

Classic 9800 - 30" Built-in Wall Oven

Use & Care Guide

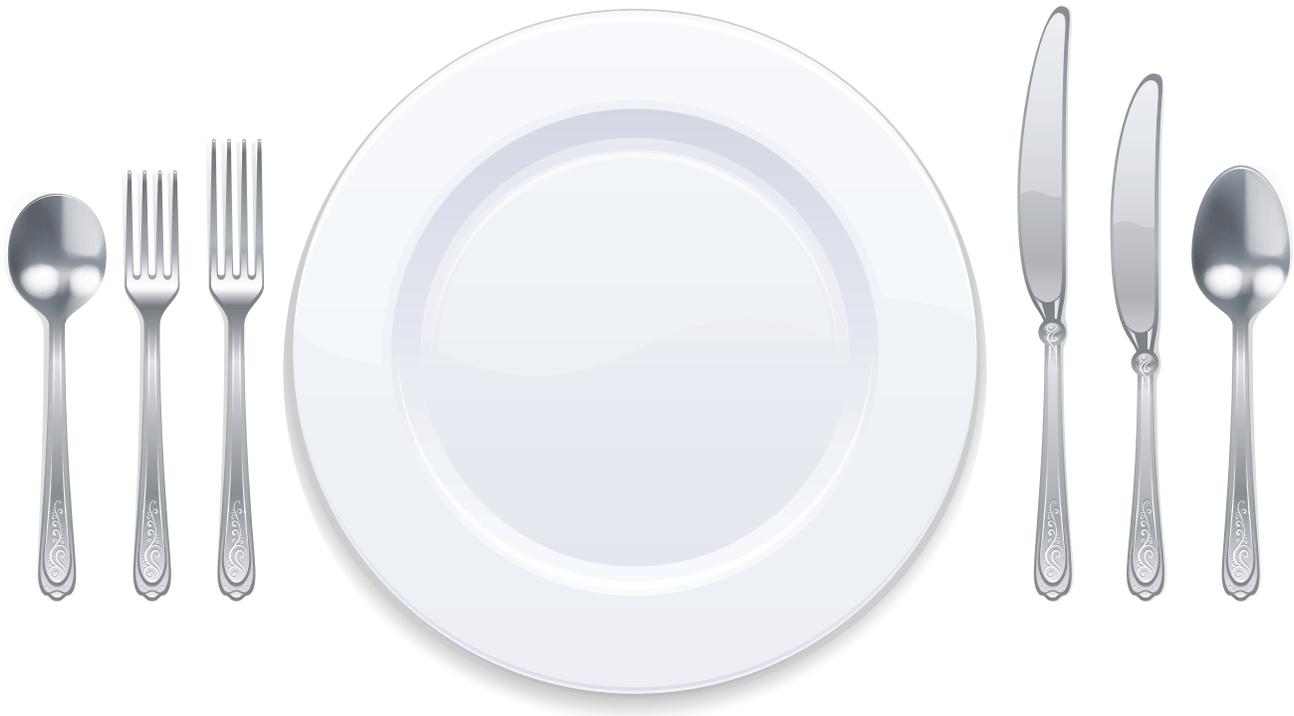


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Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or canceled check as proof of purchase.

Model Number _____

Serial Number _____

Date of Purchase _____

If you have questions, call:

Heartland Appliances Service

1-877-650-5775

(Mon.-Fri., 8 am-8 pm Eastern Time)

Internet: www.heartlandapp.com

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

For service information, see page 31.



Electric Self Clean Model 9800

CONSUMER WARRANTY

ENTIRE PRODUCT – LIMITED ONE YEAR WARRANTY

HEARTLAND warrants the replacement or repair of all parts, of this appliance which prove to be defective in material or workmanship, with the exception of the painted or porcelain enamel finish or plated surfaces, for one year from the date of original purchase. Such parts will be repaired or replaced at the option of Heartland without charge, subject to the terms and conditions set out below.

The warranty period against defects in the painted or porcelain enamel finish, or plated surfaces, is 90 days from date of original purchase. The warranty does not include replacement of oven lamps or filters.

OVEN ELEMENTS - LIMITED SECOND THROUGH THIRD YEAR WARRANTY

HEARTLAND warrants the oven heating elements against defects in material or workmanship for an additional two years. These parts will be repaired or replaced at the option of Heartland without charge, but you pay for labour and transportation subject to the terms and conditions set out below.

TERMS AND CONDITIONS

1. This warranty applies only for single family domestic use when the appliance has been properly installed according to the instructions supplied by Heartland and is connected to an adequate and proper utility service. Damage due to faulty installation, improper usage and care, abuse, accident, fire, flood, acts of God, commercial, business or rental use, and alteration, or the removal or defacing of the serial plate, cancels all obligations of this warranty. Service during this warranty must be performed by a factory Authorized Service Person.
2. Warranty applies to product only in the country in which it was purchased.
3. Heartland is not liable for any claims or damages resulting from any failure of the Cookstove or from service delays beyond their reasonable control.
4. To obtain warranty service, the original purchaser must present the original Bill of Sale, Model and Serial number. Components repaired or replaced are warranted through the remainder of the original warranty period only.
5. The warranty does not cover expense involved in making this appliance readily accessible for servicing.
6. This warranty gives you specific legal rights. Additional warranty rights may be provided by law in some areas.
7. Adjustments such as calibrations, levelling, tightening of fasteners, or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of the Company.

TO ENSURE PROMPT WARRANTY SERVICE, SEND IN YOUR WARRANTY CARD WITHIN 10 DAYS OF PURCHASE.

If further help is needed concerning this warranty, contact:

Customer Service
1050 Fountain St. N.
Cambridge, Ontario
Canada N3H 4R7
Phone: 1-877-650-5775
Fax: 1-800-327-5609
www.heartlandapp.com

Place of Purchase _____
Date of Purchase _____
Serial Number _____
Model Number _____

SAFETY

IMPORTANT SAFETY INSTRUCTIONS

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

WARNING

WARNING – Hazards or unsafe practices which **COULD** result in severe personal injury or death.

CAUTION

CAUTION – Hazards or unsafe practices which **COULD** result in minor personal injury.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. Do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer.

Always disconnect power to appliance before servicing.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials. Flammable materials should not be stored in an oven.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.
- To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

In Case of Fire

- Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
1. Turn off appliance to avoid spreading the flame.
 2. NEVER pick up or move a flaming pan.
 3. Smother fire or flame by closing the oven door.

Child Safety

CAUTION

NEVER store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance as they could be injured or burned.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

About Your Appliance

CAUTION

NEVER use an appliance as a step to reach cabinets above. Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.

- To prevent potential hazard to the user and damage to the appliance, do not use appliance as a space heater to heat or warm a room. Also, do not use the oven as a storage area for food or cooking utensils.
- Do not obstruct the flow of air by blocking the oven vent.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.

- Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.
- A cooling fan should be heard whenever the oven is operating. If you do not hear the fan, call an authorized servicer.
- NEVER use aluminum foil to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Cooking Safety

- Never heat an unopened food container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot elements and ignite or get caught on appliance parts.
- Wear proper apparel. Loose fitting or long hanging sleeved apparel should not be worn while cooking. Clothing may ignite and cause burns if garment comes in contact with heating elements.
- Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. Do not let potholder contact hot element in oven.
- Use racks only in the oven in which they were shipped/purchased.
- Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
- **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Do not allow aluminum foil or meat probe to contact heating element.
- Always turn off all controls when cooking is completed.

Utensil Safety

- Follow the manufacturer's directions when using oven cooking bags.
- This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this guide. Do not use add-on oven convection systems. The use of devices or accessories that are not expressly

recommended in this guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning. Clean with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- Clean only parts listed in this guide.

Self-Clean Oven

CAUTION

Do not leave racks, broiling pan, food or cooking utensils, etc. in the oven during the self-clean cycle.

- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use oven cleaners or oven liners of any kind in or around any part of the self-clean oven.
- Before self-cleaning the oven, remove broiler pan, oven racks and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare ups.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/ or door in the room where the appliance is located during the self-clean cycle.

IMPORTANT NOTICE REGARDING PET BIRDS:

Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Note: For microwave oven operation (select models) refer to the use

Save These Instructions for Future Reference

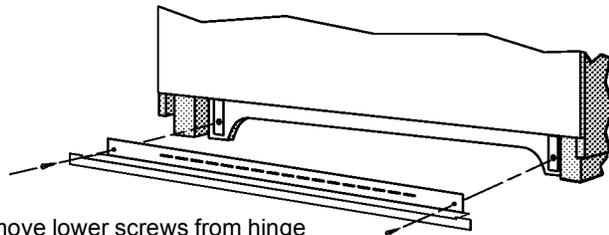
Installation Instructions

1. Cut hole in cabinet to mount oven. Cutout in cabinet should be level and straight.

NOTE: There are no provisions to level the unit after it is installed. An oven that is not level could cause poor baking results.

2. Install plywood floor as shown on page 7 or 8 for floor installation.
3. Remove oven door(s). See Oven Door Removal procedure.
4. Attach unit to the cabinet with four No. 8 x 1 screws supplied with unit inside of envelope containing these instructions. Pre-drill holes in cabinet for attachment screws using 1/8 drill. Oven mounting holes are provided in side trim.
5. Install bottom trim.
6. Replace oven door(s). See Oven Door Replacement procedure. (page 9)
7. See instructions at right for electrical hook-up.
8. See Use and Care Manual for operating instructions.

Installing Bottom Trim Piece



Remove lower screws from hinge receptacle plates. Align lower trim and reinstall screws.

DO NOT INSTALL BOTTOM TRIM UNTIL UNIT IS ATTACHED TO THE CABINET.

WARNING

Improper installation of the grounding circuit can result in a risk of electric shock.

Consult a qualified electrician or service technician if the grounding instructions are not completely understood, or if doubt exists as whether the appliance is properly grounded.

Electrical Connections

- Electrical hookup must be performed by a licenced electrician
- 3.6kW@ 240 Volts 60Hz
- A licensed Electrician must be used to hardwire house unit to a junction power supply box. A power supply junction box must be mounted in the cupboard below the unit in a wall mounted installation or in the cabinet adjacent to in an undercounter installation. Once the appliance is in place, secure power supply box.
- Stove must be electrically grounded in compliance with local codes. In the absence of local codes, refer to the National Electrical code ANSI/NFPA 70 "Latest Edition" in the US or in Canada with the Canadian Electrical Code, Part I, CSA Standard C22, or the Local National Electrical Code.
- Interrupt the source of electricity to the unit when attempting to repair or service the oven. Failure to do this could result in a dangerous or even fatal shock

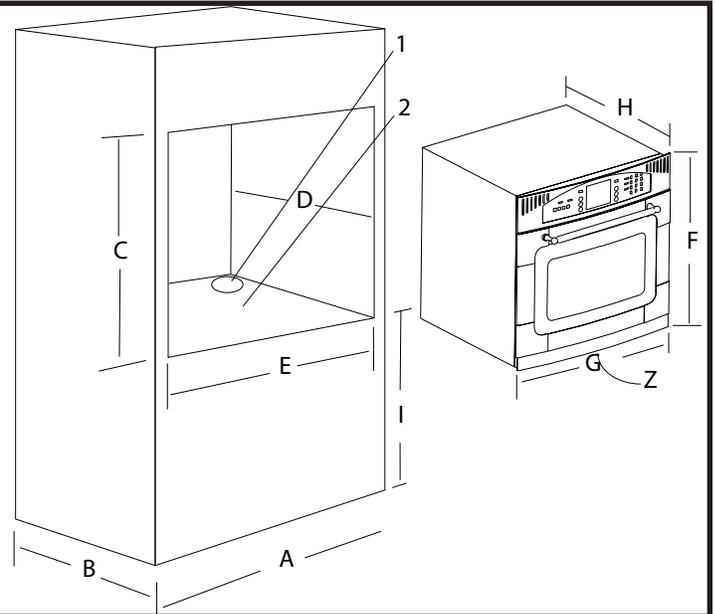
CAUTION

For European style cabinets (flush front) the required clearance for operation of the oven door is minimum spacing of 7/8 between the cutout and the door, hinge or drawer of the cabinet.

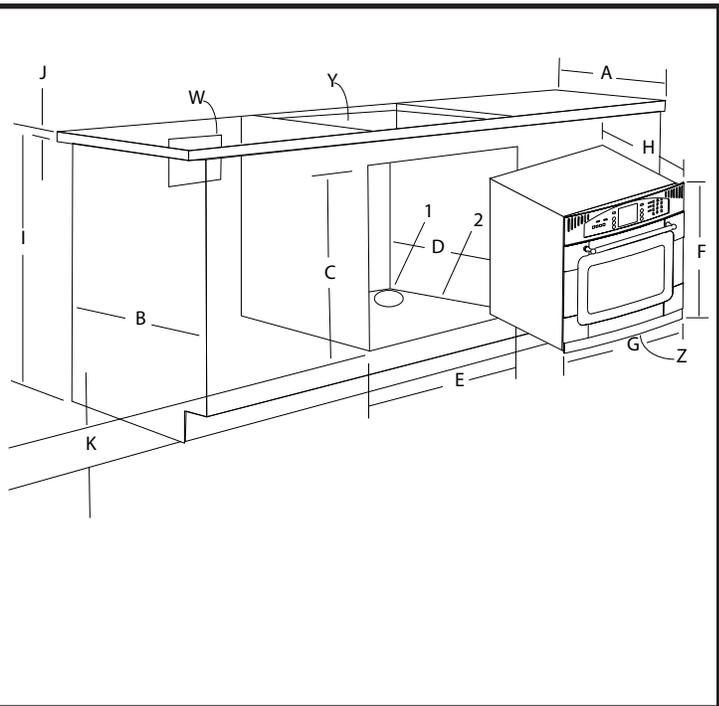
Some built-in cabinets may not be wide enough, due to their construction, to allow this installation.

Important: Save these installation instructions for local electrical inspector's use.

30" SINGLE WALL OVEN		
1	1 1/4" Dia. Conduit Access Hole*	
2	5/8" Plywood Floor (Must Support 250lbs.)	
DIMENSIONS		
	Inches	cm
A	30 min	76.5
B	24 min	61
C	29-1/16 +/- 1/16	74
D	24 min	61
E	28 1/2 +/- 1/16	72.5
F	29 1/2	75
G	29 3/4	76
H	25-7/16	65
I	4 to 31	10.5 to 79



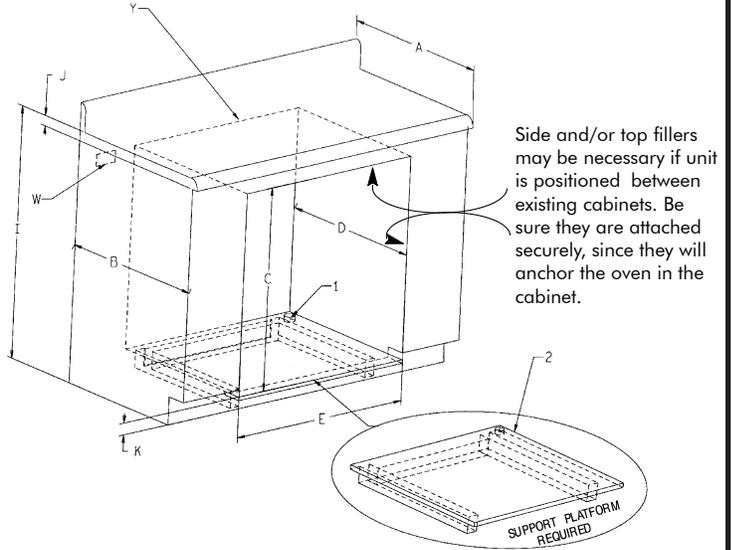
30" WALL OVEN UNDER COUNTER			
1	1 1/4" Dia. Conduit Access Hole*		
2	5/8" Plywood Floor (Must Support 250lbs.)		
DIMENSIONS			
	Inches	cm	
A	25	63.5	
B	24 min	61	
C	29-1/16 +/- 1/16	74	
D	24 min	61	
E	28 1/2	72.5	
F	29 1/2	75	
G	29 3/4	76	
H	25-7/16	65	
I	36	91.5	
J	1 1/2	4	
K	All Cooktops	3 max	8 max



NOTES			
Z	Do not block air exhaust slots along bottom of oven.	W	Electrical connection for electric cooktop must be in adjacent accessible location. Cooktop and wall oven must be on separate 120/240 or 120/208 volt 60Hz AC circuits.
Y	Gas or electric cooktops may be installed over ovens. See cooktop installation instructions for cutout size. (See page 10)		

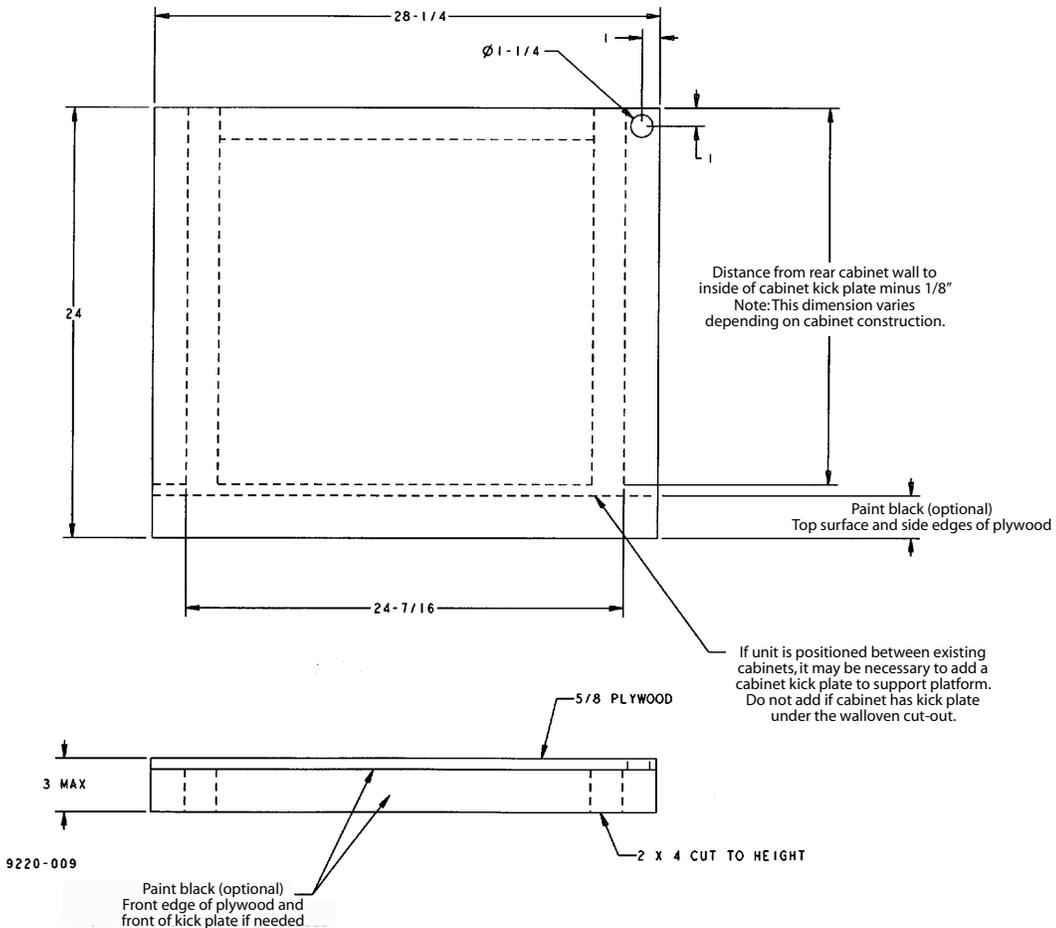
NOTE: * Hole must be cut as close to corner of cabinet as possible.

30" WALL OVEN UNDER COUNTER		
1	1 1/4" Dia. Conduit Access Hole*	
2	5/8" Plywood Floor (Must Support 250 lbs.) See below for Support Platform Construction.	
DIMENSIONS		
	Inches	cm
A	25	63.5
B	24 min	61
C	29-1/16 +/- 1/16	74
D	24 min	61
E	28 1/2	72.5
I	36	91.5
J	1 1/2	4
K	3 max	8 max



NOTES			
Z	Do not block air exhaust slots along bottom of oven.	W	Electrical connection for electric cooktop must be in adjacent accessible location.
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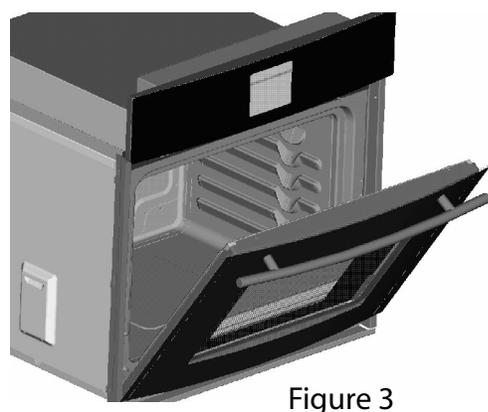
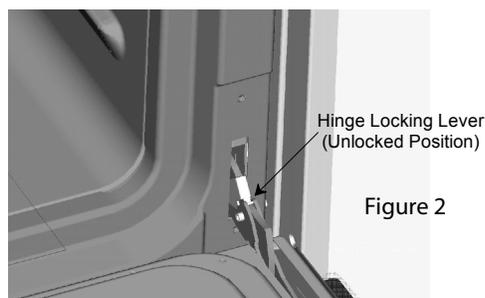
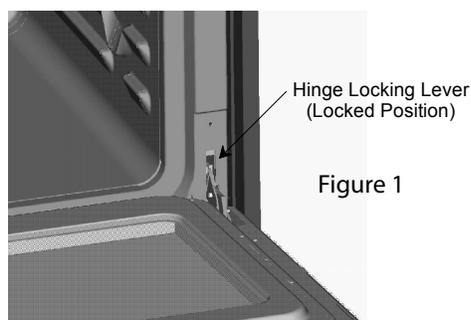
Oven Door Removal

For ease of installation, remove oven door(s) before placing unit into cutout. This will reduce the weight of the unit by about 35 pounds per door. Remove the oven door as follows:

- Open oven door to the "Full Open" position (see Figure 1).
- Rotate hinge locking lever DOWN, to unlock hinge from the unit (see Figure 2).
- Close oven door to the "Removal" position (until it stops; see Figure 3).
- Grasp the door firmly on each side and lift the door straight up and off the unit.

NOTE: The oven door is heavy. Be sure you have a firm grip before lifting the oven door off the unit.

Do not lift the door by the handle!



Oven Door Replacement

Replace oven door after placing unit into cutout. Replace oven door as follows:

- Grasp oven door firmly on each side, hold oven door at approximately a 30° angle and align oven door hinge arm (see Figure 4) with hinge receiver on unit (see Figure 5).
- Insert oven door hinge arm into hinge receiver until the hinge arm slots (see Figure 4) align with horizontal pins on the hinge receiver (see Figure 5) and place hinge arm onto the hinge receiver.
- Once the hinge arms are resting on the hinge receiver pins (see Figure 3) open oven door slowly to the "Full Open" position (see Figure 2).
- Rotate hinge locking lever UP to the locked position to secure the oven door to the unit (see Figure 1).

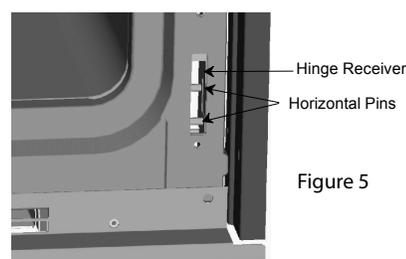
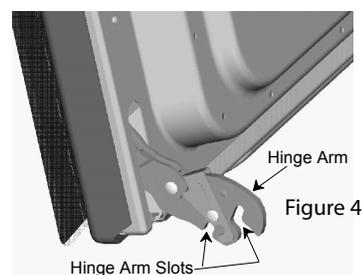
NOTE: Make sure that hinge locking lever is rotated fully UP to the locked position as shown (see Figure 1) before closing oven door.

CAUTION

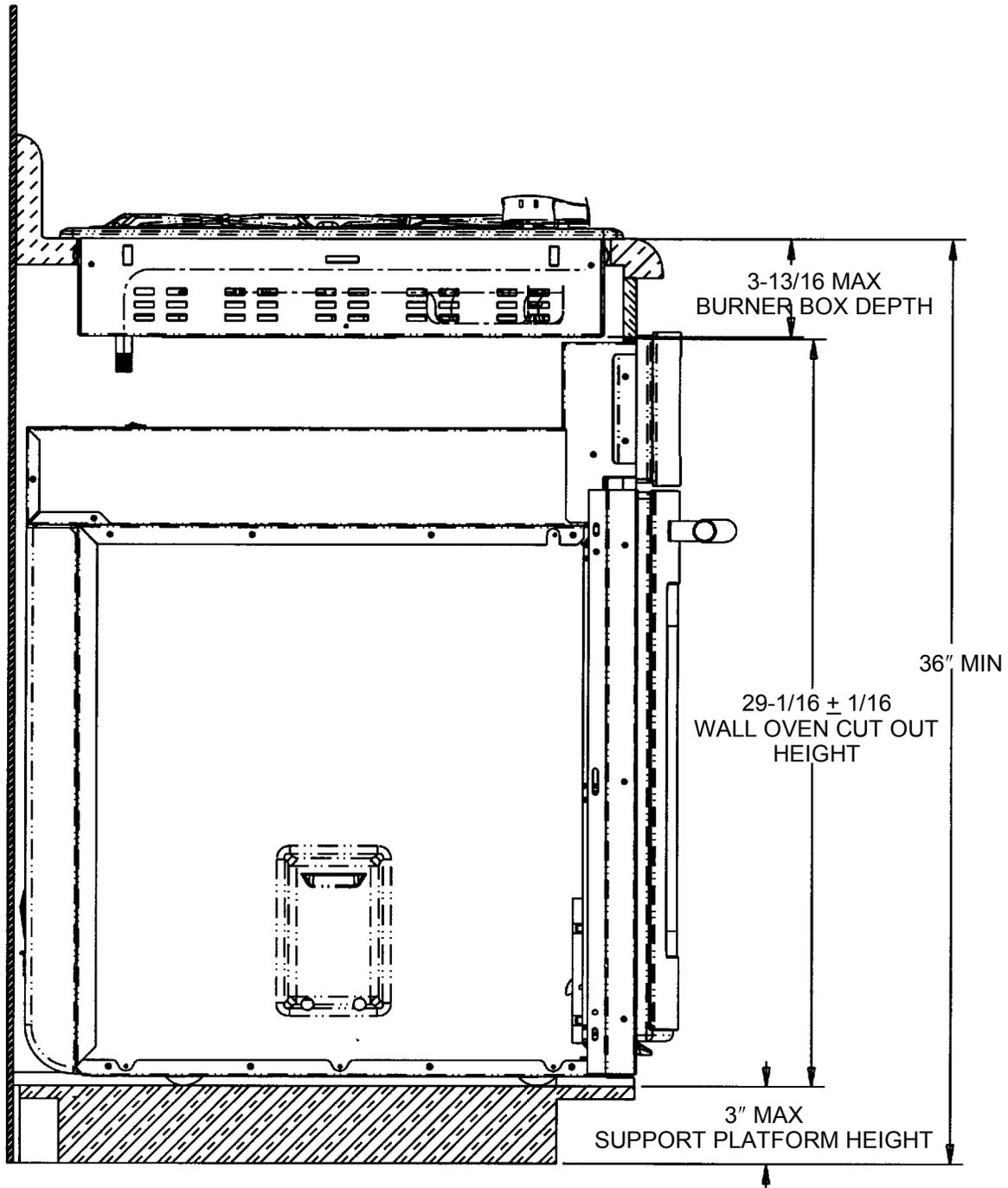
Door will not close all the way and could fall off when opened if the hinge locking levers are not rotated fully UP to the locked position.

If hinge locking lever will not rotate fully UP to the locked position as shown (see Figure 1) then the hinge arm is not properly seated on the receiver. Rotate the hinge locking lever DOWN to the unlocked position (see Figure 2) and remove oven door as outlined in the Oven Door Removal procedure. Then replace the oven door as outlined in the Oven Door Replacement procedure, making sure that the hinge arm slots are fully seated on the horizontal pins in the hinge receiver.

- Once the hinge locking lever is rotated fully UP to the locked position (see Figure 1) close the oven door.



Cooktop Shown For Reference Only.
See Cooktop Installation Instructions For Cutout Size

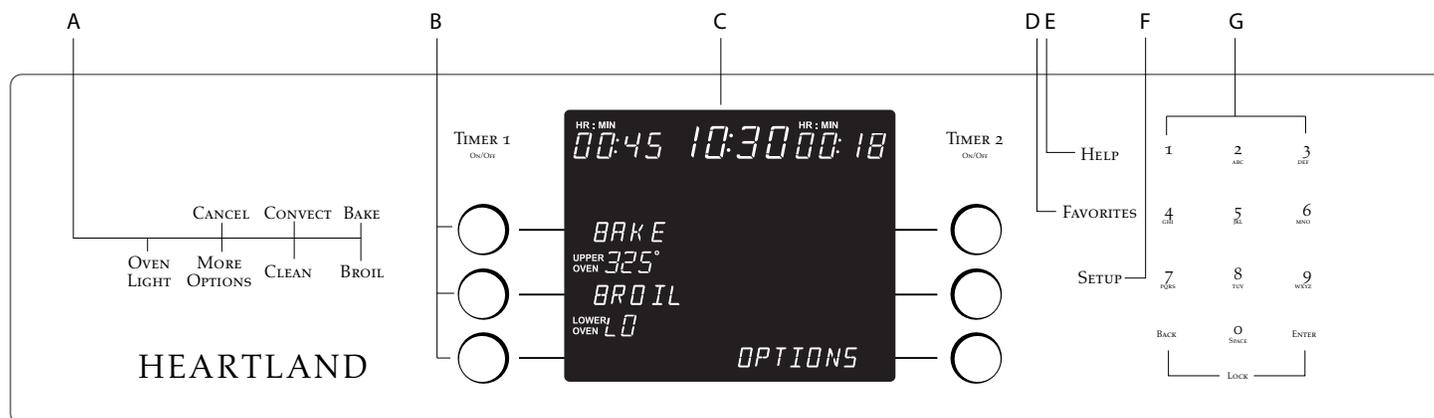


30" Under Counter Wall Oven
with Cooktop

Oven Cooking

Control Panel

The control panel is designed for ease in programming. The display window shows options for each function and moves from step to step through the programming process.



A	Function Pads	Use to program the oven for wall oven.
B	Quickset pads	Use to select options in display window (next to display window on both sides).
C	Display window	Displays oven functions, options and time of day.
D	Favorites	Use to access, program or save baking cycles.
E	Help	Press for on-screen help
F	Setup	Use to view or change factory default.
G	Number Pads	Use to enter time and temperature, or to enter Favorites names.

Note: Four seconds after entering the function, option, number or letter, the function will automatically be entered. If more than 30 seconds elapse between steps in programming, the function will be canceled and the display will return to the previous display.



Quickset Pads

Quickset pads are located on each side of the display window and are used to select the desired function or option in the display window. To select the option or function, press the Quickset pad next to the word.

If you need to back out of a function or option in the display, press the Back pad. When your programming is complete, press the Enter pad or wait four seconds and the function will start automatically.

Up or Down arrows indicate additional screens with additional options. Press the Quickset pads next to the arrows to scroll through the display.

Clock

Setting the Clock: **Setup**

1. Press the Setup pad.
2. Select Clock using the Quickset pads.
3. Select Time.
4. Enter the time using the number pads.
5. Press Enter.
6. Select AM or PM in 12 hour mode. (For 24 hour clock, see page 12.)
7. Select Set.
8. To exit the Setup mode, press Setup.

Entering the day of the week:

1. Press Setup pad. **Setup**
2. Select Clock.

3. Select Day.
4. Select Back or Fwd to scroll through the days.
5. Select Set.
6. To exit the Setup mode, press Setup.

Canceling the clock/day of week display:

1. Press Setup pad. 
2. Press Clock.
3. Press the Down arrow to scroll to the next screen.
4. Select Disable.
5. Select Off to turn the clock display off, or select On to turn the clock display on.
6. Select Set.
7. To disable the day of week display, select OFF or select ON to turn the weekday display on.
8. Select Set.
9. To exit the Setup mode, press Setup.

To set the clock for a 12 or 24 hour format:

The clock can be set to display time in either a 12 hour or 24 hour format.

1. Press the Setup pad. 
2. Select Clock.
3. Use the down arrow to scroll to the next screen.
4. Select 12/24 Hr.
5. Select 12 Hr or 24 Hr.
6. Select Set.
7. Press Setup to exit Setup mode.

Timers

Setting the Timers (Timer 1 or Timer 2):

1. Press Timer 1 or Timer 2. 
2. Select Time.
3. Press one of the displayed times using the Quickset pads, or press the number pads to enter the desired time.

Note: Each press of the displayed time choices adds additional time. For example, pressing "10 min" three times provides 30 minutes on the timer (0:30).

4. Press Enter.

Changing the amount of time entered once the Timer starts:

1. Press the Timer 1 or Timer 2 pad ONCE.



2. Press the displayed times on the Quickset pads until the desired time is entered.
OR
3. Press the number pads to enter the new desired time.
4. Press Enter.

Canceling the Timer:

1. Press the Timer 1 or Timer 2 pad TWICE. 
2. Press the Timer 1 or Timer 2 pad ONCE and Press CANCEL on the Quickset pads.

Changing the Timer format:

The Timers can be set to display hours and minutes (HR/MN) or minutes and seconds (MN/SEC).

1. Press the Setup pad. 
2. Select the Down arrow and scroll until you see Timer Format.
3. Select Timer Format.
4. Select HR/MN or MN/SEC.
5. Select Set.
6. Press Setup to exit Setup mode.

Changing the Timer beeps:

The signal beeps for Timer 1 and Timer 2 can be changed. The options available are two beeps every thirty seconds, two beeps every sixty seconds or 1 beep only. The default setting is One Beep.

1. Press the Setup pad. 
2. Select the down arrow to scroll down until "Tones" is displayed.
3. Select Tones.
4. Select Timers.
5. Select the desired timer beep format (2-30 sec., 2-60 sec. or 1 Beep).
6. Select Set.
7. Press Setup to exit Setup mode.

Locking the Control and Oven Door

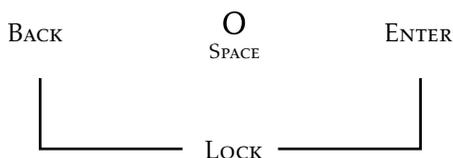
The oven control and oven door can be locked to prevent accidental programming. If an oven function is currently being used, the control and door cannot be locked.

To lock the control and door:

Press the Back and Enter pads at the same time, holding for three seconds or until "Locked" appears in the display.

To unlock the control and door:

Press the Back and Enter pads at the same time, holding for three seconds. The time of day will appear in the display when the control and door are unlocked.

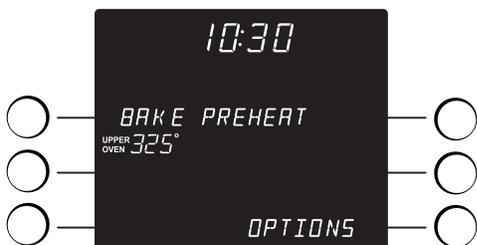


Baking

To set Bake:



1. Press the Bake pad.
 2. Select the oven temperature using the Quickset pads.
OR
Enter the desired temperature using the number pads. Press Enter to set.
- The temperature can be set from 170° to 550° in 5° increments.
 - After three seconds, the oven will begin to preheat. "Bake Preheat" will appear in the display along with 100° or the actual oven temperature, whichever is higher.



- The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat. When the oven is preheated, the oven will beep and "Preheat" will no longer be displayed.
3. At the end of cooking, turn the oven off by pressing the CANCEL pad. Remove food from the oven. The oven will continue operating until the CANCEL pad is pressed.



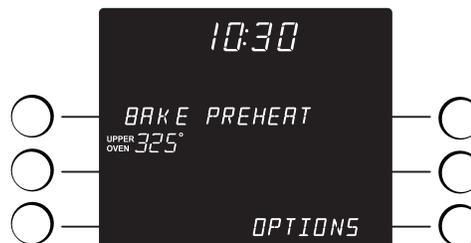
Baking Notes:

- If more than thirty seconds elapse between pressing a pad and pressing a number pad, the display will return to the previous display.
- Whenever the temperature appears in the display, the oven is heating.
- To recall the set temperature during preheat, press the Bake pad.
- To change the oven temperature during cooking, press the Bake pad and select a displayed temperature or use the number pads to enter the desired temperature.
- The oven will automatically shut off after 12 hours if it is accidentally left on. To set a Sabbath Mode, see Setup Sabbath Mode, page 28.

Bake Options

Cook & Hold and Delay options are available when baking. When using the Cook & Hold option, the oven begins to heat immediately after the control has been set. Then, the oven cooks for a specified length of time. When that time has elapsed, the oven will keep the food warm for up to an hour then automatically turn off.

When using Delay, the oven begins to cook later in the day. Set the amount of time that you want to delay before the oven turns on and how long you want to cook. The oven begins to heat at the selected time and cooks for the specified length of time. When that time has elapsed, the oven will keep the food warm for up to an hour then automatically turn off.



To set Cook & Hold:

1. After Bake has been programmed, press Options using the Quickset pad.
2. Select Cook/Hold.
3. Select the amount of time you want to bake by pressing the Quickset pads or the number pads.

The oven will cook for the selected time, then keep food warm for one hour.

To set a Delay:

1. After Bake has been programmed, press Options using the Quickset pad.
2. Select Delay.

3. Select the amount of time you want to delay the start of cooking using the displayed times or the number pads.
4. Select the amount of time you want to cook using the displayed times or the number pads.
5. The display will show "Delay Bake", the temperature, the delay time and the cook time.

Note: Both Cook & Hold and Delay also can be accessed through More Options pad.

⚠ CAUTION

Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.

Convect

Convection uses a fan to circulate hot air evenly over, under and around the food. As a result, foods are evenly cooked and browned, often in shorter times, at lower temperatures and with the flexibility of using more than one rack at a time.



Suggested Foods for Convect Selections

CONVECT BAKE	CONVECT BROIL	CONVECT ROAST	CONVECT PASTRY
Multiple-rack Baking of Cookies/Biscuits, Breads, Casseroles, Tarts/Tortes, Cakes	Beef Steaks, Fish Steaks, Fish Filets, Pork Chops, Chicken Breasts, Shrimp	Whole Chicken, Whole Turkey, Vegetables, Pork Roasts, Beef Roasts	Frozen Pie, Turnovers, Cream Puffs, Puff Pastry

Convect Bake

To set Convect Bake:



1. Press the Convect pad.
2. Select Bake using the Quickset pads.
3. Select the oven temperature using the Quickset pads OR
 - Enter the desired temperature using the number pads. Press Enter to set.



Convection Notes:

- The oven control comes from the factory set for Auto Convect Conversion. When using Convect Bake and Convect Pastry enter the conventional baking temperature. The control automatically converts the temperature to 25° less than the conventional temperature.
- For Convect Roast, enter the conventional roasting temperature and time. The control then lets you know when 75% of the time has elapsed and alerts you to check the food for doneness.
- To turn Auto Convect Conversion off, see page 28.

- The temperature can be set from 170° F to 550° F degrees in 5° increments.
- After three seconds, the oven will begin to preheat. "Upper Oven" and/or "Lower Oven" and "Bake Preheat" will appear in the display along with 100° or the actual oven temperature, whichever is higher.
- The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.
- When the oven is preheated, the oven will beep and "Preheat" will turn off and "Bake" will be displayed.
- Place food in the oven.

Convect Options

Cook & Hold and Delay options are available when convect cooking. See page 19 for information on how to program a Cook & Hold or Delay option.

At the end of cooking, turn the oven off by pressing the CANCEL pad. Remove food from the oven. The oven will continue operating until the CANCEL pad is pressed.



Convect Roast

To set Convect Roast:

1. Place food in the oven.
2. Press the Convect pad. 
3. Select Roast.
4. Select the oven temperature using the Quickset pads.

OR

Enter the desired temperature using the number pads. Press Enter to set.



Enter Cook/Hold will appear in the display.

- Enter Cook & Hold time using the Quickset pads.
- OR

Enter the desired time using the number pads.

- The temperature can be set from 170° F to 550° F degrees in 5° increments.
 - After three seconds, the oven will begin to heat. "Upper Oven" and/or "Lower Oven" and "Convect Roast" will appear in the display along with 100° or the actual oven temperature, whichever is higher.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature.
5. At 75% of the cooking time the oven will beep to let you know to check food. Check food using a meat thermometer. If food is done, take food out of oven and press CANCEL pad to turn oven off.
 6. If food is not done, continue roasting. Once the set time has elapsed the oven will automatically go into Keep Warm mode for 1 hour. If food is taken from the oven before the hour has elapsed press CANCEL pad.

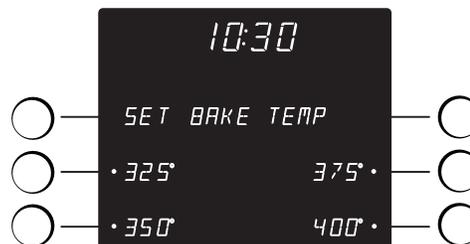
Convect Pastry

Convect Pastry is designed to bake pastry items such as frozen pies, turnovers, cream puffs and puff pastry.

1. Press the Convect pad.
2. Select Pastry.
3. Select the oven temperature using the Quickset pads.

OR

Enter the desired temperature using the number pads. Press Enter to set.



- The temperature can be set from 170° F to 550° F degrees in 5° increments.
 - After three seconds, the oven will begin to preheat. "Upper Oven" and/or "Lower Oven" and "Convect Preheat" will appear in the display along with 100° or the actual oven temperature, whichever is higher.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.
 - When the oven is preheated, the oven will beep and Preheat will turn off and Bake will be displayed.
4. At the end of cooking, turn the oven off by pressing the CANCEL pad. Remove food from the oven. The oven will continue operating until the CANCEL pad is pressed.



Convect Broil

For best results when broiling, use a pan designed for broiling. Oven door should be closed when broiling. Preheating is not necessary.



To set Convect Broil:

1. Place the oven rack in the proper rack position. (See Broiling Chart, page 10.)
2. Press the Convect pad. 
3. Select Broil.
4. Select HIGH – 550° F for high broil.

OR

Select LOW – 450° F for low broil.

- The oven has a variable broil feature, which means that a lower broil temperature can be selected (300°-550°F). To select a lower temperature, press the appropriate number pads. Press Enter to set the lower temperature.
5. Place food in the oven.
 6. Close the oven door.
 7. Press the CANCEL pad when broiling is done.

CANCEL

Broil

For best results when broiling, use a pan designed for broiling.

To set Broil:

1. Place the oven rack in the proper rack position (see Broiling Chart on page 17).
2. Place food in the oven.
3. Press the Broil pad.
4. Select HIGH – 550° F for high broil.

OR

Select LOW – 450° F for low broil.

- The oven has a variable broil feature which means that a lower broil temperature can be selected (300°-550°F). To select a lower temperature, press the appropriate number pads. Press Enter to set the lower temperature.
5. **Close the oven door.**
 6. Press the CANCEL pad when broiling is done.

CANCEL

Note: The door must be closed during broil operation. Excessive heat due to extended door opening may cause damage to unit control panel.

Broil Notes:

- See Broiling Chart, page 17, for foods and broiling times.
- If more than 30 seconds elapse between pressing the Broil pad, Quickset pads, or number pads, the oven will not be set and the display will return to the previous display.
- "High" is used for most broiling. Use a lower broil temperature when broiling longer cooking foods. The lower temperature allows food to cook to the well done stage without excessive browning.
- Expect broil times to increase and browning to be slightly lighter if the appliance is installed on a 208 volt circuit.
- Food should be turned halfway through broiling time.
- Broil times may be longer when lower broiling temperatures are selected.
- Convection broiling is generally faster than conventional broiling. Check for doneness at the minimum recommended time.

Broiling Chart

FOODS	CONVENTIONAL BROIL	CONVECTION BROIL	RACK POSITION
Beef (broil to 160° F(71°C))			
6 Hamburgers, ½" thick	10 - 12 minutes	12 - 14 minutes	5o
2 Ribeye Steaks, 1" thick	18 - 22 minutes	13 - 16 minutes	5o
2 New York Strip Steaks, 1" thick	18 - 22 minutes	13 - 17 minutes	5o
2 T-Bone Steaks, 1" thick	18 - 22 minutes	16 - 18 minutes	5o
Poultry (broiled to 170° F(77°C))	Low Broil	Low Broil	
4 Boneless/Skinless Breasts	12 - 15 minutes	10 - 12 minutes	5o
4 Bone-in Chicken Breasts	20 - 23 minutes	18 - 20 minutes	5o
Pork (broiled to 160° F (71°C))			
4 Boneless Pork Chops, 1" thick	20 - 28 minutes	17 - 19 minutes	4o
4 Bone-in Pork Chops, 1" thick	25 - 28 minutes	17 - 19 minutes	4o
Ham Slice, 1" thick	16 - 18 minutes	15 - 17 minutes	4o
Fish (broiled to 140° F(60°C))			
4 Swordfish Steaks, 1" thick	8 - 12 minutes	8 - 12 minutes	4o
2 Halibut Steaks, 1" thick	10 - 12 minutes	9 - 11 minutes	4o
Orange Roughy, 1" thick	10 - 12 minutes	9 - 11 minutes	4o
Shrimp (16-20 ct. per lb.)	8 - 10 minutes	6 - 8 minutes	4o
2 Salmon Fillets, ½" thick	8 - 12 minutes	11 - 13 minutes	4o
2 Salmon Steaks, 1" thick	8 - 12 minutes	11 - 13 minutes	4o

* The use of the offset rack is denoted in the chart as an "o" after the rack position number.

NOTE: to reduce browning and excess smoke when broiling, rack 4o can be used instead of rack 5o.

Oven Racks

CAUTION

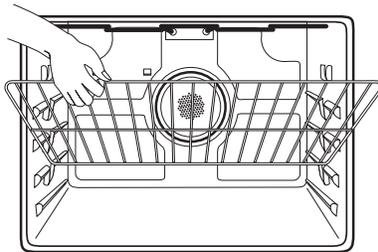
- Do not attempt to change the rack position when the oven is hot.
- Do not use the oven for storing food or cookware.

Single and Double Convection Ovens – two flat racks and one offset rack were packaged for each oven.

Single and Double Non-Convection Ovens – one flat and one offset rack were packaged for each oven.

To remove:

1. Pull forward to the “stop” position.
2. Lift up on the front of the rack and pull out.



To replace:

1. Place rack on the rack support in the oven.
2. Tilt the front end up slightly; slide rack back until it clears the lock-stop position.
3. Lower front and slide into the oven.

Rack Positions

RACK 5: Used for three-rack baking.

RACK 5o: Can be used for broiling.

RACK 4: Can be used for broiling and two-rack baking.

RACK 4o: Can be used for broiling.

RACK 3: Used for most baked goods.

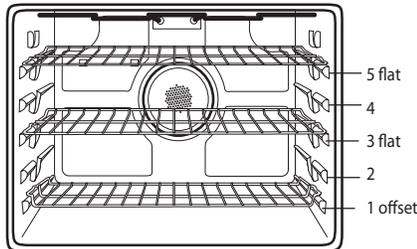
RACK 3o: Used for most baked goods and pies.

RACK 2: Used for roasting small cuts of meat.

RACK 2o: Used Convect Roasting and two-rack baking.

RACK 1: Used for roasting large cuts of meat.

RACK 1o: Can be used for three-rack baking.



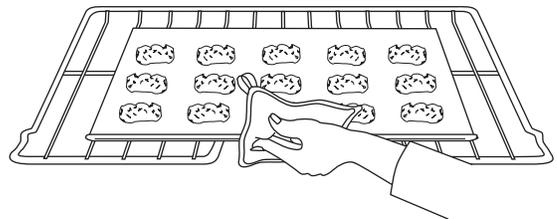
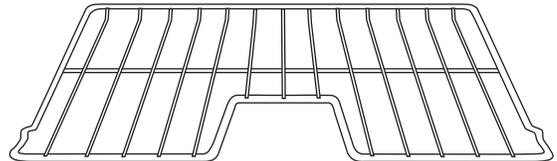
Three-rack Convection Cooking

Notes:

- The use of the offset rack is denoted in the list at left as an “o” after the rack position number.
- Do not place food on a flat rack in position one when the offset rack is in position two. When the offset rack is in position two, a flat rack placed in position one may contact the offset rack when sliding in or out of the oven.
- When baking on two or three racks, check foods at the minimum suggested time to avoid over-browning or over-cooking.
- Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Easy Rack

Select wall oven models are equipped with an Easy Rack. This rack offers a convenient place to grasp bakeware when taking it out of the oven.

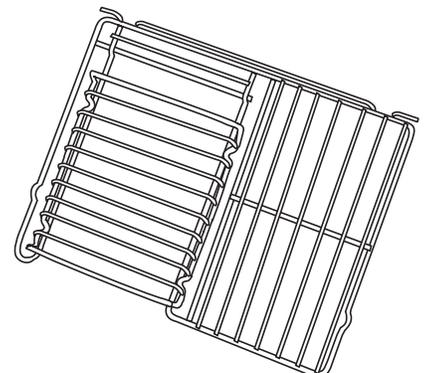


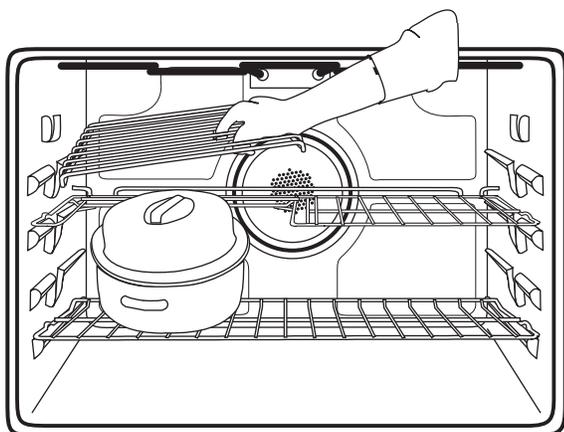
Notes:

- The Easy Rack is to be used in ovens with a hidden bake element only. Do not use the Easy Rack if your oven has an exposed bake element.
- Use the Easy Rack only in the oven in which it was purchased.

Half Rack

Select wall oven models are equipped with a convertible half rack. The left side of the rack can be removed to accommodate a large roaster on the lower rack. The right side of the rack is still available to hold a casserole dish.



**Notes:**

- The removable section of the rack can be used as a cooling rack or trivet. Make sure rack is cool before removing from the oven.
- Make sure oven is cool before removing or reinstalling the half rack.
- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.

Oven Light

The oven light automatically comes on whenever the oven door is opened. When the door is closed, press the Oven Light pad to turn the oven light on and off. A beep will sound every time the Oven Light pad is pressed.

Oven Vent

The oven vent is located below the oven door on single wall ovens, and below the bottom door on double wall ovens. When the oven is in use, the area near the oven vent may become hot enough to cause burns. Do not block the vent opening for best baking results.

Oven Fans

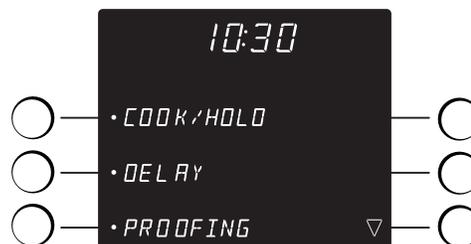
A cooling fan will automatically turn on whenever the oven is operating. It is used to help keep internal parts on the control panel cool. The fan may continue to operate after the oven has been turned off. The fan will automatically turn off when parts have cooled. This is normal.

A convection fan is used to circulate hot air in the oven when the convection feature is selected. It automatically turns on whenever the Convection pad is pressed and will turn off when Convection is canceled.

Note: The convection fan will automatically stop whenever the oven door is opened.

More Options

Cook & Hold



1. Press the More Options pad. More Options
2. Select Cook/Hold.
3. Enter cook time using Quickset pads or the number pads.
4. Select Bake or Convection.
5. When Bake is pressed, select the temperature using Quickset pads or the number pads.
6. When Convection is pressed, select Bake, Broil, Roast or Pastry, then select the desired temperature using the Quickset pads or the number pads.

The oven will cook for the selected time, then Keep Warm for one hour. The oven will automatically turn off.

Delay

1. Press the More Options pad. More Options
2. Select Delay.
3. Select Delay time using Quickset pads or the number pads.
4. Select Bake, Convection or Clean.

To set Delay Bake:

1. Select from the displayed temperatures or use the number pads to enter the temperature.
2. Select the time to cook from the displayed times or use the number pads to enter the cooking time.
3. The display will show "Delay Bake", the preset temperature, the delay time countdown and the cook time.

To set Delay Convection:

1. Select Bake, Roast or Pastry.
2. Select from the displayed temperatures or use the number pads to enter the temperature.
3. Select the time to cook from the displayed times or use the number pads to enter the cooking time.

- The display will show "Convect Delay", the preset temperature, the delay time countdown and the cook time.

To set Delay Clean:

- "Remove Racks from Oven" will show in the display. Remove the racks from the oven and select Continue.
- Select Light, Medium or Heavy soil level using the Quickset pads. There is a brief delay while the door locks.
- "Delay Clean", the cleaning time, the delay time and unlock time (based on the selected soil level) will show in the display.

For more information on self-cleaning, see page 32.

CAUTION
Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.

Proofing

The Proofing feature can be used to raise yeast-based bread products prior to baking. There are two proofing methods available – Rapid and Standard.

Standard proofing in the oven protects dough from room temperature changes or drafts that commonly affect proofing done on the countertop.

Rapid proofing provides faster proofing results than countertop or standard proofing, without harming the yeast.

- Press More Options pad. **More Options**
- Select Proofing.
- Select Rapid or Standard.
- When proofing is complete, remove the dough from the oven and press the CANCEL pad. **CANCEL**

Proofing Notes:

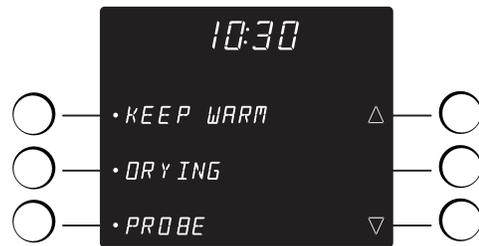
- For any dough that requires one rise, either Standard or Rapid Proofing can be used.
- For dough requiring two rises, Standard Proofing must be used for the first rising period. Either Standard or Rapid Proofing can be used for the second rise.
- If oven temperature is too high for proofing, "Oven Cooling" will appear in the display.

Keep Warm

The Keep Warm feature is used to safely keep hot foods warm or for warming breads and plates.

- Press More Options pad. **More Options**

- Press the down arrow to scroll down.
- Select Keep Warm.



- Select one of the displayed temperatures or enter desired temperature using the number pads. Temperatures can be selected between 145° and 190° F.
- "Warm Preheat" and the temperature will be displayed.
- When oven has preheated, a beep sounds and "Warming" and the temperature will be displayed.
- When finished, press the CANCEL pad and remove food or plates from the oven. **CANCEL**

To Warm Dinner Rolls:

- Cover rolls loosely with foil and place in oven.
- Press More Options pad.
- Select Keep Warm.
- Select 170° temperature. Warm for 12-15 minutes.

To Warm Plates:

- Place two stacks of up to four plates each in the oven.
- Press More Options pad. **More Options**
- Select Keep Warm.
- Select 170° temperature.
- Warm for five minutes. Turn off the oven by pressing the CANCEL pad and leave plates in the oven for 15 minutes more.
- Use only oven-safe plates, check with the manufacturer.
- Do not set warm dishes on a cold surface as rapid temperature changes could cause crazing or breakage.

Keep Warm Notes:

- Food should be hot when placed in oven.
- For optimal food quality, foods should be kept warm for no longer than 1 hour.
- To keep foods from drying, cover loosely with foil or a glass lid.

Drying

For best results, use a drying rack. A drying rack allows air to circulate evenly around the food.

The convection fan will operate during the drying procedure.

To set Drying:

1. Press More Options pad.
2. Press the down arrow to scroll down.
3. Select Drying.
4. Select a displayed temperature or enter a temperature with the number pads. Temperatures can be set between 100° F and 200° F.
5. "Drying" and the temperature will be displayed.
6. Remove food from oven and press CANCEL pad when drying is done.

More
Options

CANCEL

Follow the Drying Guide on page 22 for drying times. Check foods at minimum times given. Cool foods to room temperature before testing for doneness.

Drying Notes:

- Most fruits and vegetables dry well and retain their color when dried at 140° F. Meat and jerky should be dried at 145° - 150° F. For optimal flavor, dry herbs at 100° F, however, at this lower temperature expect extended drying times of up to 8 hours.
- The length of drying times vary due to the following: Water and sugar content of food, size of food pieces, amount of food being dried, humidity in the air.
- Check foods at the minimum drying time. Dry longer if necessary.
- Fruits that turn brown when exposed to air should be treated with an antioxidant. Try one of the following methods:
 1. Dip fruit in a mixture of two parts bottled lemon juice to one part cool water.
 2. Soak fruit in a solution of 1 tsp. ascorbic acid or commercial antioxidant to 1 quart of cold water.
- Foods may drip during the drying process. After drying high acid or sugary foods, clean the oven bottom with soap and water. The porcelain oven finish may discolor if acidic or sugary food soils are not wiped up prior to high heat or a self-cleaning cycle.
- More than one rack of food may be dried at the same time. However, additional drying time is needed.
- Refer to other resources at your local library or call your local County Extension service for additional information.

Drying Guide

FRUITS	VARIETIES BEST FOR DRYING	PREPARATION	APPROX. DRY TIME at 140° F (60°C)**	TEST FOR DONENESS AT MIN. DRY TIME
Apples*	Firm varieties: Graven, Stein, Granny Smith, Jonathan, Winesap, Rome Beauty, Newton.	Wash, peel if desired, core and slice into 1/8" slices.	4 - 8 hours	Pliable to crisp. Dried apples store best when they are slightly crisp.
Apricots*	Blenheim/Royal most common. Tilton also good.	Wash, halve, and remove pits.	18 - 24 hours	Soft, pliable.
Bananas*	Firm varieties	Peel and cut into 1/4" slices.	17-24 hours	Pliable to crisp.
Cherries	Lambert, Royal Ann, Napoleon, Van or Bing.	Wash and remove stems. Halve and remove pits.	18 - 24 hours	Pliable and leathery.
Nectarines and Peaches*	Freestone varieties.	Halve and remove pits. Peeling is optional but results in better looking dried fruit.	24 - 36 hours	Pliable and leathery.
Pears*	Bartlett	Peel, halve and core.	24 - 36 hours	Soft and pliable.
Pineapple	Fresh or canned	wash, peel and remove thorny eyes. Slice length wise and remove the small core. Cut crosswise into 1/2" slices.	Canned: 14 - 18 hours Fresh: 12 - 16 hours	Soft and pliable.
Orange and Lemon Peel	Select rough-skinned fruit. Do not dry the peel of fruit marked "color added".	Wash well. Thinly peel the outer 1/16 to 1/8" of the peel. Do not use the whole bitter pith under the peel.	1 - 2 hours	Tough and brittle.
VEGETABLES				
Tomatoes	Plum, Roma	Halve, remove seeds. Place tomatoes skin side up on rack. Prick skins.	12 - 18 hours	Tough to crisp.
Carrots	Danvers Half Long, Imperator, Red Cored Chantenay	Do not use carrots with woody fiber or pithy core. Wash, trim tops and peel if desired. Slice crosswise or diagonally into 1/4" slices. Steam blanch for 3 min.	4 - 8 hours	Tough to brittle.
Hot Peppers	Ancho, Anaheim	Wash, halve and seed. Prick skin several times.	4 -6 hours	Pods should appear shriveled dark red and crisp.
HERBS				
Parsley, Mint, Cilantro, Sage, Oregano		Rinse in cold water. Pat dry with a paper towel. Leave stems on until leaves are dry, then discard.	1 - 3 hours	Brittle and crumbly
Basil		Cut leaves 3 to 4" from top of plant just as buds appear. Rinse leaves in cold water.	2 - 5 hours	Brittle and crumbly.

*Fruits requiring an antioxidant to prevent discoloration and loss of nutrients. Refer to the notes on page 14 for specific methods.

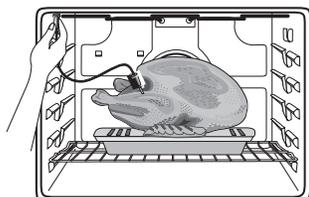
** 12 Hour Off will not occur during drying functions.

Probe

Using the probe supplied with your wall oven assures excellent roasting results every time. The probe can be used in the upper oven only for double ovens.

1. Insert the probe into the food item. For meats, the probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone.

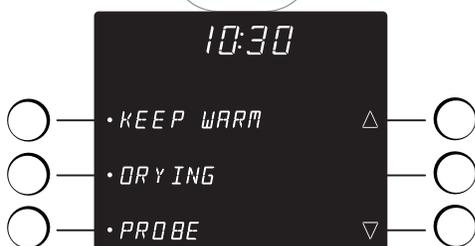
2. Insert the probe plug into the receptacle located on the top left of the oven. Be sure to insert plug into the receptacle all the way.



3. Press More Options pad.
4. Press the down arrow to scroll down.

More Options

5. Select Probe.



6. Set the internal food temperature desired by selecting one of the displayed temperatures or enter the temperature using the number pads. The probe temperature can be set from 100° - 185° F.
7. Select Bake or Convection.
8. Set the oven temperature by selecting one of the displayed temperatures or enter the temperature using the number pads.

Note: If the probe is removed from the oven receptacle at any time during the cooking process, the program will be canceled and the oven will turn off.

When Bake is selected:

- The display will briefly show the selected temperatures for the oven and probe.
- After 30 seconds, the display will show the actual oven temperature and actual probe temperature.

When Convection is selected:

- Select Bake, Roast or Pastry.
- Set the oven temperature by selecting one of the displayed temperatures or enter the temperature using the number pads.
- The display will briefly show the selected temperatures for the oven and probe.
- After 30 seconds, the display will show the actual oven temperature and actual probe temperature.

9. When the selected internal temperature of the food has been reached, the oven will shut off and a beep will sound.
10. Remove the probe from the oven receptacle. The probe will be hot. Hold probe plug with an oven mitt or potholder when removing from the oven.

Probe Notes:

- The probe must be removed from the oven when it is not being used.
- Because of the excellent insulation of the oven, the retained heat continues to cook the food after the beep has sounded and the oven has turned off. For this reason, it is important to remove the food from the oven as soon as the beep sounds.
- Use the handle of the probe for inserting or removing. Do not pull on the cable.
- The probe is hot after cooking – use a potholder or oven mitt to remove.
- To protect the probe, if meat is not completely thawed, insert probe after 1-2 hours of roasting.
- To clean cooled probe, wipe with a soapy dishcloth. Do not submerge probe in water or wash in dishwasher.

Suggested Internal Food Temperatures

FOOD	INTERNAL TEMPERATURE	
Ground Beef	160° F (71°C)	
Fresh Beef, Veal, Lamb	Medium Rare	145° F (63°C)
	Medium	160° F (71°C)
	Well Done	170° F (77°C)
Chicken, Turkey	Whole	180° F (83°C)
	Breast	170° F (77°C)
Pork	Medium	160° F (71°C)
	Well done	170° F (77°C)
	Ham, precooked	140° F (63°C)

Thaw and Serve

Use Thaw and Serve to thaw frozen foods that require thawing, but not cooking, before serving.

To set Thaw-Serve:

1. Place food in the oven.
2. Press More Options pad.

More Options



3. Press the down arrow to scroll down.
4. Select Thaw-Serve.
5. Select number of minutes to thaw.
6. "Thaw-Serve" will be displayed.
7. When finished, press the CANCEL pad and remove food from the oven.

CANCEL

Note: This feature is not meant for thawing meats or other foods that need to be cooked before serving.

Thaw and Serve Chart

FROZEN ITEMS*	THAW-SERVE TIME**	HINTS
<p>Whole Pies & Cakes</p> <p>Pies: Lemon meringue, cream, pecan, chocolate, sweet potato, French silk.</p> <p>Cakes: Vanilla, chocolate, coconut, and three-layer cakes, pound cake, Boston Cream Pie.</p>	<ol style="list-style-type: none"> 1. Remove frozen food from outer carton and wrapping. 2. Place frozen food on rack in middle of oven. 3. Thaw-Serve 15 minutes for cakes and 30 minutes for pies. 4. Remove from oven. 5. Slice into individual-size servings and place on plates. 6. Return plates to oven. 7. Thaw-Serve for 10 to 30 minutes. 	<p>Thawing for 30 minutes makes it easier to slice whole pies, cakes and cheesecake.</p> <p>Layer cakes will require only 15 minutes before slicing.</p> <p>Size and texture of food being thawed will affect Thaw-Serve time.</p> <p>Larger and denser desserts may take longer to thaw.</p> <p>Cake slices will thaw quicker than pies. Sweet potato pie slices may require 20 to 30 minutes.</p>
<p>Individual Servings: Slices of pie, pieces of cake, other individual desserts, eclairs, cream puffs</p>	<ol style="list-style-type: none"> 1. Remove frozen food from container. 2. Place on plate. 3. Place plate on rack in middle of oven. 4. Thaw-Serve for 10 to 30 minutes. 	
<p>Cheesecake</p>	<ol style="list-style-type: none"> 1. Remove frozen food from outer carton and wrapping. 2. Place frozen food on rack in middle of oven. 3. Thaw-Serve for 30 minutes. 4. Remove from oven. 5. Slice into individual-size servings and place on plates. 6. Return plates to oven. 7. Thaw-Serve for up to 15 minutes if desired. 	
<p>Deli Spirals</p>	<ol style="list-style-type: none"> 1. Remove frozen food from container. 2. Place on plate. 3. Place plate on rack in middle of oven. 4. Thaw-Serve for 10 to 15 minutes. 	

* Only "Thaw and Serve" or "Ready to Serve" frozen foods can be used with this feature. DO NOT attempt to thaw frozen meats, poultry or seafood.

** It is not necessary to preheat the oven.

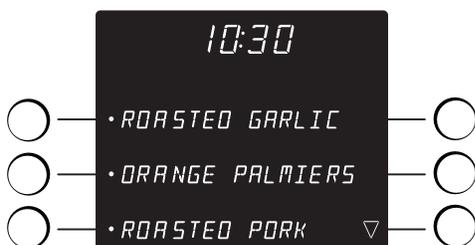
Favorites

Favorites stores up to 10 of your favorite recipes.
Convection ovens come with five preprogrammed recipes.



To select a recipe from the preset Recipe List:

1. Press Favorites Pad. **Favorites**
2. Select Recipe List



3. Select desired recipe on screen or press arrow key to scroll to the desired recipe.
4. Once the recipe is selected, oven will begin preheating to the set program.
 - You may select Options to add Cook & Hold or Delay.
5. When finished, press the CANCEL pad and remove food from the oven.

To Save the Last Recipe Completed:

(Bake, convection bake, convection roast, convection pastry, convection broil, drying, keep warm, proofing)

1. Press Favorites Pad. **Favorites**
2. Select Save Last.
3. Enter the name using the keypads.
 - For example, to save lasagna, press the <JKL> pad three times for "L"; Press the <ABC> pad once for "A"; press the <STU> pad once for "S". Continue until you've finished the word.
4. After each desired letter wait three seconds or press enter before moving on the next letter.
 - Up to 15 letters including spaces can be used.
5. Select Set.
 - The recipe settings will be displayed.
6. Select Continue to go back to the Favorites menu.
7. Select Favorites pad to exit the Favorites menu.

To Create a New Favorite Recipe:

1. Press Favorites pad. **Favorites**
2. Select Create New.
3. Enter the name using the keypads.
 - For example, to save lasagna, press the <JKL> pad three times for "L"; Press the <ABC> pad once for "A"; press the <STU> pad once for "S". Continue until you've finished the word.
 - After each desired letter wait three seconds or press enter before moving on the next letter.
 - Up to 15 letters including spaces can be used.
4. Select Set to save name.
5. Select cooking mode, such as Bake, Convection Bake, Convection Roast, etc.
6. Select the oven temperature using the Quickset pads.
OR
Enter the desired temperature using the number pads.
7. Select Continue.
8. Add Cook/Hold by selecting Yes or No.
9. Select Continue to go back to the Favorites menu.
10. Press Favorites pad to exit the Favorites menu.

To Edit a Saved Recipe:



1. Press Favorites Pad.
2. Press arrow key to scroll down. **Favorites**
3. Select Edit Recipe.
4. Select desired recipe to edit. You may need to press arrow keys to find desired recipe.
5. Select Set.
6. Change recipe settings as desired.
7. Select Continue.
8. Press Favorites pad to exit Favorites menu.

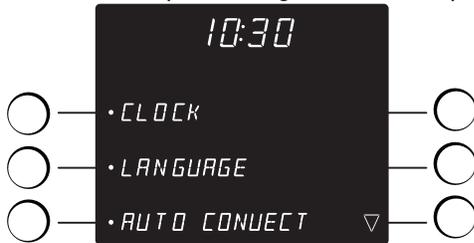
To Delete a Favorite Recipe:

1. Press Favorites pad. **Favorites**
2. Press arrow keys to next screen to Select Delete Recipe.

3. Find recipe to be deleted by selecting Fwd or Bwd.
Once recipe is displayed, select Delete.
 4. The Control will ask again to make sure you want to delete that recipe. Select Yes or No.
 5. Press Favorites pad to exit Favorites menu.
- To exit out of Favorites at any time, press the Favorites pad.

Setup

1. Press the Setup pad.
2. Use the arrows to scroll through the Setup options.
3. Select the desired option using the Quickset pads.



Setup Notes:

- All setup option screens have a "Set" pad. Press the desired option, then press the Set pad.
- To back out of a screen without making any changes, press the Setup pad. The display will return to the time of day.

Clock

Use the Clock option to:

- Set the time of day.
- Set day of week.
- Select AM or PM (12-hour mode only).
- Choose a 12 or 24 hour clock display.
- Disable the clock display.

Auto Convert Conversion

The oven comes from the factory set for Auto Convert Conversion.

Auto Convert Conversion automatically reduces the set temperature by 25° for Convection Bake and Convection Pastry.

For Convection Roast the control will alert you at 75% of the programmed roasting time to check foods for doneness.

To deactivate Auto Convert Conversion:

1. Press Setup pad.
2. Select Auto Convert.
3. Select OFF.
4. Select Set.
5. Press Setup pad to exit the Setup menu.

Auto Convert Conversion

Notes:

- When using Convection Bake and Convection Pastry with the Auto Convert Conversion option turned off, reduce the set temperature by 25° F.
- If Convection Roasting with the Auto Convert Conversion option turned off, check food at 75% of the conventional time.

To reactivate Auto Convert Conversion:

1. Press Setup pad.
2. Select Auto Convert.
3. Select ON.
4. Select Set.
5. Press Setup pad to exit the Setup menu.

Language

The language of the screens in the display window can be set to English, French or Spanish. To change the display language from English:

1. Press Setup pad.
2. Select Language.
3. Use the arrow to scroll to next screen.
4. Select the desired language.
5. Select Set.
6. Press Setup pad to exit the Setup menu.

C/F

The displayed temperature scale can be changed from Fahrenheit to Celsius.

To change the scale:

1. Press Setup pad.
2. Use the arrow to scroll to the next screen.
3. Select C/F.
4. Select the desired temperature scale.
5. Select Set.
6. Press Setup pad to exit the Setup menu.

Sabbath Mode

The oven is set to shut off after 12 hours if you accidentally leave it on. The Sabbath Mode overrides the 12-hour shut-off and can either be set to come on automatically or can be set manually as desired.

To activate Sabbath Mode:

1. Press Setup pad. 
2. Press the down arrow to scroll down.
3. Select Sabbath.
4. Select Auto or Manual.
 - Auto is used to automatically convert to Sabbath Mode every Friday at 2 pm, and stay in Sabbath Mode for 76 hours.
 - Manual sets the oven to Sabbath Mode instantly for 76 hours.
5. Select Auto or Manual as desired.
6. Select Yes or No.
7. Select Set.

Sabbath Mode Notes:

- The oven must be idle to program Sabbath Mode.
- Sabbath Mode cannot be turned on if the keypads are locked out or when the door is locked.
- If the oven is baking when Sabbath Mode is set, there will be no audible beeps.
- All prompts, messages and beeps are deactivated when the Sabbath Mode is active.
- If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is set.
- When the Sabbath Mode is started, the temperature display will immediately show the set temperature, rather than the actual oven cavity temperature. No preheat beep will sound.
- The self-clean cycle and automatic door lock do not operate during the Sabbath Mode.
- Pressing the CANCEL pad will cancel a Bake cycle, however the control will stay in the Sabbath Mode.

Temp Adjust

Oven temperatures are carefully tested at the factory. It is normal to notice some baking time or browning differences between a new oven and an old one. As ovens get older, the oven temperature can shift.

You may adjust the oven temperature if you think the oven is not baking or browning correctly. To decide how much to change the temperature, set the oven temperature 25° F higher or lower than the temperature in your recipes, then bake. The results of the first bake should give you an idea of how much to adjust the temperature.

To adjust the oven temperature:

1. Press Setup pad.

2. Press the down arrow to scroll down.
3. Select Temp Adjust.
4. Select upper oven or lower oven (select models). "Set temperature offset using the keypad" is displayed.
5. Enter the desired temperature change. The temperature can be increased or decreased by 5° to 35°.
6. Select "+/-" to indicate an increase or decrease in temperature. The temperature change is displayed at the top of the window.
7. Press Enter pad to accept the change.

The oven temperature does not need to be readjusted if there is a power failure or interruption.

Broiling and cleaning temperatures cannot be adjusted.

208/240V

For improved results when using Bake, the oven can be set from 240V to 208V if your household is on 208V.

To set the oven to 208V:

1. Press Setup pad. 
2. Press the down arrow to scroll down.
3. Select 208/240V.
4. Select 208 or 240 using the Quickset pads.
5. Select Set.

Tones (beeps)

The number of beeps heard at the end of cooking and at the end of timer operation and their volume can be adjusted.

To adjust the beeps:

1. Press Setup pad. 
2. Use the down arrow to scroll down.
3. Select Tones.

To change the beeps at the end of cooking:

1. Select Cook.
2. Select 1-30 to hear one beep every thirty seconds.

OR

Select 1-60 to hear one beep every sixty seconds.

OR, use the down arrow to scroll down.

Select 1 Beep to hear one beep only at the end of cooking.

3. Select Set.
4. Press the Setup pad to exit.

To change the timer beeps:

1. Select Timers.
2. Select 2-30 to hear two beeps every thirty seconds.

OR

Select 2-60 to hear two beeps every sixty seconds.

OR, use the down arrow to scroll down.

Select 1 Beep to hear one beep only at the end of the set time.

3. Select Set.
4. Press the Setup pad to exit.

To change the volume of the beeps:

1. Press the down arrow to scroll to the next screen.
2. Select Volume.
3. Select High-3 for the highest volume.

OR

Select Med-2 for medium volume.

OR

Select Low-1 for the lowest volume.

4. Select Set.
5. Press the Setup pad to exit.

12 Hr Shutoff

The oven will automatically turn off at the end of 12 hours if you accidentally leave it on.

To turn off this feature:

1. Press Setup pad. 
2. Use the down arrow to scroll through the screens to 12 Hour Shutoff.
3. Select On or Off using the Quickset pads.
4. Select Set.
5. Press the Setup pad to exit.

Timer Format

The display format for the timer can be set from HRS/MN (hours and minutes) to MIN/SEC (minutes/seconds).

To change the timer format display:

1. Press Setup pad.
2. Use the down arrow to scroll down.
3. Select Timer Format.
4. Select HRS/MIN or MIN/SEC using the Quickset pads.
5. Select Set.
6. Press the Setup pad to exit.

Energy Saver

To save energy, the display can be set to go dark if it is not being used.

To set the Energy Saver feature:

1. Press Setup. 
2. Use the down arrow to scroll down.
3. Select Energy Saver.
4. Select Off or On using the Quickset pads.
5. Select Set.

Press the Setup pad to exit.

Help

On screen help is available by pressing the Help pad on the control. The following Help topics are available when the oven is idle:

- Before You Call
- Tips
- Service

Function-specific help is available by pressing the Help pad when the oven is operating.

Use the Quickset pads to select the Help section you want to search. Under each section is a list of topics. Use the arrow pads to scroll through the topics. Use the Quickset pads to display the topic information.

To return to the previous screen, press Back. To exit Help, press Help pad.

Care & Cleaning

Self-Clean Oven

CAUTION

- It is normal for parts of the wall oven to become hot during a self-clean cycle.
- To prevent damage to oven door, do not attempt to open the door when "Lock" is displayed.
- Avoid touching door, window or oven vent area during a clean cycle.
- Do not use commercial oven cleaners on the oven finish or around any part of the oven. They will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior. The oven is vented at the bottom of the oven door of single wall ovens and at the bottom of the lower door of double wall ovens.

Notes:

- Both ovens cannot be self-cleaned at the same time in double wall oven models.
- The oven light will not operate during self-clean.

It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

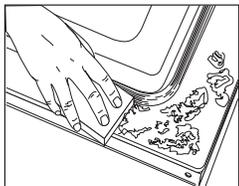
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

Before Self-Cleaning

Remove broiler pan, all pans and the oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle.

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a nonabrasive cleaning agent such as Bon Ami* or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.



To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle.

Wipe up sugary spillovers and acidic spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acidic or sugary spills are not wiped up prior to a self-clean cycle.

To set Self-Clean:

1. Press Clean pad. 
2. "Remove racks from oven" will be displayed. Remove the racks.
3. Select Continue.



4. Select Light for a lightly soiled oven and two hours of cleaning time.

OR

Select Medium for medium soiled oven and three hours of cleaning time.

OR

Select Heavy for a heavily soiled oven and four hours of cleaning time.

5. "Clean", the selected cleaning time and approximate unlocking time will be displayed while the oven is cleaning and cooling down.

Note: The door lock will disengage approximately one hour after the cleaning time is completed. The time of day will appear in the display when the oven door has unlocked.

To Delay a Self-Clean Cycle:

1. Press Clean pad. 
2. "Remove racks from oven" will be displayed. Remove the racks.
3. Select Continue.
4. Select Light for a lightly soiled oven and two hours of cleaning time.

OR

Select Medium for medium soiled oven and three hours of cleaning time.

OR

Select Heavy for a heavily soiled oven and four hours of cleaning time.

5. The selected cleaning time and approximate unlocking time will be displayed.
6. After five seconds, Options will be displayed. Select Options.
7. Select Delay.
8. Select the number of hours you want to delay the start of the self-clean cycle.
9. The delay time and cleaning time will be displayed.

After Self-Cleaning

About one hour after the end of the clean cycle, the lock will disengage and the time of day will appear in the display. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the clean cycle. This is normal and will NOT affect performance.

Notes:

- If the oven door is left open, "door" will flash in the display and a signal will beep until the door is closed and the Clean pad is pressed again.
- If more than 30 seconds elapse between pressing the Clean pad and pressing a number pad, the program will automatically return to the previous display.
- The oven door will be damaged if the oven door is forced to open during cleaning or cooling process.
- The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidentally left in the oven, excessive smoke and odor may occur.
- As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

Cleaning Procedures

CAUTION

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

PART	PROCEDURE
Broiler Pan and Insert	<p>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below. and Insert • Place soapy cloth over insert and pan; let soak to loosen soil.</p> <ul style="list-style-type: none"> • Wash in warm soapy water. Use scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Control Panel	<ul style="list-style-type: none"> • To activate "Control Lock" for cleaning, see page 13. • Wipe with damp cloth. Dry thoroughly. • Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pads and display area. • Do not use other cleaning sprays, abrasive cleaners or large amounts of water on the panel.
Door Handle, Oven Exterior	<ul style="list-style-type: none"> • DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. • DO NOT USE "ORANGE" OR ABRASIVE CLEANERS. • ALWAYS WIPE WITH THE GRAIN WHEN CLEANING. • Daily Cleaning/Light Soil — Nickel must be cleaned with warm soapy water and a micro cloth. If any acid-based food or liquid such as lemon juice or tomato juice, is spilled on the oven, wipe it at once to prevent staining. • Moderate/Heavy Soil — Wipe with one of the following - Bon Ami*, Smart Cleanser*, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray.
Oven Window & Door - Glass	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Oven Trim - Metal Finishes	<ul style="list-style-type: none"> • Wash with soap and water, glass cleaners or mild liquid sprays. Avoid using excessive amounts of water. • Remove stubborn soils with nonabrasive cleaners such as Bon Ami* or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Oven Interior	<ul style="list-style-type: none"> • See page 24 for information on the self-clean oven. • To remove occasional spillovers between cleanings, use a plastic soap-filled scouring pad; rinse well. • Wipe up sugary spillovers and acidic spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acidic or sugary spills are not wiped up prior to a self-clean cycle.
Oven Racks	<ul style="list-style-type: none"> • Rub with a sponge or cloth using one of the following cleaners: Bon-Ami*, Soft Scrub* or Comet*. Rinse and dry. • For hard to remove soils, use a dampened soap-filled scouring pad. Rinse and dry. • Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.

* Brand names are registered trademarks of the respective manufacturers.

** To order call 1-877-650-5775

Maintenance

Oven Light

CAUTION

- Disconnect power to oven before replacing light bulb.
- Allow oven to cool before replacing light bulb.
- Make sure bulb cover and bulb are cool before touching.

To assure the proper replacement bulb is used, order bulb from Heartland: 1-877-650-5775, ask for part

number 74004458 - halogen bulb.

To Replace Oven Light Bulb:

1. Disconnect power to the wall oven.
2. When oven is cool, use fingertips to grasp edge of bulb cover. Pull out and remove.
3. Carefully remove old bulb by pulling straight out of ceramic base.
4. To avoid damaging or decreasing the life of the new bulb, do not touch the bulb with bare hands or fingers. Hold with a dry cloth or paper towel. Push new bulb prongs straight into small holes of ceramic base.
5. Replace bulb cover by snapping into place.
6. Reconnect power to the oven. Reset clock.

Oven Window

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date

Troubleshooting

PROBLEM	SOLUTION
For most concerns, try these first	<ul style="list-style-type: none"> • Check if oven controls have been properly set. • Check if oven is properly connected to electrical outlet. • Check or re-set circuit breaker. Check or replace fuse. • Check power supply.
Clock, indicator words, and/or lights operate but oven does not heat.	<ul style="list-style-type: none"> • Clock controls may be set for a Cook/Hold or Delay function. • The Oven Control Lockout may have been set. (See page 13.)
Oven light and/or clock does not function.	<ul style="list-style-type: none"> • The light bulb is loose or defective. • The oven light does not work during self-cleaning process. • Oven may be in Sabbath Mode. (See page 28.)
There is a strong odor or light smoke when oven is turned on.	<ul style="list-style-type: none"> • This is normal for a new wall oven and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly. Turning on a ventilation fan will help remove the smoke and/or odor. • Excessive food soils on the oven bottom. Use a self-clean cycle.
Oven will not activate the self-cleaning process.	<ul style="list-style-type: none"> • Oven may be set for delay clean. • Oven may be set for Sabbath Mode. (See page 28.)
Oven did not clean properly.	<ul style="list-style-type: none"> • Oven may need longer cleaning time. • Excessive spills were not removed prior to self-cleaning process.
Food do not broil properly.	<ul style="list-style-type: none"> • Check rack position. (See page 18.)
Baked food is burned or too brown on top.	<ul style="list-style-type: none"> • Food may be positioned incorrectly in oven. • Oven not preheated properly.
Foods bake unevenly.	<ul style="list-style-type: none"> • The oven may be installed improperly. • Check the oven rack with a level. • Stagger pans, do not allow pans to touch each other or oven wall. • Check instructions for suggested placement of pans on oven rack. • There may be too many pans on one rack. • Baking pans may be oversized.
Oven door will not unlock.	<ul style="list-style-type: none"> • Oven may not have cooled to safe temperature after self-cleaning process.
Oven baking results are less than expected.	<ul style="list-style-type: none"> • The pans being used may not be of the size or material recommended for best results. • There may not be sufficient room around sides of the pans for proper air circulation in the oven. • Check instructions for preheating, rack position and oven temperature.
Baking results differ from previous oven.	<ul style="list-style-type: none"> • Oven thermostat calibration may differ between old and new ovens. Follow recipe and use the directions in this guide before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See page 29 - Temp Adjust.)

PROBLEM	SOLUTION
Fan is heard when oven is turned on.	<ul style="list-style-type: none"> • This is the cooling fan and is normal. The fan will continue to run after use until the oven cools. (See page 19.)
Cooling fan continues to operate after the oven has been turned off.	<ul style="list-style-type: none"> • This is normal. The fan will automatically shut off when the oven has cooled.
Probe does not work.	<ul style="list-style-type: none"> • Check to be sure probe plug is properly inserted into oven receptacle. • Probe may not be positioned in food properly. • Probe temperature may have been improperly set. • Food may have been too cold or frozen when the probe was inserted.
Fault Codes	<ul style="list-style-type: none"> • The oven may detect a fault during programming or during operation. If a fault is detected, the message "Fault detected - press power to clear" or "Fault detected - press enter to try again" may appear. Follow directions in the display. If the fault reappears or does not clear, call an authorized servicer or the toll-free number in the display. • If the same operation is attempted before having the wall oven repaired, the message "Feature not available" will appear. The feature will remain inoperable until service is obtained. • If the oven is heavily soiled, excessive flareups may result in a fault code during cleaning. Press the CANCEL pad and allow the oven to cool completely, wipe out excess soil, then reset the clean cycle. If the fault code reappears, contact an authorized servicer.
There are no beeps and no display.	Oven may be in Sabbath Mode. (See page 28.)
Noises may be heard.	<ul style="list-style-type: none"> • The oven makes several low level noises. You may hear the oven cooling fan going on and off. You may also hear the oven relays as they go on and off. These are all normal. • As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

Notes: