



## Electric Ranges

## Owner's Manual

Model: XRF500PV

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Write the model and serial numbers here:

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

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

You can find the rating label on the front behind the range drawer.



English / Español



America's iconic brand, backed by America's best appliance warranty!  
 10 Year Limited Warranty FREE on all Crosley Appliances!

APPLIANCE	COMPONENT	MANUFACTURER'S LIMITED WARRANTY	CROSLY'S EXTENDED LIMITED WARRANTY
Refrigerator or Freezer	Compressor	1 Year	10 Years Including 1 year Manufacturer's Coverage
Top-Load Washer	Gearcase/ Transmission	1 Year	
Front-Load Washer	Motor	1 Year	
Compact Washer	Motor	1 Year	
Washer/Dryer Stack Unit	Motor/Heating Element	1 Year	
Dishwasher	Motor	1 Year	
Gas/Electric Dryer	Motor/Heating Element	1 Year	
Electric Range	Bake/Broil/Surface Elements	1 Year	
Gas Range	Ignitors and Spark Modules	1 Year	

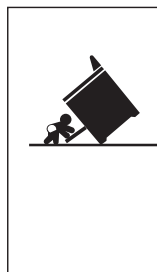
Visit **Crosley.com/mycrosley** to register the extended limited warranty.

# 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

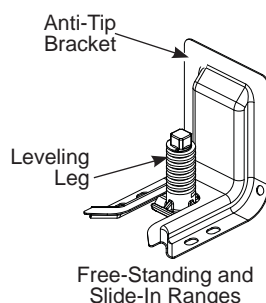
##### Tip-Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket provided with the unit 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.

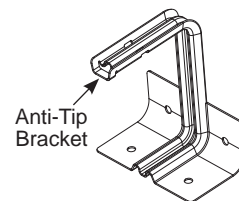
To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

Remove any currently installed anti-tip bracket and install the bracket provided with this unit.

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 models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not



Free-Standing and Slide-In Ranges



or

24" Compact or Professional Ranges

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 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. 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 the Owner's Manual.
- Have your appliance installed and properly grounded by a qualified installer in accordance with the provided installation instructions.
- Any adjustment, repair or service not specifically recommended in the Owner's Manual should be performed **ONLY** by a qualified appliance installer or service technician.
- Before performing any service, unplug the appliance or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Be sure all packing materials are removed from the appliance before operating to prevent ignition of these materials.
- Avoid scratching or impacting glass doors, cooktops, 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.
- Do not leave children 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 in cabinets above or on top of the appliance - children climbing on the oven to reach items could be seriously injured.
- Never use your appliance for warming or heating the room.
- Do not allow anyone to climb, stand or hang on the oven door, drawer, or cooktop. They could damage the appliance or tip it over causing severe injury or death.
- 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 surface units or oven heating elements. Do not use a towel or other bulky cloth in place of pot holders.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **⚠ WARNING** GENERAL SAFETY INSTRUCTIONS

- Do not touch the burners, griddles (on some models), grates (on some models), the cooktop or oven heating elements, or the interior surface of the oven. These surfaces may remain hot enough to burn for an extended period of time following cooking, even though they no longer appear to be on or hot.
- During and after use, do not touch, or let clothing or other flammable materials contact 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 burners or heating elements, grates (on some models), cooktop surface, oven vent openings, surfaces near the openings, crevices around the oven door, metal trim parts above the door, any backguard, or shelves located above cooking surface.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.
- Keep the ventilator hood and grease filters clean to maintain good venting and to avoid grease fires. Turn the ventilator OFF in case of a fire. The blower if in operation, could spread the flames.

### **⚠ 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 appliance. Grease in the oven or on the cooktop may ignite.
- Do not store any flammable materials or temperature sensitive items inside of or on the appliance.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.
- (On some models) **Remote Operation** – This appliance is configurable to allow remote operation at any time.

### **⚠ 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.
- (On some models) 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.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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

- NEVER Operate the Top Surface Cooking Section of this Appliance Unattended. Boilovers can cause smoking and greasy spillovers that may catch on fire. Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- 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. **DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.**
- Use a deep fat frying 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.
- 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.
- 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.
- When preparing flaming foods under a hood, turn the fan on.

### **▲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.
- 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 on may cause them to ignite also.
- Use ceramic cooktop cleaner and a non-scratch cleaning pad to clean the cooktop. Read and follow all instructions and warnings on the cleaning cream label. 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 in the Owner's Manual for detailed instructions.

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

- Stand away from the appliance 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.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

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

- 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.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, be careful to avoid touching hot surfaces and do not let pot holder contact hot heating element in oven.
- 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.
- Do not leave items on the cooktop near the oven vent. Items may overheat resulting in a risk of fire or burns.
- Never broil with the door open.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- **SHOCK OR BURN HAZARD:** Before replacing oven light bulb, disconnect the electrical power to the appliance 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.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in the Owner's Manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

### **▲WARNING** SELF-CLEANING OVEN SAFETY INSTRUCTIONS (On some models)

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 dark-colored porcelain-coated oven racks may be left in the oven. Failure to do so may cause damage to these items and the oven and present a potential burn or fire hazard.
- 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 use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven unless certified for use in a self-cleaning oven.
- 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.
- **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.

### 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:** All protective packing must be removed from all parts. It cannot be removed if it is baked on.

Consider recycling options for your appliance packaging material.

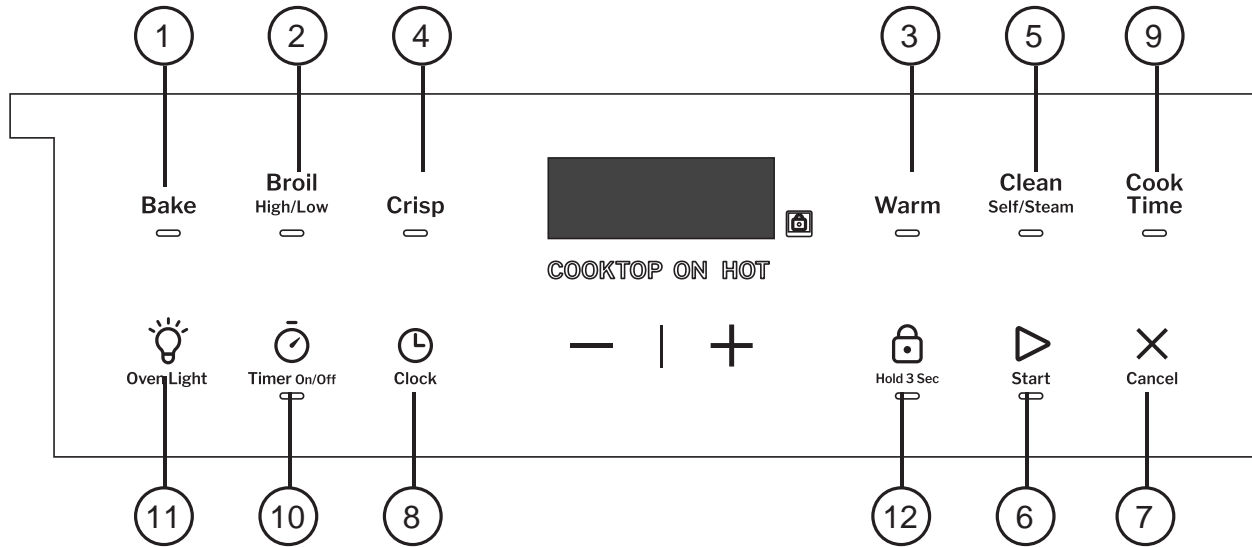
### PROPER DISPOSAL OF YOUR APPLIANCE

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.

## READ AND SAVE THESE INSTRUCTIONS



# Oven Controls



1. **Bake:** See the Cooking Modes section for more information.
2. **Broil High/Low:** See the Cooking Modes section for more information.
3. **Warm:** Warm mode is designed to keep hot foods hot for up to 2 hours. See the Cooking Modes section for more information.
4. **Crisp:** The Crisp mode is designed to produce foods with a crispier exterior than traditional oven cooking. See the Cooking Modes section for more information.
5. **Clean:** Your oven can be cleaned using the Steam Clean function. On some models, the Self Clean function is also available. See the Care and Cleaning section for important information about using these modes.
6. **Start:** Must be pressed to start any cooking, cleaning, or timed function. Also used to start the Warming Zone on the cooktop.
7. **Cancel:** Cancels ALL oven operations except the clock and timer. Does NOT cancel the Warming Zone on the cooktop.
8. **Clock:** Sets the oven clock time. Press the **Clock** pad then use the +/- pads to enter the desired time of day. Press **Start** to save the time.
9. **Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. To use the **Cook Time** function, set the desired cooking mode and cooking temperature, then press the **Cook Time** pad. Use the +/- pads to enter the desired cooking time in hours and minutes. Press **Start** to begin the countdown. This can only be used with all Cooking Modes except Broil and Warm.
10. **Timer On/Off:** Works as a countdown timer. **NOTE:** The oven will continue to operate when the timer countdown is complete. To set the timer, press the **Timer On/Off** pad, then use the +/- pads to enter the time in hours and minutes. Press **Start** to begin the countdown. To turn the timer off, press the **Timer On/Off** pad.
11. **Oven Light:** Turns the oven light on or off.
12. **Lock Control:** Locks out the control so that pressing any pad does not activate the controls. To use this feature, press and hold the **Lock Control** pad, for three seconds to lock or unlock the control.

# Settings

There are several settings on your range. To access and change these settings, press the **Bake** and **Broil** pads at the same time and hold for three seconds. “**OFSt**” will appear in the display.

Scroll through the Settings menu using the **+** pad for up and the **-** pad for down until the desired feature is displayed. To select a feature to change, or to confirm a change, press **Start**. To cancel a change and return to the Settings menu, press the **Cancel** pad. To exit the Settings menu, press **Cancel** again.

## Adjust the Oven Temperature (OFSt)

This feature allows the oven 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 running too hot or too cold and wish to change it.

To adjust the oven temperature, enter the Settings menu as listed above, then scroll through the features until “**OFSt**” is displayed and press **Start**. A number between 35 and -35 will be displayed. Use the **+/-** pads to set the desired temperature adjustment. Press **Start** again to save the temperature adjustment. Press **Cancel** to exit the Settings menu. This adjustment will affect Bake.

Do not use thermometers, such as those found in grocery stores, to check the temperature inside your oven. These thermometers may vary 20-40 degrees.

## Sabbath Warmer Setting (Sabb)

This feature allows the user to increase the Sabbath Warm temperature if the oven is operating cooler than desired.

To adjust this feature Lo or Hi, enter the Settings menu as outlined above and scroll through the options until “Sabb” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm. Press **Cancel** to exit the Settings menu.

## Sound Volume (Snd)

This feature allows the oven tone volume to be adjusted On and Off (OFF). To adjust the tone volume, enter the Settings menu as outlined above and scroll through the options until “**Snd**” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm it. Press **Cancel** to exit the Settings menu.

## End of Timer Signals (End tonE)

This is the tone that signals the end of a timer. The tone can be continuous (Cont) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a pad on the control is pressed. A single setting (bEEp) will sound just a single tone at the end of the timer. To change the tone, enter the Settings menu as outlined above and scroll through the options until “**End tonE**” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm it. Press **Cancel** to exit the Settings menu.

## 12-hr Auto Shut Off (12h Shut)

This feature turns off the oven after 12 hours of continuous operation. To enable or disable this feature, enter the Settings menu as listed above and scroll through the options until “**12h Shut**” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm it. Press **Cancel** to exit the Settings menu.

## Fahrenheit / Celsius (dEg Unit)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). To toggle between temperature measurements, enter

the Settings menu as listed above and scroll through the options until “**dEg Unit**” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm it. Press **Cancel** to exit the Settings menu.

## Clock Display (CLoc diSP)

This feature specifies whether the clock appears in the display. The clock display may be “On” or “OFF.” To change the display, enter the Settings menu as listed above and scroll through the options until “**CLoc diSP**” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm it. Press **Cancel** to exit the Settings menu.

## Clock Configuration (CLoc cFg)

This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12) or 24-hour military time display. To change the configuration, enter the Settings menu as outlined above and scroll through the options until “**CLoc cFg**” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm it. Press **Cancel** to exit the Settings menu.

## Remote Enable (APP EnbL) (available with U+ Connect module)

Allows you to control your oven remotely. This feature may be “on” or “oFF.” To change the configuration, enter the Settings menu as outlined above and scroll through the options until “**APP EnbL**” is displayed, then press **Start**. Scroll to the desired option and press **Start** again to confirm it. Press **Cancel** to exit the Settings menu.

## UPD (uPd)

### (available with U+ Connect module)

The UPD information may be requested when contacting service about your oven. To access the information, enter the Settings menu as outlined above and scroll thru the options until “uPd” is displayed, then press **Start**. A set of four characters and numbers will display. Scroll down to see the next set of four characters and numbers and then scroll down again to see the final set of four characters and numbers. You can also scroll up to review the previous sets. Press **Cancel** to exit the Settings menu.

## MAC ID (id)

### (available with U+ Connect module)

The MAC ID information may be needed to connect to some Wi-Fi systems. To access the information, enter the Settings menu as outlined above and scroll thru the options until “id” is displayed, then press **Start**. A set of four characters and numbers will display. Scroll down to see the next set of four characters and numbers and then scroll down again to see the final set of four characters and numbers. You can also scroll up to review the previous sets. Press **Cancel** to exit the Settings menu.



# Sabbath Mode

Your range offers a Sabbath mode that complies with standards set forth by Orthodox Union, the Central Rabbinical Congress, and Halacha Tech, and is 100% certified to the highest halacha standards. In this mode, the oven lights will be turned off for the duration of use, oven tones will be disabled, and gives the option to set Sabbath schedules up to 72 hours in length.

**NOTE:** Ensure the oven clock is accurate before entering the mode. For proper Sabbath operation, the mode must be started within the 1-hour window before sunset.

## Entering the Sabbath Schedule Selection Menu

1. Press and hold the **Timer On/Off** and **Oven Light** pads for 3 seconds until **"SAbb"** is displayed.
2. Scroll through the schedule options using the **+** or **-** pads. Select the desired schedule by pressing **Start**.

**NOTE:** An "S" in the schedule denotes 24hr + 1hr of oven warming. An "H" in the schedule denotes a day of Holiday as defined in the Holiday ("hoLi") section below.

Menu Options	Schedule Details	Duration Options	Display Shown
SAbb	Sabbath Warm	24h (default), 48h, 72h 4h, 8h, 12h	SAbb
SH	24 hr + 1 hr Warm 24 hr Holiday	None	hoLi
SHH	24 hr + 1 hr Warm 24 hr Holiday 24 hr Holiday	None	hoLi
HS	24 hr Holiday 24 hr + 1 hr Warm	None	hoLi
HHS	24 hr Holiday 24 hr Holiday 24 hr + 1 hr Warm	None	hoLi

**NOTE:** Pressing the **Cancel** pad will exit the Sabbath mode completely and return the range to normal function. If no pads are pressed for 30 seconds, the control will time out and return to normal function.

## Sabbath Warm (SAbb)

Sabbath Warm will keep the oven warm for the scheduled duration. To use the Sabbath Warm function,

1. Press and hold the **Timer On/Off** and **Oven Light** pads for 3 seconds until **"SAbb"** is displayed. If a continuous, 24hr Sabbath Warm is desired, press **Start**.
2. If the default duration is not desired, press the **Timer On/Off** pad while **"SAbb"** is displayed to enter the Sabbath Warm Duration Selection menu. Scroll through the duration options using the **+** or **-** pads, then select the desired duration by pressing **Start**.

**NOTE:** For time options less than 24 hours, the appliance will complete the Sabbath Warm function and transition to Sabbath Idle for the remainder of the 24-hour period. The oven lights will remain on, oven tones will remain disabled, oven heating will be disabled, and the control will display **"IdLE"**.

Menu Options	Schedule Details
24hr	24hr + 1hr Sabbath Warm
48hr	48hr + 1hr Sabbath Warm
72hr	72hr + 1hr Sabbath Warm
4hr	4hr Sabbath Warm 20hr +1hr Sabbath Idle
8hr	8hr Sabbath Warm 16hr +1hr Sabbath Idle
12hr	12hr Sabbath Warm 12hr +1hr Sabbath Idle

## Holiday (hoLi)

Schedule options with the Holiday function included will follow the schedule below automatically. No further action is required after setting the desired schedule option, as the appliance will transition between functions on its own based on the initial time entered within the 1-hour window before sunset.

	Start Time	End Time
Holiday Bake	Initial Time Entered (ITE)	ITE + 5 hrs or Midnight (whichever occurs first)
Holiday Warm	ITE + 5 hrs or Midnight (whichever occurs first)	8 AM
Holiday Bake	8 AM	12 Noon
Holiday Warm	12 Noon	Initial Time Entered

## Sabbath Mode Power Outage Note

If a power outage occurs during the use of the Sabbath Warm and Holiday modes, the appliance will return to Sabbath Warm for the remainder of the chosen schedule. If the power outage occurs during the Sabbath Idle mode, the appliance will return to Sabbath Idle for the remainder of the chosen schedule.

# Radiant Glass Cooktop

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

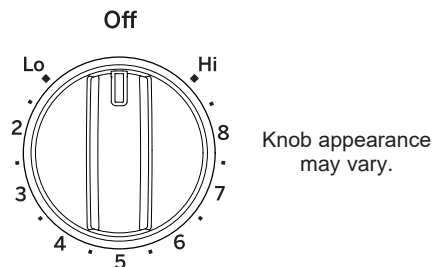
The COOKTOP HOT indicator light will:

- Come on when the surface units are hot to the touch.
- Stay on even after the surface units are turned off.
- Stay on up to 30 minutes after the surface units are off.

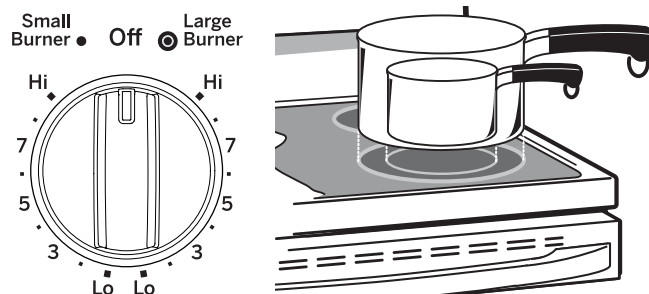
**NOTE:** A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

## How to Use

To use the cooktop, push the knob in and turn in either direction to the setting you want. A surface ON indicator light will appear in the display when any surface unit is on.



When setting a dual zone surface unit, make sure to select the small or large surface unit best suited for the pan being used.



At both OFF and HI settings, 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.

## 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.

## Temperature Limiter

Every radiant surface unit has a separate temperature limiters for each element. The temperature limiter protects the glass cooktop from getting too hot. Under normal conditions the temperature limiter will cycle off to maintain the surface cooking temperature.

The temperature limiters may also 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

## Using the Warming Zone

### ⚠ WARNING

**FOOD POISON HAZARD:** Bacteria may grow in food at temperatures below 140°F. The **Warming Zone**, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Do not use warm setting for more than 2 hours. Do not use to heat cold food. Placing uncooked or cold food on the **Warming Zone** could result in foodborne illness.

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.

To turn the **Warming Zone** on, turn the **Warming Zone** knob **to the ON** position.

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

To turn off the Warming Zone, press the **Warming Zone** pad.

**NOTE:** The surface warmer will not glow red like the cooking surface units.

**NOTE:** The Cancel pad does not turn off the Warming Zone.

## 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

This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat or as the manufacturer recommends.

#### 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

### 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:

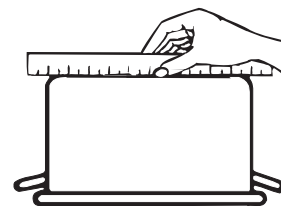
Poor performance. Will scratch the surface.

#### Stoneware:

Poor performance. May scratch the surface.

#### Cast Iron:

Not recommended unless designed specifically for glass cooktops. 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.

# Cookware for Radiant Glass Cooktop

## For Best Results

- Covering a pot with a lid will make it heat faster.
- Place only dry pans on the surface units. Do not place lids on the surface units, particularly wet lids. Wet pans and lids may stick to the surface when cool and may leave mineral deposits on the cooktop that may affect the cooktop appearance.
- Do not use woks that have support rings. This type of wok will not heat on glass surface units. 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 units 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.

# Oven 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 recommended rack positions and other tips for using these modes. Remember, your new oven may perform differently than the oven it is replacing.

Place racks in the desired position(s) prior to starting the oven. For some cooking modes, such as Bake, the oven will preheat and a tone will sound when the oven is ready for cooking. Some cooking modes do not require preheating. To reduce preheating times, remove unused racks and avoid opening the oven door until the preheat tone sounds.

While in use, oven heaters will cycle on and off as needed to maintain appropriate cooking conditions. Avoid frequently opening the oven door, as this can impact cooking times and performance.

**NOTE (on some models):** A cooling fan will turn on to cool internal parts when the oven is used. This is normal, and the fan may continue to run after the oven is turned off.

## Bake

The Bake mode is intended for baking and roasting on a single rack. To use this mode, press the **Bake** pad and use the **+/-** pads to set the desired temperature, then press **Start**.

Preheating is generally recommended when using this mode, especially for preparing baked goods such as cakes, cookies, and pastries.

## Broil Modes

Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and fats igniting. For best performance center food below the broil heating element. Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Always use the Broil mode with the oven door closed.

### Broil High

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

It is not necessary to preheat when using this mode.

### Broil Low

Broil Low 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**. It is not necessary to preheat when using this mode.

## Crisp

The Crisp mode is a special mode that is designed to produce foods with a crispier exterior than traditional oven cooking. The Crisp mode is intended for single rack cooking only. To use this mode, press the **Crisp** pad and use the **+/-** pads to set the desired temperature, then press **Start**.

The temperature can be set between 300°F and 500°F. There is a 2 minute preheat for this mode. Follow recipe or package traditional bake guidelines for set temperature and cook times. Adjust cook time to achieve your desired crispness. Additional guidelines for using this mode can be found in the Crisp Cooking Guide.

## Warm

Warm mode is designed to keep hot foods hot. Do not use warm to heat cold food, other than crisping crackers, chips, or dry cereal. Cover foods that need to remain moist and do not cover foods that should be crisp. It is also recommended that food should not be kept warm for more than two hours. To use this mode, press the **Warm** pad, then press **Start**.

Preheating is not necessary for this mode.

# Oven Cookware

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.
- Stoneware heats slowly and retains heat well. It is recommended to preheat this type of cookware if possible. Additional cook time may be required.
- Cookware used in broil modes and air fry must be broil-safe.
- Keep cookware clean to promote even heating.

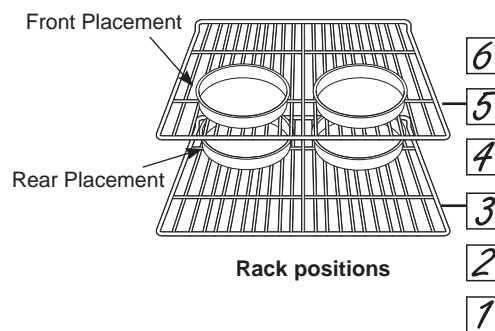


# Oven Cooking Guide

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	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake	3 and 5	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Bake	3 and 5	Use shiny cookware. Ensure adequate airflow.
<b>Beef &amp; Pork</b>			
Hamburgers	Broil Hi	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 Hi	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	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Poultry</b>			
Whole chicken	Bake	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Bone-in chicken breasts, legs, thighs	Broil Lo Bake	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 heater.
Boneless chicken breasts	Broil Lo 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	1	Use a low sided pan such as a broil pan. Preheating is not necessary.
Turkey Breast	Bake	3	Use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Other</b>			
Fish	Broil Lo	5 (1/2 thick or less) 4 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heater.
Casseroles	Bake	3 or 4	
Frozen Pizza on a single rack	Bake	3	
Fresh or Frozen Snacks	Crisp	See Crisp cooking guide	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 are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.

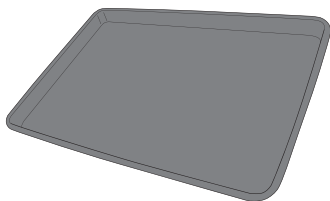


# Crisp Cooking Guide

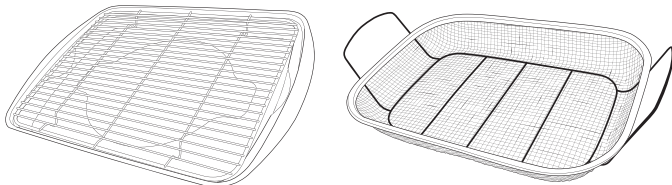
Crisp mode is a special cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. Select **Crisp**, then input the desired set temperature and press **Start**. The temperature can be set between 300°F and 500°F.

## Crisp Cookware Guidelines

- Only use broil safe cookware when using Crisp mode.
- A dark sheet pan is recommended. A dark pan promotes better browning and crisping.
- Oven baking baskets and baking grids can also be used. A sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.



Primary recommended cookware



Alternate cookware options

## General Tips for Crisp Mode

- The Crisp mode is designed for cooking on a single rack.
- The Crisp mode has a 2 minute preheat.
- Rack position 4 is recommended for most foods. Use rack position 3 for thicker foods.
- For frozen packaged foods, use traditional oven cooking instructions for set temperature and expected cook time. Adjust the cook time to achieve your desired crispness.
- Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- When crisping foods with sauce, it is recommended to apply the sauce at the end of cooking.
- If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- It is not necessary to flip or stir food during cooking
- Arrange food in a single layer on the pan, do not overload the pan.
- Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.

FOOD TYPE	RECOMMENDED RACK POSITION(S)	RECOMMENDED SET TEMPERATURES (F°)	RECOMMENDED COOK TIME (MIN)	NOTES
Fresh boneless fish or poultry pieces, breaded such as nuggets, tenders, fillets	4	375-400	15-30	User lower set temperatures for larger pieces. Use shiny cookware.
Fresh bone in chicken wings	4	375-400	25-40	Salt wings or coat in a dry rub. If using sauce, apply after cooking or toward the end of cooking
Fresh bone in chicken drumsticks or thighs	3 or 4	375-400	30-55	User lower set temperatures for larger and thicker pieces.
Fresh French fries, thin (< ½ inch)	4	400-425	15-30	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Fresh French fries, thick (> ½ inch)	4	375-400	20-35	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Frozen packaged foods	3 or 4 (use rack position 3 for thicker foods)	Use traditional oven (not Air Fry) cooking instructions as a guideline for set temperature and cook time. Additional cook time beyond recommended package time may be required for some foods. If oven is hot when starting, food may cook faster than the minimum package time.		

# Aluminum Foil and Oven Liners

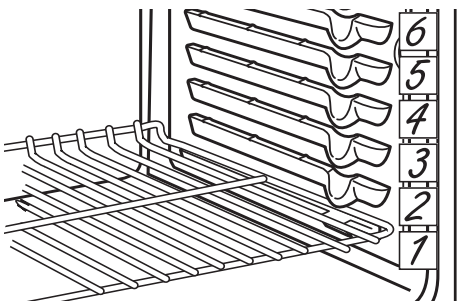
**⚠ CAUTION** Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

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.

## Oven Racks

### Rack Positions

Your oven has 6 rack positions. 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. This may improve cooking evenness. To avoid possible burns, place the racks in the desired position before you turn the oven on.

### 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, especially after a self-clean cycle. 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. Do not use other cooking oils like peanut oil, Pam® or other lubricant sprays, since this can cause a discoloring or a rust like color residue on the racks and cavity sides. the racks and/or rack supports.

**NOTE:** Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance. See the Accessories section for instructions on ordering additional racks.

## Oven Air Vents

Never block the vents (air openings) of the range. They provide the air for the inlet and outlet that are necessary for the range to keep cool and operate properly. Air openings are located at the rear of the cooktop.

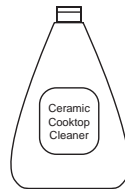
# Cooktop Surfaces - Radiant Glass

## Normal, Daily Use Cleaning

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 glass 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.



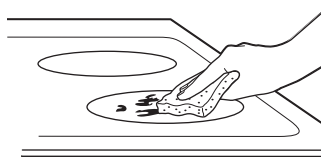
For cleaning videos and instructions, scan the QR code with your device.

## 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.



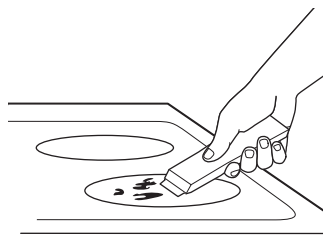
Use a non-scratch cleaning pad for Ceramic Cooktops.

## 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.

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



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.

## 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.

## Cooktop Surfaces - Radiant Glass (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: to protect your skin, use a single-edge razor blade scraper to move the spill to a cool area on the cooktop and remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.

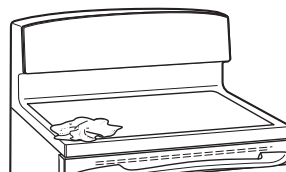
4. Don't use the surface units again until all of the residue has been completely removed.

**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.

### Cooktop Perimeter

To clean the edges of the glass cooktop frame, use a non-scratching cleaning pad for ceramic cooktops or a soft bristle brush.

**NOTE:** Do not use a razor blade to clean this area.



## Exterior Surfaces

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.

**NOTE:** DO NOT allow stainless steel cleaner to come in contact with any plastic parts such as the control knobs or control panel. If unintentional contact of cleaners with plastic parts does occur, clean plastic part with a sponge and mild detergent mixed with warm water.

**NOTE:** The ceramic cooktop cleaner is NOT recommended for use on external painted surfaces.

### Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning. The knobs can be cleaned in a dishwasher or they may also be washed

with soap and water. Make sure the inside of the knobs are dry before replacing. Replace the knobs, in the **OFF** position to ensure proper placement.

### 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.

If desired, the touch pads may be deactivated before cleaning. To lock or unlock the controls, press and hold the **Lock Control** pad for three seconds.



# Exterior Surfaces

## Oven Exterior Surfaces

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. 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. For other spills such as fat splatterings, wash with soap and water after the surface has cooled. Rinse well.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any exterior surface.

## 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. Wipe the appliance surface dry with a soft, clean cloth or microfiber towel to avoid streaking or water spotting and making sure to remove all cleaning residue.

## Fingerprint Resistant Stainless Steel and Other Finishes (on some models)

DO NOT use stainless steel cleaners on fingerprint resistant stainless steel surfaces.

**IMPORTANT:** The use of incorrect products may damage the outer finish of Fingerprint Resistant Stainless and other finishes (i.e. white, black stainless, slate, etc.). Please follow these instructions and use

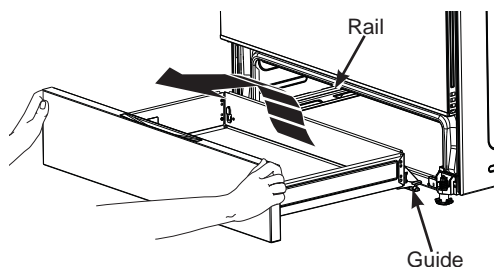
only the appropriate items below to clean your appliance surfaces. Clean interior/exterior surfaces with warm water, mild soap or detergent, and a soft or microfiber cloth to avoid damage. Wipe the appliance surface dry with a soft, clean cloth or microfiber towel to avoid streaking or water spotting and making sure to remove all cleaning residue.

## Storage Drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer. Most cleaning can be done with the drawer in place. However, the drawer may be removed if further cleaning is needed or to clean underneath the range. Use soap and warm water to thoroughly clean. Never use harsh abrasives or scouring pads.

### Removing the Storage Drawer:

1. Pull the drawer straight out until it stops.
2. Tilt the front of the drawer upward and pull the drawer free of the range.



### Replacing the Storage Drawer:

1. Center the storage drawer left to right and insert the drawer into the opening, setting the drawer guides on the rails.
2. Keep the drawer level and pull it towards yourself until you feel the drawer guides catch and settle on the rails.
3. Push the drawer closed.

## Interior Surfaces

The interior of your new oven can be cleaned manually or by using the Steam Clean mode or the Self Clean mode (on some models).

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

### Manual Cleaning

Do not use oven cleaners (unless certified for use in a self-cleaning oven), abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior 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.

### Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self Clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature.

Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Failure to remove items other than enameled (dark racks) can result in permanent discoloring of shiny racks and damage to cookware.

Close the door, press the **Clean Self/Steam** pad once and then press **Start**.

The oven door will lock for the duration of the self-clean cycle and will unlock after the oven cavity has cooled down adequately.

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.

### Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean. The steam clean cycle is designed to sufficiently heat the water added to the oven bottom at the beginning of the steam clean cycle, so that it increases in temperature and can then condense onto food soils, softening them and making them easier to remove.

To use the Steam Clean feature, allow the oven to cool so that you can wipe grease and soils from the oven bottom and to avoid pouring cold water onto a hot oven

bottom to prevent possible thermal shock and enamel cracking. Pour ½ cup water into the bottom of the oven. Close the door.

Press the **Clean Self/Steam** pad twice and then press **Start**. You should not open the door during the 30 minute steam clean as this will decrease the steam clean performance. Wipe out any excess water and any remaining soil.

**NOTE:** Water in the bottom of the oven may be hot right after finishing the cycle.

### Oven Racks

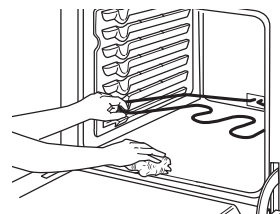
All racks can be washed with warm, soapy water. All oven racks may be cleaned by hand with an abrasive cleaner or steel wool. Nickel-plated (silver) racks should not remain in the oven during the self clean cycle. Doing so will tarnish the racks. Racks may be more difficult to slide, especially after a Steam Clean or a Self-Clean (on some models).

Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges of the racks.

**NOTE:** Using other cooking oils like peanut oil, Pam® or other lubricant sprays, will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.

### Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated. To clean the oven floor, gently lift the bake element. Clean with warm, soapy water.



# Interior Surfaces

## Porcelain Oven Interior

With proper care, the porcelain enamel finish on the inside of the oven - top, bottom, sides, back and inside of the door - will stay new-looking for years. Let the oven cool before cleaning. We recommend that you wear rubber gloves when cleaning the oven. Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soap-filled scouring pads may also be used. Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning. Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food. If necessary, you may use an oven cleaner that is certified

for use in a self-cleaning oven. Follow the package directions.

- Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to build up on the temperature sensor - it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

## Oven Door

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

### To Clean the Door Exterior and Interior

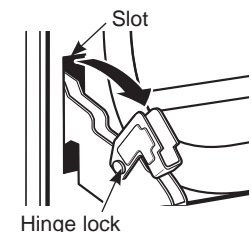
Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings, holes, or slots in the door.

- 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.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up as soon as safely possible. When the surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.

### To remove the door:

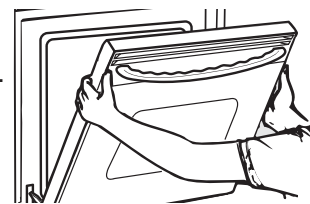
**NOTE:** Door removal is not a requirement for installation of the product but is an added convenience.

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.



Pull hinge locks down to unlock

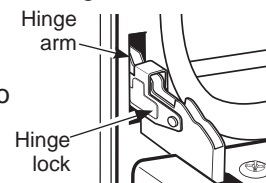
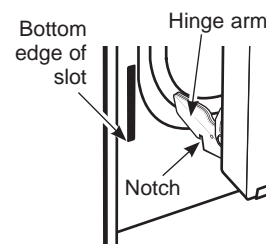
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots in the range frame.



Removal position

### To replace the door:

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto 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 are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat the previous step.
4. Push the hinge locks down to the locked position.
5. Close the oven door.



Push hinge locks down to lock

# 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.

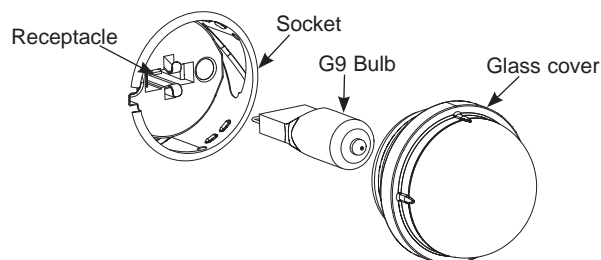
**⚠ CAUTION** **BURN HAZARD:** The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

## To Remove the Light Bulb

1. Turn the glass cover counterclockwise until the glass is removed. 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 the Light Bulb

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) and has a G9 base.
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. Replace the glass cover. 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 and the light is off.
5. Reconnect electrical power to the oven.







# 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 call for service. Check out self-help videos and FAQ at [GEAppliances.com/support](http://GEAppliances.com/support).

Problem	Possible Cause	What To Do
<b>Food does not cook properly</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. See the Settings section.
	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 Oven Cookware section.
	Oven temperature needs adjustment.	See the Settings section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
<b>Cakes are lopsided/uneven</b>	Appliance was not properly leveled when installed	Level the oven. Reference the Installation Instructions for the appliance.
<b>Racks slide in or out on their own</b>	Appliance was not properly leveled when installed	Level the oven. Reference the Installation Instructions for the appliance.
<b>Sometimes the oven takes longer to preheat to the same temperature</b>	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.
	Using an extension rack instead of a flat rack	The extension rack is heavier than a flat rack and takes more energy to heat. This is normal. To decrease preheat time, use a flat rack.
	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.
<b>Food does not broil properly</b>	Oven controls improperly set.	Make sure you select the appropriate broil mode. See the Cooking Modes section.
	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.
<b>Excessive smoking during broiling</b>	Food too close to the broil element.	Lower the rack position of the food.
<b>Strong odor</b>	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 run a Bake 500 and/or Broil Hi for 45 minutes.
<b>Display is blank and the oven does not work or respond</b>	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.
<b>Display is blank</b>	The clock is turned off.	See the Settings section.
<b>Oven control does not respond</b>	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Sabbath Mode section.
	Lock Controls is activated	If Loc appears in the display and  is illuminated, the range control is locked. Turn this feature off to use the range. See the Lock Control feature in the Oven Controls section.
<b>Display flashes</b>	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel pad, setting the clock and resetting any cooking function.
<b>Unable to get into Settings</b>	Oven control pads were not touched properly.	The Bake and Broil pads must be touched at the same time and held for 3 seconds.
<b>Control beeps or flashes</b>	You forgot to enter a bake temperature or cleaning time.	See the Oven Controls section on how to set the oven



# Troubleshooting Tips ... Before you call for service

Problem	Possible Cause	What To Do
"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.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb. See the Care and Cleaning - Interior Surfaces / Oven Light section for instructions on how to replace the 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 Care and Cleaning – Interior Surfaces section.
Oven door will not open or  light is on when you want to cook.	The oven door is locked because the temperature inside the oven has not dropped below the unlocking temperature.	Press the Cancel pad. Allow the oven to cool below the unlocking temperature.
 flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door.
Oven door will not open after a self-clean cycle	Oven too hot.	Verify that the control display shows that the unit is still locked  , and allow the oven to cool below unlocking temperature.
Excessive smoking during self-clean cycle	Excessive soil or grease in oven cavity.	Press the Cancel pad. Open the windows to rid the room of smoke. Wait until the  light goes off. Wipe up the excess soil or grease in the oven cavity and then reset the self-clean cycle.
Oven not clean after a self-clean cycle	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.
	Oven controls improperly set.	See the Care and Cleaning – Interior Surfaces 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 or use peanut oil. See the Care and Cleaning – Interior Surfaces section.
	Dirty cavity and/or flat racks that need cleaning and lubrication	See the Care and Cleaning – Interior Surfaces section.
	Extension racks that need cleaning and lubrication	Use the lubrication method in the Care and Cleaning – Interior Surfaces section.
	Self-clean, enameled racks	See the Care and Cleaning – Interior Surfaces section.
Shiny, silver-colored racks are discolored and dull in appearance	The shiny, silver-colored racks were left in the oven during a self-clean cycle.	Remove racks from the oven before running self-clean. See the Care and Cleaning - Interior Surfaces section.
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.
There is no steam during the steam clean cycle	This is normal.	See the Care and Cleaning - Interior Surfaces section.
Oven will not steam clean	Oven controls improperly set	See the Care and Cleaning – Interior Surfaces section.
	Oven door is not closed.	Make sure you close the door to start steam clean cycle and do not open the door during the cycle. See the Care and Cleaning - Interior Surfaces section.

# Troubleshooting Tips ... Before you call for service

Problem	Possible Cause	What To Do
<b>"F— and a number or letter" appear or flash in the display</b>	You have a function error code.	Press the Cancel pad. Allow the oven to cool and then put the oven back into operation.
	If the function code repeats.	Press the Cancel pad. Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats again, call for service.
<b>My oven door glass appears to be "tinted" or have a "rainbow" color.</b>	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.
<b>Oven door is crooked</b>	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 Care and Cleaning – Exterior Surfaces – Oven Door section.
<b>Drawer does not slide smoothly or drags</b>	The drawer is out of alignment	Fully extend the drawer and push it all the way in. See the Care and Cleaning – Exterior Surfaces – Storage Drawer section.
	Drawer is over-loaded or load is unbalanced.	Reduce weight. Redistribute drawer contents.
<b>Storage drawer won't close</b>	Power cord may be obstructing drawer in the lower back of the range.	Reposition the drawer and power cord. See the Care and Cleaning – Exterior Surfaces – Storage Drawer section.
	Rear drawer support is on top of the guide rail.	Reposition the drawer. See the See the Care and Cleaning – Exterior Surfaces – Storage Drawer section.
<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 heating value of the gas 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 appliance is still on and hot.	This is normal.
<b>Frequent cycling off and on of surface units</b>	The surface unit cycles on and off to maintain your selected control setting.	This is normal. See Radiant Glass Cooktop - Temperature Limiter
	Improper cookware being used.	Use only flat cookware to minimize cycling.
<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. See the Care and Cleaning Cooktop Surfaces - Radiant Glass section for more details.
	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. See the Care and Cleaning Cooktop Surfaces - Radiant Glass section for more details
<b>Areas of discoloration on the cooktop</b>	Food spillovers not cleaned before next use.	See the Care and Cleaning – Cooktop Surfaces 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 Care and Cleaning – Cooktop Surfaces - Radiant Glass section for more details.
<b>Pitting (or indentation) of the cooktop</b>	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.

# Crosley® Corporation Electric Range Limited Warranty

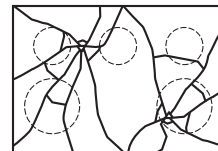
## Crosley.com

Your appliance is covered by a limited warranty, as listed below, by GE Appliances. All warranty service is provided by our GE Appliances Factory Service Centers, or an authorized service technician. To schedule service, call Crosley at 800.544.4780. Please have your serial number and your model number available when calling for service.

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

### This warranty 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.
- Immersing or tampering with the Sensi-Temp Technology coil surface units.
- 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.
- Damage to the glass cooktop due to impact or misuse. See example.



## Crosley® Extended Warranty

In addition to the warranty shown above, ask your dealer or visit us at **Crosley.com/warranty** regarding the **Crosley 10-Year Extended Limited Warranty** that comes to you at no extra charge. This warranty will cover your product after the initial manufacturer's warranty expires up through 10 years. Please contact Crosley at **Crosley.com** or call Crosley at 800.356.5268 for specific details.

## 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 GE Appliances 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 GE Appliances 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

# CROSLEY

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

# Accessories

## Looking For Something More?

**GE Appliances 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  $\frac{3}{4}$ " x 1  $\frac{1}{4}$ " x 13  $\frac{1}{2}$ ")

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Large\* Broiler Pan (12  $\frac{3}{4}$ " x 1  $\frac{1}{4}$ " x 16  $\frac{1}{2}$ ")

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XL\*\* Broiler Pan (17" x 1  $\frac{1}{4}$ " x 19  $\frac{1}{4}$ ")

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### Parts

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Oven racks

---

Oven burners

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Light bulbs

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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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No-Scratch Cleaning Pads for Ceramic Cooktops

---

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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\*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" ranges

**NOTE:** Go to [GEAppliances.com](http://GEAppliances.com) to view recommended cleaners.

# Consumer Support

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## Crosley Website

Have a question or need assistance with your appliance? Try the Crosley Website 24 hours a day, any day of the year at **Crosley.com**. You can also shop for more great Crosley products on our website.

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## Register Your Appliance

Register your new appliance on-line at your convenience at **Crosley.com/mycrosley**. 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.

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## Schedule Service

Crosley repair service is only one step away from your door. Call 800.544.4780 during normal business hours to schedule service.

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## CROSLEYCARE® 10 Year Limited Warranty

When you buy a Crosley appliance, you receive one of the best warranties available in the appliance industry. For more information, visit **Crosley.com/warranty**. Visit **Crosley.com/mycrosley** to register the extended limited warranty.

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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. Visit **GEApplianceparts.com** or by phone at 877.959.8688 during normal business hours.

**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.**