

# User Manual

## 36" Dual Fuel Free-Standing Range

Model : BV361RD





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## RANGE SAFETY

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

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



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER," "WARNING" or "CAUTION."

These words mean:

**! DANGER**

An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.

**! WARNING**

A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.

**! CAUTION**

A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

# **WARNING**



## **Fire Hazard**

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Clear the room, building, or area of all occupants.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

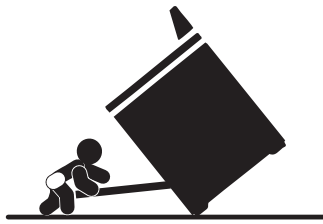
**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

## THE ANTI-TIP BRACKET

### **⚠ WARNING**



#### **Tip Over Hazard**

A child or adult can tip the range and be killed.

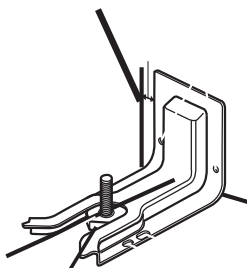
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.

**Anti-Tip  
Bracket**



**Range  
Foot**

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor and wall.
- Slide range back so rear range foot is under anti-tip bracket.

# IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE COMPLETELY FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO THE FLOOR BEHIND THE RANGE AND SLIDE RANGE COMPLETELY BACK UNTIL THE REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

# IMPORTANT SAFETY INSTRUCTIONS

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boil over causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
- **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
- **Keep Oven Vent Ducts Unobstructed.**
- **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.



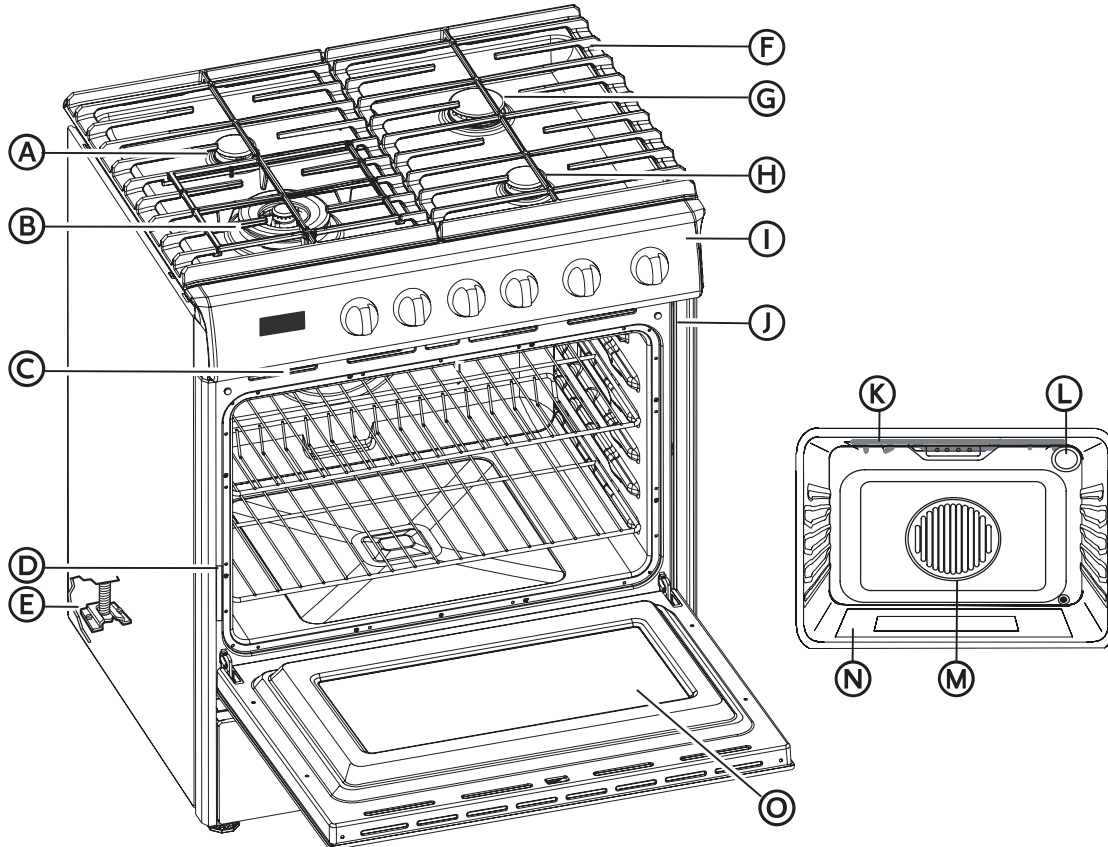
# IMPORTANT SAFETY INSTRUCTIONS

- Proper Installation – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
  - Disconnect the electrical supply before servicing the appliance.
  - Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
  - Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
  - Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- For self-cleaning ranges –**
- Do Not Clean 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 Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
  - Clean Only Parts Listed in Manual.
- For units with ventilating hood –**
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
  - When flambé cooking under the vent hood, turn the fan on.

**READ AND SAVE THESE INSTRUCTIONS**

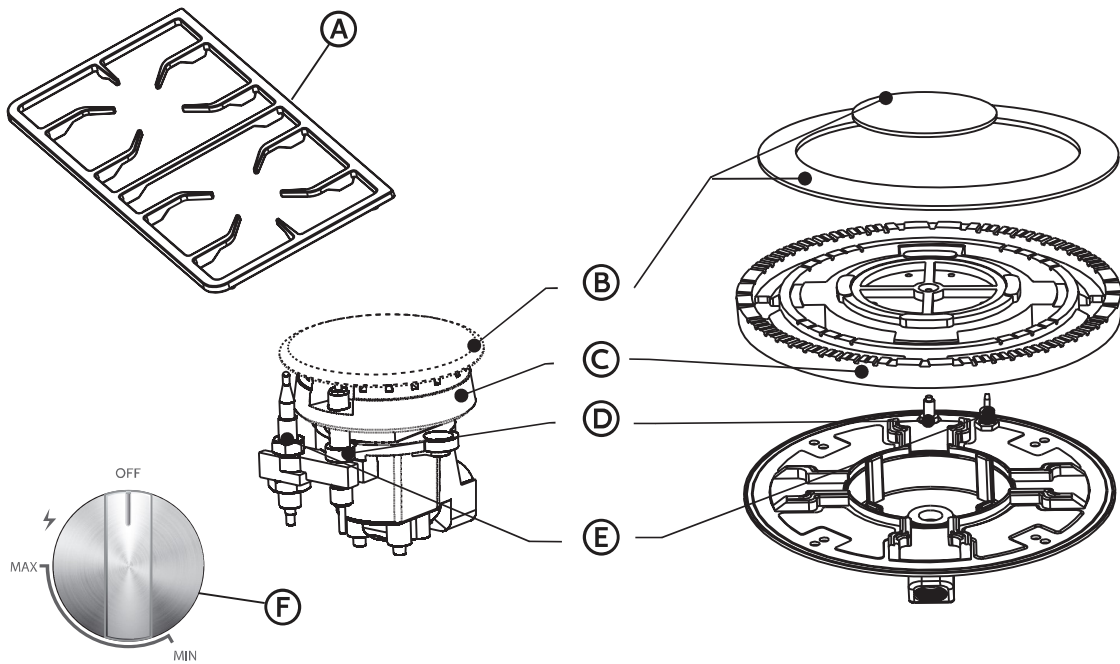
## PARTS AND FEATURES

This manual covers several different models. The range 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) Left Rear Surface Burner
- (B) Left Front Surface Burner
- (C) Oven Vent
- (D) Model and Serial Number Plate
- (E) Anti-tip Bracket
- (F) Grate
- (G) Right Rear Surface Burner
- (H) Right Front Surface Burner

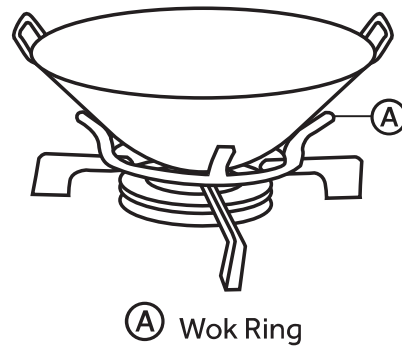
- (I) Control Panel
- (J) Door Gasket
- (K) Broil Element
- (L) Oven Light
- (M) Convection Fan and Element
- (N) Bottom Element (not visible)
- (O) Oven Door Window



- (A) Grate
- (B) Burner Cap
- (C) Burner Head
- (D) Electrode
- (E) Safety Valve (On Some Models)
- (F) Control Knob Off Position

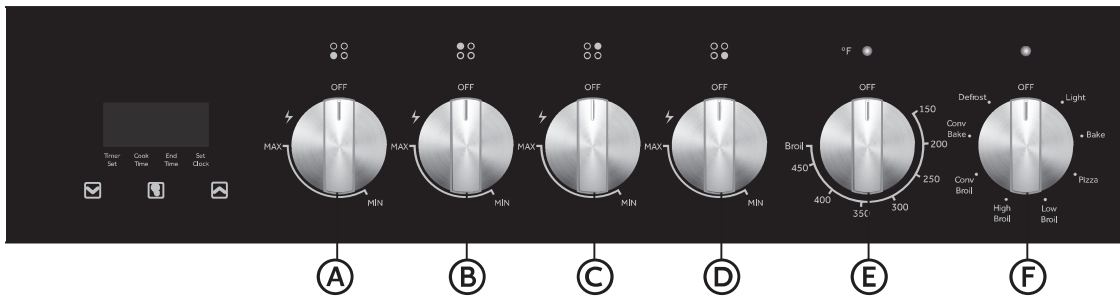
**Accessory**

Both flat-bottom wok pans and round-bottom wok pans supported with the wok ring (provided) can be used with all models.



(A) Wok Ring

# ELECTRONIC CONTROL



- (A) Front Left Burner
- (B) Rear Left Burner
- (C) Rear Right Burner
- (D) Front Right Burner
- (E) Electric Oven Temperature Knob
- (F) Electric Oven Control Knob

## SETTING THE CLOCK AND TIMER

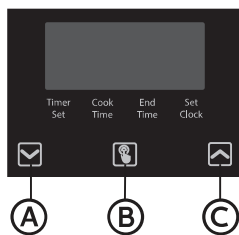
Your model has a digital display, 12-hour clock with 3 Control buttons.

**IMPORTANT:** In the event of a power failure, all settings including the time display will be lost. When the power is returned, the bar above Timer Set and 12:00 will be displayed.

### TO SET THE TIME OF DAY

When the power is connected, the screen displays 12:00 and the bar above "Set Clock."

To set the correct time, press the up arrow or down arrow until the correct time is displayed. After 5 seconds, the clock will start automatically, or you can press the function button to select manual operation.



- (A) Decrease Time
- (B) Function
- (C) Increase Time

### TO SET THE TIMER

The digital countdown timer can be set up to 11 hours and 59 minutes maximum.

To set the timer, press the function button repeatedly until the bar above Timer Set is displayed. Once the function button is released, the current time is displayed and the bar above Timer Set flashes. When the function button is pressed the remaining time is displayed. When the set time is reached, Timer Set disappears and the alarm will ring. To stop the alarm, press any button.

**NOTE:** After pressing the function button, you must set the timer within 5 seconds.

## TIMED COOKING

### **WARNING**

#### **Food Poisoning Hazard**

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

Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for food such as breads and cakes because they may not bake properly.

**NOTE:** Before setting, make sure the clock is set to the correct time of day. See "To Set the Time of Day" earlier in this section.

1. Press the function button repeatedly until the bar above Cook Time flashes and then press the up arrow or down arrow to set the time frame for baking.
2. Press the function button repeatedly until the bar above End Time flashes and then press the up arrow or down arrow to set the time to turn off the oven.
3. Set the cooking temperature and cooking mode by turning the Thermostat knob and the Selector knob.
4. After following these steps, the bars above Cook Time and End Time will flash, indicating that the automatic cooking feature of the oven is set.

For example: If cooking time takes 45 minutes and you want to finish cooking at 6:00.

1. Press the function button repeatedly until the bar above Cook Time flashes and set the cooking time 45 minutes.
2. Press the function button repeatedly until the bar above End Time flashes and set the finish time to 6:00.

After the above setting, the current time is displayed and the bars above Cook Time and End Time will flash indicating that the automatic cooking feature is set. When the clock displays 5:15, the oven will start cooking automatically, and the Cook Time bar will flash.

## COOKTOP USE

Read the instructions before installing or using this appliance.

1. This appliance shall be installed in accordance with the regulations in force and only used in a well-ventilated space.
2. The use of a gas-cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
3. Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

### IGNITION AND OPERATION OF THE BURNERS

In order to ignite a burner, push down on the knob while rotating it counterclockwise, until the knob indicator is aligned with the ignite icon ⚡.

For models with a safety valve - Once the flame is lit, hold the knob depressed for about 3-4 seconds until the device keeps the burner automatically lit. If the burner fails to ignite, wait one minute for the gas to dissipate before attempting to reignite. Adjust the flame intensity by rotating the knob counterclockwise from MAX (maximum) to MIN (minimum).

To turn off the burner, rotate the knob clockwise until the indicator on the knob is aligned with OFF.

### POWER FAILURE

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise until the indicator is aligned with MAX. After the burner is lit, turn knob to desired setting.

In the case of unintentional flame extinguishing, the safety valve intervenes by shutting off the gas to the burners.

The electric igniter must not be actuated for longer than 15 seconds. Should the burner not light, or should the burner be unintentionally turned off, immediately close the burner, and wait at least 1 minute before repeating. Once ignited, adjust the flame as desired.

For lower gas consumption and a better result, use saucepans with a diameter matching the diameter of the burner, to avoid the flame coming up around the sides of the saucepan. See the Container Table. Use only flat-bottomed pans.

As soon as liquid starts to boil, turn the flame down to a level sufficient to maintain boiling.

# COOKWARE

## MATCH PAN DIAMETER TO FLAME SIZE

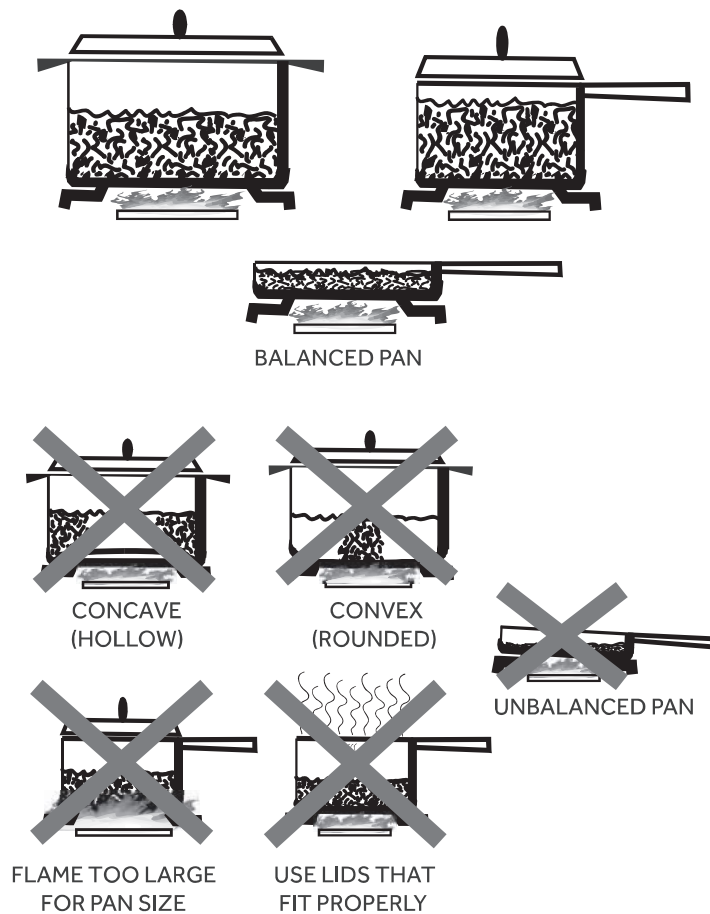
The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. Oversize pans that span two burners are placed front to rear, not side to side.

## USE BALANCED PANS

Pans must sit level on the cooktop grate without rocking. Center the pan over the burner.

## USE A LID THAT FITS PROPERLY

A well-fitting lid helps shorten the cooking time. Flat, heavy bottom pans provide even heat and stability.



## CONTAINER TABLE

Burner	Min Saucepan	Max Saucepan
Auxiliary	3.5" (9.0 cm)	6.3" (16 cm)
Semi-rapid	5.1" (13 cm)	7.1" (18 cm)
Rapid	5.9" (15 cm)	10.2" (26 cm)
Triple ring	8.3" (21 cm)	10.2" (26 cm)

## OVEN USE

### COOKING WITH THE CONVECTION OVEN

In a conventional oven the heat sources cycle on and off to maintain an average temperature in the oven cavity. As the temperature gradually rises and falls, gentle air currents are produced within the oven. This natural convection tends to be inefficient because the currents are irregular and slow. In this convection system, the heat is “conveyed” by a fan that provides continuous circulation of the hot air.

This European Convection system provides state-of-the-art engineering and advanced design to create the finest convection oven. In standard convection ovens, a fan simply circulates the hot air around the food. The system is characterized by the combination of an additional heating element located around the convection fan and the venting panel that distributes heated air in three dimensions: along the sides, the top and the full depth of the oven cavity. This European Convection system aids in maintaining a more even oven temperature throughout the oven cavity.

The circulating air aids in speeding up the baking process and cooks the food more evenly. By controlling the movement of heated air, convection cooking produces evenly browned foods that are crispy on the outside yet moist inside. Convection cooking works best for breads and pastries as well as meats and poultry. Air-leavened foods like angel food cakes, soufflés and cream puffs rise higher than in a conventional oven. Meats stay juicy and tender while the outside is flavourful and crisp.

By using European Convection, foods can be cooked at a lower temperature and cooking times can be shorter. When using this mode, the standard oven temperature should be lowered by 25°F (15°C).

Foods requiring less cooking time should be checked slightly earlier than normal. For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. When using the Convection Roast mode, the standard oven temperature does not need to be reduced.

### ADVANTAGES OF CONVECTION COOKING

- Even baking, browning and crisping are achieved.
- During roasting, juices and flavors are sealed in while the exterior is crisp.
- Yeast breads are lighter, more evenly textured, more golden and crustier.
- Air-leavened foods such as cream puffs, soufflés and meringues are higher and lighter.
- Baking on multiple racks at the same time is possible with even results.
- Multiple-rack baking saves time.
- Prepare whole meals at once with no flavor transfer.
- Dehydrates herbs, fruits and vegetables.
- Requires no specialized bake ware.
- Saves time and energy.
- Convection broiling allows for extraordinary grilling with thicker cuts of food.



## **OVEN MODES**

The Thermostat knob and Control knob are used together to select Oven Modes.

### **THERMOSTAT KNOB**

Select the cooking temperature by turning the knob clockwise to the required temperature, between 150°F and Broil. The light will come on when the oven is preheating. The light will turn off when the desired temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the set temperature.

### **CONTROL KNOB**

Selects the oven function. Each of the functions listed below can be used only with the correct temperature.

#### **Light**

The oven light is on, with no cooking mode selected. During oven operation the light will remain on.

#### **Bake**

Set temperature: from 150°F to 450°F

Is cooking with heated air. Both the upper and lower elements cycle to maintain the oven temperature.

#### **Pizza**

Set temperature: from 150°F to 450°F

Is a special cooking mode with heated air and the lower hidden back element. The lower elements cycle to cook Pizza.

#### **Low Broil**

Set temperature: Broil

There are two broil elements. In low broil the inner and outer elements are on at a low intensity.

#### **High Broil**

Set temperature: Broil

There are two broil elements. In high broil only the inner element is on at a high intensity.

#### **Conv Broil (Convection Broil)**

Set temperature: Broil

Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.

### **Conv Bake (Convection Bake)**

Set temperature: from 150°F to 450°F

Convection Bake cooks with heat from a ring element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.

### **Defrost**

Set temperature: Not applicable.

Does not use any heating element, only the convection fan is used to defrost foods.

## **BAKE TIPS AND TECHNIQUES**

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

### **General Guidelines**

- For best results, bake food on a single rack with at least 1" - 1½" (2,5 - 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips to Solving Baking and Roasting Problems.

## BAKE CHART

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>Cake</b>			
Cupcakes	2	350 (175)	19-22
Bundt Cake	1	350 (175)	40-45
Angel Food	1	350 (175)	35-39
<b>Pie</b>			
2 crust, fresh, 9"	2	375-400 (190-205)	45-50
2 crust, frozen fruit, 9"	2	375 (190)	68-78
<b>Cookies</b>			
Sugar	2	350-375 (175-190)	8-10
Chocolate Chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
<b>Breads</b>			
Yeast bread loaf, 9x5	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	7-9
Muffins	2	425 (220)	15-19
<b>Pizza</b>			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	475 (246)	15-18

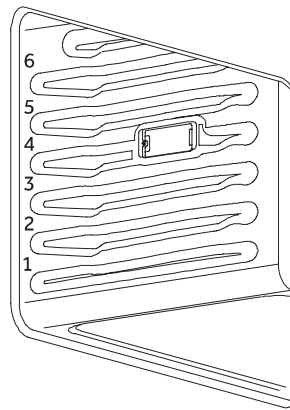
## CONVECTION BAKE TIPS AND TECHNIQUES

Reduce recipe baking temperatures by 25°F (15°C).

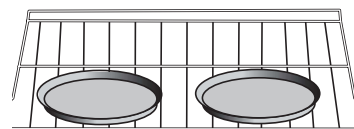
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.

- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, 4 and 5. All five racks can be used for cookies, biscuits and appetizers.

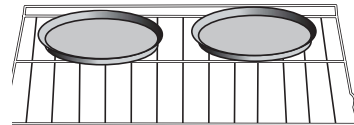
- 2 Rack baking: Use positions 1 and 3.
- 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1½" (2,5 - 3cm) air space around pans.



- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.



Rack 3



Rack 1

- See Troubleshooting for tips to Solving Baking and Roasting Problems.

## FOODS RECOMMENDED FOR CONVECTION BAKE MODE:

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

## CONVECTION BAKE CHART

Reduce standard recipe temperature by 25 °F (15 °C) for Convection Bake. Temperatures have been reduced in this chart.

### CONVECTION CAVITY

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
<b>Cake</b>			
Cupcakes	2	325 (160)	20-22
Bundt Cake	1	325 (160)	43-50
Angel Food	1	325 (160)	43-47
<b>Pie</b>			
2 crust, fresh, 9"	2	350-400 (175-205)	40-52
2 crust, frozen fruit, 9"	2	350 (175)	68-78
<b>Cookies</b>			
Sugar	2	325-350 (160-175)	9-12
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
<b>Breads</b>			
Yeast bread loaf, 9x5	2	350 (175)	18-22
Yeast rolls	2	350-375 (175-190)	12-15
Biscuits	2	375 (190)	8-10
Muffins	2	400 (205)	17-21
<b>Pizza</b>			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	450 (232)	15-18

## CONVECTION ROAST TIPS AND TECHNIQUES

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature (see cooking chart).
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C).

## QUICK AND EASY RECIPE TIPS

Converting from standard BAKE to CONVECTION ROAST:

- Temperature does not have to be lowered.
- Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
- Casseroles or pot roasts that are baked covered in CONVECTION ROAST will cook in about the same amount of time.

## CONVECTION ROAST CHART

### CONVECTION CAVITY

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
<b>Beef</b>					
Rib Roast	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rib Eye Roast, (boneless)	4-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6	325 (160)	2	16-20 18-22	145 (63) medium rare 160 (71) medium
Tenderloin Roast	2-3	400 (205)	2	15-20	145 (63) medium rare
<b>Pork</b>					
Loin Roast (boneless or bone-in)	5-8	350 (175)	2	16-20	160 (71) medium
Shoulder	3-6	350 (175)	2	20-25	160 (71) medium
<b>Poultry</b>					
Chicken whole	3-4	375 (190)	2	18-21	180 (82)
Turkey, not stuffed	12-15	325 (160)	1	10-14	180 (82)
Turkey, not stuffed	16-20	325 (160)	1	9-11	180 (82)
Turkey, not stuffed	21-25	325 (160)	1	6-10	180 (82)
Turkey Breast	3-8	325 (160)	1	15-20	170 (77)
Comish Hen	1-1 ½	350 (175)	2	45-75 total	180 (82)

MEATS	WEIGHT (lb)	OVEN TEMP. °F (°C)	RACK POSITION	TIME (min. per lb)	INTERNAL TEMP. °F (°C)
<b>Lamb</b>					
Half Leg	3-4	325 (160)	2	22-27 28-33	160 (71) medium 170 (77) well
Whole Leg	6-8	325 (160)	1	22-27 28-33	160 (71) medium 170 (77) well

## CONVECTION BROIL TIPS AND TECHNIQUES

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

## CONVECTION BROIL CHART

### CONVECTION CAVITY

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
<b>Beef</b>					
Steak (1-½" or more)					
Medium rare	4	Low	145 (65)	9-12	8-10
Medium	4	Low	160 (71)	11-13	10-12
Well	4	Low	170 (77)	18-20	16-17
Hamburgers (more than 1")					
Medium	4	High	160 (71)	8-11	5-7
Well	4	High	170 (77)	11-13	8-10
<b>Poultry</b>					
Chicken Quarters	4	Low	180 (82)	16-18	10-13
Chicken Halves	3	Low	180 (82)	25-27	15-18
Chicken Breasts	4	Low	170 (77)	13-15	9-13
<b>Pork</b>					
Pork Chops (1¼" or more)	4	Low	160 (71)	12-14	11-13
Sausage - fresh	4	Low	160 (71)	4-6	3-5

## RANGE CARE

### CLEANING

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

#### EXTERIOR PORCELAIN ENAMEL SURFACES

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

**Cleaning Method:**

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

#### EXTERIOR STAINLESS STEEL

**NOTE:** Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Cream, steel-wool pads, gritty washcloths or some paper towels. Damage may occur, even with one-time or limited use.

Rub in direction of grain to avoid damaging.

**Cleaning Methods:**

Liquid detergent or all-purpose cleaner: Rinse well with clean water and dry with soft, lint-free cloth.

Stainless Steel Cleaner and Polish

Vinegar for hard water spots

#### OVEN DOOR EXTERIOR

**Cleaning Method:**

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

#### PORCELAIN-COATED GRATES AND CAPS

- Clean as soon as cooktop, grates and caps are cool.
- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop grates and caps are cool. These spills may affect the finish.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- Do not reassemble caps on burners while wet.

**Cleaning Method:**

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser



## **BURNER SPREADER**

Wash the burner spreader frequently with boiling water and detergent to remove any deposits which could block the flame outlet.

Before reinstalling, dry the burner spreader thoroughly so the burner will ignite properly.

## **COOKTOP CONTROL KNOBS**

- Pull knobs straight away from control panel to remove.
- When replacing knobs, make sure knobs are in the Off position.

### **Cleaning Method:**

Soap and water or dishwasher:

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

## **CONTROL PANEL**

### **Cleaning Method:**

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

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

## **OVEN CAVITY**

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

### **Cleaning Method:**

Mild detergent and warm water.

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

## **OVEN RACKS AND ROASTING RACKS**

### **Cleaning Method:**

Steel-wool pad

## **2-PIECE BROILER PAN**

### **Cleaning Method:**

Mildly abrasive cleanser: Scrub with wet scouring pad.

Solution of ½ cup (125 mL) ammonia to 1 gal. (3.75 L) water: Soak for 20 minutes, and then scrub with scouring or steel-wool pad.

Oven cleaner: Follow product label instructions. Porcelain enamel only, not chrome Dishwasher

# TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

## SOLVING BAKING AND ROASTING PROBLEMS

With any oven setting poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

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

Cakes high in middle with crack on top	<ul style="list-style-type: none"> <li>• Oven temperature too high</li> <li>• Baking time too long</li> <li>• Pans touching each other or oven walls</li> <li>• Incorrect rack position</li> <li>• Pan size too small</li> </ul>
Piecrust edges too brown	<ul style="list-style-type: none"> <li>• Oven temperature too high</li> <li>• Edges of crust too thin</li> </ul>

## COOKTOP

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Burner will not ignite</b>	There is no power to the range.	Check that range is properly connected to 3- or 4-wire, 240V power supply.
<b>Burner will not operate</b>	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
<b>Burner Flames are uneven, yellow and/or noisy</b>	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.
<b>Burner flame is too high or too low</b>	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connected to LP gas the burners should be converted to LP gas with the orifice/injector kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See Installation Instructions.
<b>Burner makes popping noises</b>	The burner is wet.	Allow the burner to dry before using.
	The burner cap and/or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
<b>Excessive heat around cookware on cooktop</b>	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.

<b>Cooking results are not what expected</b>	Using incorrect cookware	See the "Cookware" section.
	The control knob is not set to the proper heat level.	See the "Controls" section.

## OVEN

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Oven is not heating</b>	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven control not turned on	Make sure the oven temperature has been selected.
<b>Oven is not cooking evenly</b>	Not using the correct bake ware or oven rack position	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25 °F (15 °C) when baking with Convention Bake mode.
<b>Oven display stays Off.</b>	Power interruption	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
<b>Cooling fan continues to run after oven is turned off</b>	The electronic components have not yet cooled sufficiently	The fan will turn off automatically when the electronic components have cooled sufficiently.
<b>Oven light is not working properly</b>	Light bulb loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
<b>Oven light stays on</b>	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
<b>Cannot remove lens cover</b>	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
<b>Clock and timer are not working properly</b>	No power to the range.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
<b>Excessive Moisture</b>		When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
<b>Porcelain Chips</b>	Porcelain interior is chipped by oven racks	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.