

KitchenAid W11622963 Built-In Electric Ovens User Guide



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KitchenAid W11622963 Built-In Electric Ovens

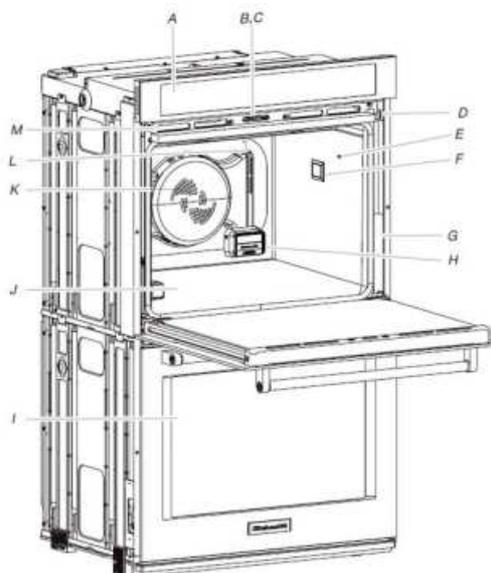


Built-In Electric Ovens Control Guide

PARTS AND FEATURES

WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

This manual covers different models. The oven you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



- A. Electronic oven control
- B. Automatic oven light switch
- C. Oven door lock latch
- D. Model and serial number plate (on bottom edge of control panel, right hand side)
- E. Temperature probe jack (oven with convection element and fan only)
- F. Oven lights
- G. Gasket
- H. Powered Attachment Hub
- I. Lower oven (on double oven models)
- J. Hidden bake element (hidden beneath floor panel)
- K. Convection element and fan (in back panel)
- L. Broil elements (not shown)
- M. Oven vent

Parts and Features not shown

Temperature probe

Condensation tray

Oven racks

NOTE: The upper cavity of the double oven shown is the same for single oven models and the lower oven on combo oven models.

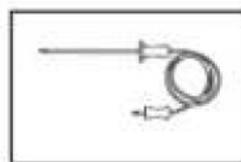
Racks and Accessories



Standard Flat Rack



SatinGlide™ Roll-out Extension Rack



Temperature Probe



SatinGlide™ Roll-Out Extension Rack for Smart Oven+ Attachments



+Powered Attachment Base Pan and Heating Element



Smart Oven+ Powered Baking Stone Attachment*



Smart Oven+ Powered Grill Attachment



Smart Oven+ Powered Steamer Attachment*

NOTE: The +Steamer Attachment and the +Baking Stone Attachment are not shipped with the product. Please register your oven online at www.kitchenaid.com in the U.S.A. or www.kitchenaid.ca in Canada to receive your +Steamer Attachment and +Baking Stone Attachment included in your purchase.

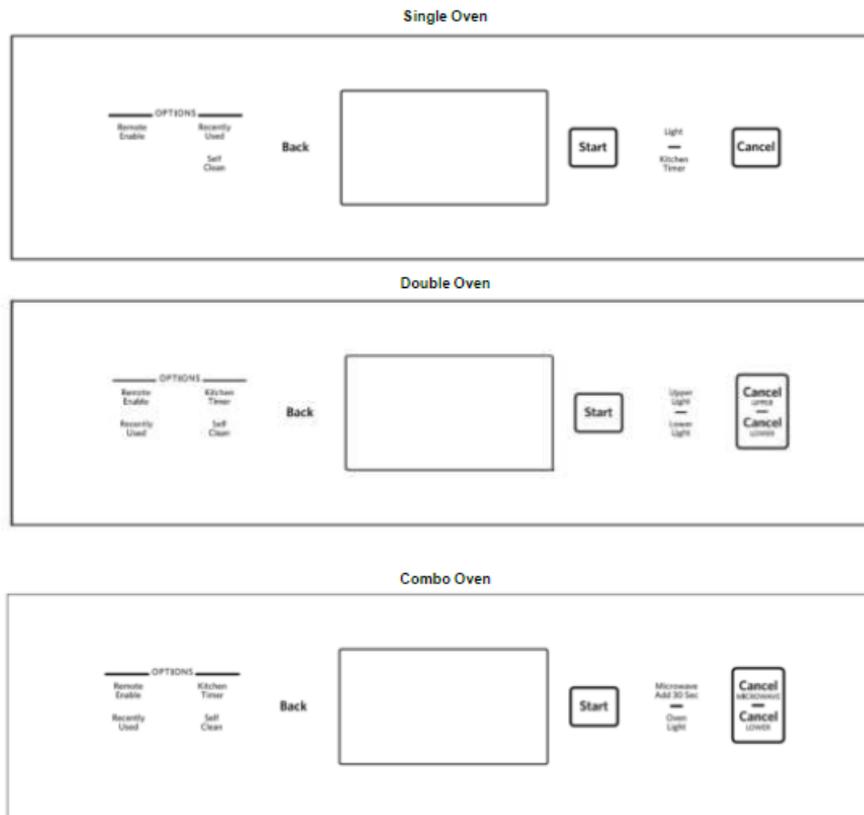
FEATURE GUIDE

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Frequently Asked Questions (FAQs) section of our website at www.kitchenaid.com for more detailed instructions. In Canada, refer to the Service and Support section at www.kitchenaid.ca.

WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.



KEYPAD	FEATURE	INSTRUCTIONS
LIGHT UPPER LIGHT LOWER LIGHT OVEN LIGHT	Oven cavity light	The Light keypads control their respective oven light. While the oven door is closed, touch UPPER LIGHT or LOWER LIGHT to turn the desired light on and off. When the oven door is opened, the oven light will automatically come on.
START	Function start	The Start keypad begins any oven function. If Start is not touched within 5 minutes after touching a keypad, the function is canceled and the time of day is displayed.
CANCEL CANCEL UPPER CANCEL LOWER CANCEL MICROWAVE	Function cancel	The Cancel keypads stop any function for the appropriate oven except the Clock and Timer.
BACK	Go back a screen	The Back keypad will cancel current changes and go back one screen every time it is pressed.
KITCHEN TIMER	Kitchen timer	The Kitchen Timer keypad will set a timer that is independent of oven functions. The kitchen timer can be set in hours, minutes, and seconds, up to 99 hours. NOTE: The kitchen timer does not start or stop the oven.
RECENTLY USED	Recall function	The Recently Used keypad allows you to quickly select a recent cycle. <ol style="list-style-type: none"> 1. Touch RECENTLY USED. 2. Select the desired oven cavity. 3. Select the desired recent cooking mode from the available list. NOTE: If no cooking modes have been used, there will not be any options.
REMOTE ENABLE	Enable remote app control	Press REMOTE ENABLE to enable the ability to use the KitchenAid® app. If Wi-Fi is not already enabled, the oven will attempt to connect to a local network.
SELF CLEAN	Self-Cleaning	Touch SELF CLEAN and follow the on-screen prompts to set the self-cleaning cycle. See the "Self-Cleaning Cycle" section in the Owner's Manual for more information.

Welcome Guide

The Welcome Guide allows you to set up your new oven or microwave oven. This appears on your display the first time the oven is powered up or after resetting the oven to factory defaults. After every selection, a tone will sound. Touch BACK at any time to return to the previous screen.

1. Select your language and touch OK.
2. To connect the oven to the mobile app, touch YES

OR

touch NOT NOW to skip this step and complete setup. Go to Step 7.

3. Select CONNECT to automatically connect the oven to the mobile app. Download the KitchenAid® app, sign up and select “Add Appliance” in the app. Follow the instructions in the app to scan the QR code from the appliance screen.
4. To manually connect the oven to the KitchenAid® app, select your home network from the list, touch ADD A NETWORK to manually enter your home network, or touch CONNECT WITH WPS to connect to your network via WPS.

If prompted, enter your Wi-Fi password.

5. A message will appear when the oven has successfully connected to the Wi-Fi network. Touch OK.
6. Touch OFF and then touch OK to set the time and date manually

OR

touch ON and then touch OK to set the clock automatically via the Wi-Fi network. Go to Step 9.

7. Touch the number keypads to set the time of day. Select AM, PM, or 24-HOUR. Touch OK.
8. Select if Daylight Savings Time is active. Touch OK
9. Select the format for displaying the date. Touch OK.
10. Touch the number keypads to set the current date. Touch OK.
11. Select if you want to show the clock when the oven is idle.
12. Touch DONE.

Display Screens

Clock Screen

The Clock screen displays the time and date when the oven is not in use.



- A. Status icons
- B. Status bar
- C. Kitchen timer
- D. Control lock
- E. Home menu
- F. Settings menu

Control Lock

Touch and hold to lock the control. Only the Control Lock icon will respond when the control is locked.

Home Menu

Touch to set an oven function or access Recipe Guide mode.

Kitchen Timer

Shows the current kitchen timer. Touch to set or modify the kitchen timer.

Settings Menu

Touch to access oven settings and information.

Status Bar

Displays current oven status, such as Demo mode or Locked.

Status Icons

Indicates a problem with the wireless connection.

Indicates Remote Enable is active.

Indicates +Powered Attachments are connected to the oven.

Function Set Screen

After selecting an oven function, the Function Set screens have a variety of options to customize the cycle. Not all options are available on all oven functions. Options may change with oven updates. Touch the option in the menu on the left to change the setting.



- A. Function
- B. Oven temperature set
- C. Cook time set
- D. Favorite

Not shown:

Cook's Assistant Mode Doneness

Flip Reminder

When Timer Ends Add Delay

Rapid Preheat

Mode Selection Target temperature set Grill temperature set

Function

Shows the current oven function and selected oven cavity.

Cook's Assistant Mode

Set to Auto to use the Cook's Assistant. Set to Manual to set the time and temperature manually.

Oven temperature set

Touch to set the oven temperature. The allowed range will be displayed.

Rapid Preheat

Touch to select Rapid Preheat. This feature should be used only with one oven rack.

Target temperature set

For Temperature Probe cooking: Touch to set a target temperature for the temperature probe. The oven will turn off when the set temperature is reached.

Mode Selection

For Temperature Probe cooking: Touch to select which cooking method will be used.

Cook Time Set (optional)

Touch to set a length of time for the function to run.

When Timer Ends (optional)

Available if a Cook Time is set. Touch to change what the oven does when the set cook time ends.

- Hold Temperature: The oven temperature stays at the set temperature after the cook time ends.
- Turn Off: The oven turns off when the set cook time ends.
- Keep Warm: The oven temperature is reduced to 170°F (77°C) after the set cook time ends.

Add Delay (optional)

Available if a Cook Time is set. Touch to set what time of day the oven begins to preheat. Requires the Clock to be set correctly.

Favorite (optional)

Touch to set the selected settings as a Favorite function. Touch again to unfavorite. Favorite oven settings can be accessed from the Home menu.

Doneness

Touch to set the desired doneness of the food type.

Flip Reminder

Touch to set the flip reminder on or off.

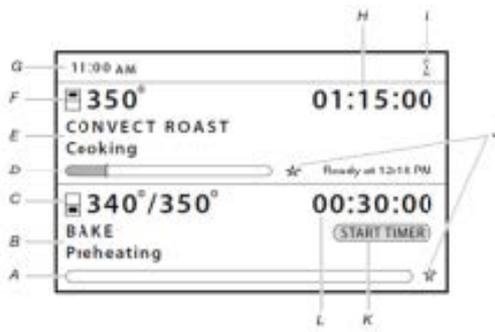
Grill Temperature Set

Touch to select the heat level of the grill.

Status Screen

While the oven is in use, the display will show a timeline with information about the current oven function(s). If one of the cavities is not in use, a button to use that cavity will appear.

-



- A. Oven timeline – lower
- B. Oven function – lower
- C. Oven temperature – lower
- D. Oven timeline – upper
- E. Oven function – upper
- F. Oven temperature – upper
- G. Oven timeline – lower
- H. Oven function – lower
- I. Oven temperature – lower
- J. Oven timeline – upper
- K. Oven function – upper
- L. Oven temperature – upper

Favorite

Tap the star to add the current cook settings as a favorite.

Kitchen timer

Touch to set a kitchen timer or modify an existing one.

Oven function

Shows the current oven function for the indicated cavity.

Oven temperature

Shows the current oven temperature for the indicated cavity.

Oven timeline

Shows where the oven is in the cooking process and when it will finish. If a cook time has not been set, Set Timer appears to set a cook time if desired.

Oven timer

Shows the remaining cook time (if set). Start timer If a delay has been set, this appears. Touch START TIMER to immediately begin the set cook time.

Start timer

If a delay has been set, this appears. Touch START TIMER to immediately begin the set cook time.

Time of day

Shows the current time of day.

Cooking Modes

The oven has a variety of cooking modes to achieve the best results every time. The cooking modes can be

accessed by touching the Home icon and then selecting the desired oven or a previously saved Favorite recipe.

Microwave Oven

Cooking Mode	Best for
Bake	Foods that start out wet or not-solid (like batter), then firm up and gain structure or rise as they cook (like cakes or casseroles)
Broil	Thin or small cuts of meats or poultry
Proof	Dough that needs to rise
Convect Bake	Foods with flaky and dry crusts with moist interiors (like pastries, pies, or breads)
Convect Roast	Large foods that should be browned on the outside but moist inside (like whole poultry or roasts)
Convect Broil	Tender or uneven cuts of meats or poultry
Probe Cook	Foods that need to be cooked to a specific internal temperature (like meats, poultry, or casseroles with liquid)
Keep Warm	Allows hot cooked foods to stay at serving temperature.
Cooking Mode	Best for
Grill	Foods that can be cooked on a grill (like hamburger patties or steaks)
Stone Bake	Foods that should have a crisp crust (like pizza or bread)
Steam	Concentrated steaming of food (like fish or vegetables)
Steam Assist	Whole-oven steaming for crustier breads
Recipe Guide Mode	Specific cooking programs for best results. See the "Recipe Guide Mode" section for more information.

Kitchen Timer

The Kitchen Timer keypad will set a timer that is independent of oven functions. The Kitchen Timer can be set in hours, minutes, and seconds, up to 99 hours.

NOTE: The Kitchen Timer does not start or stop the oven.

1. Touch KITCHEN TIMER.
2. Touch HR:MIN or MIN:SEC.
3. Touch the number keypads to set the length of time.
NOTE: Touching HR:MIN or MIN:SEC after the time has been entered will clear the timer.
4. Touch the Start button on the display to start the kitchen timer.
5. To change the Kitchen Timer while it is running, touch KITCHEN TIMER or touch the timer countdown in the status bar, touch the number keypads to set the new length of time, and then touch UPDATE.
6. A sound will play when the set time ends, and a drop-down notification will appear. Touch OK to dismiss the notification.
7. Touch BACK while setting the kitchen timer to cancel the kitchen timer.
To cancel a running timer, touch KITCHEN TIMER and then the Cancel button on the display. If a Cancel keypad is touched, the respective oven will turn off.

Tones/Sounds

Tones are audible signals, indicating the following:

- Valid keypad touch
- Function has been entered.
- Oven is preheated.
- Invalid keypad touch
- End of a cooking cycle
- When timer reaches zero
Includes using the Kitchen Timer for functions other than cooking.
- First oven element activation in a cooking mode
- +Powered attachments connected
- +Powered attachments disconnected
- Control is locked
- Control is unlocked

Control Lock

The Control Lock shuts down the control panel keypads to avoid unintended use of the oven(s)/microwave oven. The Control Lock will remain set after a power failure if it was set before the power failure occurs. When the control is locked, only the Control Lock keypad will function.

The Control Lock is preset unlocked but can be locked.

To Activate the Control Lock:

1. Touch and hold the Control Lock icon.
2. A countdown will appear in the gray Status bar at the top of the screen. The Control Lock icon will turn red and the Status bar will display "LOCKED" when the control is locked.

To Deactivate the Control Lock:

1. Touch and hold the Control Lock icon.
2. A countdown will appear in the gray Status bar at the top of the screen. The Control Lock icon will no longer be red and the Status bar will be blank when the control is unlocked

Settings

The Settings icon allows you access to functions and customization options for your oven. These options allow you to set the clock, change the oven/microwave oven temperature between Fahrenheit and Celsius, turn the audible signals and prompts on and off, adjust the oven calibration, change the language, and more. Many of these options are set during the Welcome Guide. The Sabbath mode is also set using the Settings menu.

Settings	Available Selections
Date & Time	<ul style="list-style-type: none"> ■ Auto (Off/On)* ■ Time (AM/PM/24-Hour)* ■ Daylight Savings (Off/On)* ■ Date Format (MM/DD/YYYY, DD/MM/YYYY, YYYY/MM/DD)* ■ Set Date* ■ Show Clock (No & Turn Off Screen/Yes & Dim Screen)*
Background	<ul style="list-style-type: none"> ■ Set Background Picture
Wi-Fi	<ul style="list-style-type: none"> ■ Network* ■ SAID/MAC Address ■ Wireless Icon (Show [default]/Hide) ■ Wireless (On/Off)*
Sounds	<ul style="list-style-type: none"> ■ Timers (High [default]/Medium/Low/Off) ■ Notifications (High [default]/Medium/Low/Off) ■ Accessory In/Out (High/Medium [default]/Low/Off) ■ Keypress (High [default]/Medium/Low/Off) ■ Mute (Sounds On [default]/Sounds Off)
Temperature	<ul style="list-style-type: none"> ■ Temperature (Fahrenheit [default]/Celsius)
Display	<ul style="list-style-type: none"> ■ Brightness (Low/Medium/High/Maximum [default])
Language	<ul style="list-style-type: none"> ■ Language (English/Français)*
Attachment Registration	<ul style="list-style-type: none"> ■ View/Register +Powered Attachments
Manage Favorites	<ul style="list-style-type: none"> ■ Clear All Favorites
Calibrate	<ul style="list-style-type: none"> ■ Instructions ■ Upper Oven (0/+10°F/+20°F/+30°F/-10°F/-20°F/-30°F) (0/+6°C/+12°C/+18°C/-6°C/-12°C/-18°C) ■ Lower Oven (0/+10°F/+20°F/+30°F/-10°F/-20°F/-30°F) (0/+6°C/+12°C/+18°C/-6°C/-12°C/-18°C)
Sabbath Mode	<ul style="list-style-type: none"> ■ Disables all oven functions, lights, clock, and messages. Press any Cancel keypad to end Sabbath Mode.
Sabbath Bake	<ul style="list-style-type: none"> ■ Instructions ■ Upper/Single Oven Temperature ■ Upper/Single Oven Timer ■ Lower Oven Temperature ■ Lower Oven Timer ■ Confirm (No/Yes)
Demo	<ul style="list-style-type: none"> ■ Demo (Off [default]/On)
General	<ul style="list-style-type: none"> ■ About (Model/Serial numbers, Software Version, SAID/MAC Address) ■ Update (Software update)
Factory Reset	<ul style="list-style-type: none"> ■ Reset

*The default for these settings is set during the Welcome Guide.

OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled. During oven use, the heating elements will not remain on, but will cycle on and off throughout oven operation.

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

Wi-Fi Connectivity

Your oven has built-in Wi-Fi connectivity, but for it to work, you will have to help it join your home wireless

network. For information about setting up the connectivity, turning it on and off, receiving important notifications, and taking advantage of available features, refer to the Internet Connectivity Guide section in your Owner's Manual.

Once the setup process has been completed for the Wi-Fi, you will have access to features that will give you new freedom in cooking. Your available features may vary depending on firmware updates.

Viewing

- Cooking Timers
- Control Lock
- Kitchen Timers
- Temperature Probe Status
- Remote Start Status Control
- Turn Oven Off
- Adjust Oven Light
- Oven Control Lock
- Start Oven Controls
- Adjust Cooking Settings Remote Notifications

Once the Wi-Fi connectivity has been established, you have the ability to receive status notifications via push notification. The notifications that can be received are:

- Oven Cycle Interruptions
- Preheat Complete
- Cook Timer Completion
- Cooking Temperature Change
- Preheat Cooking Temperature Progress
- Temperature Probe Temperature Change
- Temperature Probe Temperature Reached
- Cooking Mode Change
- Control Lock Status Change
- Kitchen Timer Complete
- Kitchen Timer Change
- Self-Clean Complete

NOTE: Requires Wi-Fi and an account creation. App features and functionality subject to change. Subject to Terms of Service available at www.kitchenaid.com/connect . Data rates may apply.

Sabbath Bake

The Sabbath Bake sets the oven(s) to remain on in a bake setting until turned off. A timed Sabbath Bake can also be set to keep the oven on for only part of the Sabbath.

When the Sabbath Bake is set, only the Cancel keypads will work. For Combo ovens, the microwave will be disabled. When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

If a power failure occurs when the Sabbath Bake is set, the oven (s) will return to Sabbath Mode (no heating elements) when power is restored.

To Set:

1. Touch the Settings icon.
2. Touch SABBATH BAKE.
3. Touch the appropriate oven button on the display.
4. Use the number keypads to set the temperature for the selected oven other than the default temperature shown.
5. (Optional: For Timed Sabbath Bake) Use the number keypads to set the length of time for the selected oven to remain on, up to 72 hours.
6. (On some models) To set the other oven, touch the button for the other oven on the display.
7. Use the number keypads to set the temperature for the selected oven.
8. (Optional: For Timed Sabbath Bake) Use the number keypads to set the length of time for the selected oven to remain on, up to 72 hours.
9. Review the oven settings. The oven temperature can be adjusted after Sabbath Bake has begun. On double oven models, both ovens must be programmed before you start the Sabbath Bake. If everything is correct, touch CONFIRM or START and then YES.
10. To change the temperature while Sabbath Bake is running, touch the -25° (-5°) or $+25^{\circ}$ ($+5^{\circ}$) button for the appropriate oven for every 25°F (5°C) change. The display will not show any change.

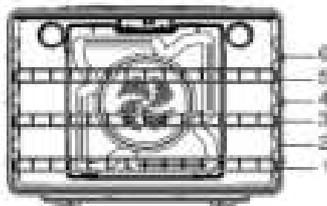
When the stop time is reached or CANCEL is touched, the heating elements will automatically turn off. The oven will switch from Sabbath Bake to Sabbath Mode, with all oven functions, lights, clock, and messages disabled. Touch CANCEL again to end Sabbath Mode.

NOTE: The oven can be set to Sabbath Mode without running a Bake cycle. See the "Settings" section for more information.

Rack And Bakeware Positions

Use the following illustration and charts as guides.

Rack Positions – Upper And Lower Oven



Broiling

Food	Rack Position
Most broiling	6

Traditional Cooking

Food	Rack Position
Large roasts, turkeys, angel food, bundt cakes, quick breads, pies	1 or 2
Yeast breads, casseroles, meat and poultry	2
Cookies, biscuits, muffins, cakes	2 or 3 when single-rack baking; 2 and 5 when multi-rack baking

Convection Cooking (For Convection Models Only)

Oven Setting	Number of Racks Used	Rack Position
Rapid Preheat Bake	1	3
Rapid Preheat Convection Bake	1	3
Convection Bake	1	1, 2 or 3
Convection Bake	2	2 and 5
Convection Bake	3	1, 3 and 5
Convection Roast	1	1 or 2
Convection Broil	1	4, 5 or 6

Bakeware

To cook food evenly, hot air must be able to circulate. For best results, allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

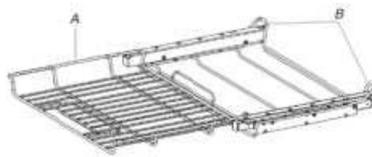
Number of Pan(s)	Position on Rack
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	See the rack position graphic in this section for pan placement recommendations.

SatinGlide™ Roll-Out Extension Racks

The SatinGlide™ roll-out extension rack allows easy access to position and remove food in the oven. It can be used in rack positions 1 through 6.

The SatinGlide™ Roll-Out Extension Rack for Smart Oven+ Attachments has a curve to support the +Powered Attachments and allowing easy access to position and remove food in the oven and on the +Powered Attachments. It can be used in rack position 1.

Open Position



- A. SatinGlide™ roll-out extension rack for Smart Oven+ Attachments
- B. Sliding shelf

Closed and Engaged Position



- A. SatinGlide™ roll-out extension rack for Smart Oven+ Attachments
- B. Sliding shelf

To Remove SatinGlide™™ Roll-Out Extension Rack:

1. Remove all objects from the roll-out extension rack before removing the rack.
2. Slide the rack in completely so that it is closed and engaged with the sliding shelf.
3. Using 2 hands, lift up on the front edge of the rack and push the sliding shelf to the back wall of the oven so that the front edge of the sliding shelf sits on the rack guides. The front edge of the rack and the sliding shelf should be higher than the back edge.



- A. Sliding shelf
 - B. Rack guide
 - C. SatinGlide™™ roll-out extension rack
4. Pull the rack and the sliding shelf out.

To Replace SatinGlide™™ Roll-Out Extension Racks:

1. Using 2 hands, grasp the front of the closed rack and the sliding shelf. Place the closed rack and the sliding shelf on the rack guide.
2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together.
3. Slowly push the rack and the sliding shelf to the back of the oven until the back edge of the rack pulls over the end of the rack guide.

To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the SatinGlide™™ roll-out extension rack or 35 lbs (15.9 kg) on the roll-out rack for powered attachments. Do not clean the SatinGlide™™ roll-out extension racks in a dishwasher. It may remove the rack's lubricant and affect their ability to slide.

See the “General Cleaning” section in the Owner’s Manual for more information.

Bakeware

The bakeware material affects cooking results. Follow manufacturer’s recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

BAKEWARE/ RESULTS	RECOMMENDATIONS
Light colored aluminum <ul style="list-style-type: none">■ Light golden crusts■ Even browning	<ul style="list-style-type: none">■ Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or nonstick finish <ul style="list-style-type: none">■ Brown, crisp crusts	<ul style="list-style-type: none">■ May need to reduce baking temperatures slightly.■ Use suggested baking time.■ For pies, breads and casseroles, use temperature recommended in recipe.■ Place rack in center of oven.
Insulated cookie sheets or baking pans <ul style="list-style-type: none">■ Little or no bottom browning	<ul style="list-style-type: none">■ Follow rack recommendations in the “Position Racks and Bakeware” section.■ May need to increase baking time.
Stainless steel <ul style="list-style-type: none">■ Light, golden crusts■ Uneven browning	<ul style="list-style-type: none">■ May need to increase baking time.
Stoneware/Baking stone <ul style="list-style-type: none">■ Crisp crusts	<ul style="list-style-type: none">■ Follow manufacturer’s instructions.
Ovenproof glassware, ceramic glass or ceramic <ul style="list-style-type: none">■ Brown, crisp crusts	<ul style="list-style-type: none">■ May need to reduce baking temperatures slightly.

Preheating and Oven Temperature

Preheating

When beginning a Bake or Convection Bake cycle, the oven begins preheating after Start is touched. The oven will take approximately 12 to 17 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. Factors that impact preheat times include room temperature, oven temperature, and the number of racks. Unused oven racks can be removed prior to preheating your oven to help reduce preheat time. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat until the tone sounds.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature. They may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

Baking and Roasting

IMPORTANT: The convection fan and convection element may operate during the Bake function to enhance performance and heat distribution.

During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain the oven temperature.

If the oven door is opened during baking or roasting, the heating elements (bake and broil) will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

Broiling

Broiling uses direct radiant heat to cook food.

The element cycles on and off in intervals to maintain the oven temperature.

IMPORTANT: Close the door to ensure proper broiling temperature.

If the oven door is opened during broiling, the broil element will turn off in approximately 30 seconds. When the oven door is closed, the element will come back on approximately 30 seconds later.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a Broiler Pan Kit, it may be ordered. See the Quick Start Guide for contact information.
- For proper draining, do not cover the grid with foil. The bottom of the broiler pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Cook's Assistant Option

The Cook's Assistant Option is an automated cooking option that invites you to explore the many capabilities of the oven, including the attachments, convection baking, and sensor cooking with the temperature probe. When used with attachments, this option automatically controls the oven system for foods commonly prepared on each one, including a wide selection of steaks and chops, chicken and fish, pizza and vegetable items.

When selecting a cooking mode with the Cook's Assistant option for the first time, the Cook's Assistant Option will automatically optimize the time and temperature of the recipe for the desired results.

To manually enter the set time and temperature, touch COOK'S ASSISTANT and then select Manual. The oven will not change the set time or temperature and will default to manual cooking mode for all cooking modes.

To return to Cook's Assistant Option conversions, touch COOK'S ASSISTANT OPTIONS and then select Auto.

The oven will automatically adjust the set time and/or temperature for better cooking results and will default to Cook's Assistant Option for all cooking modes with this option.

Convection

In a convection oven, the fan-circulated hot air distributes heat more evenly. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, while sealing in moisture. During convection baking or roasting, the bake, broil, and convection elements cycle on and off in intervals while the fan circulates the hot air. During convection broiling, the broil and convection elements cycle on and off. If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

The convection cooking modes take advantage of the Cook's Assistant Option. See the "Cook's Assistant Option" section for more information. If manually setting the oven, most foods, using convection baking mode, can be cooked by lowering cooking temperatures 25°F (14°C). The cooking time, can be shortened significantly when using Convection Roast, especially for large turkeys and roasts.

- It is important not to cover foods with lids or aluminum foil so that surface areas remain exposed to the circulating air, allowing browning and crisping.

- Keep heat loss to a minimum by opening the oven door only when necessary. It is recommended to use the oven light to monitor progress.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time using a method such as a toothpick.
- Use a meat thermometer or the temperature probe to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 places.

Proofing Bread

Proofing bread prepares dough for baking by activating the yeast. Proofing twice is recommended unless the recipe directs otherwise.

To Proof

Before first proofing, place dough in a lightly greased bowl and cover loosely with waxed paper or plastic wrap coated with shortening. Place on rack 2. See the “Rack and Bakeware Positions” section for diagram. Close door.

1. Touch the Home icon. Select the desired oven.
2. Touch PROOF.
3. The oven temperature is set at 100°F (38°C). The cook time can be set, if desired.
4. Touch START.

Let dough rise until nearly doubled in size, and then check at 20 to 25 minutes. Proofing time may vary depending on dough type and quantity.

5. Touch CANCEL for the selected oven when finished proofing. Before second proofing, shape dough, place in baking pan(s) and cover loosely. Follow same placement, and control steps above. Before baking, remove waxed paper or plastic wrap.

Temperature Probe

The temperature probe accurately measures the internal temperature of meat, poultry and casseroles with liquid and should be used in determining the doneness of meat and poultry.

Always unplug and remove the temperature probe from the oven when removing food.

The temperature probe cooking mode takes advantage of the Cook's Assistant Option. See the “Cook's Assistant Option” section for more information.

To Use Cook's Assistant with Temperature Probe Cook:

Before using, insert the temperature probe into the food item. (For meats, the temperature probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone). Place food in oven and connect the temperature probe to the jack. Keep temperature probe as far away from heat source as possible. Close oven door.

1. The oven will ask if you want to use Probe Cook. Touch YES and go to Step 2. If you want to set up the cycle before attaching the temperature probe, touch the Home icon, select the desired oven, and then touch PROBE.
2. If Auto is not already displayed, touch MANUAL for the Cook's Assistant option and select Auto.
3. Select the desired food category.
4. Touch DONENESS or CUT OF MEAT and select the food type.
5. Touch TEMPERATURE to change the oven temperature.
6. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.

- Turn Off (default): The oven turns off when the set cook time ends.
 - Keep Warm: The oven temperature is reduced to 170°F (77°C) after the set cook time ends.
7. Touch START.
 8. When the set temperature probe temperature is reached, the When Timer Ends behavior will begin.
 9. Touch CANCEL for the selected oven or open the oven door to clear the display and/or stop reminder tones.
 10. Always unplug and remove the temperature probe from the oven when removing food. The temperature probe symbol will remain lit in the display until the temperature probe is unplugged.

To Use Temperature Probe Cook:

Before using, insert the temperature probe into the food item. (For meats, the temperature probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone). Place food in oven and connect the temperature probe to the jack. Keep temperature probe as far away from heat source as possible. Close oven door.

NOTE: The temperature probe must be inserted into the food item before the mode is selected.

1. The oven will ask if you want to use Probe Cook. Touch YES and go to Step 2. If you want to set up the cycle before attaching the temperature probe, touch the Home icon, select the desired oven, and then touch PROBE.
2. If Manual is not already displayed, touch AUTO and select Manual.
3. Touch PROBE TEMP to set the target temperature for the temperature probe.
4. Touch MODE SELECTION and select Bake, Convect Bake, Convect Roast, or Grill.
 - **Bake:** Run a standard baking cycle until the food item reaches the target temperature.
 - **Convect Bake:** Run a convection baking cycle until the food item reaches the target temperature.
 - **Convect Roast:** Run a convection roast cycle until the food item reaches the target temperature (best for large cuts of meat or whole poultry).
 - **Grill:** Run a grill cycle on the +Powered Grill Attachment until the food item reaches the target temperature.
5. Touch TEMPERATURE to change the oven temperature.
6. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.
 - **Turn Off (default):** The oven turns off when the set cook time ends.
 - **Keep Warm:** The oven temperature is reduced to 170°F (77°C) after the set cook time ends.
7. Touch START.

When the set temperature probe temperature is reached, the When Timer Ends behavior will begin.
8. Touch CANCEL for the selected oven or open the oven door to clear the display and/or stop reminder tones.
9. Always unplug and remove the temperature probe from the oven when removing food. The temperature probe symbol will remain lit in the display until the temperature probe is unplugged.

Recipe Guide Mode

The Recipe Guide mode is designed to instruct and inspire your culinary creations. It provides a variety of recipes which work well with your +Powered Attachments as well as optimizes the oven settings for perfect results. Each recipe has step-by-step instructions on how to prepare and cook the food. Additional recipes may be added with software updates or optional +Powered Attachment purchases. Following the advice in Recipe Guide mode can take the uncertainty out of new recipes.

Smart Oven+ Powered Attachments

The +Powered Attachments are designed to introduce new ways of using your oven. See the “Cook’s Assistant Option” section for more information. Each attachment fits in to the SatinGlide™ Roll-Out Extension Rack for

Smart Oven+ Attachments and plugs into the hub at the rear of the oven. See the Smart Oven+ Powered Attachments User Instructions for more detailed information on these tools.

Favorites

Any customized cooking mode can be starred as a favorite by selecting Favorite on the Function Set Menu. The oven will prompt you to create a name for your settings. Starred Favorites will be displayed on the Home menu. To use a Favorite, select the desired Favorite and then touch START.

To remove a starred Favorite, select the Favorite, then touch FAVORITE. The oven will ask if you want to delete this favorite. Touch YES to remove the star. This favorite will be removed from the Home menu.

Cook Time

Cook Time allows the oven(s) to be set to cook for a set length of time and turn off, hold warm, or maintain the oven temperature automatically. A Delayed Cook Time allows the oven(s) to be set to turn on at a certain time of day, cook for a set length of time, and/ or shut off automatically. Delayed Cook Time should not be used for food such as breads and cakes because they may not bake properly.

To Set a Cook Time

1. Select a cooking function.

Touch the number keypads to enter a temperature other than the one displayed.

Timed Cooking may also be used with the Bread Proof function, but the temperature is not adjustable.

2. Touch “-:-”.

3. Touch the number keypads to enter the length of time to cook. Choose HR:MIN or MIN:SEC.

4. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.

Hold Temperature: The oven temperature stays at the set temperature after the set cook time ends.

- Turn Off: The oven turns off when the set cook time ends.
- Keep Warm: The oven temperature is reduced to 170°F (77°C) after the set cook time ends.

5. Touch START.

The cook time countdown will appear on the oven display. The timer will not begin counting down until the oven is finished preheating. The start time and stop time will be displayed on the oven timeline after the oven has finished preheating. When the stop time is reached, the When Timer Ends behavior will begin.

6. Touch CANCEL for the selected oven, or open and close the oven door to clear the display and/or stop reminder tones.

To Set a Delayed Cook Time

Before setting, make sure the clock is set to the correct time of day. See the “Settings” section.

1. Select a cooking function. Delayed Cook Time cannot be used with the Powered Attachments or Keep Warm function. Touch the number keypads to enter a temperature other than the one displayed.

Timed Cooking may also be used with the Bread Proof function, but the temperature is not adjustable.

2. Touch “-:-”.

3. Touch the number keypads to enter the length of time to cook. Choose HR:MIN or MIN:SEC.

4. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.

- Hold Temperature: The oven temperature stays at the set temperature after the set cook time ends.
- Turn Off: The oven turns off when the set cook time ends.
- Keep Warm: The oven temperature is reduced to 170°F (77°C) after the set cook time ends.

5. Touch DELAY START and set the time of day the oven should turn on. Touch SUMMARY to see when the oven

will turn on and off.

6. Touch START.

The timeline will appear in the display, and the oven will begin preheating at the appropriate time. The cook time countdown will appear on the oven display. The timer will not begin counting down until the oven is finished preheating. The start time and stop time will be displayed on the oven timeline after the oven has finished preheating.

When the stop time is reached, the When Timer Ends behavior will begin.

7. Touch CANCEL for the selected oven, or open and close the oven door to clear the display and/or stop reminder tones.

Documents / Resources

	<p>KitchenAid W11622963 Built-In Electric Ovens [pdf] User Guide W11622963 Built-In Electric Ovens, W11622963, Built-In Electric Ovens, Electric Ovens, Ovens</p>
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References

- [Connected Appliances | KitchenAid](#)
- [Kitchen Appliances to Bring Culinary Inspiration to Life | KitchenAid](#)
- [Premium Major & Small Kitchen Appliances | KitchenAid](#)

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