



DISTINCT BY DESIGN™

## Owner's Manual

# Electric Front Control Ranges

Models: CES700M and CES750M

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Write the model and serial numbers here:

Model # \_\_\_\_\_

Serial # \_\_\_\_\_

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



### Español

Para consultar una version en español de este manual de instrucciones,  
visite nuestro sitio de internet [cafeappliances.com](http://cafeappliances.com).

## THANK YOU FOR MAKING CAFÉ A PART OF YOUR HOME.

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

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



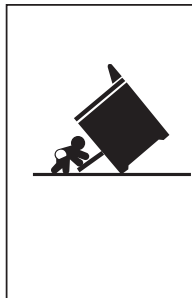
DISTINCT BY DESIGN™

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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

### ANTI-TIP DEVICE



#### ⚠ WARNING

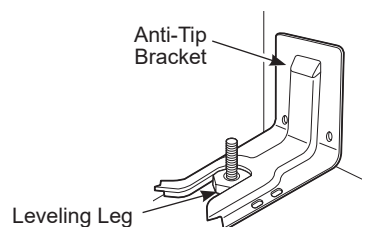
##### Tip-Over Hazard

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

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

#### For Free-Standing and Slide-In Ranges

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is



Free-Standing and Slide-In Ranges

engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

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

### ⚠ WARNING GENERAL SAFETY INSTRUCTIONS

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

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲WARNING** GENERAL SAFETY INSTRUCTIONS (Cont.)

- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- **Remote Operation** - This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.

### **▲WARNING** KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE

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

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.

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

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

### **▲WARNING** COOKTOP SAFETY INSTRUCTIONS

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

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲WARNING** GLASS COOKTOP SAFETY INSTRUCTIONS

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

### **▲WARNING** OVEN SAFETY INSTRUCTIONS

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

### **▲WARNING** SELF-CLEANING OVEN SAFETY INSTRUCTIONS

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

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

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### Remote Enable Equipment

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

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

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

turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

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

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

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

### PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.

### How to Remove Protective Shipping Film and Packaging Tape

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

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

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

Consider recycling options for your appliance packaging material.

## READ AND SAVE THESE INSTRUCTIONS

# Surface Units

## Operating the Cooktop Elements

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

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

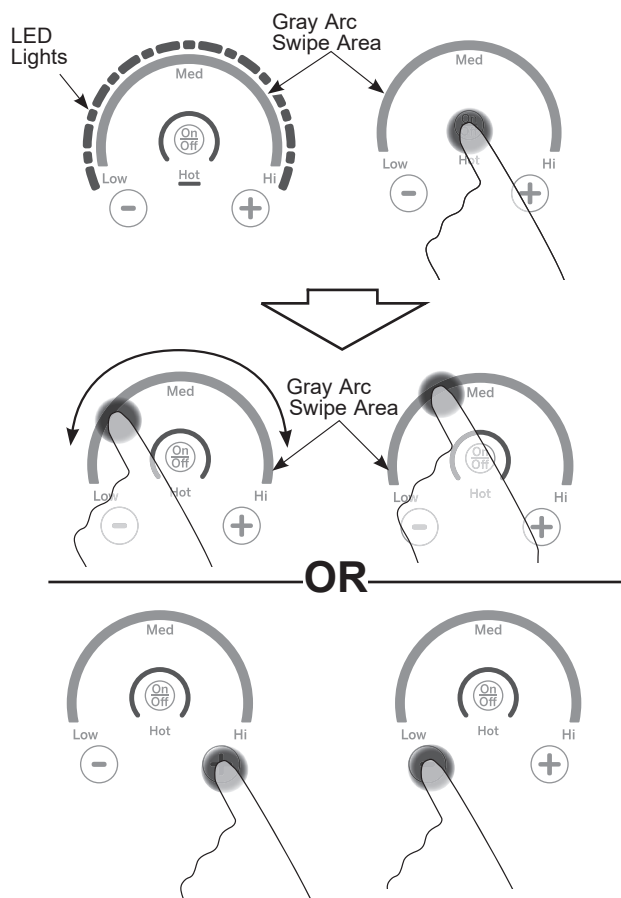
Turn element(s) On: Touch and hold **On/Off** pad about half a second. A chime can be heard with each touch to any pad.

Power level can be selected in any of the following ways:

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

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

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





# Surface Units (Cont.)

## Using the Warming Zone

### ⚠ WARNING

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

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

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

#### To use the WARMING ZONE:

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

#### To turn off the WARMING ZONE:

Press the **WARMING ZONE** pad.

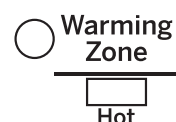
**NOTE:** Cancel/Off will NOT turn off the warming zone.

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

The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.

Always use pot holders or oven mitts when removing food from the **WARMING ZONE**, since cookware and plates will be hot.

**NOTE:** The surface warmer will not glow red.



## How To Synchronize Left Elements

### To Turn On

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



### To Turn Off

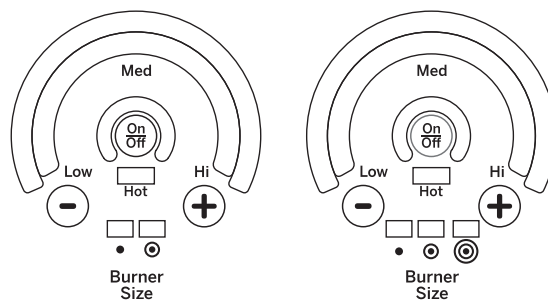
1. Touch the **On/Off** pad on either element to turn off the Sync Burners.
- or
2. Touch the **Sync Burners** to turn both elements off.

## Multi-Ring Burner (Can be Dual or Triple)

### To Turn On/Off

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

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





# Surface Units (Cont.)

## Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

## Radiant Glass Cooktop

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

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

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

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

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

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

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



Never cook directly on the glass. Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.



Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch-resistant, not scratch proof.

## Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter.

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

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

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

# Cookware for Radiant Glass Cooktop

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

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

## Recommended

### **Stainless Steel**

#### **Aluminum:**

heavy weight recommended

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

#### **Copper Bottom:**

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

#### **Enamel (painted) on Cast Iron:**

recommended if bottom of pan is coated

## Avoid/Not Recommended

### **Enamel (painted) on Steel:**

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

### **Glass-ceramic:**

Poor performance. Will scratch the surface.

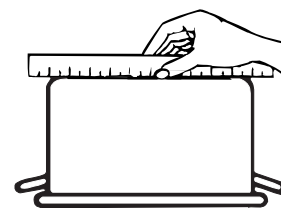
### **Stoneware:**

Poor performance. May scratch the surface.

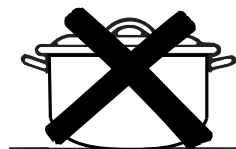
### **Cast Iron:**

not recommended—unless designed specifically for glass cooktops

Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.



Check pans for flat bottoms by using a straight edge.



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

## **For Best Results**

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



Do not place wet pans on the glass cooktop.



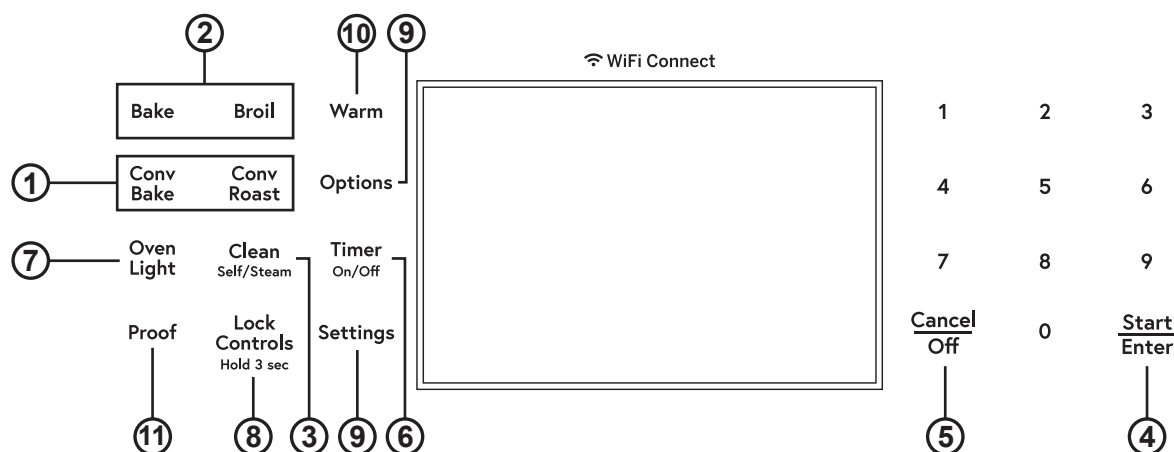
Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.

# Single Oven Controls

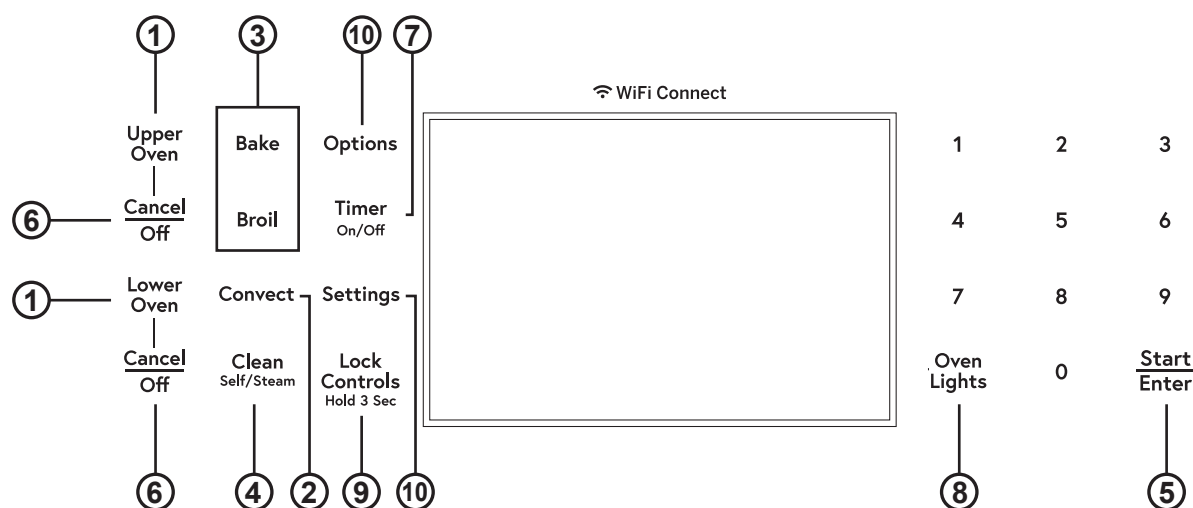
Control button shapes are representative; your oven may have alternate button shapes.



1. **Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. See the Cooking Modes section for more information.
2. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake and Broil. See the Cooking Modes section for more information.
3. **Clean:** Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
4. **Start/Enter:** Must be pressed to start any cooking, cleaning, or timed function. Also used to start the Warming Zone on the cooktop.
5. **Cancel/Off:** Cancels ALL oven operations except the clock and timer. Does NOT cancel the Warming Zone on the cooktop.
6. **Timer:** Works as a countdown timer. Press the **Timer** pad and number pads to program the time in hours and minutes. Press the **Start** pad. The timer countdown is complete. To turn the timer off press the **Timer** pad.
7. **Oven Light:** Turns the oven light on or off.
8. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the **0** pad, for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.
9. **Options and Settings:** The Options and Settings pads open up more detailed menus in the display that allow access to additional functions and cooking modes. For each you select the function in the display using the associated number pad. You can exit at any time by pressing the **Options** or **Settings** pad again. See the Settings, Options, and Cooking Modes Sections for more details.
10. **Warm:** Warm mode is designed to keep hot foods hot for up to 3 hours. To use this mode, select **Warm** and then **Start**. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.
11. **Proof:** Proof maintains a warm environment for rising yeast-leavened dough. To use this mode select **Proof** and then **Start**. See the Cooking Modes Sections for more details.

## Double Oven Controls

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



1. **Upper Oven and Lower Oven:** Designates which oven the controls will operate. Select an oven before following the steps for starting a cooking or cleaning mode.
2. **Convection:** Convection cooking modes use increased air circulation to improve performance. See the Cooking Modes section for more information.
3. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake and Broil. See the Cooking Modes section for more information.
4. **Clean:** Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
5. **Start/Enter:** Must be pressed to start any cooking, cleaning, or timed function. Also used to start the Warming Zone on the cooktop.
6. **Cancel/Off:** Cancels ALL oven operations except the clock and timer. Does NOT cancel the Warming Zone on the cooktop.
7. **Timer:** Works as a countdown timer. Press the **Timer** pad and number pads to program the time in hours and minutes. Press the **Start** pad. The timer countdown is complete. To turn the timer off press the **Timer** pad.
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9. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the **0** pad, for three seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.
10. **Options and Settings:** The Options and Settings pads open up more detailed menus in the display that allow access to additional functions and cooking modes. For each you select the function in the display using the associated number pad. You can exit at any time by pressing the **Options** or **Settings** pad again. See the Settings, Options, and Cooking Modes Sections for more details.

# Options

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

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

## Cook Time

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

## Delay Time

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

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

## Oven Probe (Lower oven only on dual ovens)

**NOTE:** Only accessible through traditional and convection cooking modes.

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

# Settings

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

## WiFi Connect and Remote Enable

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

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

### Connecting your WiFi Connect Enabled Oven

#### What you will need

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

1. You will need to know the Appliance Network Name and Password to connect to the appliance. Select **Settings** then **Wifi** to display the SSID and PASSWORD on your control.
2. Have your smart phone or tablet ready with the ability to access the internet and download apps.

3. You will need to know the password of your home WiFi router. Have this password ready while you are setting up your Café oven.

### Connect your Café oven

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

\* Compatible Apple or Android devices and home WiFi network required.







## Settings (Cont.)


### Wifi Connect (cont.)

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

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

#### REMOTE STARTING YOUR OVEN

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

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

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

### Clock

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

### Bluetooth® - Chef Connect

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

### Auto Conv (Auto Conversion)

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

### Auto Off

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

### Sound

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

### F/C (Fahrenheit or Celsius)

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

### Adjust the Oven temperature

This feature allows the oven cooking modes to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake and Convection Bake modes. No other cooking modes are affected. Select **Settings** and **Oven Adjust** to add **More Heat** or **Less Heat** and then press **Save** (for double ovens use the **Upper Oven** or **Lower Oven** menu selection corresponding to the oven to be adjusted).

### Oven Info

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

# Sabbath Mode

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

## Setting the Sabbath Mode

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

## Starting a Continuous Bake

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

After a delay, a second bracket “]” [“ will appear in the display indicating that the oven is baking.

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

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

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

## Adjusting the Temperature

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

## Starting a Timed Bake

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

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

## Exit the Sabbath Mode

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

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

## Sabbath Mode Power Outage Note

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

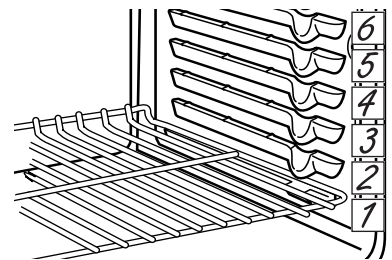


## Oven Racks

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

When baking with multiple pans and on multiple racks, ensure there is at least 1½" between pans to allow sufficient space for air to flow.

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



The number of rack positions may vary by model.

## Aluminum Foil and Oven Liners

### ⚠ CAUTION

**Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.**

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

## Cookware

### Cookware Guidelines

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

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

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

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

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

## Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for rack position and other recommendations for specific modes and foods.

### Bake

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

### Warm

Warm mode is designed to keep hot foods hot. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food. It is recommended that food not be kept warm for more than 2 hours. Press the **Warm** pad and then press **Start/Enter** on single ovens; on double ovens, press **Options** and then select **Warm** and then follow any display prompts to access this mode.

# Cooking Modes (Cont.)

## Broiling Modes

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

### Broil Hi

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

### Broil Lo

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

## Frozen - Snacks

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

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

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

## Frozen - Pizza

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

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

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

## Baked Goods

The Baked Goods mode is designed for cooking cakes, breads, cookies, and similar foods on a single rack. This mode is designed to provide lighter top browning and better volume. Some foods may require slightly longer

cook times relative to when cooked in the traditional bake mode. Press **Options** and select **Baked Goods** then follow any display prompts to access this mode.

## Convection Bake

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

## Convection Roast

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses movement from the convection fan to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode, or use the probe. To use this mode press the **Conv Roast** pad, enter a temperature with the number pads, and then press **Start/Enter**.

## Proof

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

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

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

### ⚠ CAUTION

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

## Pre-Heat

Proper preheating ensures that the oven is hot enough to begin baking. Improper preheating (that is, cooking in the oven that has not come up to set temperature) can negatively affect cooking. Depending on the recipe recommendations, the temperature of your foods when they go into the oven may determine your final baking time and baking results; if you put your food, such as biscuits or breads, in during Pre-heat, they may over brown on top or burn.

**IMPORTANT:** The more items to be heated in the oven during preheat (this includes multiple racks, baking stones, etc.) will affect the length of your pre-heat time. Always begin baking after the pre-heat signal. The signal will be a beep, indicator light or chime. This lets you know your oven is at your needed baking temperature. For best results, turn the oven On before you begin your prep work.

## Probe (Lower oven only on dual ovens)

### ⚠ WARNING

Consuming undercooked food can result in foodborne illness. Use probe according to the following instructions to ensure all portions of the food reach minimum safe cooking temperatures. Recommendations for minimum safe food temperatures can be found at [foodsafety.gov](http://foodsafety.gov) or [IsItDoneYet.gov](http://IsItDoneYet.gov).

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

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

### Proper Probe Placement

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

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

### Probe Usage

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

#### To use the probe with preheating:

1. Press the desired cook mode (**Bake**, **Convection Bake**, or **Convection Roast**) pad and enter the desired cooking temperature with the number pads.
2. Insert the probe into the food (see Proper Probe Placement).

3. Once the oven is preheated, place the food in the oven and connect the probe to the probe outlet, making sure it is fully inserted. Use caution, the oven walls and probe outlet are hot.
4. When the probe is connected, the display will prompt you to enter the desired food temperature. The maximum internal food temperature that you can set is 200° F.

#### To use the probe without preheating:

1. Insert the probe into the food (see Proper Probe Placement).
2. Place the food in the oven and connect the probe into the probe outlet in the oven.
3. Press the **Cook Mode** pad (Traditional Bake, Convection Bake, or Convection Roast) and enter the desired cooking temperature with the number pads. Press **Options** and select **Probe** then follow the display prompts to enter the desired food temperature.

### Probe Care Guidelines

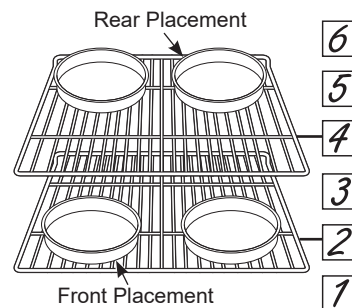
- Use of probes other than the one provided with this product may result in damage to the probe outlet.
- Use the handles of the probe and plug when inserting and removing them from the meat and outlet
- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid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

# Cooking Guide – Single Oven

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
<b>Baked Goods</b>			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake Bake Goods	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Bake	2 and 4	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake Bake Goods	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake Bake Goods	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake	2 and 4 2, 4, and 6	Use shiny cookware. Ensure adequate airflow.
Yeast Breads	Proof	2 or 3	Cover dough loosely.
	Bake Bake Goods	3	
<b>Beef &amp; Pork</b>			
Hamburgers	Broil High	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Steaks & Chops	Broil High	5 or 6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Roasts	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Poultry</b>			
Whole chicken	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	3	If breaded or coated in sauce avoid Broil High modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heater.
Boneless chicken breasts	Broil Low Bake	3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heater.
Whole turkey	Bake Convection Roast	1	Use a low sided pan such as a broil pan. Preheating is not necessary.
Turkey Breast	Bake Convection Roast	3	Use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Fish</b>	Broil Low	6 (1/2 inch thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heater.
<b>Casseroles</b>	Bake	3 or 4	
<b>Frozen Convenience Foods</b>			
Pizza on a Single Rack	Frozen Pizza Single	3	Place food in oven prior to starting mode.
Pizza on Multiple Racks	Frozen Pizza Multi	2 and 4	Stagger pizzas left to right, do not place directly over each other.
Potato products, chicken nuggets, appetizers on a Single Rack	Frozen Snacks Single	4 or 5	Do not preheat. Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Potato products, chicken nuggets, appetizers on Multiple Racks	Frozen Snacks Multi	2 and 4	Use dark cookware for more browning/crisping; use shiny cookware for less browning.

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

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsItDoneYet.gov](http://IsItDoneYet.gov). Make sure to use a food thermometer to take food temperatures.

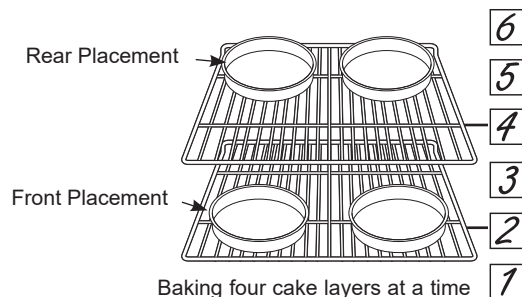


# Cooking Guide – Double Oven

FOOD TYPE	RECOMMENDED MODE(S)	OVEN (Upper / Lower)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
<b>Baked Goods</b>				
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	Upper Lower	1 3	Use shiny cookware.
	Baked Goods	Lower	3	
Layer cakes* on Multiple Racks	Bake Convection Bake	Lower	2 and 4	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Baked Goods	Lower	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	Upper Lower	1 3	Use shiny cookware.
	Baked Goods	Lower	3	
Cookies, biscuits, scones on Multiple Racks	Convection Bake	Lower	2 and 4	Use shiny cookware. Ensure adequate airflow.
Yeast Breads	Proof	Upper Lower	1 3	Cover dough loosely
	Bake	Upper Lower	1 3	
	Baked Goods	Lower	3	
<b>Beef &amp; Pork</b>				
Hamburgers	Broil High	Lower	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Steaks & Chops	Broil High	Lower	5 or 6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Roasts	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary
<b>Poultry</b>				
Whole chicken	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	Upper Lower	1 3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
Boneless chicken breasts	Broil Low Bake	Upper Lower	1 3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element
Whole turkey	Bake Convection Roast	Lower	1	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan.
<b>Fish</b>	Broil Low	Lower	6 (1/2 thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
<b>Casseroles</b>	Bake	Upper Lower	1 3 or 4	
<b>Frozen Convenience Foods</b>				
Pizza on a single rack	Frozen Pizza Single	Lower	3	Do not preheat.
Pizza on multiple racks	Frozen Pizza Multi	Lower	2 and 4	Stagger pizzas left to right, do not place directly over each other
Potato products, chicken nuggets, appetizers on a single rack	Frozen Snacks Single	Upper Lower	1 4	Do not preheat. Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Potato products, chicken nuggets, appetizers on multiple racks	Frozen Snacks Multi	Lower	2 and 4	Use dark cookware for more browning/crisping; use shiny cookware for less browning.

\*When baking four cake layers at a time, use racks 2 and 4.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsItDoneYet.gov](http://IsItDoneYet.gov). Use a food thermometer to take food temperatures.





# Cleaning the Range – Exterior

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



## ⚠ WARNING

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

## Control Lockout

If desired, the touch pads may be deactivated before cleaning.

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

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

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

Reactivate the touch pads after cleaning.

## Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish, including Black Stainless Steel.

## Oven Exterior

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

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

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

## Painted Surfaces and Black Stainless Steel

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

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

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

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

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

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

## Cleaning the Range – Interior

Be sure all controls are off and all surfaces are cool before cleaning any part of the range. The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes.

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

### Manual Cleaning

Do not use oven cleaners (unless certified for self-cleaning oven), abrasive cleaners, strong liquid cleansers, steel wool, or scouring pads on the interior of the oven. For soils on the oven bottom and other enameled surfaces, use a gentle abrasive containing oxalic acid, such as Bar Keepers Friend®, with a

non-scratch sponge. Take care not to apply any abrasive cleaners or sponges to the door glass, as it will scratch the reflective coating. The oven interior and door glass may be cleaned using a soft cloth with a mild soap and water, or vinegar and water solution. After cleaning, rinse with clean water and dry with a soft cloth.

### Steam Clean Mode

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

To use the Steam Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven.
3. Pour one cup of water onto the bottom of the oven.
4. Close the door.

5. Press **Upper Oven** or **Lower Oven**, press the **Clean** pad, select **Steam Clean** and then press **Start/Enter**.

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

### Self Clean Mode

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

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

To use the Self Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven and interior door.
3. Remove all items other than self-clean (black) racks and grates, if desired. See Cleaning the Cooktop to determine if your grates may be self-cleaned and for important details regarding grate placement.

4. Close the door.

5. Press **Upper Oven** or **Lower Oven**, press the **Clean** pad, select **Self Clean** and then press **Start/Enter**.

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

#### To Stop a Self-Clean Cycle

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

#### On Some Models:

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

### Racks

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

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

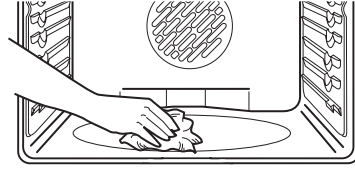


## Cleaning the Range – Interior (Cont.)

### Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

The bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water.



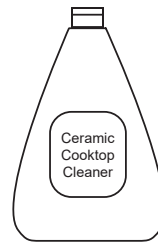
Wipe up heavy soil on the oven bottom.

## Glass Cooktop

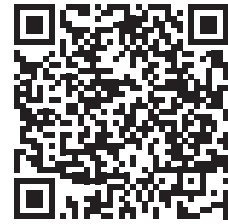
To maintain and protect the surface of your glass cooktop, follow these steps:

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

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



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

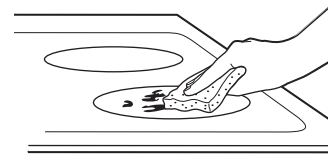


For cleaning videos and instructions, scan the QR code with your device.

### Burned-On Residue

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

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

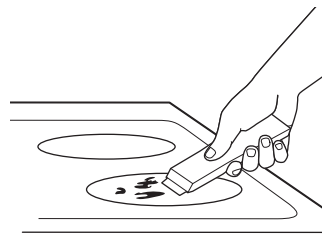


Use a non-scratch cleaning pad for Ceramic Cooktops.

## Glass Cooktop (Cont.)

### Heavy, Burned-On Residue

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



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

**NOTE:** Do not use a dull or nicked blade.

### Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the ceramic cooktop cleaner with a non-scratch cleaning pad for ceramic cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

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

3. Be careful not to place aluminum baking sheets or aluminum frozen entrée containers on a hot cooktop surface. It will leave shiny dots or markings on the cooktop surface. These markings are permanent and cannot be cleaned off.

### Damage from Sugary Spills and Melted Plastic

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

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
  - a. Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
  - b. Remove the spill with paper towels.

3. Any remaining spillover should be left until the surface of the cooktop has cooled.

4. Don't use the surface units again until all of the residue has been completely removed.

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

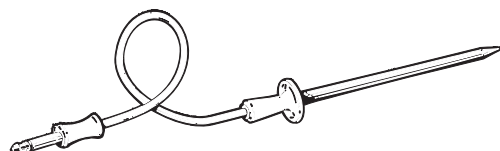
## Probe

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

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

- Do not immerse the temperature probe in water.

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



# Oven Light

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

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

## Oven Light Replacement (on some models)

### To remove:

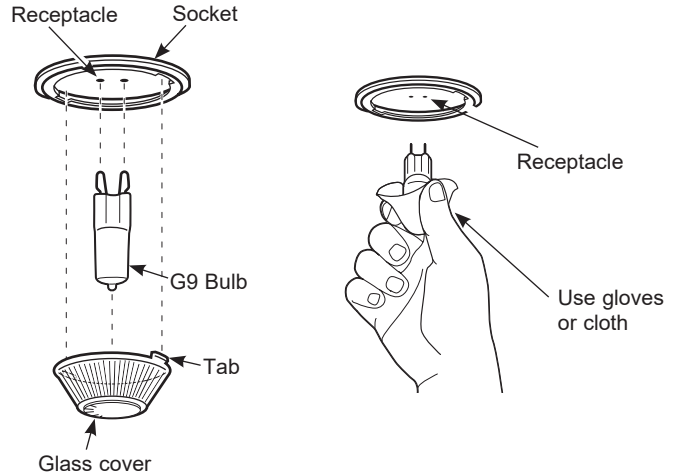
1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

### To replace:

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

oven is completely cool.

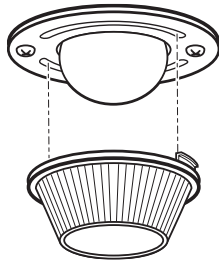
5. Reconnect electrical power to the oven.



## Oven Light Replacement (on some models)

### To remove:

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



### To replace:

1. Replace bulb with a new 40-watt appliance bulb. Insert the bulb and turn it clockwise until it is tight.
2. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

3. Reconnect electrical power to the oven.

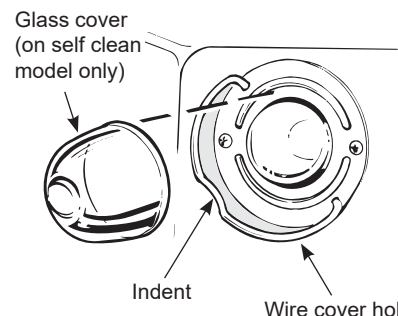
## Oven Light Replacement (on some models)

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

### Replacing the Light Bulb:

1. Disconnect electrical power to the range.
2. Hold the glass cover stable, so it doesn't fall when released.
3. Slide near the indent of the cover holder until the cover is released. **Do not remove any screws to release the glass cover.**
4. Replace bulb with a 40-watt household appliance bulb. **Do not touch hot bulb with hand or wet cloth. Only remove bulb when it is cool.**
5. Hold glass cover stable over new bulb.

6. Pull the wire cover holder near the indent until the indent in the wire cover holder is located in the indent of the glass cover.



7. Connect electrical power to range.

# Oven Doors

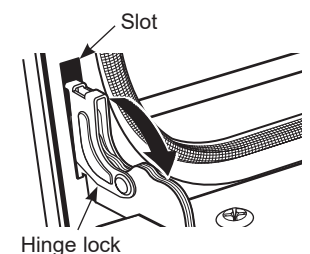
## Lift-Off Lower Oven Door

The door is very heavy. Be careful when removing and lifting the door.

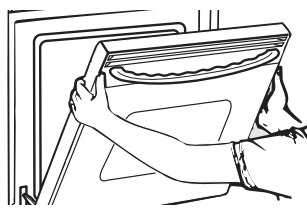
Do not lift the door by the handle.

### To remove the door:

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



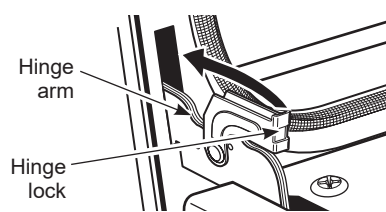
Pull hinge locks down to unlock



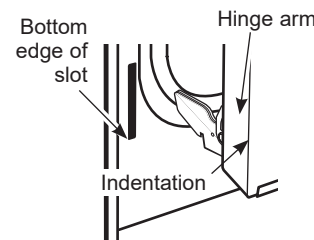
Removal position

### To replace the door:

1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
5. Close the oven door.



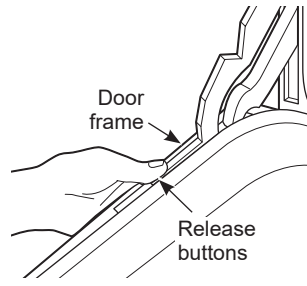
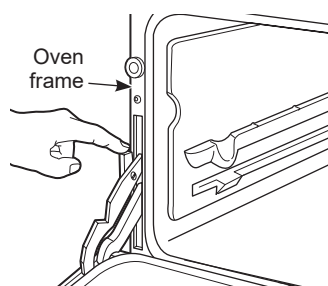
Push hinge locks up to lock



## Lift-Off Upper Oven Door (for double oven)

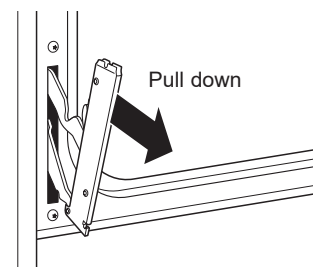
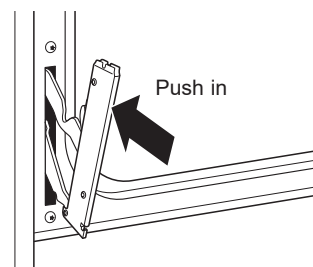
### To remove the door:

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



### To replace the door:

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



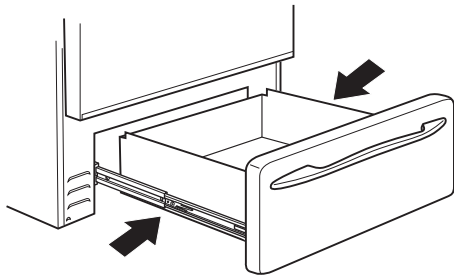
# Removable Storage Drawer

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

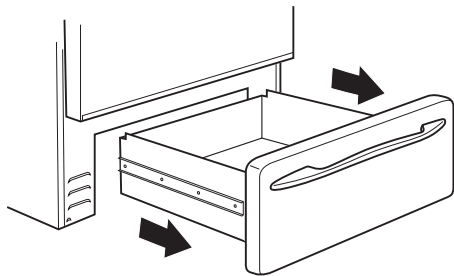
The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

## Removing the Push to Open Storage Drawer:

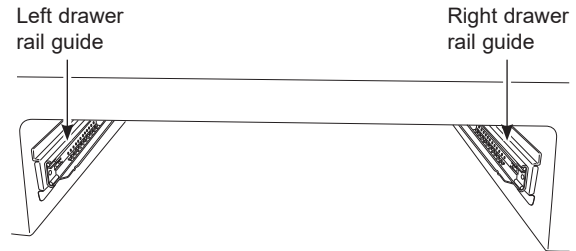
1. Push the center of the drawer in and allow it to slide out.
2. Pull drawer straight out until it stops.
3. While pushing in the left rail release tab and the right rail release tab, continue to pull the drawer forward.



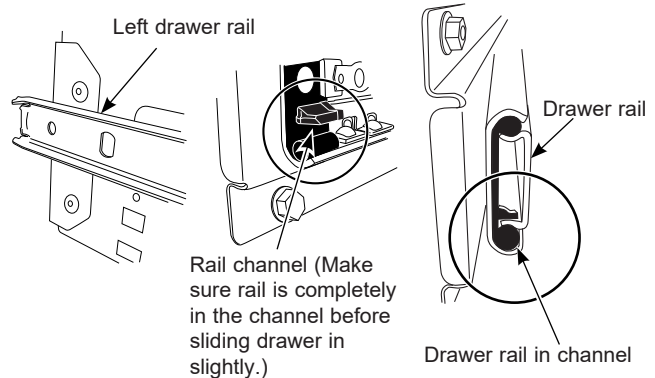
4. Continue to pull forward until it is completely detached from the oven.



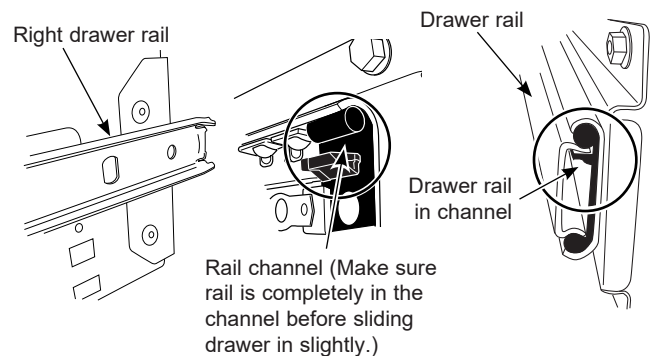
## Replacing the Storage Drawer:



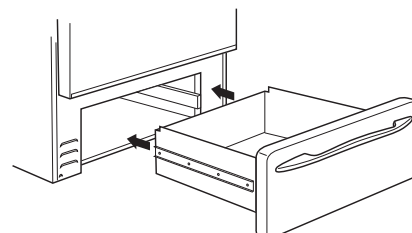
1. Move ball bearing slide to the front of both the rail guides.
2. Rest the left drawer rail inside the inner left rail guide channel at the bottom and slide it in slightly.



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



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



# Troubleshooting Tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to schedule service. Check out self-help videos and FAQ at [cafeappliances.com/support](http://cafeappliances.com/support).

Problem	Possible Cause	What To Do
<b>Surface units will not maintain a rolling boil or cooking is not fast enough</b>	Improper cookware being used.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover pan with a lid until desired heat is obtained.
<b>Surface units do not work properly</b>	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control is set for the surface unit you are using.
<b>Surface unit stops glowing when turned to a lower setting</b>	The unit is still on and hot.	This is normal.
<b>Scratches (may appear as cracks) on cooktop glass surface</b>	Incorrect cleaning methods being used.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
<b>Areas of discoloration on the cooktop</b>	Food spillovers not cleaned before next use.	See the Cleaning the glass cooktop section.
	Hot surface on a model with a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
<b>Plastic melted to the surface</b>	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Glass surface—potential for permanent damage section in the Cleaning the glass cooktop section.
<b>Pitting (or indentation) of the cooktop</b>	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.
<b>My new oven doesn't cook like my old one. Is something wrong with the temperature settings?</b>	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. <b>NOTE:</b> This adjustment affects Bake, and Convection Bake temperatures; it will not affect Convection Roast, Broil or Clean.
<b>Food does not bake properly</b>	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	The probe is plugged into the outlet in the oven.	Unplug and remove the probe from the oven.
	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.



# Troubleshooting Tips ... Before you call for service

## TROUBLESHOOTING TIPS

Problem	Possible Cause	What To Do
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven does not work or appears not to work	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode.	Verify, that the oven is not in Sabbath Mode. See the Special Features section.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a "clicking" noise when using my oven?	Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.	This is normal.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Oven controls improperly set.	See the Oven Control section.
Oven door is crooked	The door is out of position.	Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, re-install the door. See the "Lift-Off Oven Door" instructions in the "Care and Cleaning" section.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the controls.
	Oven controls improperly set.	See the Cleaning the Oven section.
	The probe is plugged into the outlet in the oven.	Remove the probe from the oven.
Oven will not steam clean.	Display flashes HOT.	Allow the oven to cool to room temperature and reset the controls.
	Oven controls improperly set.	See the Using Steam Clean section.
	Oven door is not closed.	Make sure you close the door to start steam clean cycle.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the <b>Cancel/Off</b> pad. Open the windows to rid the room of smoke. Wait until the <b>LOCKED</b> light goes off. Wipe up the excess soil and reset the clean cycle.



# Troubleshooting Tips ... Before you call for service

Problem	Possible Cause	What To Do
Excessive smoking during broiling	Food too close to broil element.	Lower the rack position of the food.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"DOOR LOCKING" flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door. Latch the door.
DOOR LOCKED is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code.	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	See the Special features section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
Oven or cooktop will not stay set.	Function error.	Disconnect all power for at least 30 seconds and then reconnect power. If repeating, call for service.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
Fan noise	A convection fan may automatically turn on and off.	This is normal. The fan is designed to operate intermittently to maximize cooking evenness. The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.
	A cooling fan may automatically turn on and off.	This is normal on some models. The cooling fan will turn off and on to cool internal parts. It may run after the oven is turned off.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.

# Troubleshooting Tips ... Before you call for service

Problem	Possible Cause	What To Do
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven.	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven.	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.
	Different cooking modes.	The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake).
Display flashes	Power failure.	Reset the clock.
Unable to set cook time or delay time	You forgot to enter a cooking mode first.	See the Options section
Oven racks are difficult to slide	The shiny, silver-colored racks were cleaned in a self-clean cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.
Drawer does not slide smoothly or drags	The drawer is out of alignment.	Fully extend the drawer and push it all the way in See the Care and cleaning of the range section.
	Drawer is over-loaded or load is unbalanced.	Reduce weight. Redistribute drawer contents.
Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal.
Water remaining on oven floor after Steam Clean cycle	This is normal.	Remove any remaining water with a dry cloth or sponge.
Oven will not steam clean	Display flashes HOT.	Allow the oven to cool to room temperature and reset the controls.
	Oven controls improperly set.	See the Using Steam Clean section.
	Oven door is not closed.	Make sure you close the door to start steam clean cycle.
Display prompts for Probe Temperature	This is reminding you to enter a probe temperature after plugging in the probe.	Enter a probe temperature.
Drawer does not open	Pushing near the left or right edge of the drawer panel.	Push on the center of the drawer panel.
	Blockage behind the drawer panel preventing the drawer from being pushed in.	Remove any item that is blocking the drawer from sliding back.
	Power cord interfering with the drawer.	Pull the oven forward. Position the power cord to leave clearance for the rear of the storage drawer.

# Notes

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# Notes

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# Café Electric Range Limited Warranty

## cafeappliances.com

All warranty service is provided by our Factory Service Centers, or an authorized service technician. To schedule service online, visit us at **cafeappliances.com/service**. Please have your serial number and your model number available when scheduling service.

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

For the period of	Café will replace
<b>One year</b> From the date of the original purchase	<b>Any part</b> of the range which fails due to a defect in materials or workmanship. During this <b>limited one-year warranty</b> , Café will provide, <b>free of charge</b> , all labor and in-home service to replace the defective part.

### What Café will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams and pads.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.
- Effective January 1, 2022, cosmetic damage to the glass cooktop such as, but not limited to, chips, scratches, or baked on residue not reported within 90 days of installation.
- Effective January 1, 2022, damage to the glass cooktop due to impact or misuse. See example.



### EXCLUSION OF IMPLIED WARRANTIES

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

This limited warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a Café Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized Café Service location for service. In Alaska, the limited warranty excludes the cost of shipping or service calls to your home. Some states do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: GE Appliances, a Haier company**

Louisville, KY 40225

**Extended Warranties:** Purchase a Café extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at

**cafeappliances.com/extended-warranty**

Café Service will still be there after your warranty expires.

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

# Accessories

## Looking For Something More?

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

Refer to the Consumer Support page for website information.

The following products and more are available:

### Accessories

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Custom Handles

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Small Broiler Pan (8 ¾" x 1 ¼" x 13 ½")

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Large Broiler Pan (12 ¾" x 1 ¼" x 16 ½")

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XL Broiler Pan (17" x 1 ¼" x 19 1/4")

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### Parts

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Oven racks

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Oven elements

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Light bulbs

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Probe

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### Cleaning Supplies

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CitruShine™ Stainless Steel Wipes

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Stainless Steel Appliance Cleaner

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Non-scratch Cleaning Pads for Ceramic Cooktops

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Ceramic Cooktop Cleaner

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Ceramic Cooktop Scraper

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Kit (Kit includes cream and cooktop scraper)

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\*The large broiler pan does not fit in 20"/24" ranges.

\*\* The XL broiler pan does not fit in 24" wall ovens, 27" drop-ins or 20"/24" range.

**NOTE:** Go to GE Appliances website to view recommended cleaners.

# Consumer Support

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## Café Website

Have a question or need assistance with your appliance? Try the Café website 24 hours a day, any day of the year! You can also shop for more great Café products and take advantage of all our on-line support services designed for your convenience. In the US: [cafeappliances.com](http://cafeappliances.com)

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## Register Your Appliance

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material. In the US: [cafeappliances.com/register](http://cafeappliances.com/register)

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## Schedule Service

Expert Café repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year. In the US: [cafeappliances.com/service](http://cafeappliances.com/service)

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## Extended Warranties

Purchase a Café extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime. Café Service will still be there after your warranty expires. In the US: [cafeappliances.com/extended-warranty](http://cafeappliances.com/extended-warranty)

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## Remote Connectivity

For assistance with wireless network connectivity (for models with remote enable), visit our website at [cafeappliances.com/connect](http://cafeappliances.com/connect)

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## Parts and Accessories

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today 24 hours every day. In the US: [cafeappliances.com/parts](http://cafeappliances.com/parts)

**Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.**

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## Contact Us

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

In the US: General Manager, Customer Relations | Café Appliances, Appliance Park | Louisville, KY 40225  
[cafeappliances.com/contact](http://cafeappliances.com/contact)

