel Off	0	Start Enter
		Lock Controls Hold 3 Sec 4h	

1 = 200° F, 2 = 250° F, 3 = 300° F, 4 = 325° F, 5 = 400° F

6 = 2 hours, 7 = 2.5 hours, 8 = 3 hours, 9 = 3.5 hours, 0 = 4 hours

Adjusting the Temperature

1. Press **Bake** (or press **Lower Oven** and then **Bake** for the lower oven in a double oven unit), use the **1** through **5** number pads to select a different preset cooking temperature, and press **Start/Enter**.
2. Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

Starting a Timed Bake

1. Press the **Bake**
2. If the desired temperature is 350F, use the **6** through **0** number pads to select a cooking time. If a cooking temperature other than 350F is desired, use the **1** through **5** number pads to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.
3. Press **Start/Enter**.

After a delay, a second bracket 1 ["] will appear in the display indicating that the oven is baking. When the cooking time expires, the display will change back to a single bracket 1" indicating that the oven is no longer baking. No tone will sound when the cook time is complete.

Exit the Sabbath Mode

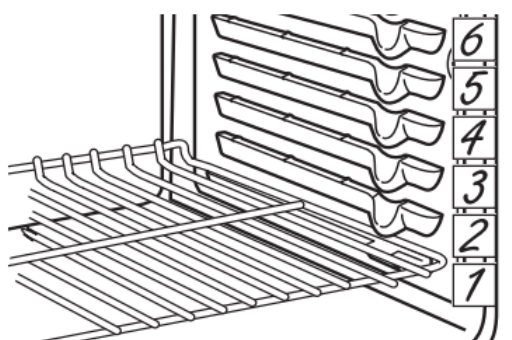
Exiting the Sabbath mode should be done after the Sabbath is over.

1. Press **Cancel/Off** to end any bake mode that may be
2. Press and hold **Settings** pad until **Sabbath Mode off** is displayed.

Sabbath Mode Power Outage Note

If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored, however, the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred.

Oven Racks



The number of rack positions may vary by model.

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 at least 1Y2" between pans to allow sufficient space for air to flow.

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

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

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 25°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.

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 rack position and other recommendations for specific modes and foods.

Bake

The bake mode is for baking and roasting. When preparing baked goods such as cakes, cookies, and pastries, always preheat the oven first. To use this mode press the **Bake** pad, enter a temperature with the number pads, and then press **Start/Enter**.

Warm

Warm mode is designed to keep hot foods hot. 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. It is recommended that food not be kept warm for more than 2 hours. Press the **Warm** pad and then press **Start/Enter** on single ovens; on double ovens, press **Options** and then select **Warm** and then follow any display prompts to access this mode.

Broiling Modes

Always broil with the oven door closed. Monitor food closely while broiling. Use caution when broiling: placing food close to the broil element increases smoking, spattering and the possibility of fats igniting. It is not necessary to preheat when using the Broil modes.

Broil Hi

The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or when you would like to have a seared surface and rare interior. To use this mode press the Broil pad once and then press **Start/Enter**.

Broil Lo

The Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also browning the surface. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the Broil pad twice and then press **Start/Enter**.

Frozen – Snacks

The Frozen Snacks modes are designed to cook frozen foods such as potato nuggets, French fries, and similar frozen snacks and appetizers. Most foods will cook within package's recommended time. Adjust cooking time according to individual preferences.

Use Frozen Snacks Single when cooking frozen snacks on a single rack. This mode does not require preheating the oven. Food should be placed in the oven before or immediately upon starting this mode.

Use Frozen Snacks Multi when cooking frozen snacks on two tracks simultaneously. This model includes a preheating cycle to prepare the oven for multi-rack baking. Press **Options** and select **Frozen** then follow any display prompts to access this mode.

Frozen – Pizza

The Frozen Pizza modes are designed to cook frozen pizzas. Most pizzas will cook within the package's recommended times. Adjust cooking time according to individual preferences.

Use Frozen Pizza Single when cooking on a single rack. This mode does not require preheating the oven. Food should be placed in the oven before or immediately upon starting this mode.

Use Frozen Pizza Multi when cooking on two tracks simultaneously. This model includes a preheating cycle to prepare the oven for multi-rack baking. Press **Options** and select **Frozen** then follow any display prompts to access this mode.

Baked Goods

The Baked Goods mode is designed for cooking cakes, breads, cookies, and similar foods on a single rack. This mode is designed to provide lighter top browning and better volume. Some foods may require slightly longer cook times relative to when cooked in the traditional bake mode. Press **Options** and select **Baked Goods** then follow any display prompts to access this mode.

Convection Bake

The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to adjust the temperature when using this mode. Always preheat when using this mode. Baking times may be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the **Cony Bake** pad, enter a temperature with number pads, and then press **Start/Enter**.

Convection Roast


The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses movement from the convection fan 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 the **Cony Roast** pad, enter a temperature with the number pads, and then press **Start/Enter**.

Proof


Proof mode maintains a warm environment for rising yeast-leavened dough move this to the end of the **Proof** section.

If the oven is too warm, Proof mode will not operate and the display will show "Oven too hot for Proof".

For best results, cover the dough while proofing and check early to avoid over-proofing.

 **CAUTION** Do not use the Proof mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures.

Probe (Lower oven only on dual ovens)

 **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. Recommendations for minimum safe food temperatures can be found at [foodsafety.gov](https://www.foodsafety.gov) or [IsItDoneYet.gov](https://www.IsItDoneYet.gov).

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.

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

The temperature probe can only be used with Bake, Convection Bake, and Convection Roast

To use the probe with preheating:

1. Press the desired cook mode (**Bake**, **Convection Bake**, or **Convection Roast**) pad and enter the desired cooking temperature with the number pads.
2. Insert the probe into the food (see Proper Probe Placement).
3. Once the oven is preheated, place the food in the oven and connect the probe to the probe outlet, making sure it is fully inserted. Use caution, the oven walls and probe outlet are hot.
4. When the probe is connected, the display will prompt you to enter the desired food temperature. The maximum internal food temperature that you can set is 200° F.

To use the probe without preheating:

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.
3. Press the **Cook Mode** pad (Traditional Bake, Convection Bake, or Convection Roast) and enter the desired cooking temperature with the number Press **Options** and select **Probe** then follow the display prompts to enter the desired food temperature.

Probe Care Guidelines

- Use of probes other than the one provided with this product may result in damage to the probe outlet.
- 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 – Single Oven

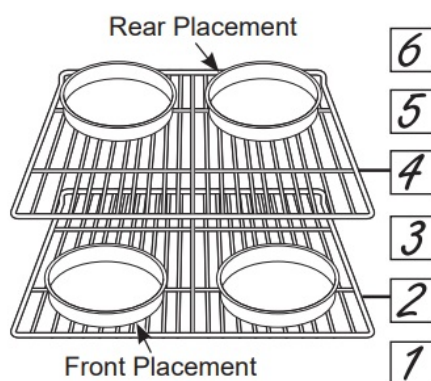
FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick bread on a Single Rack	Bake Baked Goods	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Bake	2 and 4	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake Baked Goods	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake Baked Goods	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake	2 and 4 2, 4, and 6	Use shiny cookware. Ensure adequate airflow.
Yeast Bread	Proof	2 or 3	Cover dough loosely.
	Bake Baked Goods	3	
Beef & Pork			

Hamburgers	Broil High	6	8VH D EURiO SDQ; PRYH IRRG GRZQ I RU PRUH GRQHQHVV/OHVV VHDUiQJ. Watch food closely when broiling. For best performance center food below the broil heater.
Steaks & Chops	Broil High	5 or 6	8VH D EURiO SDQ; PRYH IRRG GRZQ I RU PRUH GRQHQHVV/OHVV VHDUiQJ. Watch food closely when broiling. For best performance center food below the broil heater.
Roasts	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake Convection Roast	2 or 3	Use a low-sided pan such as a broil pan. Preheating is not necessary.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	3	If breaded or coated in sauce avoid Broil High modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heater.
Boneless chicken breasts	Broil Low Bake	3	0RYH IRRG GRZQ IRU PRUH GRQHQHVV/OHVV VHDUiQJ DQG XS IRU JUHDWHU VHDUiQJ/EURZQiQJ ZKHQ EURiOiQJ.)RU EHVW SHUIRUPDQFH ZKHQ EURiOiQJ, center food below the broil heater.
Whole turkey	Bake Convection Roast	1	Use a low-sided pan such as a broiling pan. Preheating is not necessary.
Turkey Breast	Bake Convection Roast	3	Use a low-sided pan such as a broiling pan. Preheating is not necessary.

Fish	Broil Low	6 (1/2 iQFK WKiFN RU OHVV) 5 (!1/2 iQ FK)	Watch food closely when broiling. For best performance center food below the broil heater.
Casseroles	Bake	3 or 4	
Frozen Convenience Foods			
Pizza on a Single Rack	Frozen Pizza Single	3	Place food in the oven prior to starting mode.
Pizza on Multiple Racks	Frozen Pizza Multi	2 and 4	Stagger pizzas left to right, do not place them directly over each other.
Potato products, chicken nuggets, appetizers on a Single Rack	Frozen Snacks Single	4 or 5	DR QRW SUHKHDW. 8VH GDUN FRRNZ DUH IRU PRUH EURZQiQJ/FUiVSiQJ; use shiny cookware for less browning.
Potato products, chicken nuggets, appetizers on Multiple Racks	Frozen Snacks Multi	2 and 4	8VH GDUN FRRNZDUH IRU PRUH EURZ QiQJ/FUiVSiQJ; XVH VKiQ\ FRRNZDUH for less browning.

*When baking four cake layers at a time use racks 2 and 4. Place the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food-borne illness. Minimum safe food temperature recommendations for food safety can be found at IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.



FOOD TYPE	RECOMMENDED MODE(S)	OVEN (Upper / Lower)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods				
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	Upper Lower	1 3	Use shiny cookware.
	Baked Goods	Lower	3	
Layer cakes* on Multiple Racks	Bake Convection Bake	Lower	2 and 4	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Baked Goods	Lower	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	Upper Lower	1 3	Use shiny cookware.
	Baked Goods	Lower	3	
Cookies, biscuits, scones on Multiple Racks	Convection Bake	Lower	2 and 4	Use shiny cookware. Ensure adequate airflow.
	Proof	Upper Lower	1 3	Cover dough loosely

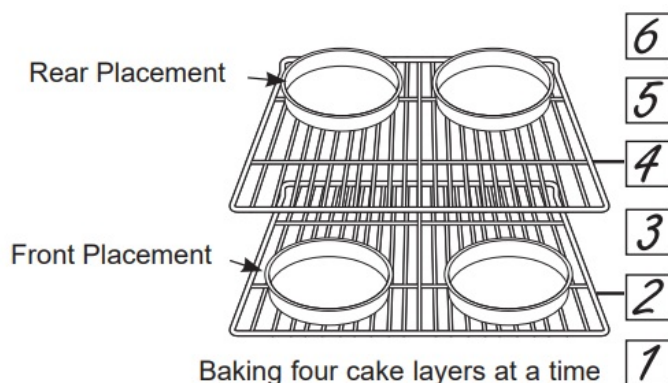
Yeast Bread	Bake	Upper Lower	1 3	
	Baked Goods	Lower	3	
Beef & Pork				
Hamburgers	Broil High	Lower	6	8VH D EURiO SDQ; PRYH IRRG GRZQ IRU PRUH GRQHGHVV/ less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Steaks & Chops	Broil High	Lower	5 or 6	8VH D EURiO SDQ; PRYH IRRG GRZQ IRU PRUH GRQHGHVV/ less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Roasts	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary
Poultry				
Whole chicken	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	Upper Lower	1 3	If breaded or coated in sauce avoid Broil Hi modes. 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 Low Bake	Upper Lower	1 3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element
Whole turkey	Bake Convection Roast	Lower	1	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Low	Lower	6 (1/2 WKiFN RU OHVV)5 (1/2 iQFK)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Bake	Upper Lower	1 3 or 4	
Frozen Convenience Foods				
Pizza on a single rack	Frozen Pizza Single	Lower	3	Do not preheat.
Pizza on multiple racks	Frozen Pizza Multi	Lower	2 and 4	Stagger pizzas left to right, do not place directly over each other
Potato products, chicken nuggets, appetizers on a single rack	Frozen Snacks Single	Upper Lower	1 4	DR QRW SUHKHDW. 8VH GDUN FRRNZDUH IRU PRUH EURZQiQ J/ crisping; use shiny cookware for less browning.

Potato products, chicken nuggets, appetizers on multiple racks	Frozen Snacks Multi	Lower	2 and 4	8VH GDUN FRRNZDUH IRU PRU H EURZQiQJ/FUiVSiQJ; XVH shiny cookware for less browning.
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*When baking four cake layers at a time, use racks 2 and 4.

Cook food thoroughly to help protect against food-borne illness. Minimum safe food temperature recommendations for food safety can be found at IsItDoneYet.gov. Use a food thermometer to take food temperatures.



Cleaning the Range – Exterior

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



AWARNING

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Control Lockout

If desired, the touchpads may be deactivated before cleaning.

See Lock Controls in the Oven Controls section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Reactivate the touchpads after cleaning.

Control Panel

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 cleaners, plastic scouring pads, or oven cleaners on the control panel—they will damage the finish, including Black Stainless Steel.

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 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 the 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

Painted surfaces include the sides of the range and the door, of control panel, and the drawer front. 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.

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 Range – Interior

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

Manual Cleaning

Do not use oven cleaners (unless certified for self-cleaning oven), abrasive cleaners, strong liquid cleaners, steel wool, or scouring pads on the interior of the oven. For soils on the oven bottom and other enameled surfaces, use a gentle abrasive containing oxalic acid, such as Bar Keepers Friend®, with a non-scratch sponge. Take care not to apply any abrasive cleaners or sponges to the door glass, as it will scratch the reflective coating. The oven interior and door glass may be cleaned using a soft cloth with mild soap and water, or vinegar and water solution. After cleaning, rinse with clean water and dry with a soft cloth.

Steam Clean Mode

The Steam Clean feature is for cleaning light soil from your oven at a lower temperature than Self Clean.

To use the Steam Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soil from the oven.
3. Pour one cup of water onto the bottom of the oven.
4. Close the door.
5. Press **Upper Oven** or **Lower Oven**, press the **Clean** pad, select **Steam Clean**, and then press **Start/Enter**.

Do not open the door during the 30-minute steam clean as this will decrease the steam clean performance. At the end of the Steam Clean cycle, soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using the Self Clean Mode. Self-Clean uses very high temperatures to clean the oven interior. For a moderately soiled oven, run a 3-hour self-clean cycle. For a heavily soiled oven, run a 5-hour self-clean cycle. Only self-clean (black) racks and grates may remain in the oven during the self-clean cycle. All other items, including nickel-plated (silver) racks, should be removed. If nickel-plated (silver) racks are left in the oven during a self-clean cycle, the racks will tarnish. If either

type of rack is left in the oven during a self-clean cycle, the rack may become difficult to slide. See the Oven Racks section for instructions on how to improve.

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.

To use the Self Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soil from the oven and interior door.
3. Remove all items other than self-clean (black) racks and grates, if desired. See Cleaning the Cooktop to determine if your grates may be self-cleaned and for important details regarding grate placement
4. Close the door.
5. Press **Upper Oven** or **Lower Oven**, press the **Clean** pad, select **Self Clean** and then press **Start/Enter**.

You cannot open the door during the self-clean cycle. The door will remain locked after the self-clean cycle until the oven cools below the unlocking temperature. At the end of the self-clean cycle, allow the oven to cool and wipe any ash out of the oven.

To Stop a Self-Clean Cycle

Press the Cancel/Off pad. Wait until the oven has cooled below the locking temperature to unlatch the door. You will not be able to open the door right away unless the oven has cooled below the locking temperature.

On Some Models:

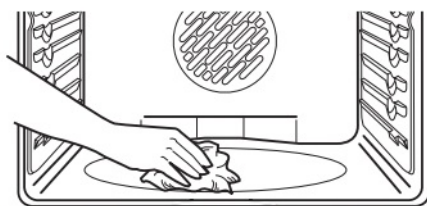
The surface units are automatically disabled during the self-clean cycle. Make sure that all surface unit controls are turned off at all times during the self-clean cycle. Wait until the self-clean cycle is finished to set and use the surface units.

Racks

All racks can be washed with warm, soapy water. Enameled (not shiny) racks can be left in the cavity during self-clean.

Racks may be more 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.

Oven Heating Elements

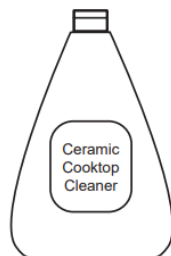


Wipe up heavy soil on the oven bottom.

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated. The bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water.

Glass Cooktop

To maintain and protect the surface of your glass cooktop, follow these steps:



Clean your cooktop after each spill. Use a ceramic cooktop cleaner.

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Regular use of ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
4. Use a paper towel or non-scratch cleaning pad for ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning. No need to rinse.

NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.

Burned-On Residue



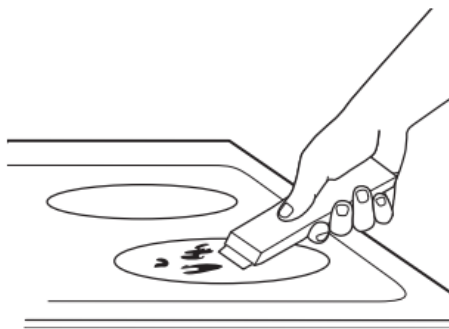
Use a non-scratch cleaning pad for Ceramic Cooktops.

NOTE: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended

1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using a non-scratch cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed
4. If any residue remains, repeat the steps listed above as
5. For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use a non-scratch cleaning pad to remove any remaining
4. For additional protection, after all, residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.



The ceramic cooktop scraper and all recommended supplies are available through our Parts Center. See the Accessories and Consumer Support sections at the end of this manual.

NOTE: Do not use a dull or nicked blade.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. If allowed to boil dry, the overlay may leave black marks on the cooktop. These marks are removable using the ceramic cooktop cleaner with a non-scratch cleaning pad for ceramic.
2. If pots with a thin overlay of aluminum or copper will leave metal markings on the cooktop surface, this should be removed immediately before heating again or the discoloration may be permanent.

NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Damage from Sugary Spills and Melted Plastic

Special care should be taken when removing hot substances **to avoid permanent damage of the glass surface.** Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residues have been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

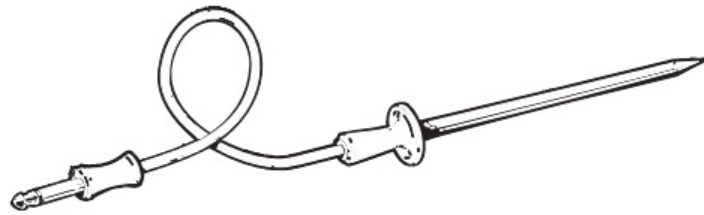
Probe

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 Light

WARNING

SHOCK OR BURN HAZARD: Before replacing the oven light bulb, disconnect the electrical power to the range 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.

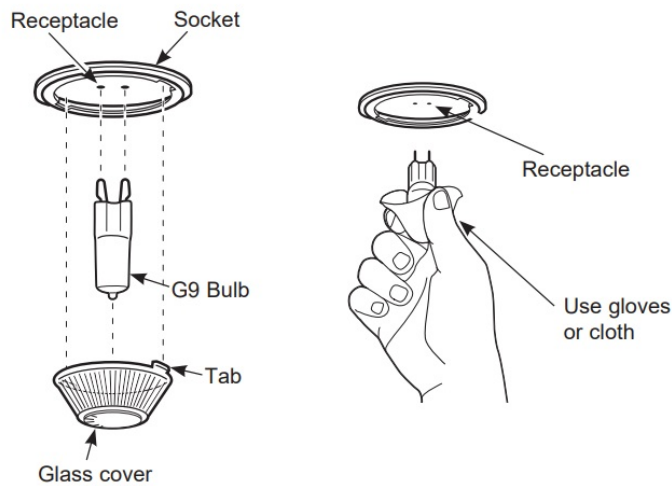
Oven Light Replacement (on some models)

To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket.
Wearing latex gloves may offer a better grip.
2. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

To replace:

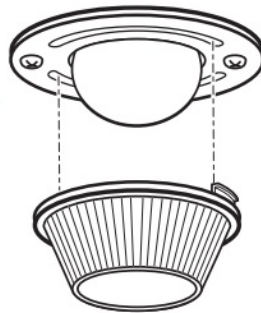
1. Use a new 120/130-volt halogen bulb, not to exceed 50 Replace the bulb with the same type of bulb that was removed. Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts).
2. Using gloves or a dry cloth, remove the bulb from its Do not touch the bulb with bare fingers. Oil from the skin will damage the bulb and shorten its life.
3. Push the bulb straight into the receptacle all the way.
4. Place the tabs of the glass cover into the grooves of the socket Turn the glass cover clockwise 1/4 turn.
For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
5. Reconnect electrical power to the oven.



Oven Light Replacement (on some models)

To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. Remove the bulb by turning it counterclockwise.



To replace:

1. Replace bulb with a new 40-watt appliance bulb. Insert the bulb and turn it clockwise until it is
2. Place the tabs of the glass cover into the grooves of the Turn the glass cover clockwise 1/4 turn. For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
3. Reconnect electrical power to the oven.

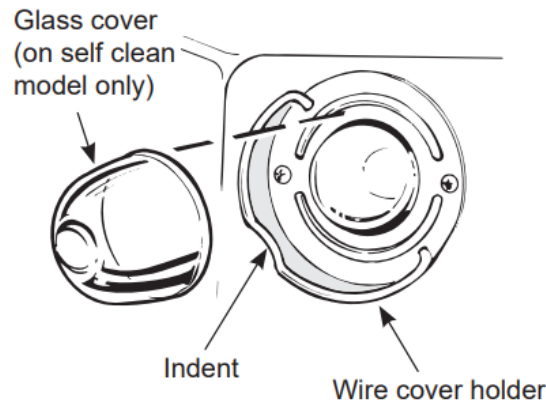
Oven Light Replacement (on some models)

The oven light bulb is covered with a removable glass cover that is held in place with a bail-shaped wire. Remove the oven door, if desired, to reach the cover easily. See the Lift-Off Oven Door section for detailed oven door removal instructions.

Replacing the Light Bulb:

1. Disconnect electrical power to the range.
2. Hold the glass cover stable, so it doesn't fall when released.
3. Slide near the indent of the cover holder until the cover is released. **Do not remove any screws to release the glass cover.**

4. Replace bulb with a 40-watt household appliance **Do not touch the hot bulb with a hand or wet cloth. Only remove the bulb when it is cool.**
5. Hold glass cover stable over the new bulb.
6. Pull the wire cover holder near the indent until the indent in the wire cover holder is located in the indent of the glass cover.
7. Connect electrical power to the range.



Oven Doors

Lift-Off Lower Oven Door

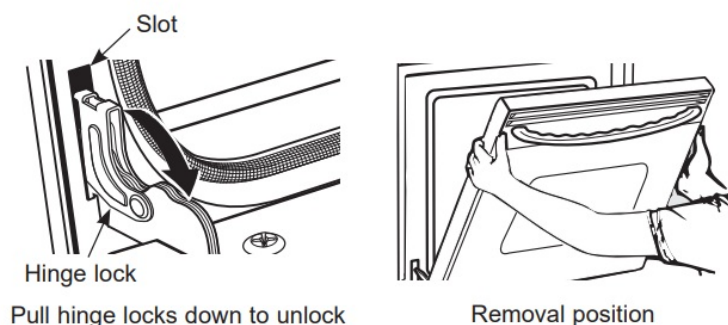
The door is very heavy.

Be careful when removing and lifting the door.

Do not lift the door by the handle.

To remove the door:

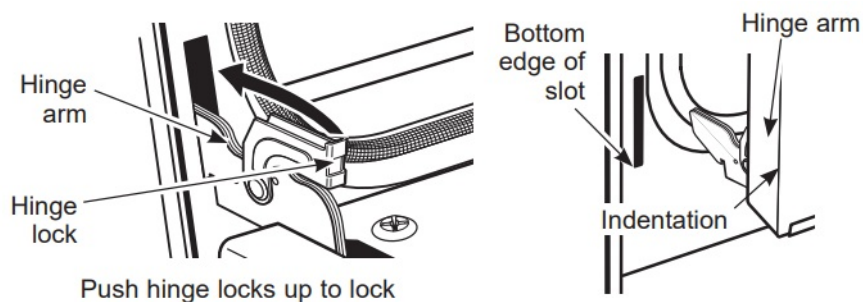
1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close the door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift the door up and out until both hinge arms are clear of the slots



To replace the door:

1. Firmly grasp both sides of the door at the top.

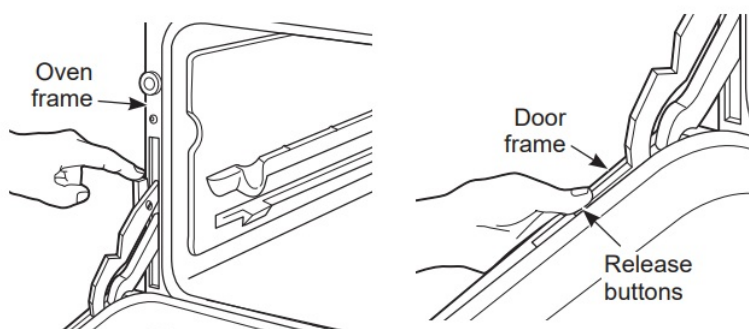
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated at the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door 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.



Lift-Off Upper Oven Door (for double oven)

To remove the door:

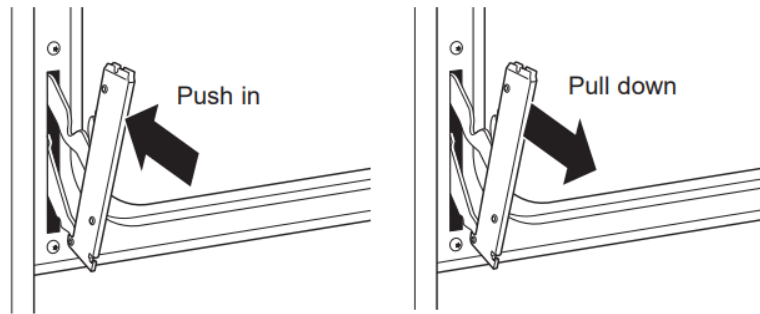
1. Fully open the door.
2. Lift up on the hinge lock toward the oven frame until they stop.
3. Close the door to 45 degrees (you will feel the door stop). The hinge lock will contact the oven frame.
4. On both sides of the door, press down on the release buttons on each hinge.
5. Lift the door up until it is clear of the hinge.
6. Pull-on hinge arms slightly to relieve pressure on the locking tabs.
7. Push the hinge locks down onto the hinge.
8. Push the hinges in toward the unit so they are closed.



To replace the door:

1. Pull the hinges down away from the oven frame to the fully open position.
2. Lift up on the hinge locks toward the oven frame until they stop.
3. The hinges will release to the 45-degree position. The hinge locks will contact the oven frame.
4. Slide the door back onto the hinges. Make sure the buttons pop back out.
5. Fully open the door.
6. Push the hinge locks down onto the hinge.

7. Close the oven door.



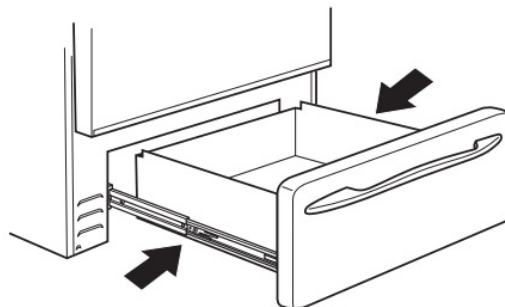
Removable Storage Drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer.

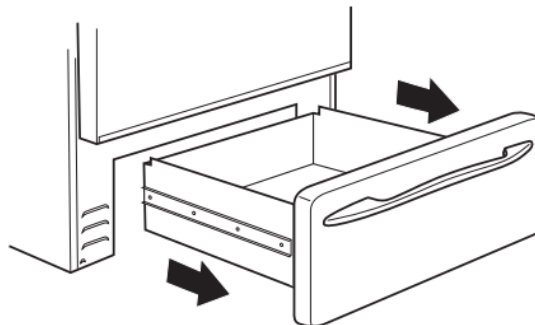
The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

Removing the Push to Open Storage Drawer:

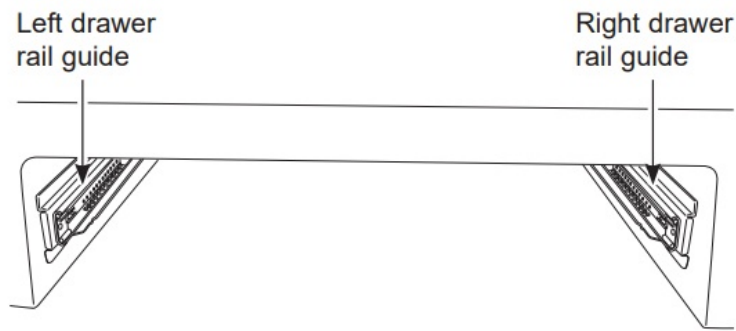
1. Push the center of the drawer in and allow it to slide out.
2. Pull the drawer straight out until it stops.
3. While pushing in the left rail release tab and the right rail release tab, continue to pull the drawer forward.



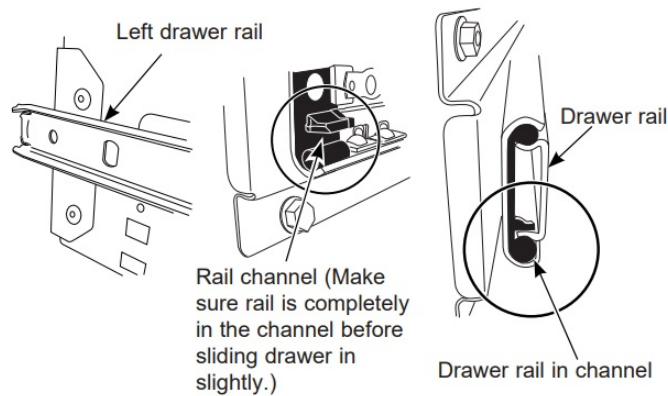
4. Continue to pull forward until it is completely detached from the oven.



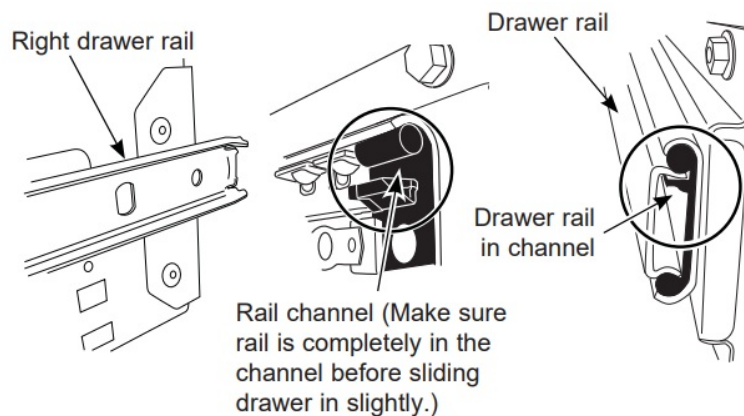
Replacing the Storage Drawer:



1. Move the ball bearing slide to the front of both the rail guides.
2. Rest the left drawer rail inside the inner left rail guide channel at the bottom and slide it in slightly.



3. Place the right drawer rail inside the inner right rail guide channel at the top and slide it in slightly.



4. Keep the drawer straight (no need to tilt) and slide the drawer all the way in.

Troubleshooting Tips ...

Before you call for service

Problem	Possible Cause	What To Do
Surface units will not maintain a rolling boil or cooking is not	Improper cookware being used.	Use pans that are flat and match the diameter of the surface unit selected.

fast enough	In some areas, the power (voltage) may be low.	Cover pan with a lid until desired heat is obtained.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker .
	Cooktop controls improperly set.	Check to see the correct control is set for the surface unit you are using.
The surface unit stops glowing when turned to a lower setting	The unit is still on and hot.	This is normal.
Scratches (may appear as cracks) on the cooktop glass surface	Incorrect cleaning methods are being used.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	See the Cleaning the glass cooktop section.
	The hot surface on a model with a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	The hot cooktop came into contact with plastic placed on the hot cooktop.	6HH WKH *ODVV VXUIDFH²SRWHQWiDO IRU SHUPDQHQW damage section in the Cleaning the glass cooktop section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.

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. NOTE: This adjustment affects Bake and Convection Bake temperatures; it will not affect Convection Roast, Broil, or Clean.
Food does not bake properly	Oven controls are improperly set.	See the Cooking Modes section.
	The rack position is incorrect or the 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.
	The probe is plugged into the outlet in the oven.	Unplug and remove the probe from the oven.
	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.

Problem	Possible Cause	What To Do
Food does not broil properly	Oven controls are improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food is cooked in a hot pan.	Make sure the cookware is cool.

roperly	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 conforms 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 Special Features section.
The oven does not work or appears not to work	Plug on range is not completely inserted in the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls are improperly set.	See the Using the Oven section.
	The oven is in Sabbath Mode.	9HUIi\, WKDW WKH RYHQ iV QRW iQ 6DEED WK 0RGH. 6HH WKH Special Features 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 cycles the heating elements by turning relays on and off to maintain the oven temperature.	This is normal.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.

The clock and timer do not work	Plug on range is not completely inserted in the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	Oven controls are improperly set.	See the Oven Control section.
The oven door is crooked	The door is out of position.	Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, re-install the door. See the "Lift-Off Oven Door" instructions in the "Care and Cleaning" section.
The oven light does not work	The light bulb is loose or defective.	Tighten or replace the bulb.
	Pad operating light is broken.	Call for service.
The 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 are improperly set.	See the Cleaning the Oven section.
	The probe is plugged into the outlet in the oven.	Remove the probe from the oven.
The oven will not steam clean.	The display flashes HOT.	Allow the oven to cool to room temperature and reset the controls.
	Oven controls are improperly set.	See the Using Steam Clean section.
	The oven door is not closed.	Make sure you close the door to start the steam clean cycle.

Excessive smoking during the clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
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Problem	Possible Cause	What To Do
Excessive smoking during broiling	Food too close to broil element.	Lower the rack position of the food.
The 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 are improperly set.	See the Cleaning the Oven section.
	The 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.
“DOOR LOCKING” flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door. Latch the door.
DOOR LOCKED is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	3UHVW WKH &DQFHO/2II SDG. \$OORZ WKH R YHQ WR FRRO.
“F— and a number or letter” flash in the display	You have a function error code.	3UHVW WKH &DQFHO/2II SDG. \$OORZ WKH R YHQ WR FRRO IRU QRH 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.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	See the Special Features section.
	The oven is in Sabbath Mode.	9HUi\ WKDW WKH RYHQ iV QRW iQ 6DEEDWK 0RGH. 6HH WKH Special Features section.
The oven or cooktop will not stay set.	Function error.	Disconnect all power for at least 30 seconds and then reconnect power. If repeating, call for service.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset iW E\ SUHVViQJ WKH &DQFHO/2II SDG, VHWW iQJ WKH FORFN DQG 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 convection fan may automatically turn on and off.	This is normal. The fan is designed to operate intermittently to maximize cooking evenness. The convection fan will operate during preheating of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.

	A cooling fan may automatically turn on and off.	This is normal on some models. The cooling fan will turn off and on to cool internal parts. It may run 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.

Problem	Possible Cause	What To Do
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in the oven.	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	A number of racks in the 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).
Display flashes	Power failure.	Reset the clock.
Unable to set cook time or delay time	You forgot to enter a cooking mode first.	See the Options section
Oven racks are difficult to slide	The shiny, silver-colored racks were cleaned in a self-clean cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.
The drawer does not	The drawer is out of alignment.	Fully extend the drawer and push it all the way in See the Care and cleaning of the range section.

Drawer does not slide smoothly or drags	The drawer is over-loaded or the load is unbalanced.	Reduce weight. Redistribute drawer contents.
Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal.
Water remaining on oven floor after Steam Clean cycle	This is normal.	Remove any remaining water with a dry cloth or sponge.
The oven will not steam clean	The display flashes HOT.	Allow the oven to cool to room temperature and reset the controls.
	Oven controls are improperly set.	See the Using Steam Clean section.
	The oven door is not closed.	Make sure you close the door to start the steam clean cycle.
The display prompts for Probe Temperature	This is reminding you to enter a probe temperature after plugging in the probe.	Enter a probe temperature.
The drawer does not open	Pushing near the left or right edge of the drawer panel.	Push on the center of the drawer panel.
	Blockage behind the drawer panel preventing the drawer from being pushed in.	Remove any item that is blocking the drawer from sliding back.
	Power cord interfering with the drawer.	Pull the oven forward. Position the power cord to leave clearance for the rear of the storage drawer.

Notes

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.

49-2000386 Rev. 4

Documents / Resources

	<p>CAFÉ CES700M Convection Range [pdf] Owner's Manual CES700M, CES750M, CES700M Convection Range, CES700M, Convection Range</p>
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