USING THE COOKTOP

COOKING AREAS

The cooking areas on your range are identified by permanent circles on the glass cooktop surface. For the most efficient cooking, fit the pan size to the element size.
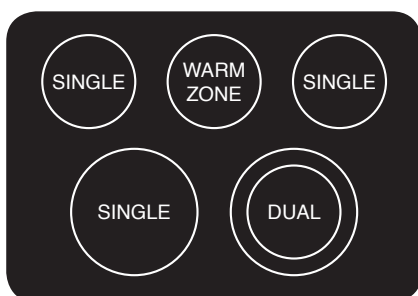
Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

When a control is turned on, a glow can be seen through the glass cooktop surface. **The element will cycle on and off to maintain the preset heat setting, even on Hi.**
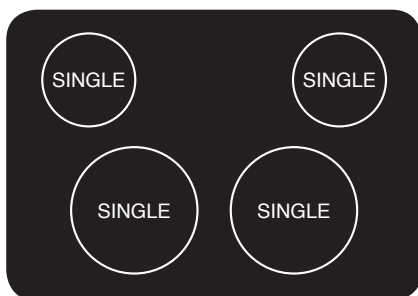
For model : LDE3037
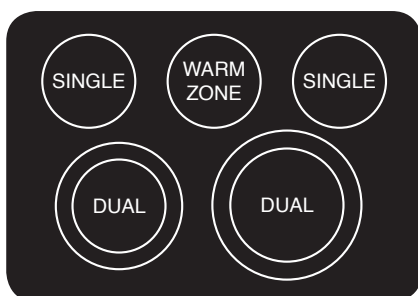
For Model : LDE3035

For Model : LDE3031

Hot surface indicator

HS (Hot Surface) will appear in the display once the element is turned off or during the self clean cycle. The HS indicator will stay on until the surface has cooled to approximately 150°F (66°C) or when the self clean cycle ends.

> ⚠ **CAUTION**
>
> It is normal for the surface elements to cycle on and off during cooking, even at higher settings. This will happen more frequently if cooking on a lower temperature setting.

USING THE COOKTOP ELEMENTS

To turn on a SINGLE element

1. Press the **ON/OFF** button that controls the element that you would like to use.

2. Press the **+** button once to adjust the element temperature to Hi, or the **–** button once to adjust the element temperature to Lo.

3. Use the **– / +** buttons to adjust the element temperature settings. The element temperature settings are adjustable at all times.

4. To turn off the element after cooking, press the **ON/OFF** button once.

> ⓘ **NOTE**
>
> • Hi is the highest temperature available.
> • Lo is the lowest temperature available.
> • Press and hold the **+** or **–** buttons to quickly scroll through the temperature settings.

ENGLISH

To turn on a DUAL element (on some model)

Adjust the dual element according to the pot/pan size that you are using.

Inner element   Outer element

A   B
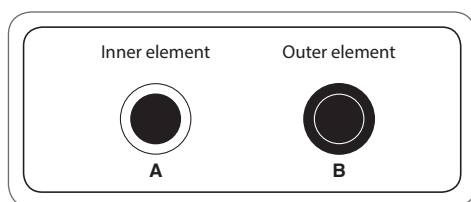
1. Press the **ON/OFF** button that controls the element that you would like to use.
2. Press the **SELECT** button to select either the inner (smaller) or outer (larger) element function. The dual elements default to the inner element function. The light bars above the **SELECT** button indicate whether the element is adjusted for the inner or outer element function. One bar will display for the inner element and two bars will display for the outer element.
3. Press the **+** button once to adjust the element temperature to Hi, or the **–** button once to adjust the element temperature to Lo.
4. Use the **– / +** buttons to adjust the element temperature settings. The element temperature settings are adjustable at all times.
5. To turn off the element after cooking, press the **ON/OFF** button once.

NOTE

- Hi is the highest temperature available.
- Lo is the lowest temperature available.
- Press and hold the **+** or **–** buttons to quickly scroll through the temperature settings.

⚠ CAUTION

- **NEVER leave food on the cooktop unattended.** Spillovers can cause smoke. Greasy spillovers may catch on fire.
- The oven surface element may appear to have cooled after it has been turned OFF. The element may still be hot and burn may occur if this element is touched before it has cooled sufficiently.

To turn on the Warming Zone (on some models)

Use the Warming Zone to keep food warm after it has already been cooked. The warming zone is not meant for cooking food. Attempting to cook uncooked or cold food on the warming zone could result in a food borne illness.

1. Press the warming zone **ON/OFF** button. The warming zone indicator light will flash.
2. Press the **+** button once to adjust the temperature to Hi, or the **–** button once to adjust the temperature to Lo. Power level sequence is from **–** Lo, 2, 3, 4, Hi or from **+** Hi, 4, 3, 2, Lo.
3. Use the **– / +** buttons to adjust the temperature settings. The temperature settings are adjustable at all times.
4. To turn off the warming zone, press the **ON/OFF** button once.

⚠ CAUTION

- Only use cookware and dishes that are safe for oven and cooktop use.
- Always use oven mitts when removing food from the cooktop and oven.
- Do not place sealed containers on the cooktop.
- DO NOT use plastic wrap to cover food while on the cooktop. Plastic may melt onto the surface and be very difficult to clean.
- When using the warming zone, food should be kept in its container and covered with a lid or aluminum foil to maintain food quality.
- DO NOT leave food on the warming zone for more than two hours.

The recommended surface cooking setting

Element	Temp.	Recommended Use
Single or Dual	8.5-Hi	• Bring liquid to a boil • Start cooking
	5.5-8.0	• Hold a rapid boil, frying, deep fat fry • Quickly brown or sear food
	3.5-5.0	• Maintain a slow boil • Fry or saute foods • Cook soups, sauces and gravies
	2.2-3.0	• Stew or steam food • Simmer
	LO-2.0	• Keep food warm • Melt chocolate or butter

Element	Temp.	Recommended Use
Warming Zone	Hi	• Fried Foods • Hot Beverage • Soups (liquid)
	2-4	• Dinner Plate with Food • Sauces • Soups (Cream) • Stew • Vegetables • Meats
	Lo	• Bread/Pastries • Gravies • Casseroles • Eggs

Home canning tips

**Be sure that the canner is centered over the surface unit and flat on the bottom.**

- The base must not be more than 1 inch larger than the element. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil and cooktops may be damaged.
- Some canners are designed with smaller bases for use on smooth top surfaces.
- Use the high heat setting only until the water comes to a boil or pressure is reached in the canner.
- Reduce to the lowest heat setting that maintains the boil, or pressure. If the heat is not turned down, the cooktop may be damaged.

USING THE PROPER COOKWARE

Using the proper cookware can prevent many problems, such as food taking longer to cook or achieving inconsistent results. Proper pans will reduce cooking times and cook food more evenly. Stainless steel is recommended.

Check pans for flat bottoms by using a straight edge or ruler

1. Place a ruler across the bottom of the pan.
2. Hold the ruler and pan up to the light.
3. No light should be visible between the ruler and the pan.
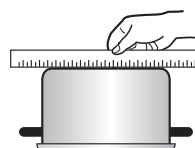
ⓘ NOTE

- **Do not use the pan less than 7" diameter for the front surface units.**
- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area.
- The bottom surfaces of cookware should be flat. Do not use cookware that is oversized or uneven such as rounded-bottom woks, cookware with a rippled bottom, or oversized canners and griddles.
- Do not use foil or foil-type containers. Foil may melt onto the glass. Do not use the cooktop if metal has melted on it. Call an authorized Service Center.

Recommended cookware	Do not use
Flat bottom and straight sides.	Curved, grooved, or warped pan bottoms. Pans with uneven bottoms do not cook efficiently and sometimes may not boil liquid.
Heavy-gauge pans.	Very thin-gauge metal or glass pans.
Pan sizes that match the amount of food to be prepared and the size of the surface element.	Pans that are smaller or larger than the element.
Weight of handle does not tilt pan. Pan is well balanced.	Cookware with loose or broken handles. Heavy handles that tilt the pan.
Tight-fitting lids.	Loose-fitting lids.
Flat bottom woks.	Woks with a ring-stand bottom.

USING THE OVEN

BEFORE USING THE OVEN

> **⚠ NOTE**
>
> • When using an oven thermometer in the oven cavity, the temperature may differ from the actual set oven temperature.

> **⚠ NOTE (ON SOME MODELS)**
>
> • It is normal for the convection fan to run while preheating during a regular bake cycle.
> • The convection fan motor may run periodically during a regular bake cycle.

OVEN VENT

Areas near the vent may become hot during operation and may cause burns. **Do not** block the vent opening. Avoid placing plastics near the vent as heat may distort or melt the plastic.

It is normal for steam to be visible when cooking foods with high moisture.

Oven vent
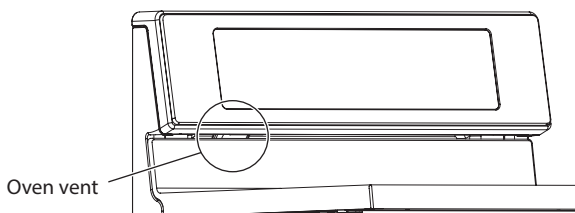
USING OVEN RACKS

The racks have a turned-up back edge that prevents the racks from pulling out of the oven cavity.

To remove racks:

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack and pull it out.

To replace racks.

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.

> **⚠ CAUTION**
>
> • Replace oven racks before turning the oven on to prevent burns.
> • DO NOT cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
> • Only arrange oven racks when the oven is cool.

OVEN CONTROLS

SABBATH MODE

Sabbath mode is typically used on the Jewish Sabbath and Holidays. When the SABBATH mode is activated, the oven does not turn off until the SABBATH mode is deactivated. In SABBATH mode, all function buttons, except for the CLEAR OFF is inactive. Sb will appear in both the cooktop and oven displays.

> **⚠ NOTE**
>
> If the oven light is turned ON and the SABBATH mode is active, the oven light will remain ON until the SABBATH mode is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the SABBATH mode. SABBATH mode can only be used while baking (BAKE mode).

Setting the SABBATH mode

1. Press the **BAKE** button.
2. Press the number buttons to enter the bake temperature.
3. Press the **START** button.
4. Press and hold the **SETTING** button for three seconds. SB and ☐ will appear in the display when the Sabbath mode is activated.
5. To cancel the Sabbath mode, press and hold the SETTING button for three seconds. To cancel the Bake function, press the **CLEAR OFF** button at any time.

Changing the temperature while in SABBATH mode

1. Press the **BAKE** button. (No tones will sound and the display will not change.)
2. Set the temperature using the number buttons.
3. Press the **START** button.

> **⚠ NOTE**
>
> There is a 15 second delay before the oven will recognize the temperature change.

BAKE

BAKE is used to prepare foods such as pastries, breads and casseroles. The oven can be programmed to bake at any temperature from 170°F (77°C) to 550°F (288°C). The default temperature is 350°F (177°C).

Setting the BAKE function (example, 375°F):

1. Press the **BAKE** button.

2. Set the oven temperature using the number buttons: Press **3**, **7** and **5**.

3. Press the **START** button. The oven will start to preheat.

As the oven preheats, the temperature is displayed and rises in 5 degree increments. Once the oven reaches the set temperature, a tone will sound and the oven light will blink on and off.

4. When cooking is complete, press the **CLEAR OFF** button.

5. Remove food from the oven.

> **(!) NOTE (ON SOME MODELS)**
>
> It is normal for the convection fan to operate periodically throughout a normal bake cycle. This is to ensure even baking results.

Baking Tips

• Baking time and temperature will vary depending on the ingredients, size, and shaped of the baking pan used.

• Check for food doneness at the minimum recipe time.

• Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.

• Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

> **(!) NOTE**
>
> The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.

CONVECTION BAKE (ON SOME MODELS)

The convection system uses a fan to circulate the heat evenly within the oven. Improved heat distribution allows for even cooking and excellent results while cooking with single or multiple racks.

Setting the CONVECTION BAKE function (example, 375°F):

1. Press the **CONV. BAKE** button. The display will flash 350°F.

2. Set the oven temperature using the number buttons: Press **3**, **7** and **5**.

3. Press the **START** button. The display will show **CONV. BAKE** and the oven temperature starting at 100°F.

As the oven preheats, the display will show increasing temperatures in 5 degree increments. Once the oven reaches the set adjusted temperature, a tone will sound and the oven light will flash on and off. The display will show the auto converted oven temperature **350°F**, **CONV. BAKE** and the fan icon.

4. When cooking has finished or to cancel, press the **CLEAR OFF** button.

> **(!) NOTE**
>
> The oven fan will run while convection baking. The fan will stop when the door is open, but the heat will not turn off. In some cases, the fan may shut off during a convection bake cycle.

Tips for Convection Baking

• Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.

• When using Convection Bake with a single rack, place oven rack in position C. If cooking on multiple racks, place the oven racks in positions B and D (for 2 racks).

• Multiple oven rack cooking may slightly increase cook times for some foods.

• Cakes, cookies and muffins will have better results when using multiple racks.

CONVECTION ROAST (ON SOME MODELS)

The **CONVECTION ROAST** feature is designed to give optimum roasting performance. CONVECTION ROAST combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection roasting is especially good for large tender cuts of meat, uncovered.

Setting the CONVECTION ROAST function (example, 375°F):

1. Press the **CONV. ROAST** button. The display will flash **350°F**.

2. Set the oven temperature using the number buttons: Press **3**, **7** and **5**.

3. Press the **START** button. The display will show **CONV. ROAST** and the oven temperature starting at 100°F.

As the oven preheats, the display will show increasing temperatures in 5 degree increments. Once the oven reaches the set adjusted temperature, a tone will sound and the oven light will flash on and off. The display will show the auto converted oven temperature **350°F**, **CONV. ROAST** and the fan icon.

4. When cooking has finished or to cancel, press the CLEAR OFF button.

> **⚠ NOTE**
>
> The oven fan will run while convection roasting. The fan will stop when the door is open, but the heat will not turn off. In some cases, the fan may shut off during a convection roast cycle.

RECOMMENDED CONVECTION ROAST GUIDE (ON SOME MODELS)

When preparing meats for convection roasting, use the broiler pan, grid and roasting rack. The broiler pan will catch grease spills and the grid will help prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.
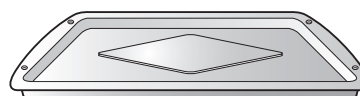
1. Place the oven rack on the bottom or next to the bottom rack position.

2. Place the gride in the broiler pan.

3. Place the roasting rack on the grid. Make sure that the roasting rack is securely seated on the grid in the broiler pan.

4. Place the broiler pan on the oven rack.

Roasting rack
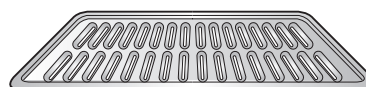
Grid (sold separately)

Broiler Pan (sold separately)

> **⚠ CAUTION**
>
> • **DO NOT use the roasting rack when broiling.** This will help prevent food from coming in contact with the broil element and grease from splattering.
> • DO NOT use the broiler pan without the grid.
> • DO NOT cover the grid with aluminum foil.
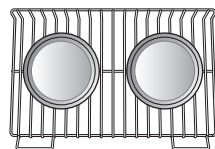> • Position food (fat side up) on the roasting rack.

RECOMMENDED BAKING AND ROASTING GUIDE

Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in positions **AS SHOWN BELOW FIGURE.**
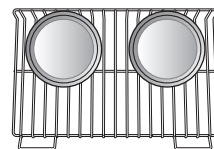
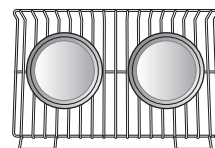### Rack and Pan Placement
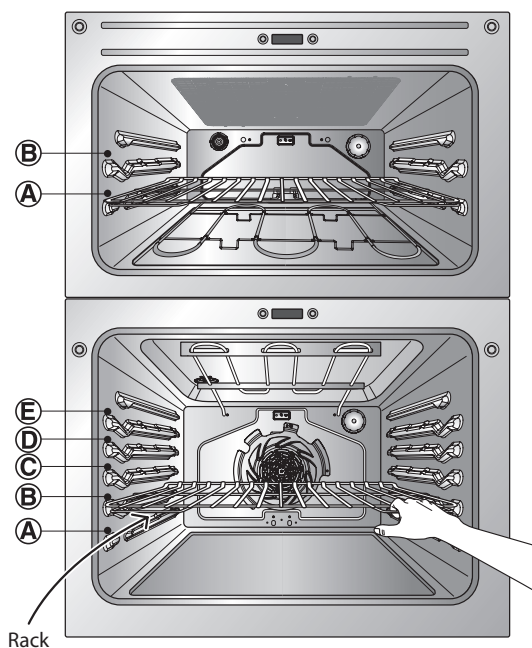
Rack

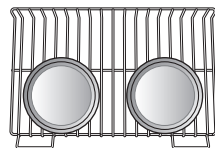**For model : LDE3037**

Standard rack (Position 'D')   Standard rack (Position 'B')
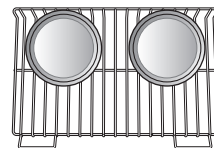**Multiple rack baking**

Standard rack
Single rack baking
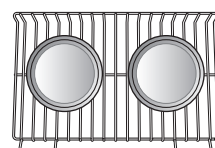
For model : LDE3035, LDE3031

Standard rack (Position 'D')   Standard rack (Position 'B')
Multiple rack baking

Standard rack
Single rack baking

Baking rack guide

Food		Shelf position	
		Upper Oven	Lower Oven
Cakes	- Layer cakes	A	C
	- Bundt cakes	A	C
Cookie	- Sugar	A	C
	- Chocolate chips	A	C
	- Brownies	A	C
Pizza	- Fresh	A	B
	- Frozen	A	B
Pastry Crust	- Scratch	A	B
	- Refrigerator	A	B
Breads	- Biscuit, canned	A	C
	- Biscuit, scratch	A	B
	- Muffins	A	B
Desserts	- Fruit crisps and cobblers, scratch	A	C
	- Pies, scratch, 2 crust furit	A	B

Roasting rack guide

Food			Shelf position
			Lower Oven
Beef	Rib	Rare	B
		Medium	B
		Well done	B
	Boneless rib, top, sirloin	Rare	B
		Medium	B
		Well done	B
	Beef tenderloin	Rare	B
		Medium	B
Pork	Rib		B
	Bone-in, sirloin		B
	Ham, cooked		B
Poultry	Whole chicken		B
	Chicken pieces		B
	Turkey		A

BROIL

The Broil function uses intense heat from the upper heating element to cook food. BROIL works best for tender cuts of meat, fish, and thinly cut vegetables.

Some models may feature a hybrid broiler consisting of an inner broiler that utilizes a carbon heating element which provides instantaneous heat, and a traditional outer broiling element. During normal broiler operation, it is normal for either element to cycle off intermittently.

This range is designed for open door broiling. The door has a broil stop position.

⚠ CAUTION

- DO NOT use a broiler pan without a grid. Oil can cause a grease fire.
- DO NOT cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.

SPEED BROIL (ON SOME MODELS)

The Speed Broil setting is designed to reduce the amount of time it takes to broil foods. By utilizing the infrared broil element, which provides heat instantaneously, there is no need for preheating.

To set the oven to BROIL / SPEED BROIL

1. Open the oven door to the broil stop position (about 10 degrees from the closed position).
2. Press the **BROIL** or **SPEED BROIL** button once for **Hi** or twice for **Lo**.
3. Press the **START** button. The oven will begin to heat.
4. If using Broil, it is best to let the oven preheat for approximately five minutes before cooking food.
5. When cooking is complete, or to cancel at any time, press the **CLEAR OFF** button.

Smoking

Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount of smoke in your oven.

1. Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
2. NEVER use a broiler pan that is not thoroughly cleaned and at room temperature at the beginning of cooking.
3. ALWAYS run your cooktop ventilation system or vent hood during broiling.
4. Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
5. Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
6. If you are experiencing significant smoke with any food item, consider:
   - Lowering the broiler to the LO setting.
   - Lowering the rack position to cook the food further away from the broiler.
   - Using the HI broil setting to achieve the level of searing you desire, and then either switching to the LO broil setting, or switching to the BAKE function.
7. As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
8. Adhere to the recommended broil settings and cooking guidelines in the chart on the following page whenever possible.

RECOMMENDED BROILING GUIDE

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling (refer to Fig.1)
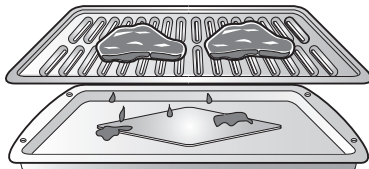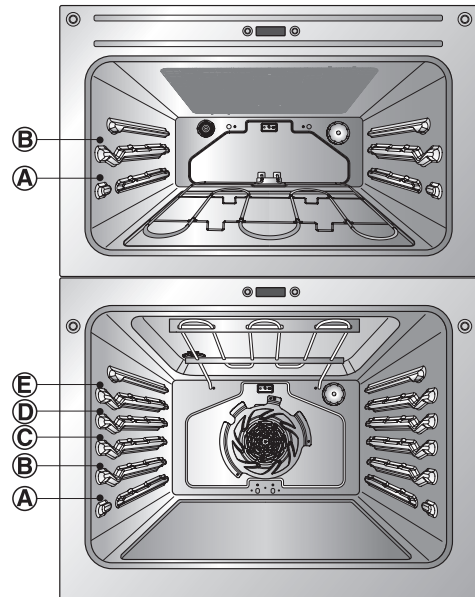
Fig.1

Broiling Chart

Food	Quantity and/or Thickness	Upper oven			Lower oven			Comments
		Shelf Position	First Side (minutes)	Second Side (minutes)	Shelf Position	First Side (minutes)	Second Side (minutes)	
Ground Beef Well done	1 lb. (4 patties) $1/2$ to $3/4$" thick	B	6-8	5-7	E	5-7	3-5	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks Rare Medium Well done	1" thick 1 to 1$1/2$ lbs.	B B B	3-4 4-5 5-6	2-3 2-3 3-4	E E E	5 5-7 6	2-3 3-4 4-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well done	1$1/2$" thick 2 to 2$1/2$ lbs.	A A A	8 9 10	3-4 4-5 5-6	D D D	10 10-12 12	4 5-6 6-8	
Chicken	1 whole cut up 2 to 2$1/2$ lbs., split lengthwise 2 Breasts	A A	10 9-10	4-6 3-5	C D	14-16 8-9	4-6 3-5	Broil skin-side-down first.
Lobster Tails	2–4 10 to 12 oz. each	-	-	-	B	12-14	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	$1/4$ to $1/2$" thick	B	5	2-3	D	6	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	$1/2$" thick	B	4-5	2-3	D	6-8	2-4	Increase time 5 to 10 minutes pre side for 1$1/2$" thick or home-cured ham.
Pork Chops Well done	1 ($1/2$" thick) 2 (1" thick) about 1 lb.	B A	7 7	3-5 2-4	E D	5-6 9-10	2-4 4-6	Slash fat.
Lamb Chops Medium Well done	2 (1" thick) about 10 to 12 oz.	B B	4-5 5-6	2-3 3-4	D D	6 8	3-4 4-5	Slash fat.
Medium Well done	2 (1$1/2$" thick) about 1 lb.	A A	9 10	4-5 5-6	D D	10 12	5-6 6-8	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	B A	6 7	3-5 3-5	D D	8 9	4-6 4-6	Grease pan. Brush steaks with melted butter.

• This chart is only for reference. Adjust cook time according to your preference.

Broiling Tips

Beef

- Steaks and chops should always be allowed to rest for five minutes before cutting into them and eating. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
- Consider removing thick pieces of meat from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Please note that cooking times will likely be shorter than the times indicated in the Broiling Chart.
- For bone-in steaks or chops that have been "Frenched" (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

Seafood

- When broiling skin-on fish, always use the Medium broil setting and always broil the skin side last.
- Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.
- It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.

Vegetables

- Toss your vegetables lightly in oil before cooking to improve browning.

WARM

This function will maintain an oven temperature of 170°F. The WARM function will keep cooked food warm for serving up to 3 hours after cooking has finished. The Warm function may be used without any other cooking operations or can be used after cooking has finished using TIMED BAKE or DELAYED TIMED BAKE.

Setting the WARM function:

1. Press the **WARM** or **WARM/PROOF** button.
2. Press **START**.
3. Press the **CLEAR OFF** button at any time to cancel.

To set the WARM function after timed cooking:

1. Select the cooking function.
2. Enter the oven temperature using the number buttons.
3. Press the **COOK TIME** button and enter the cook time using the number buttons.
4. Press the **WARM** button.
5. Press the **START** button.
6. When cooking is finished, press the **CLEAR OFF** button to cancel the WARM function.

> **NOTE**
>
> The WARM function is intended to keep food warm. Do not use it to cool the food down.

PROOF

Setting the PROOF function:

This feature maintains a warm oven for rising yeast leavened products before baking.

1. Use rack B or C for proofing.
2. Press the **PROOF** or **WARM/PROOF** button until PrF appears in the display.
3. Press the **START** button.
4. Press the **CLEAR OFF** button when proofing is finished.

> **NOTE**
>
> - To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over Proofing.
> - Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the WARM feature to keep food warm. Proofing will not operate when the oven is above 125°F. **HOT** will show in the display.

KIDS MEAL (ON SOME MODELS)

This function is specially designed to cook popular kids foods such as regular crust pizza, rising crust pizza, fresh pizza, chicken nuggets, french fries, and hamburger patties.

When using this function, there is no need to preheat the oven prior to cooking.

Setting the KIDS MEAL function:

1. Press the **KIDS MEAL** button.

2. **FROZEN PIZZA**, **REGULAR CRUST** will appear in the display. Press the **START** button if cooking frozen regular crust pizza.

3. Press the **KIDS MEAL** button continuously to scroll through the different settings on the display. Select from: **FROZEN PIZZA, RISING, FRESH PIZZA, CHICKEN NUGGETS, FRENCH FRIES and HAMBURGER PATTIES**.

4. When the display shows the food that you would like to prepare, press the **START** button.

5. Press the **CLEAR OFF** button once the food is done cooking or to cancel.

Kids meal Chart

Food	Recommended quantity	Shelf position	Recommended time (minutes)
Frozen pizza, Regular crust	12″	A	13-18
Frozen pizza, Rising crust	12″	A	18-20
Fresh pizza	12″	A	12-15
Chicken nuggets	1-4 servings (3.5oz per 1 serving)	A	11-15
French fries	1-4 servings (3.5oz per 1 serving)	A	12-21
Hamburger patties	4-12 patties, $1/2$″ thick	B	9-12

• This chart is only for reference. Adjust cook time according to your preference.

FAVORITES (ON SOME MODELS)

The FAVORITES function is used to record and recall your favorite recipe settings. You can store and recall up to three different settings.

Setting the FAVORITES function:

1. Press the **FAVORITES** button once for Bread, twice for Meat, and three times for Chicken. The default temperature will appear and COOK will flash in the display.

Category	Press the Favorite button	Default Temp. (may be changed and recalled)	Cook mode
Bread	Press FAVORITE once.	375°F	BAKE
Meat	Press FAVORITE twice.	325°F	Convection Roast
Chicken	Press FAVORITE three times.	350°F	Convection Roast

2. Press the number buttons to change the default temperature.

3. Press the **START** button. The preheat indicator tones will sound 3 times when the oven reaches the programmed temperature.

> ### ! NOTE
> Only the oven temperature can be modified and stored. The category name and cook mode will stay the same.

PIZZA (ON SOME MODELS)

The Pizza function is specially designed for cooking pizza. It heats from both the top and bottom to brown food more evenly.

This system is designed to give the optimum cooking performance for pizza by automatically selecting a combination of the broil and bake heating systems.

When using this function, there is no need to preheat the oven prior to cooking.

By using smaller space than the lower oven, it also provides heating efficiency.

> ⚠ **NOTE**
>
> **This function is offered only for the UPPER OVEN.**
> You can only use the PIZZA function with the UPPER OVEN.

Setting the PIZZA function

1. Press **PIZZA** once. **P1** will appear in the display. Whenever you touch **PIZZA** one more time, the display will appear **P1**, **P2**, **P1**, **P2**, … in order.

2. Press **START**. The PIZZA function will start operation.

3. Press **UPPER CLEAR OFF** to cancel PIZZA at any time.

Pizza Chart

Display Mode	Food	Recommended quantity	Shelf position	Recommended time (minutes)
P1	Frozen pizza, Regular crust	12″	A	13-18
P2	Frozen pizza, Rising crust	12″	A	18-20

• This chart is only for reference.
  Adjust cook time according to your preference.