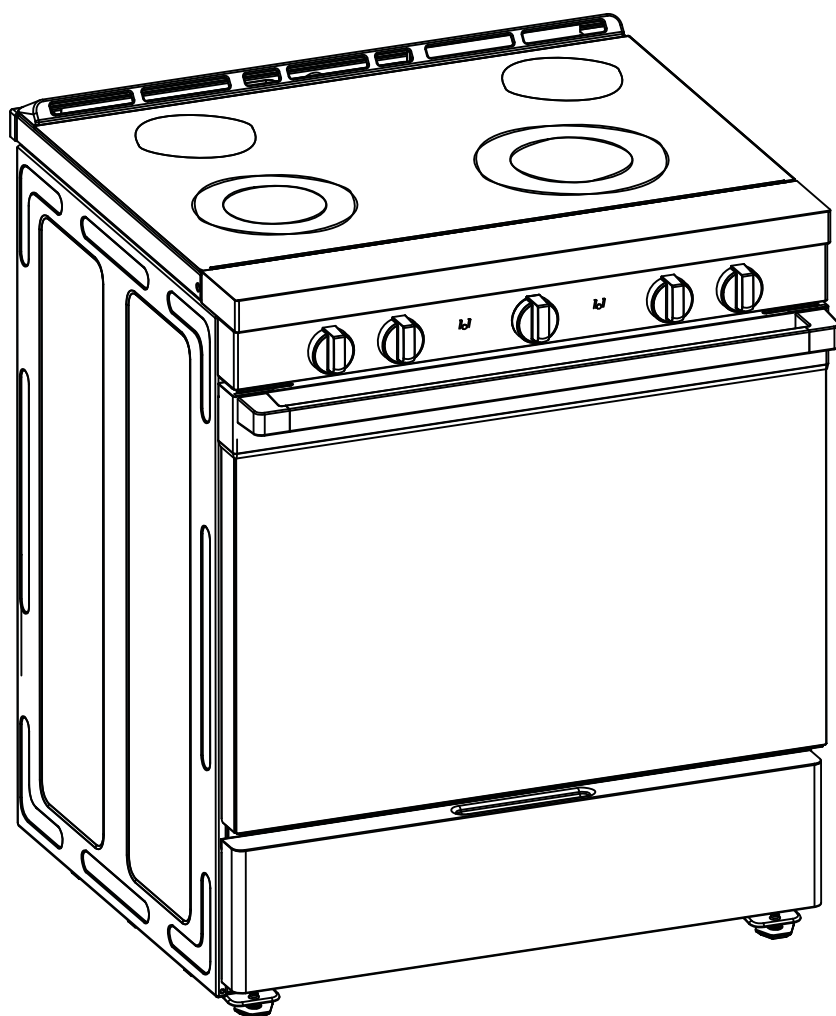


## Electric Ranges



ESPAÑOL

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



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## RECORD KEEPING

Thank you for purchasing this Haier product. This user manual will help you get the best performance from your new range.

For future reference, record the model and serial number located on the front behind the range storage drawer, and the date of purchase.

Staple your proof of purchase to this manual to aid in obtaining warranty service if needed.

---

Model number

---

Serial number

---

Date of purchase

## HAIER WEBSITE

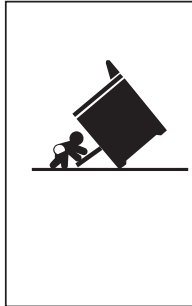
Have a question or need assistance with your appliance? Try the Haier Website 24 hours a day, any day of the year! You can also shop for more great Haier products and take advantage of all our on-line support services designed for your convenience. In the US: [Haierappliances.com](http://Haierappliances.com)

# SAFETY INFORMATION

## IMPORTANT SAFETY INFORMATION READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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

### ANTI-TIP DEVICE



#### ⚠ WARNING

##### Tip-Over Hazard

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

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.

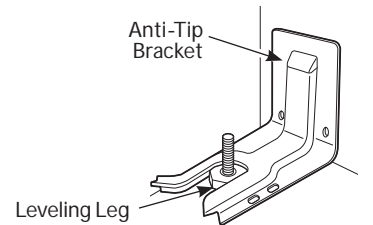
Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.

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

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

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

On some



Free-Standing and Slide-In Ranges

## READ AND SAVE THESE INSTRUCTIONS

# SAFETY INFORMATION

## IMPORTANT SAFETY INFORMATION READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲WARNING** GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- **FIRE HAZARD:** Never leave the range unattended with the cooktop ON above a Lo setting. 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.
- 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.
- 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 food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at [IsItDoneYet.gov](http://IsItDoneYet.gov) and [fsis.usda.gov](http://fsis.usda.gov). Use a food thermometer to take food temperatures and check several locations.

### **▲WARNING** KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN 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.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

## READ AND SAVE THESE INSTRUCTIONS

## SAFETY INFORMATION

### IMPORTANT SAFETY INFORMATION READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

#### **⚠ 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 with the cooktop ON. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Always be present at the range when cooking with oil or grease. Surface cooking is an "attended" activity.
- 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.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- 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.
- When preparing flaming foods under a hood, turn the fan on.
- If power is lost to an electric cooktop while a surface unit is ON, the surface unit will turn back on as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cooktop, leading to serious injury or death.

#### **⚠ WARNING** RADIANT 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.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- 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.
- Read and follow all instructions and warnings on the cleaning cream label.

## READ AND SAVE THESE INSTRUCTIONS

## SAFETY INFORMATION

### IMPORTANT SAFETY INFORMATION READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

#### **⚠ 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.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- 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.

#### 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.

## READ AND SAVE THESE INSTRUCTIONS

# USING THE RANGE

## CONNECTING YOUR WIFI ENABLED OVEN

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

### What you will need

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

1. Each oven has a connected appliance information label that includes an Appliance Network Name and Password. These are the two important details that you will need to connect to the appliance. This information is found on a label typically located inside the door of the oven or drawer or in the WiFi Settings menu on the unit display.

#### Connected Appliance Information

FCC: ZKJ-WCATA001	Network: GE_XXXXXX_XXXX
IC: 10229A-WCATA001	Password: XXXXXXXX
MAC ID: XX - XX - XX - XX - XX - XX	PT. NO. 229C6272G001-0

Sample Label

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 oven.

### Connect your oven

1. On your smart phone or tablet visit **GEAppliances.com/connect** to learn more about connected appliance features and to download the SmartHQ mobile app.
2. Follow the app onscreen instructions to connect your oven.
3. Once the process is complete, the connection light located on your oven display will stay on solid and the app will confirm you are connected.
4. If the connection light/symbol does not turn on or is blinking, follow the instructions on the app to reconnect. If issues continue please call at 800.220.6899 and ask for assistance regarding oven wireless connectivity.

To connect additional smart devices, repeat steps 1 and 2.

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.

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

## 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.



# USING THE RANGE

## SURFACE UNITS

### ⚠ WARNING

**FIRE HAZARD:** Never leave the range unattended with the cooktop ON above a Lo setting. 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.

Throughout this manual, features and appearance may vary from your model.

### How to Set

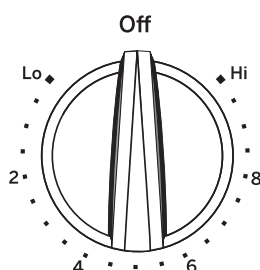
Push the knob in and turn in either direction to the setting you want.

A surface ON indicator light will glow when any surface unit is on.

**For glass cooktop surfaces:**

A **HOT COOKTOP** indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.



At both **OFF** and **HI** the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting.

Be sure you turn the control knob to **OFF** when you finish cooking.

## 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.

## 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.

# USING THE RANGE

## SURFACE UNITS (Cont.)

### Cookware for Radiant Glass Cooktops

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

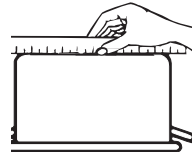
Not recommended—unless designed specifically for glass cooktops.

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

### More about Cookware

- 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 smooth surface when cool.
- Do not use woks that have support rings. This type of wok will not heat on the cooktop.

- 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.



Check pans for flat bottoms by using a straight edge. You should not be able to pass a US nickel coin under the straight edge.



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



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.

### 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.

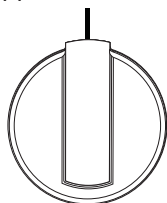
Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

# USING THE RANGE

## OVEN CONTROLS

### Oven Mode Selector Knob

Turn the Oven Mode Selector knob to the mode you want. Your oven has the following cooking modes: Warm, Bake and Broil. See Cooking Modes section and Steam Clean for more information. The illuminated oven knob flashes orange during preheat and turns solid orange when the oven is preheated. The oven temperature calibration is controlled through the SmartHQ app. To adjust the oven temperature, download the app from the app store to access this feature.



Oven Mode Selector Knob

Illuminated Color	Oven Mode
Blue	APP
White	Steam Clean
Red	Fault
Orange	Bake/Broil
Yellow	Warm
Green	Sabbath
No Light	Off

## APP ONLY PRODUCT SETTINGS

The SmartHQ Mobile App allows access to additional functions.

### 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 turn the Oven Mode Selector Knob to APP. It is necessary to turn on WiFi before using Remote Enable on your oven.

### Remote starting your oven □

To be able to start the oven remotely once connected to WiFi, turn the Oven Mode Selector Knob to APP. The oven can now be remotely started with a connected device. The Oven Mode Selector Knob must be lit solid blue to start the oven remotely. The blue light is not required to change the oven temperature while it is running or to turn the oven off from the app. After using the oven, remember to verify that the Oven Mode Selector Knob is lit solid blue if you wish to start the oven remotely in the future.

In the SmartHQ app select your appliance and touch the menu icon. From here select Product Settings to choose from the many additional features available through your SmartHQ app.

### Oven Probe

**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.

### Auto Conv (Auto Conversion)

When using Convection Bake and Convection Roast 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 **Product Setting** in the SmartHQ app.

### 12-Hour shutoff

This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled. Select **Product Setting** in the SmartHQ app to turn this feature on or off.

### Tone Volume and Timer End Tone

You can adjust the volume and type of alert your appliance uses. Select **Product Setting** in the SmartHQ app 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. 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 **Product Setting** in the SmartHQ app and F/C to alter between temperature scales displayed.

### Adjust the Oven temperature

This feature allows the oven baking and convection baking temperature 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. Select **Product Setting** in the SmartHQ app.

### Auto Oven Light

When this feature is enabled, the oven light will turn on for every oven cycle. Select **Product Setting** in the SmartHQ app to turn this feature on or off.

# USING THE RANGE

## APP ONLY PRODUCT SETTINGS (Cont.)

### Bake Setting

This feature allows you to set default Bake settings to Traditional Bake or Convection Bake Multi in the SmartHQ app. See Cooking Modes section for more details.

### Broil Setting

This feature allows you to set default settings to Broil High or Broil Low in the SmartHQ app. See Cooking Modes section for more details.

## SABBATH MODE

Certain models comply with the Star-K Jewish Sabbath requirements for use during the Sabbath and holidays. For the latest list of models, see [star-k.org](http://star-k.org).

### Start Baking

To start baking use your SmartHQ mobile app. (See Connecting your WIFI Enabled Oven to download the app). Enable Sabbath mode in the app and the oven knob backlight will turn solid green. This operation should take place before the Sabbath or Holiday begin. Sabbath mode can only be enabled in the app.

### Adjusting the Temperature

To adjust the oven temperature while in compliance with Sabbath requirements, the user must observe the oven Sabbath mode solid green backlight. To adjust the oven temperature, the user must turn the oven knob to the desired bake temperature.

Sabbath Bake can only be initiated after the Sabbath mode is enabled through the app and by turning the oven knob on the unit to the desired bake temperature.

### Exiting Sabbath Mode

Sabbath mode can be disabled either by the app or pushing the oven knob in for 3 seconds.

### Oven Light Operation

The oven light is OFF for duration of Sabbath. Opening and closing of the door will not turn the oven light to ON.

### Sabbath Mode Power Outage Note

If a power outage occurs during a Sabbath bake, the unit will return to Sabbath mode when power is restored but the user will need to turn the knob to off and then back to the desired temperature. The unit will start while complying to the Star K requirements.

## 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 the 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.
- Stoneware heats slowly and retains heat well. It is recommended to preheat this type of cookware if possible. Additional cook time may be required.

# USING THE RANGE

## 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 recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Select **Bake**, **Warm**, or **Broil** from the Oven Mode Selector Knob or set the knob to **APP** and choose from any of the Cooking Modes available through the SmartHQ app. From the SmartHQ app you can easily set the cooking mode Oven Temperature and the Cook Timer.

### 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 turn the Oven Mode Selector knob to the desired temperature.

### Convection Bake Multi Rack (SmartHQ app only)

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.

### Convection Roast (SmartHQ app only)

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses air movement from the convection fan to improve browning and reduce cooking time. Check food earlier than the recipe suggested time when using this mode, or use the probe (see the Probe section for more information). It is not necessary to preheat when using this mode.

### 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. To use this mode turn the Oven Mode Selector knob to **Warm**.

### Broil

Always broil with the oven door and drawer closed. Monitor food closely while broiling. Use caution when broiling on the upper rack positions as placing food closer to the broil burner increases smoking, splattering, and the possibility of fats igniting. It is not necessary to preheat when using the Broil mode. To use this mode, turn the Oven Mode Selector knob to **Broil**.

### Broil Hi (SmartHQ app only)

The Broil High mode uses intense heat from the upper element or burner to sear foods. Use Broil High for thinner cuts of meat and/or when you would like to have a seared surface and rare interior. To use this mode follow the Instructions in the SmartHQ app.

### Broil Lo (SmartHQ app only)

The Broil Low mode uses less intense heat from the upper element or burner to cook food thoroughly while also browning the surface. Use Broil Low for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode follow the Instructions in the SmartHQ app.

### Frozen Snacks (SmartHQ app only)

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 this mode 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. To use this mode follow the Instructions in the SmartHQ app.

### Frozen Pizza (SmartHQ app only)

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 this mode when cooking frozen pizza 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. To use this mode follow the Instructions in the SmartHQ app.

### Baked Goods (SmartHQ app only)

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. To use this mode follow the Instructions in the SmartHQ app.



# USING THE RANGE

## OVEN PROBE (SmartHQ app only)

### ⚠ 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 through the SmartHQ app.

#### To use the probe with preheating:

1. Select the desired cook mode (**Bake**, **Convection Bake**, or **Convection Roast**) through the app, and select the desired cooking temperature.

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 app 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. Through the app, select the desired cook mode (**Bake**, **Convection Bake**, or **Convection Roast**), cooking temperature, and 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.

# USING THE RANGE

## OVEN RACKS

### Rack Positions

Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting the 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 sufficient space between pans to allow air to flow. This may improve cooking evenness.

### Removing and Replacing Flat Racks

When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

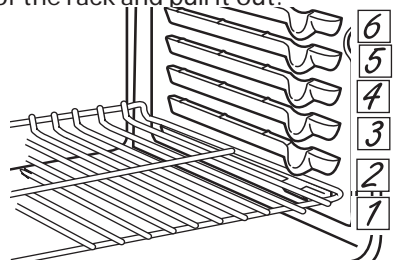
To remove a rack, pull it toward you until it reaches the stop position, tilt up the front of the rack and pull it out.

To replace a rack, place the curved end of the rack onto the rack supports. Tilt up the front of the rack and push the rack in until it stops. Then lay the rack flat and push it in until it is all the way into the oven.

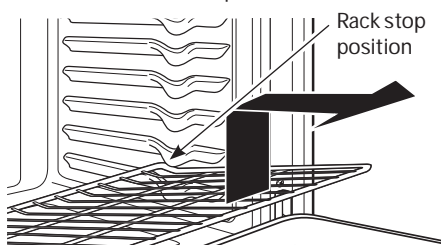
Racks may become difficult to slide.

To improve sliding conditions, use a soft cloth or paper towel to rub vegetable oil on the left and right edges of the racks and/or rack supports.

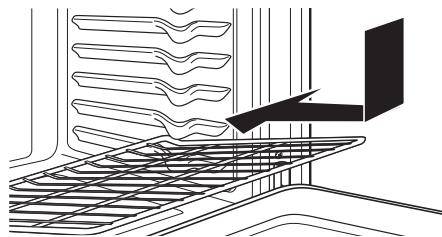
**NOTE:** Remove unused racks when using the oven for faster preheat, improved efficiency, and optimal cooking performance.



Rack positions



Removing racks



Replacing racks

## 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.

# USING THE RANGE

## COOKING GUIDE

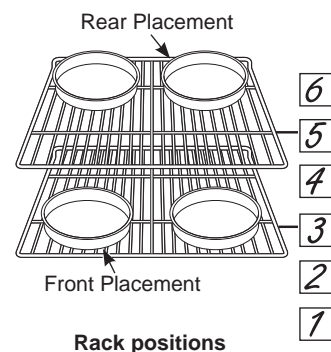
**NOTE:** Some modes may only be available in the SmartHQ app.

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 Baked Goods	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Bake	3 and 5	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake Baked Goods	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake Baked Goods	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake	3 and 5	Use shiny cookware. Ensure adequate airflow.
Yeast Breads	Bake Baked 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	6 or 5	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 element or burner.
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	Convection Bake	2 ext and 5 flat	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	Place food in oven prior to starting mode. Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Potato products, chicken nuggets, appetizers on Multiple Racks	Convection Bake	2 ext and 5 flat	Use dark cookware for more browning/crisping; use shiny cookware for less browning.

\*When baking four cake layers at a time use racks 3 and 5. 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 [www.IsItDoneYet.gov](http://www.IsItDoneYet.gov). Make sure to use a food thermometer to take food temperatures.

**NOTE:** Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance.





# CARE AND CLEANING

## OVEN

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

### Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean feature.

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

#### Manual Cleaning

Do not use oven 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

The Steam Clean feature is for cleaning light soil from your oven.

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 1 cup of water onto the bottom of the oven.
4. Close the door.
5. Turn the Oven Mode selector knob to Steam Clean.

Do not open the door during the Steam Cleaning cycle. 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.

### Oven Exterior

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or a 50/50 solution of vinegar and water. 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. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.

### Oven Racks

All oven racks may be cleaned by hand with an abrasive cleaner or steel wool.

After cleaning the racks, use a soft cloth or paper towel to rub a small amount of vegetable oil on the left and right edges of the rack. This will ensure the racks are easy to slide in and out of the oven.

## COOKTOP

### Control Panel and Knobs

Wipe the control panel after each use of the oven with a damp cloth. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water. 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.

#### Stainless Steel Surfaces (on some models)

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

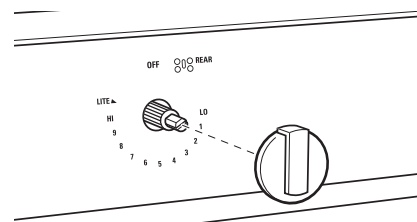
To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.

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.

For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. When removing the tri-ring (on some models) and the dual-oval (on some models) burner knobs, remember their location. While all other knobs are interchangeable, these knobs must be placed in the same location after cleaning. See the Surface Burner section for a detailed view of these knobs. The knobs can be washed by hand with soap and water or in a dishwasher.

To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push inward until the knob is securely fastened. All knobs are interchangeable.



Surface burner knob

### Cooktop Surface

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the cooktop surface. Clean with a mild soap and water or a 50/50 solution of vinegar and water. 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.

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

If your model has a stainless steel cooktop surface, refer to the Stainless Steel Surface cleaning instructions featured in the Control Panel and Knobs section.

# CARE AND CLEANING

## GLASS COOKTOP

### Normal Daily Use Cleaning

ONLY use ceramic cooktop cleaner on the glass cooktop. Other creams may not be as effective.

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

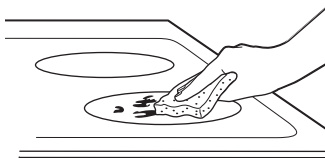


**NOTE:** It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.

### Burned-On Residue

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

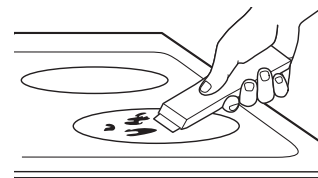
1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using a cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, 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.

### 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.

## CARE AND CLEANING

### GLASS COOKTOP (Cont.)

#### 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 (ceramic cooktop 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.

### DOOR AND DRAWER

#### Cleaning the Oven Door

##### Cleaning the Door Interior

Do not allow excess water to run into any holes or slots in the door.

Wipe dish soap over any baked-on spatters on the glass. Use a single sided safety razor blade to clean it off. Then wipe over the glass with a soapy cloth to remove any residue and dry off.

The area outside the gasket can be cleaned with a soap-filled plastic scouring pad. Do not rub or clean the door gasket - it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

##### Cleaning the Door Exterior

If a stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Do not use this method on any other surface.

#### Stainless Steel Surfaces

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.

#### 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.

Your storage drawer may have plastic slides (shown to the right) or metal rails. Follow the respective removal and replacement instructions for your model's configuration.

##### Removing the Storage Drawer

1. Pull drawer straight out until it stops.
2. Continue to pull the drawer until it is detached from the oven.

##### Replacing the Storage Drawer

1. Rest the left drawer rail around the inner left rail guide and slide it in slightly.
2. Place the right drawer rail around the inner right rail guide and slide it in slightly.
3. Slide the drawer all the way in.

# CARE AND CLEANING

## 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

**NOTE:** The glass cover should be removed only when cold. Wearing latex gloves may offer a better grip.

Before replacing the bulb, disconnect electrical power to the oven at the main fuse or circuit breaker panel. Let the bulb cool completely before removing it. For your safety do not touch a hot bulb with a damp cloth. If you do the bulb may break.

#### To remove:

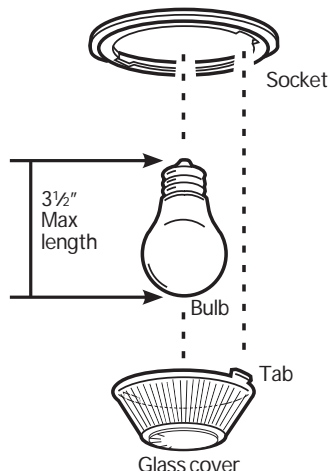
Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket and pull the cover off. Remove the bulb.

#### To replace:

Put in a new 40-watt appliance bulb. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

#### NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Reconnect electrical power to the oven once the new bulb is installed.
- 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.

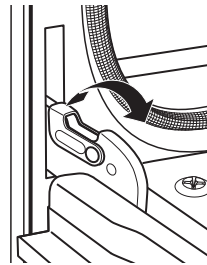


## OVEN DOOR

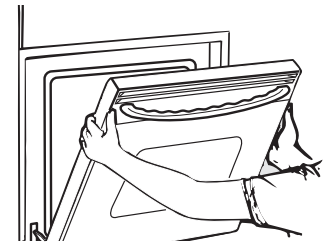
The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

#### To Remove the Door:

1. Fully open the door.
2. Pull the hinge locks up and away from the range frame to the unlocked position.
3. Firmly grasp both sides of the door near the top.
4. Close door until the top of the door is approximately 6" from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



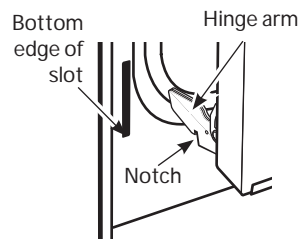
Pull hinge locks up to unlock



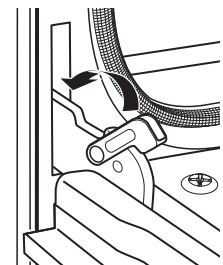
Removal position

#### To Replace the Door:

1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch on the underside of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms have not seated correctly in the bottom edge of the slot. Lift the door off the range and repeat previous step.
4. Push the hinge locks toward the range cavity and down to the locked position.
5. Close the oven door.



Rest notch on bottom edge of hinge slot



Push hinge locks down to lock

# TROUBLESHOOTING TIPS

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
<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 and use rack positions recommended in the Cooking Guide. 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. See the Oven Controls section.
<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.
	Oven temperature needs adjustment.	See the Oven Controls section.
<b>Food does not broil properly</b>	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil on the broil pan has not been fitted properly or slit to drain grease.	If using aluminum foil on broil pan, wrap tightly and add slits conforming to those in the pan to allow grease to drain.
<b>Oven temperature too hot or too cold</b>	Oven temperature needs adjustment.	See the Oven Controls section.
<b>Oven appears not to work</b>	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 Sabbath Mode section.
<b>"Crackling" or "popping" sound</b>	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
<b>Why is my range making a "clicking" noise when using my oven?</b>	Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, and self-clean cycles.	This is normal.
<b>Sometimes the oven takes longer to preheat to the same temperature</b>	Cookware, food, and/or number of racks in oven.	Cookware, food, and racks in the oven will cause differences in preheat times. Remove excess items to reduce preheat time.
<b>Oven light does not work</b>	Light bulb is loose or defective.	Tighten or replace bulb. See the Oven Light section for instructions on how to replace the bulb.

# TROUBLESHOOTING TIPS

Problem	Possible Cause	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	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.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control is set for the surface unit you are using.
Surface unit stops glowing when turned to a lower setting	The unit is still on and hot.	This is normal.
Scratches (may appear as cracks) on cooktop glass surface	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.
Areas of discoloration on the cooktop	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.
Plastic melted to the surface	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.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	Use only flat cookware to minimize cycling.
My oven door glass appears to be "tinted" or have a "rainbow" color.	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.
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 or 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.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the food.



# LIMITED WARRANTY

## Haierappliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at **Haierappliances.com**, or call Haier at 1-877-337-3639. Please have your serial number and your model number available when calling for service.

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

For the period of	Haier 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> , Haier will provide, <b>free of charge</b> , all labor and in-home service to replace the defective part.

### What Haier 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.
- 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.

### 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 Haier is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized Haier 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 Haier extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at

**Haierappliances.com**

or call 1-877-337-3639 during normal business hours. Haier Service will still be there after your warranty expires.

# ACCESSORIES

## Looking For Something More?

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

Refer to the Consumer Support page for phone numbers and website information.

The following products and more are available:

### Accessories

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

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Oven racks
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Oven burners
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Light bulbs
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### Cleaning Supplies

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Stainless Steel Wipes
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Stainless Steel Appliance Cleaner
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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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Graphite Lubricant
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## NOTES

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## **IMPORTANT**

### **Do Not Return This Product To The Store**

If you have a problem with this product, please call 1-877-337-3639 for the name and telephone number of the nearest authorized service center.

DATED PROOF OF PURCHASE REQUIRED FOR WARRANTY SERVICE

# **Haier**