



OWNER'S MANUAL

30", 36" and 48"
Professional All-Gas Ranges

ENGLISH/FRANÇAIS/ESPAÑOL

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MODEL INFORMATION

MODEL NUMBERS

ZGP304, ZGP366, ZGP364, and ZGP486

WRITE DOWN THE MODEL AND SERIAL NUMBERS

You'll find them on a label located below the control panel on the rating label which is visible when the oven door is opened.

Use these numbers in any correspondence or service calls concerning your appliance.

Please write these numbers here:

Model Number

Serial Number

CONSUMER SUPPORT

MONOGRAM WEBSITE

Have a question or need assistance with your appliance? Try the Monogram website 24 hours a day, any day of the year! You can also shop for more great Monogram products and take advantage of all our on-line support services designed for your convenience. In the US: monogram.com.
In Canada: monogram.ca

REGISTER YOUR APPLIANCE

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

SCHEDULE SERVICE

Expert Monogram repair service is only one step away from your door.
To request service in the US, visit our website at monogram.com/contact or call 800.444.1845
In Canada : monogram.ca ou 888.880.3030

REMOTE CONNECTIVITY

For assistance with wireless network connectivity (for models with remote enable), visit our website at monogram.com/connect

PARTS AND ACCESSORIES

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today 24 hours every day.
In the US: monogram.com/ownership/parts or call 800.444.1845
Au Canada: monogram.ca ou 800.661.1616

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.

CONTACT US

If you are not satisfied with the service you receive from Monogram, contact us on our website with all the details including your phone number at monogram.com/contact.


IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

ANTI-TIP DEVICE

	<p>⚠ WARNING</p> <p><u>Tip-Over Hazard</u></p> <ul style="list-style-type: none">• A child or adult can tip the range and be killed.• Install the anti-tip bracket to the wall or floor.• Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.• Re-engage the anti-tip bracket if the range is moved.• Failure to do so can result in death or serious burns to children or adults.
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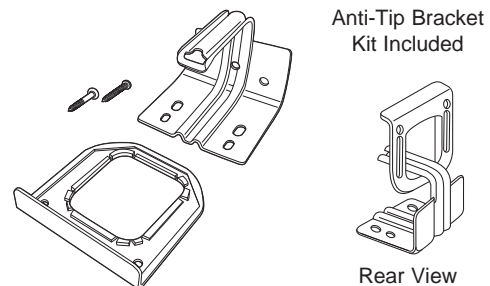
To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

For Professional Gas Ranges

To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

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

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



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.

⚠ WARNING GENERAL SAFETY INSTRUCTIONS

⚠ WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

- Use this appliance for its intended purpose as described in this owner's manual.
- Have your range installed and properly grounded by a qualified installer in accordance with the provided installation instructions.
- Any adjustment and service should be performed only by a qualified gas range installer or service technician. Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Your range is shipped from the factory set for use with natural gas. It can be converted for use with propane (LP) gas. If required, this adjustment must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
- Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Be sure all packing materials are removed from the range before operating to prevent ignition of these materials.
- Avoid scratching or impacting glass displays. 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 an oven - children climbing on the oven to reach items could be seriously injured.
- Never block the vents (air openings) of the range. They provide the air inlets and outlets that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.
- 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 burners, burner grate, or oven heating element. Do not use a towel or other bulky cloth in place of pot holders.
- Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the burners, grates, oven vent opening, surfaces near the opening, crevices around the oven door, metal trim parts above the door, any backguard, or high shelf 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 can be found at IsItDoneYet.gov and fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲WARNING GENERAL SAFETY INSTRUCTIONS (cont.)

- Do not allow anyone to climb, stand or hang on the oven door, drawer or cooktop. They could damage the range or tip it over causing severe injury or death.
- 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 or when intentionally "flaming" liquor or other spirits on the cooktop. 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 range. Grease in the oven or on the cooktop may ignite.

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

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

▲WARNING OVEN SAFETY INSTRUCTIONS

▲WARNING NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil or oven liners. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Never place foil or oven liners on the oven bottom. They can trap heat causing risk of smoke or fire.

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- 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.
- 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 door open. Open-door broiling is not permitted due to overheating of control knobs.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

▲ WARNING COOKTOP SAFETY INSTRUCTIONS

▲ WARNING NEVER Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
 - If a fire should occur, keep away from the appliance and immediately call your fire department.
DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
 - To avoid oil spillover and fire, use the minimum amount of oil when using a shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.

- Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Always use the LITE position when igniting the top burners and make sure the burners have ignited.
- When using glass/ceramic cookware, make sure it is suitable for cooktop service; others may break because of sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby burners.
- Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

PROPER DISPOSAL OF YOUR APPLIANCE

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

How to Remove Protective Shipping Film and Packaging Tape

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

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

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

Consider recycling options for your appliance packaging material.

READ AND SAVE THESE INSTRUCTIONS

USING THE RANGE

On initial setup, this range requires a software update to enable all features. To perform the update, download the SmartHQ app and then follow instructions to connect the range to your home wifi network. Some features are available only via the SmartHQ app. For more information on how to get connected, reference the “Wifi & Remote Enable” section of this guide.

CONNECTING YOUR WIFI ENABLED RANGE

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

What you will need

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

1. Each range has a connected appliance information label that includes an Appliance UPD ID. This is an important detail that you will need to connect to the appliance. The label is typically located inside the door of the oven or drawer.

Connected Appliance Information	
Contains FCCID: ZKJ-WCATA009	UPD ID: XX-XX-XX-XX-XX-XX
Contains IC: 10229A-WCATA009	
MAC ID: D8-28-C9-XXXXXXX	PT. NO. XXXXXXXXXXXXX

Sample Label

2. Have your smart phone or tablet ready with the ability to access the internet and download apps.
3. You will need to know the password of your home WiFi router. Have this password ready while you are setting up your range.

Connect your range

1. On your smart phone or tablet visit monogram.com/connect to learn more about connected appliance features and to download the SmartHQ mobile app.
2. Follow the app onscreen instructions to connect your range.
3. Once the process is complete, the connection icon will change to a solid on state when connection is successful.
4. If the connection icon does not change to a solid on state, follow the instructions on the app to reconnect. If issues continue please call at 800.220.6899 and ask for assistance regarding range wireless connectivity.

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

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

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

REMOTE ENABLE EQUIPMENT

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

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

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

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

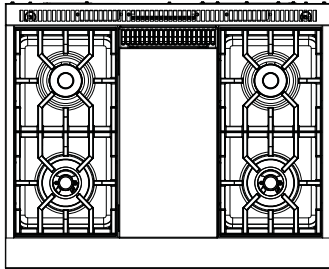
(b) accept any interference received, including interference that may cause undesired operation of the device.

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

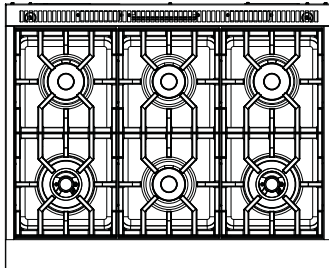
USING THE RANGE

FEATURES OF THE RANGE AND COOKTOP

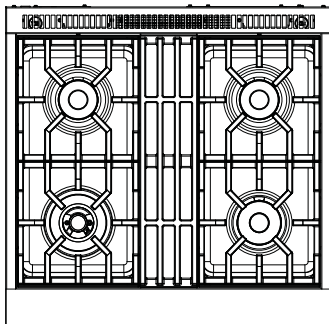
(Not all features are on all models. Appearance may vary.)



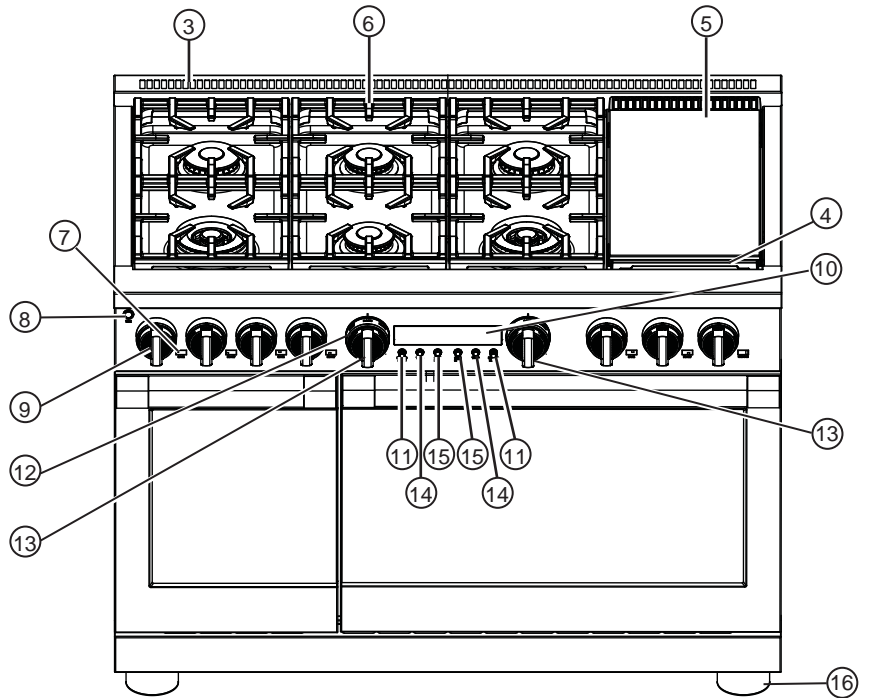
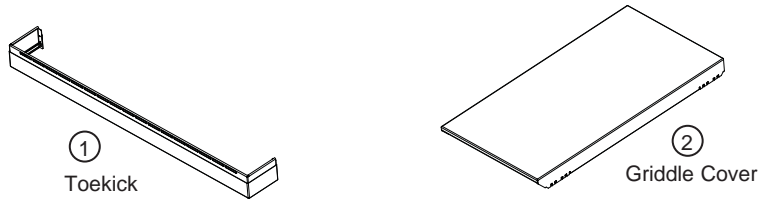
4 burners and griddle



6 gas burners



4 gas burners



Double oven model shown includes a left oven.

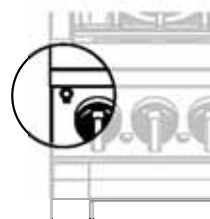
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USING THE RANGE

ACCENT LIGHTING CONTROL

This button controls the LED accent lighting to the control panel. Custom color options for the knob and task lighting are available through the app.

- LED Accent light ON
- LED Accent light ON and knob lights ON
- All OFF



IN CASE OF A POWER FAILURE

In the event of a power failure, the oven is inoperable and no attempt should be made to operate it. However, the surface burners may be lit with a match. Using extreme

caution, hold a lit match near the ports beneath the surface burner cap, then slowly turn the knob to the LITE position. Once lit, surface burners will continue to operate normally.

SURFACE BURNERS

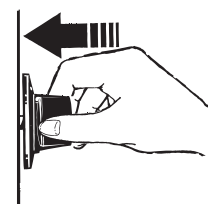
Lighting a Surface Burner

⚠ WARNING Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.

Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.

Select a burner and find its control knob. Push the knob in and turn it to the LITE position.

You will hear a clicking noise—the sound of the electric spark igniting the burner. When one burner is turned to LITE, all burners will spark. Sparking will continue as long as the knob remains at LITE. Once gas is ignited, turn the knob to adjust the flame size.



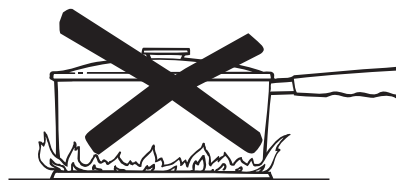
Push the control knob in and turn it to the LITE position.

Automatic Reignition

The burners on this range will automatically relight if the flame goes out.

Selecting a Flame Size

Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.



These flames are too large for the pot

Using the Surface Burners

NOTES:

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

Your rangetop has sealed gas burners that offer convenience, cleanability and flexibility for a wide range of cooking applications.

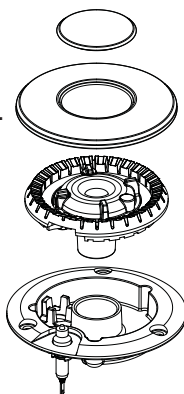
USING THE RANGE

SURFACE BURNERS (cont.)

Types of Surface Burners

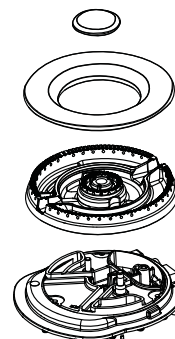
Dual-Flame Stacked Burner:

Use this burner for general cooking purposes. Size cookware appropriately to the flames.



Multi-Ring Burner:

Use this burner for large cookware or for simmering applications.



Dual-Flame Stacked Burners

Dual-Flame Stacked burners on your range have two sets of flames stacked one on top of the other; the dual-flame burners have a lower (simmer) flame and a upper (main) flame.

When a burner is turned on, the lower flame will always light and stay on.

Simmering:

The stacked burner design provides a wide range of heat settings with which to simmer. Depending on the type and quantity of food, and pan size, the flame can be adjusted to suit your specific need.

Cooking:

Settings from **LO** to **MED** will use both upper and lower flames. Use **HI** for larger diameter cookware.

HI is intended to sear foods quickly and boil large quantities of water.

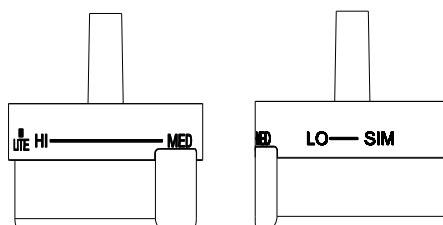


Dual Stack burners are supplied with black enamel caps and brass inserts that sit in the center. The inserts may be removed depending on consumer preference.

Multi-Ring Burner

The Multi-Ring Burner has an inner and outer ring of flame. For large cookware, activate all rings by setting the burner between Hi and Med.

For small cookware or low heating applications, only activate the inner rings by setting the burner between Lo and Sim.



Top View Of The Multi-Ring Burner Knob

Multi-ring burners are supplied with both brass and black enamel caps, either can be used depending on consumer preference.

TOP-OF-RANGE COOKWARE

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

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.

Cast-Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow the cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas ranges.

USING THE RANGE

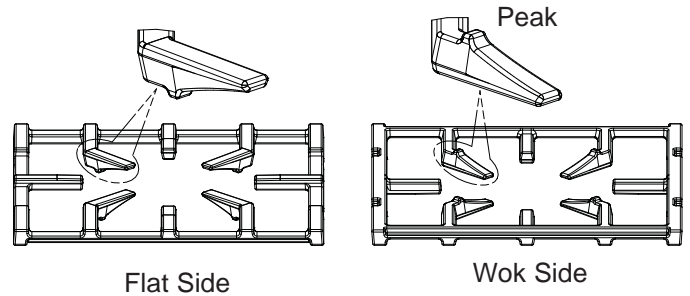
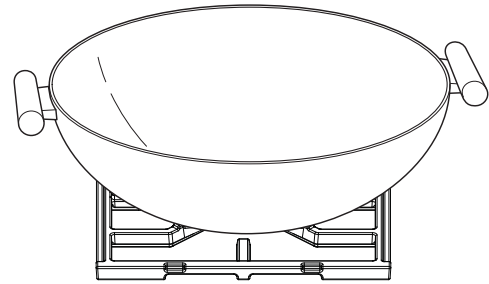
WOK COOKING

The burner grates are uniquely designed to cook on either side. The flat side accommodates flat bottom cookware (stockpots, sauce pans, frying pans and flat bottom woks), while the wok side is designed to hold a wide variety of round bottom woks from 14" to 16" without the need for a separate ring.

For easy access, a front burner location is recommended for wok cooking.

The front left or right burner is recommended for wok cooking on 36" and 48" ranges and left front on 30" ranges.

⚠ WARNING Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



USING THE RANGE

GRIDDLE (on some models)

▲WARNING Fire Hazard

- Use care when cooking greasy foods. Spilled grease may result in fire.
- Never place any items on the griddle when it is not in use. Heat from surrounding burners can heat the griddle and may result in fire.
- Place and remove the griddle only when griddle is cool and all surface burners are turned OFF.

GRIDDLE SAFETY PRECAUTIONS, LEVELING

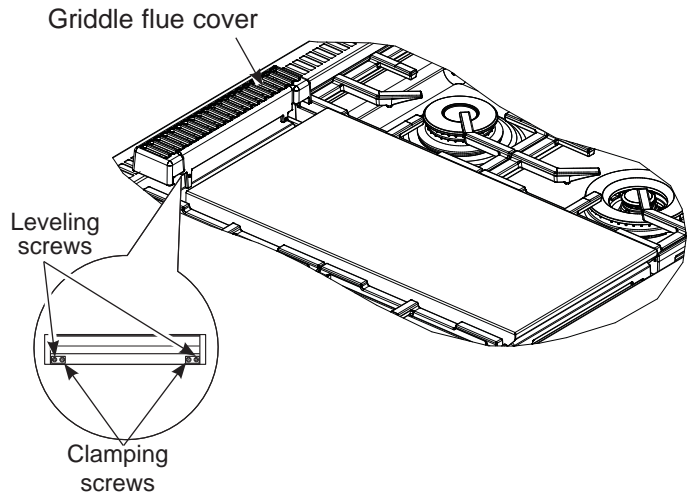
Remove the metal cover before turning the griddle on.

The griddle assembly should not be removed for cleaning.

Once the unit is in position, the griddle can be leveled. Remove the flue cover by lifting it straight up. Be careful not to scratch the surrounding stainless steel surfaces during removal of the flue cover.

The two inner screws are clamping screws for securing the griddle in place. Loosen these two screws before leveling. Do not remove these two screws.

The two outer screws are leveling screws. Do not remove these two screws. They can be turned to level the griddle or to provide a forward slope to help grease and oils to drain away from the food being cooked. After the first few uses, you will be able to judge the slope best suited for the foods you are cooking and personal preference.



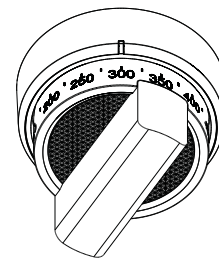
After leveling the griddle, tighten the clamping screws to secure griddle in place. Hand tighten screws; do not over-tighten.

USING THE GRIDDLE

Clean the griddle thoroughly with hot soapy water before first use and after subsequent uses. The griddle surface is made of durable, highly polished Type 304 stainless steel backed by an aluminum plate for even heat distribution. Apply a light coating of cooking oil to the griddle surface to help prevent food from sticking.

To heat the griddle, push in and turn the control knob to the desired temperature setting. The light on the bezel will glow to indicate that the thermostat control is working. The griddle is thermostatically controlled and can be set to maintain any temperature from 200°F to 450°F. Permit the griddle to preheat for 10 minutes before placing food on it.

NOTE: Unlike the surface burners which use spark igniters, the griddle uses a hot surface igniter. Gas flows to the griddle burner and ignites 45 seconds after the control knob is turned to a set temperature.



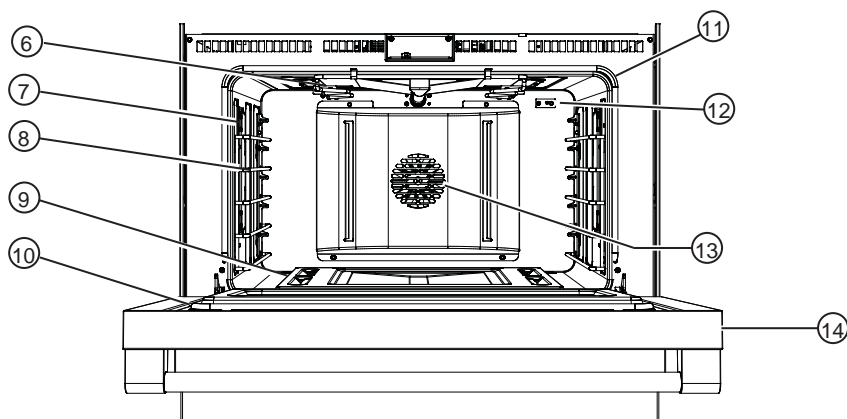
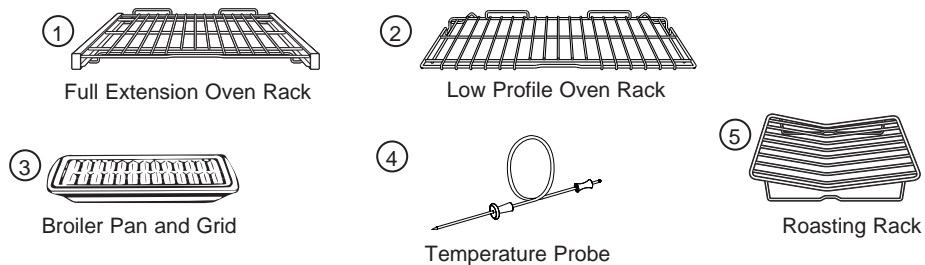
Food Item	Temperature Setting
Pancakes	375°F
Hamburgers	400°F
Bacon*	400°F
Grilled Cheese	350°F
Eggs	275°F

*NOTE: Place bacon on a cold griddle. Do not preheat.

USING THE RANGE

FEATURES OF THE OVEN

NOTE: Not all features are on all models.



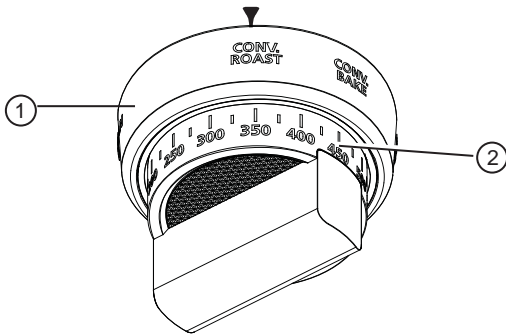
	Feature Index	Page
1	Full Extension Oven Rack(s) — 2 in oven (Right Oven on 48" models) — 2 in left oven	19, 32
2	Low Profile Oven Rack - 1 in oven (Right Oven on 48" models)	20, 32
3	Broiler Pan and Grid - 1 large in oven (Right Oven on 48" models), 1 small in left oven	24, 30
4	Temperature Probe - one per oven	26, 27, 32
5	Roasting Rack	24, 30
6	Dual Power Broil System	
7	Halogen Oven Columns	34
8	Oven Rack Supports — 5 positions in oven (Right Oven on 48" models) — 4 positions in left oven	19, 20, 34
9	Bake Burner (under oven floor)	
10	Oven Door Seal	
11	Oven Frame Seal	
12	Temperature Probe Outlet — right side in oven (Right Oven on 48" models) — left side in left oven	26, 27
13	Convection Fan	20, 23
14	Soft-Close Oven Door	33

NOTE: On models equipped with 2 ovens, both ovens have same features.

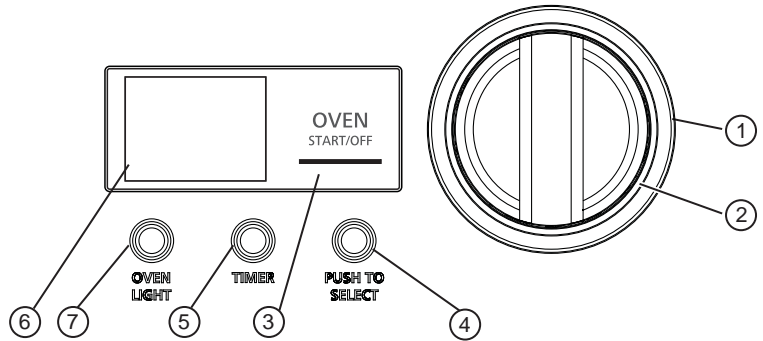
USING THE RANGE

OVEN CONTROL AND TIMER

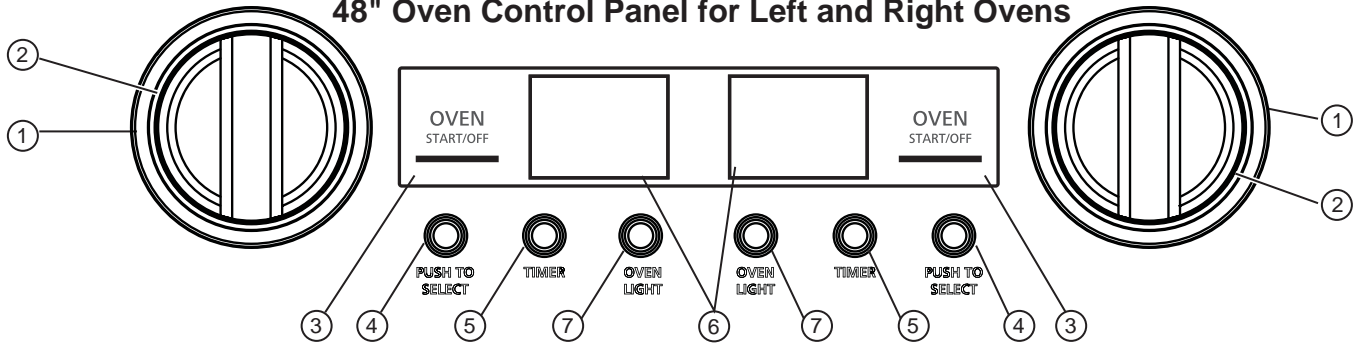
Oven Control Knob



30" and 36" Oven Control Panel



48" Oven Control Panel for Left and Right Ovens



- Oven Mode Selector** – Turn outer ring to select:
 - Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, and Broil.
 - Convection Cooking Modes:** Convection cooking mode uses increased air circulation to improve performance.
 - Warm:** Warm mode is designed to keep hot foods at a higher temperature for up to 3 hours.
 - Proof:** Proof mode maintains a warm environment for rising yeast-leavened dough. See the Oven Modes section for more information.
 - Clean:** See the Steam Cleaning section of this manual.
- Oven Temperature Knob** – Turn to select:
 - Temperatures from 175°F to 550°F.
 - LOW BROIL** – A lower broiling temperature is automatically set.
 - HIGH BROIL** – A higher broiling temperature is automatically set.
 - CLEAN** – The steam clean temperature is automatically set.

The illuminated oven knob flashes orange during preheat and turns solid orange when the oven is preheated. Below are the corresponding illuminated oven knob colors for each Oven Mode.

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

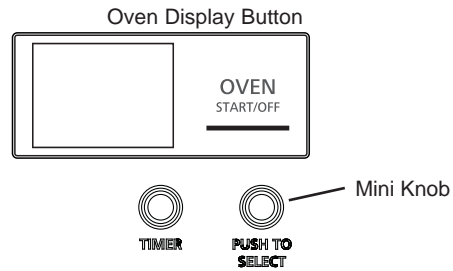
Custom color options for the knob and task lighting are available through the app.

- Display Button** – Must be pressed to start any cooking, or cleaning function. Cancels ALL oven operations except the timer.
- Mini Knob** – Turn to select and push to enter PROBE or TIMER settings. Press the Mini Knob when the display is idle to access more detailed menus for additional functions. See the Settings section for more information.
- Timer Button** – Push to select the kitchen timer function that works as a countdown timer. The oven will continue to operate when the timer countdown is complete. Turn to select and push to enter TIMER settings.
- Oven Display** – Displays oven functions such as oven and probe temperatures and kitchen timer.
- Oven Light** – Push to turn Oven Light ON and OFF. The Oven Mode Selector (1) AND the Oven Temperature Knob (2) must be set together in one of the following valid pairings:

Oven Mode Selector	Oven Temperature Knob
BAKE	175° to 550°F
CONV BAKE	175° to 550°F
CONV ROAST	175° to 550°F
BROIL	HIGH or LOW BROIL
WARM	—
PROOF	—
CLEAN	CLEAN

After Mode and temperature are selected, press oven display button **START/OFF** to turn the oven ON or OFF. To cancel a feature, press oven display button **START/OFF**.

USING THE RANGE



Timer

NOTE: The timer is independent of all the other functions and does not control the oven.

To set the timer:

1. Push the **TIMER** button.
2. Turn the **Mini Knob** to adjust any length of time up to 12 hours and push to select it.

On double oven models, each oven control has its own timer function. Each timer can be set independently.

The control will beep with 1 minute remaining and the display will show seconds until the timer counts down to :00. When the timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the Mini Knob is pushed.

To cancel the timer:

Press and hold the **Mini Knob** for 3 seconds.

USING THE RANGE

SETTINGS

Mini Knob opens up more detailed menus in the display that allow access to additional functions. For each setting you select the function in the display by pressing and turning the Mini Knob. Press the **Mini Knob** to select the option. You can exit at any time by selecting **Back** in the display.

WIFI CONNECT AND REMOTE ENABLE

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

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

See the Connecting Your Wifi Enabled Range section, on page 8, for the full process of how to connect the range.

Bluetooth® - Chef Connect

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

Auto Conv (Auto Conversion)

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

Auto Off

This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled. Press the **Mini Knob** and turn to select **12HR SHUTOFF** to turn this feature on or off.

Sound

You can adjust the volume and type of alert your appliance uses. Press the **Mini Knob** and turn to select **SOUND**. Follow prompts for making volume adjustments or for changing between repeated and single alert tones. A repeated setting will continue to sound a tone until a button on the control is pressed. The oven tone volume can be adjusted. The control will sound the oven tone at the new volume level each time the sound level is changed.

F/C (Fahrenheit or Celsius)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Press the **Mini Knob** and turn to select **TEMP UNIT**. Select **F/C** to alter between temperature scales displayed.

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

USING THE RANGE

SETTINGS (cont.)

Oven Thermostat Adjustment

This feature allows the oven baking temperature to be adjusted up to 35° hotter or down to 35° cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects every cooking mode except broil.

1. Turn the **Mini Knob** and push to select ADJUST TEMP.
2. Turn the **Mini Knob** again to select the oven thermostat you want to adjust and push to select.
3. Turn the **Mini Knob** to adjust the oven thermostat up to 35° hotter or (-) 35° cooler in 1° increments.

Oven Info

Select **Settings, More**, and **Oven Info** to turn this feature on or off. This setting displays Model Number and Software Version.

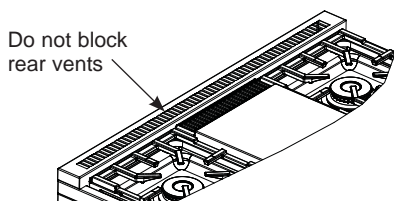
Model and Serial Number

Press the **Mini Knob** and turn to select **MODEL SERIAL** to display the model and serial number for your unit.

OVEN AIR VENTS

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.

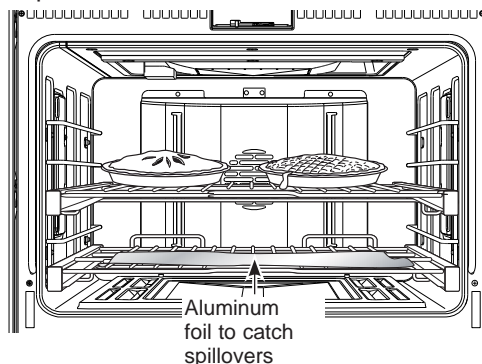
Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.



ALUMINUM FOIL AND OVEN LINERS

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

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



USING THE RANGE

OVEN RACKS

CAUTION To avoid possible burns, place the racks in the correct position before turning on the oven.

Recommended rack positions for various types of food 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 1 1/2" between pans to allow sufficient space for air to flow.

Your Oven may have extension racks and/or low profile racks.

Refer to the Cooking Guide and Oven Modes sections for rack position recommendations.

Full Extension Oven Racks

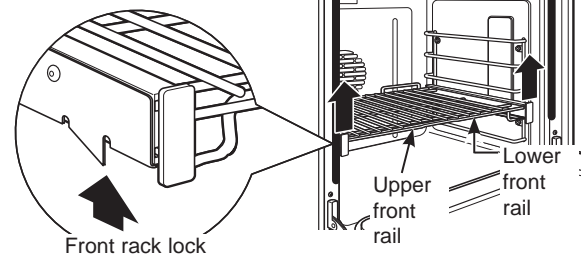
The racks have a frame that locks into the rack supports on both sides. Once the frame is locked into place, always pull the rack out, by its upper front rail, to its full extension stop position, when placing or removing cookware.

Remove and Replace Oven Racks

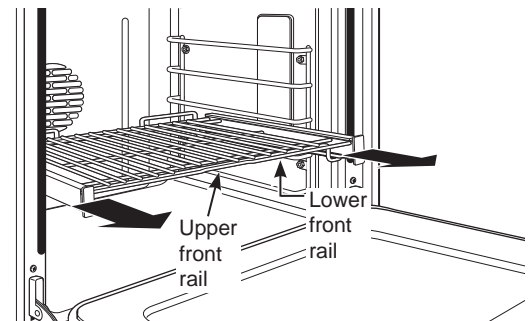
To remove a rack:

1. Make sure the rack is pushed all the way into the oven.
2. Grasp the rack by both its upper front rail and its lower front rail and lift straight up to unlock the front rack locks from the rack supports.

Lift to unlock front rack locks from the rack support

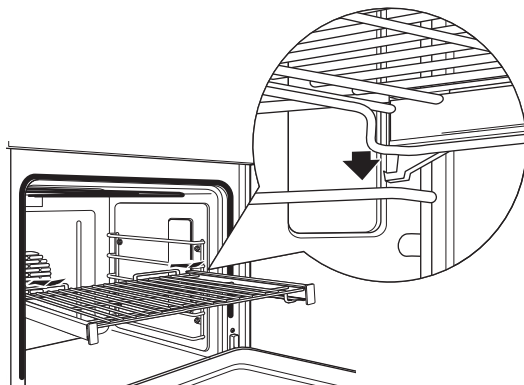


3. Firmly holding onto both the upper and lower front rack rails, pull the rack forward and remove it from the oven.

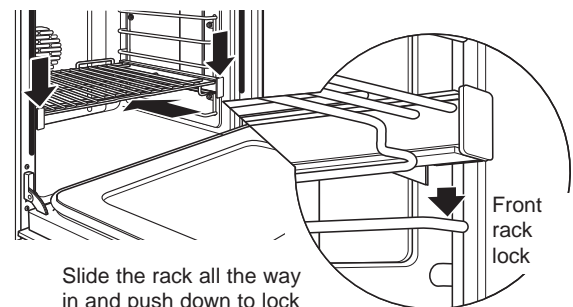


To replace a rack:

1. Place the rear rack locks over and onto the rack supports (five rack positions are available including the top position).



2. Slide the rack all the way in until the rear rack locks are secure on the rear rack supports and press the front rack locks onto the front rack supports.

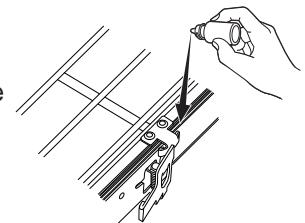


Slide the rack all the way in and push down to lock the front rack locks onto the front rack supports

3. Pull the rack all the way out to check that it is properly engaged. If extension racks are difficult to replace or remove, wipe the oven rack supports with cooking oil. Do not wipe oil on the rack slides.

To lubricate the paddle:

Shake lubricant and apply to the moving parts of the paddle mechanisms as shown.



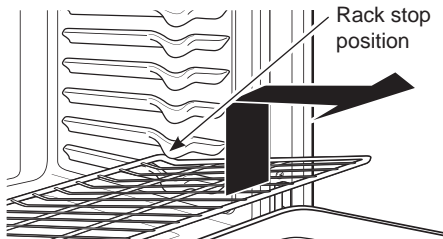
USING THE RANGE

LOW PROFILE OVEN RACK

Removing and Replacing Flat Racks

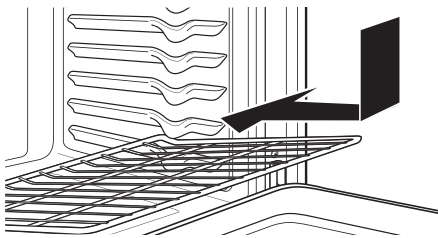
When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

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



Removing racks

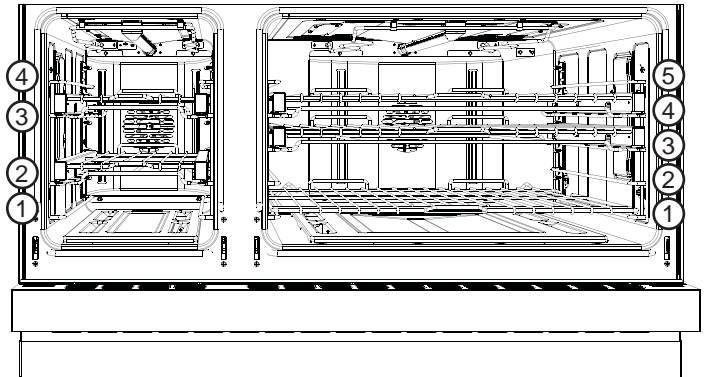
To replace a rack, place the curved end of the rack onto the rack supports. Tilt up the front of the rack and push the rack in until it stops. Then lay the rack flat and push it in until it is all the way into the oven.



Replacing racks

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.

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



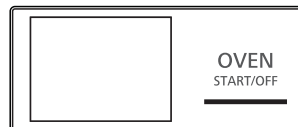
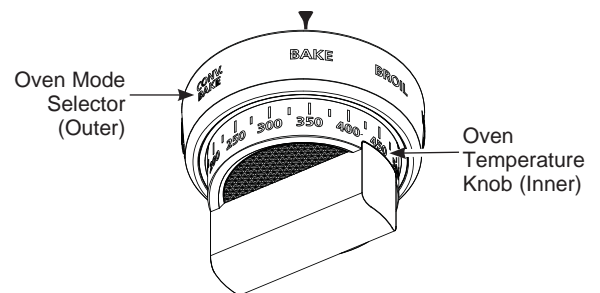
OVEN MODES

Your new oven has a variety of cooking modes to help you get the best results. The modes are described below. Refer to the Cooking Guide section for recommended rack positions and other tips for using these modes. Place racks in the desired position(s) prior to starting the oven.

For some cooking modes, such as Bake, Convection Bake, and Convection Roast, 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 preheat times, remove unused racks and avoid opening the oven door until the preheat tone sounds.

While in use, oven heaters and the convection fan 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: A cooling fan will turn on to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.



Oven Display Button

USING THE RANGE

BAKING

The Bake mode is intended for single rack cooking. When preparing baked goods such as cakes, cookies and pastries, always preheat the oven first.

How to Set the Oven for Baking

1. Turn the Oven Mode Selector to **BAKE**.
2. Using the Oven Temperature Knob, set the desired temperature, in 25°F increments, from 175°F to 550°F.
3. After Bake Mode and temperature are selected, press oven display button **START/OFF** to turn oven ON.

The oven will now begin to preheat. The temperature display will begin at 100°F.

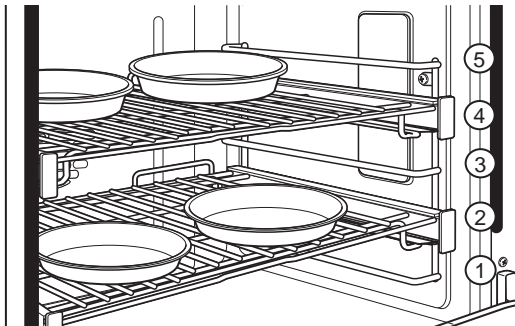
The preheat tone will sound when the oven is preheated and food can now be placed inside the oven.

4. Press oven display button **START/OFF** to turn oven OFF when baking is finished.

Use the temperature probe when a precise internal temperature is important. See the Temperature Probe section for more information.

For best results when baking 4 cake layers, place four pans using racks 2 and 4. Stagger the pans so that one pan is not directly above another as shown above.

See the oven racks section for how to use, remove and replace the racks.



BAKING GUIDE

TYPE OF FOOD	RECOMMENDED RACK POSITION(S) LEFT OVEN (48" models only)	RECOMMENDED RACK POSITION(S) OVEN or RIGHT OVEN (48" models only)
Layer cakes, sheet cakes, bundt cakes, quick breads on a single rack	2	2 or 3
Layer cakes on multiple racks	-	2 and 4
Chiffon cakes (angel food)	1	1
Cookies, biscuits, scones, muffins on a single rack	2	2 or 3
Yeast Breads	2	2 or 3
Roasts	2	2 or 3
Whole Chicken	2	2 or 3
Bone-in chicken breasts, legs, thighs	2	2 or 3
Boneless chicken breasts	2	2 or 3
Whole turkey	-	1 or 2
Turkey breast	1 or 2	2 or 3
Casseroles	2 or 3	2 or 3
Pizza on a single rack	2	2 or 3
Potato products, chicken nuggets, appetizers on a single rack	2	2 or 3
Vegetables	2 or 3	3 or 4

Suggested shelf positions are intended as general guidelines. Experiment with these positions for specific foods and personal preference.

USING THE RANGE

BROILING

The Broil modes are intended for searing and crisping. Always broil with the oven door closed. Monitor food closely while broiling. Use caution when broiling on the upper rack positions as placing food closer to the broil burner increases smoking, spattering and the possibility of fats igniting.

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil burner when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a lower rack position or by using a lower broil setting.

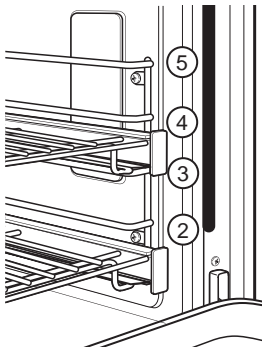
Use Broil High for thinner cuts of meat and/or when you would like to have a seared surface and rare interior. Use Broil Low for thicker cuts of meat and/or foods that you would like cooked all the way through. It is not necessary to preheat when using broil modes; however, preheating for 5-10 minutes is recommended for better searing results.

How to Set the Oven for Broiling

1. Turn the Oven Mode Selector to **BROIL**
2. Turn the Oven Temperature Knob to **LO BROIL** or **HI BROIL**. **LO** or **HI** will appear in the display.
3. After Broil Mode and setting are selected, press oven display button **START/OFF** to turn oven ON.

BROILING GUIDE

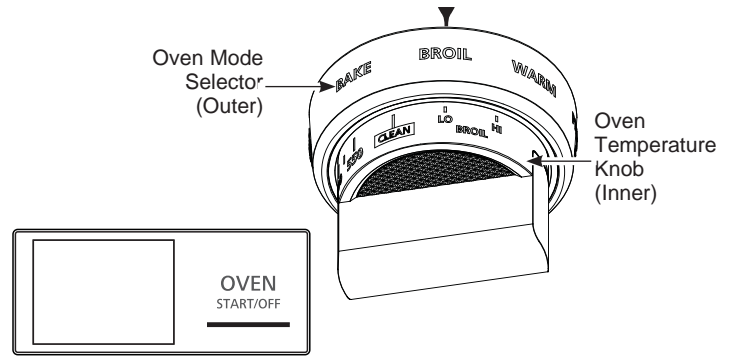
Due to the variety of meats and cuts available, you may select alternate rack positions based on personal preferences of doneness and external searing. For optimal searing, preheat oven for 5-10 minutes.



NOTE: In general, higher rack positions yield darker external searing and lower positions yield more doneness.

TYPE OF FOOD	SETTING	RECOMMENDED RACK POSITION(S) LEFT OVEN (48" models only)	RECOMMENDED RACK POSITION(S) OVEN or RIGHT OVEN (48" models only)
Hamburgers	HIGH	3 or 4	4 or 5
Steaks & Chops	HIGH	3 or 4	4 or 5
Fish	LOW	3 or 4 (1/2 inch thick or less) 2 or 3 (>1/2 inch)	4 or 5 (1/2 inch thick or less) 3 or 4 (>1/2 inch)
Bone-in chicken breasts, legs, thighs	LOW	2	2 or 3
Boneless chicken breasts	LOW	2	2 or 3
Vegetables	LOW	2 or 3	3 or 4

The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)



Oven Display Button

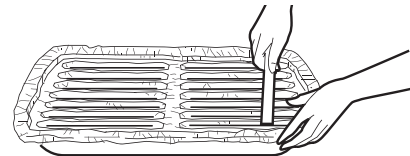
NOTE: Always broil with the door closed. If the door is left open, the display will display "CLOSE DOOR" and the elements will not turn on until the door is shut.

4. Press oven display button **START/OFF** to turn oven OFF when broiling is finished.

NOTE: Broil can not be started if the temperature probe is plugged in. Never leave your probe inside the oven during a broil cycle.

Aluminum Foil

You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.



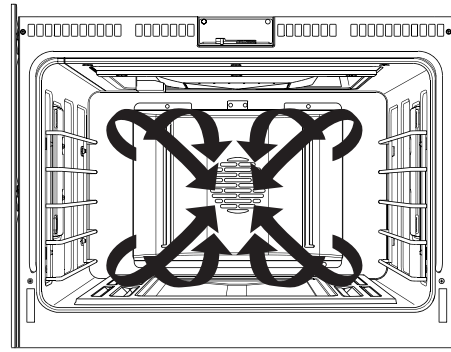
The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

USING THE RANGE

CONVECTION COOKING

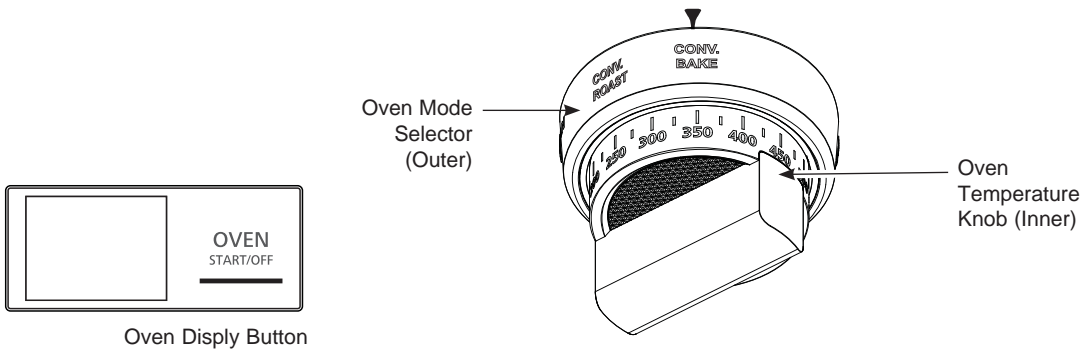
These modes utilize Precise Air to enhance cooking evenness, improve browning and/or reduce cooking times.

NOTE: The convection fan shuts off when the oven door is opened.



CONVECTION BAKING

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses Precise Air to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to adjust the temperature when using this mode. Always preheat when using this mode. Cooking times may be slightly longer for multiple racks than what would be expected for a single rack.



How to Set the Oven for Multi-Rack Convection Baking

1. Turn the Oven Mode Selector to **CONV BAKE**.
2. Using the Oven Temperature Knob, set the desired temperature, in 25°F increments, from 175°F to 550°F.
3. After Convection Mode and temperature are selected, press oven display button **START/OFF** to turn oven ON.

The oven will now begin to preheat. The temperature display will begin at 100°F.

The preheat tune will sound when the oven is preheated and food can be placed inside the oven.

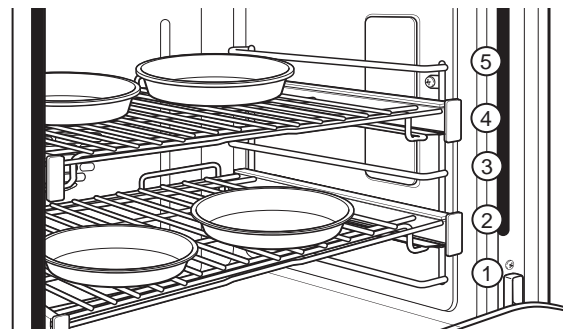
4. Press oven display button **START/OFF** to turn oven OFF when convection cooking is finished.

Use the temperature probe when a precise internal temperature is important. See the Temperature Probe section for more information.

For best results when baking 4 cake layers, place four pans using racks 2 and 4. Stagger the pans so that one pan is not directly above another as shown above.

See the oven racks section for how to use, remove and replace the racks.

FOOD TYPE	RECOMMENDED RACK POSITION(S) LEFT OVEN (48" models only)	RECOMMENDED RACK POSITION(S) OVEN or RIGHT OVEN (48" models only)
Layer cakes on multiple racks	-	2 and 4
Cookies, biscuits, scones, muffins on multiple racks	2 and 3	2 and 4 1, 3, and 5
Pizza on multiple racks	-	2 and 4
Potato products, chicken nuggets, appetizers on multiple racks	2 and 3	2 and 4

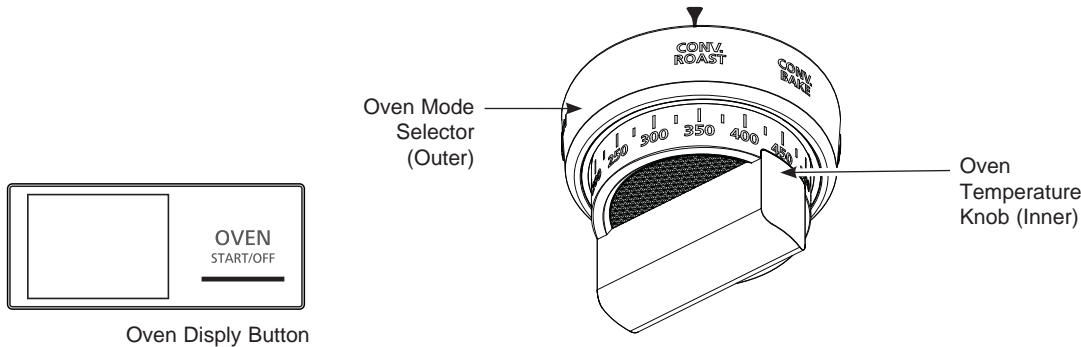


Suggested shelf positions are intended as general guidelines. Experiment with these positions for specific foods and personal preference.

USING THE RANGE

CONVECTION ROASTING

The Convection Roast mode is intended for roasting vegetables and whole cuts of meat on a single rack. This mode uses Precise Air to improve browning and reduce cooking time. Check food earlier than the suggested recipe time. It is not necessary to preheat when using this mode.



How to Set the Oven for Convection Roasting

1. Turn the Oven Mode Selector to **CONV ROAST**.
2. Using the Oven Temperature Knob, set the desired temperature, in 25°F increments, from 175°F to 550°F.
3. After Convection Mode and temperature are selected, press oven display button **START/OFF** to turn oven ON.

The oven will now begin to preheat. The temperature display will begin at 100°F.

The preheat tune will sound when the oven is preheated and food can be placed inside the oven.

4. Press oven display button **START/OFF** to turn oven OFF when convection cooking is finished.

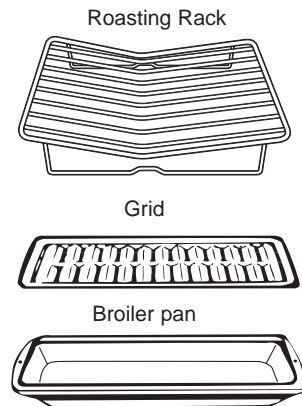
Use the temperature probe when a precise internal temperature is important. See the Temperature Probe section for more information.

See the oven racks section for how to use, remove and replace the racks.

Convection Roasting Tips

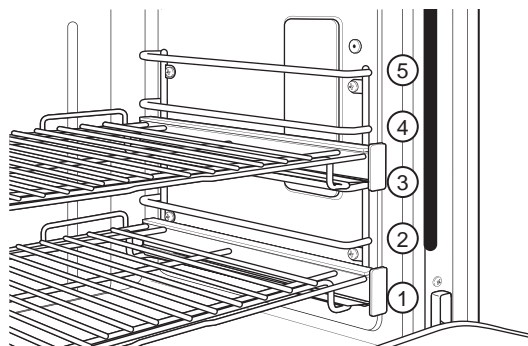
Use the broiler pan, grid and the roasting rack for best results when roasting large cuts of meat. Use the broiler pan when roasting vegetables. Use the broiler pan and grid when roasting small cuts of meats.

To assemble, place the grid on the broiler pan and put the roasting rack over them.



FOOD TYPE	RECOMMENDED RACK POSITION(S) LEFT OVEN (48" models only)	RECOMMENDED RACK POSITION(S) OVEN or RIGHT OVEN (48" models only)
Roasts	2	2 or 3
Whole Chicken	2	2 or 3
Whole turkey	-	1 or 2
Turkey breast	-	2
Potato products, chicken nuggets, appetizers on a single rack	2	2 or 3
Vegetables	2 or 3	3 or 4

Suggested shelf positions are intended as general guidelines. Experiment with these positions for specific foods and personal preference.



USING THE RANGE

WARMING

The Warm mode is intended to keep hot foods hot. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use this mode to heat cold food other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.

How to Set the Oven for Warming

1. Turn the Oven Mode Selector to **WARM**. The display will show "WARM".
2. When warm is finished, turn the Oven Mode Selector to **OFF**

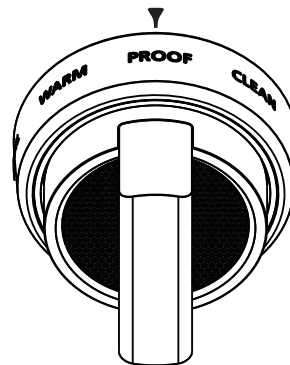
PROOFING

Proof mode maintains a warm environment for rising yeast-leavened dough. For best results, cover the dough while proofing and check early to avoid over-proofing.

How to Set the Oven for Proofing

Use rack position 2 or 3 in the oven (right Oven on 48" models). Use rack position 2 in the left oven.

1. Turn the Oven Mode Selector to **PROOF**. The display will show "PROOF". **PROOF** mode will not operate when oven is above 125°F. The display will scroll "too hot to proof". Allow the oven time to cool.
2. When proofing is finished, turn the Oven Mode Selector to **OFF**.



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

PRECISION COOKING - Available on SmartHQ

These modes provide guidance or pre-set cooking algorithms to assist the user in cooking various types of food. The selection you make in the Precision Cooking menu will guide you to input the information required to help cook your food. At the end of estimated cooking time, check the food to see if it is done to your liking. Note that differences in food shape, preparation and preferences for doneness can impact the time required to cook the food.

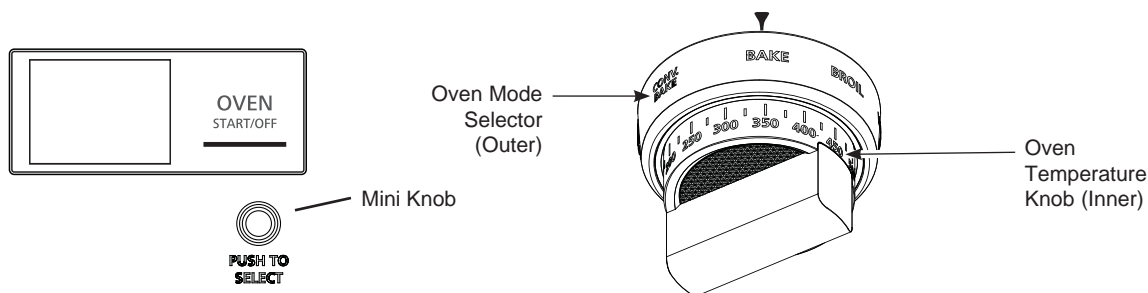
Some cycles require the food temperature probe supplied with your oven. The target temperature for the probe is automatically set based on selections made for each food. Always check foods using a secondary food thermometer as probe placement can impact the measured temperature. See the Temperature Probe section for more information.

USING THE RANGE

TEMPERATURE PROBE

⚠ WARNING

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



⚠ CAUTION

Use oven mitts when inserting or removing the probe from the hot oven. Areas around the probe inlet can be very hot.

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

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

The probe can be used with the BAKE, CONV BAKE and CONV ROAST modes.

How to Set the Oven for Probe

1. Push the tip of the probe into the thickest part of the meat.
2. Place the rack in the desired rack position.
3. Set the oven controls. Turn the Oven Mode Selector to **CONV BAKE**, **CONV ROAST** or **BAKE**. Turn the Oven Temperature Knob to desired oven temperature in 25°F increments, from 175°F to 550°F. Allow the oven to preheat if necessary.

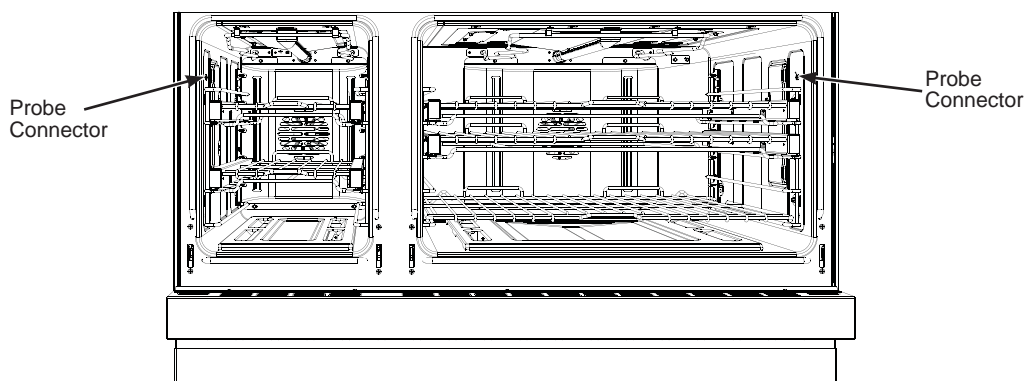
4. Use oven mitts to place the food in the hot oven. Insert the plug into the outlet. Make sure it is pushed all the way in. Close the oven door.
5. Turn the Mini Knob to find the desired internal food temperature. Push the Mini Knob to select that temperature.

The words SET PROBE will flash in the display until a temperature is selected. If no temperature is set, the probe will default to 100°F.

The internal food temperature can be set from a minimum of 100°F and up to 200°F maximum.

6. When food reaches the set internal temperature, the display will beep and the oven will turn off. To stop the reminder beep, turn the Oven Mode Selector and the Oven Temperature Knob to OFF. Use oven mitts to remove the probe from the oven outlet.

To change the set internal temperature anytime in the cooking process, push the Mini Knob and turn to adjust the temperature. Press the Mini Knob to select.



USING THE RANGE

TEMPERATURE PROBE (Cont.)

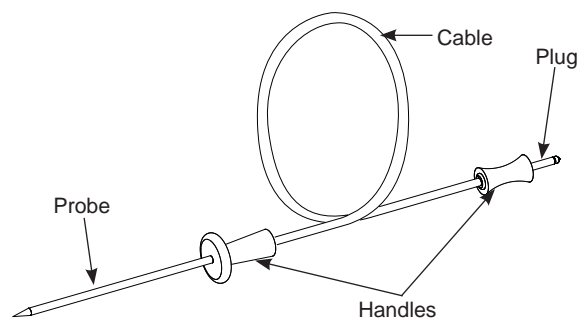
Probe Care Guidelines

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

Proper Probe Placement

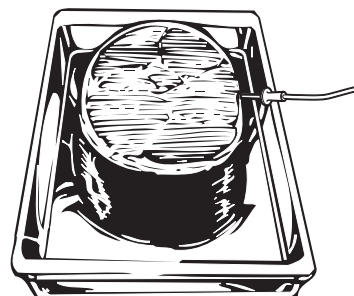
After preparing the meat and placing it on the cooking pan follow these instructions for proper probe placement.

- Insert the probe into the food, so that the tip of the probe will rest in the center of the thickest part of the food. For best performance the probe should be fully inserted into the food. If the probe is not located properly, it may not accurately measure the temperature of the coolest portion of the food. Some foods, particularly small items, are not well suited for cooking with the probe due to their shape or size
- The probe should not touch bone, fat or gristle
- For whole poultry insert the probe into the thickest part of the breast
- For boneless roasts, insert the probe into the center of the roast



The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet in the oven.

- For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint
- For casseroles or dishes such as meatloaf, insert the probe into the center of the dish
- For fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone



OVEN COOKING GUIDE

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at IsItDoneYet.gov. Use a food thermometer to measure food temperatures.

OVEN COOKWARE GUIDELINES

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

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

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

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

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

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

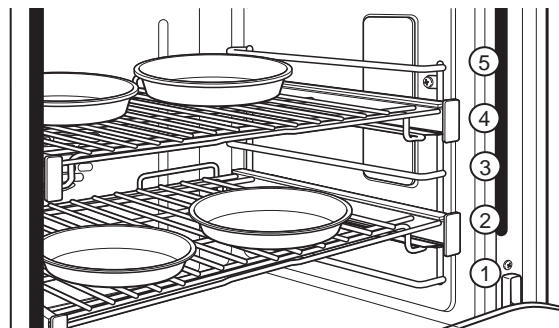
Cookware used in broil modes must be broil safe.

OVEN COOKING GUIDE

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S) LEFT OVEN (48" models only)	RECOMMENDED RACK POSITION(S) OVEN or RIGHT OVEN (48" models only)	ADDITIONAL SUGGESTIONS
Baked Goods				
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	2	2 or 3	Use shiny cookware.
Layer cakes on Multiple Racks*	Bake Convection Bake	-	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	2	2 or 3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake Multi	2 and 3	2 and 4 1, 3, and 5	Ensure adequate airflow.
Yeast Breads	Proof	1 or 2	2 or 3	Cover dough loosely.
	Bake	2	2 or 3	
Beef & Pork				
Hamburgers	Broil High	3 or 4	4 or 5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Steaks & Chops	Broil High	3 or 4	4 or 5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Roasts	Bake Convection Roast	2	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Casseroles	Bake	2 or 3	2 or 3	
Fish	Broil Low	3 or 4 (1/2 inch thick or less) 2 or 3 (>1/2 inch)	4 or 5 (1/2 inch thick or less) 3 or 4 (>1/2 inch)	Move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heater.
Frozen Convenience Foods				
Pizza on a Single Rack	Bake	2	2 or 3	Do not preheat.
Pizza on Multiple Racks	Convection Bake Multi	-	2 and 4	Stagger pizzas left to right, do not place directly over each other.
Potato products, chicken nuggets, appetizers on a Single Rack	Bake Convection Roast	2	2 or 3	Do not preheat. Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Potato products, chicken nuggets, appetizers on Multiple Racks	Convection Bake Multi	2 and 3	2 and 4	Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Poultry				
Whole chicken	Bake Convection Roast	2	2 or 3	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	2	2 or 3	If breaded or coated in sauce avoid Broil High modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heater.
Boneless chicken breasts	Broil Low Bake	2	2 or 3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil element or burner.
Whole turkey	Bake Convection Roast	-	1 or 2	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast	-	2	Use a low sided pan such as a broil pan.
Vegetables	Bake Convection Roast Broil Low	2 or 3	3	Use dark cookware for more browning/crisping; use shiny cookware for less browning.

*For best results when baking 4 cake layers, place four pans using racks 2 and 4. Stagger the pans so that one pan is not directly above another as shown above.

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



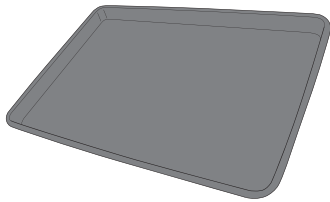
Rack positions for baking 4 cake layers at a time

AIR FRY COOKING GUIDE (available on SmartHQ)

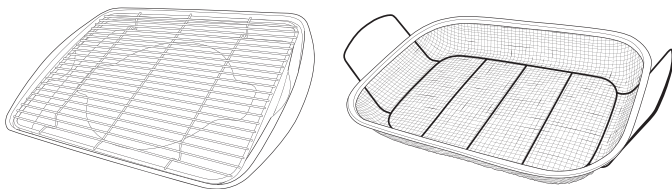
Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. Select **Air Fry**, then input the desired set temperature and press **Start**. The temperature can be set between 300°F and 500°F.

Air Fry Cookware Guidelines

- Only use broil safe cookware when using Air Fry 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 Air Fry Mode

- The Air Fry mode is designed for cooking on a single rack.
- The Air Fry mode is designed to be used without preheating.
- Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- When air frying 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.
- For packaged foods, use traditional oven cooking instructions for set temperature and expected cook time.
- 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.
- Always check internal food temperature to confirm minimum safe temperatures have been reached. Minimum safe food temperatures can be found on packages and at IsItDoneYet.gov.

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	3	375-400	15-30	User lower set temperatures for larger pieces. Use shiny cookware.
Fresh bone in chicken wings	3	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	375-400	30-55	User lower set temperatures for larger pieces.
Fresh French fries, thin (< ½ inch)	3	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)	3	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	2 or 3 (use rack position 2 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.		

CARE AND CLEANING

Be sure electrical power is off and all surfaces are cool before cleaning any part of the range

CONTROL PANEL AND KNOBS

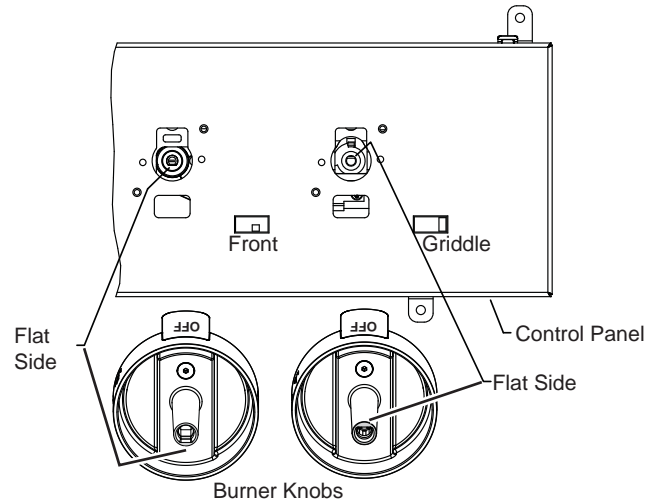
It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth. Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel because they will damage the finish.

For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. See the Surface Burner section for a detailed view of these knobs. The knobs can be washed by hand with soap and water.

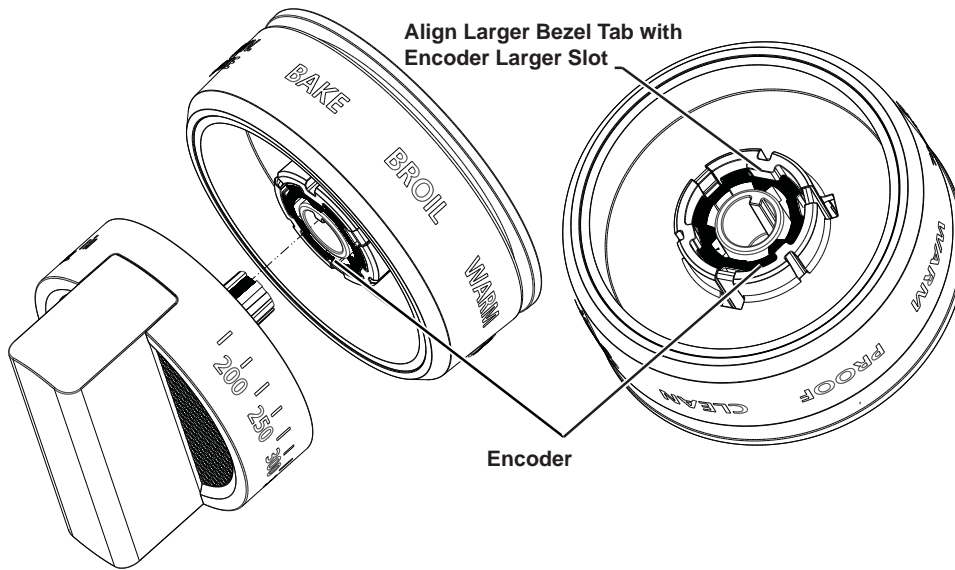
When removing the oven and burner knobs, remember their location. The knobs are not interchangeable, these knobs must be placed in the same location after cleaning. See the Surface Burner and oven control sections for a detailed view of these knobs. To replace knobs after cleaning, align the bottom of the knob with the matching clip orientation to the shaft inside the bezel. Push knob until completely seated.

Use a soft, non abrasive cloth to clean the inside of the bezel. Do not remove diffuser film. Do not expose to moisture or it will damage lighting electronics.

NOTE: The Mini Knob is not removable.



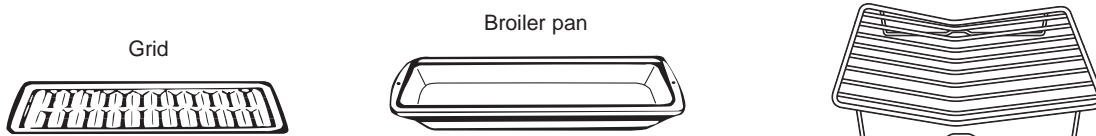
Oven Knob



BROILER PAN, GRID AND ROASTING RACK

The broiler pan, grid and roasting rack are all dishwasher safe. However, baked on foods may require washing by hand with a commercial oven cleaner or abrasive detergent.

Do not store a soiled broiler pan or grid anywhere in the oven. Always properly dispose of excess grease.



CARE AND CLEANING

OVEN EXTERIOR

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

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Painted Surfaces

Painted surfaces may include the door and trim around the control panel. Clean these with soap and water or a

vinegar and water solution. Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

Stainless Steel

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface. Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge. To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Consumer Support section for further information.

OVEN INTERIOR

The interior of your new oven can be cleaned manually or by using Steam Clean mode. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

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

HOW TO SET THE OVEN FOR STEAM CLEANING

1. Turn the Oven Mode Selector to **CLEAN**.
2. Turn the Oven Temperature Knob to **CLEAN**.
The control automatically defaults to the recommended clean cycle time.
3. Press oven display button **START/OFF** to start the **CLEAN** cycle.
If "CLOSE door" scrolls in the display, the steam-clean cycle has been selected but the door is not closed. Close the oven door.
4. After the clean cycle is complete "End" will show in the display. Turn the Oven Mode Selector and the Oven Temperature Knob to OFF.
To interrupt a clean cycle, press oven display button **START/OFF**.

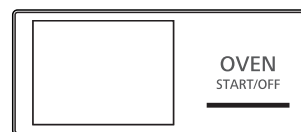
Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.

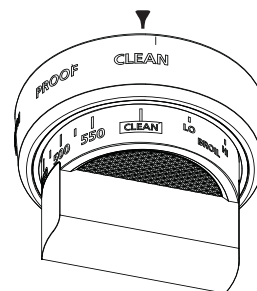
To use the Steam Clean feature:

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

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



Oven Display Button

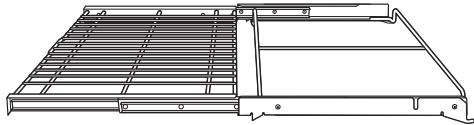


CARE AND CLEANING

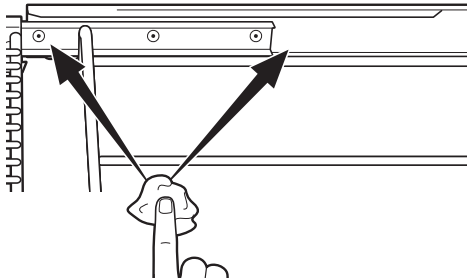
OVEN RACKS

Periodically, the oven racks may need to be lubricated using the Graphite Lubrication shipped with your range. To order additional Graphite Lubrication, call our National Parts Center at 800.626.2002 and reference WB02T10303.

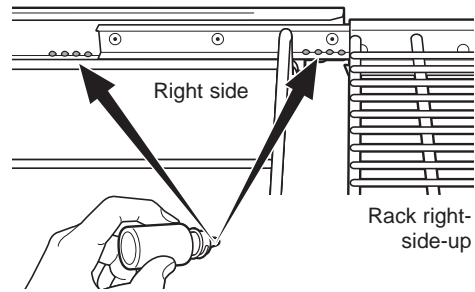
1. Remove rack from the oven. See the Full extension oven racks section.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.



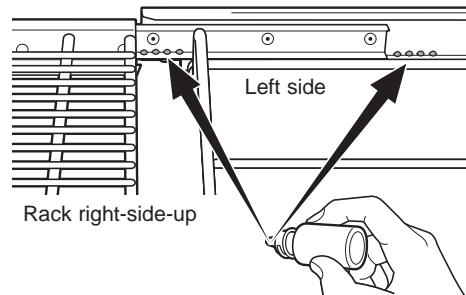
3. If there is debris in the slide tracks, wipe it away using a paper towel. **NOTE:** Any graphite lubricant wiped away must be replaced.



4. Shake the graphite lubricant before opening it. Starting with left slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.



5. Repeat for the right slide mechanism of the rack.



6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.
8. Close the rack, turn rack right-side-up and place in the oven. See the Full extension oven racks section.
9. Repeat above steps for each rack.

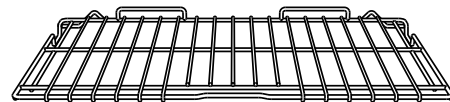
NOTE: Do not use a cooking spray or other lubricant sprays on the slides.

LOW PROFILE OVEN RACK

The low profile rack may be cleaned using a mild abrasive cleanser. After cleaning, rinse the rack with clean water and dry with a clean cloth.

Periodically and after clean cycles, the low profile rack may need to be lubricated to aid sliding. Wipe the rack edges or oven rack supports with the Graphite Lubrication shipped with your range or vegetable oil.

To order additional Graphite Lubrication, call our National Parts Center at 800.626.2002 and reference WB02T10303.



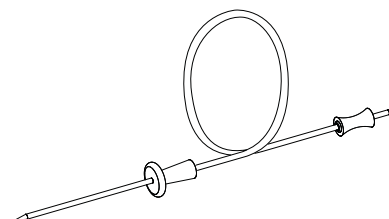
TEMPERATURE PROBE

Allow the temperature probe to cool before cleaning.

The probe should be cleaned with soap and water by hand.

Do not immerse the temperature probe in water.

Do not store the temperature probe in the oven.



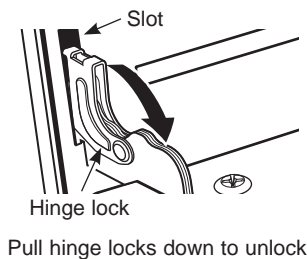
CARE AND CLEANING

LIFT-OFF SOFT-CLOSE OVEN DOOR

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

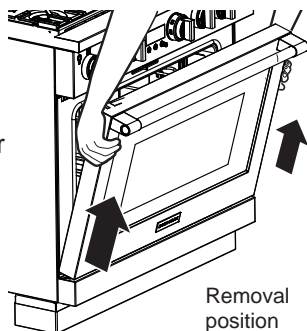
To remove the door:

1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.



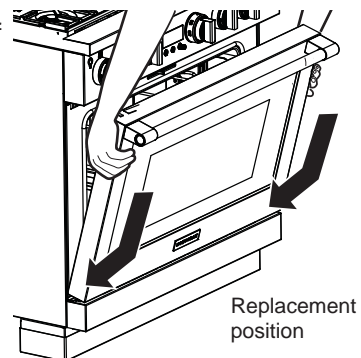
3. Firmly grasp both sides of the door at the top.

4. Close door to the door removal position, (approximately 15 degrees from closed) and lift it up and out until the hinge arm is clear of the slot.

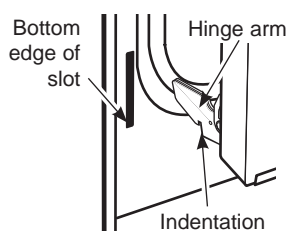


To replace the door:

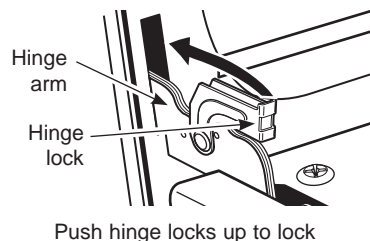
1. Firmly grasp both sides of the door at the top.



2. With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.



3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.



4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.

5. Close the oven door.

CLEANING THE OVEN DOOR

Cleaning the Door Interior

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

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

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

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

Cleaning the Door Exterior

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

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface. To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Consumer Support section for further information.

CARE AND CLEANING

OVEN LIGHTS

⚠ 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.

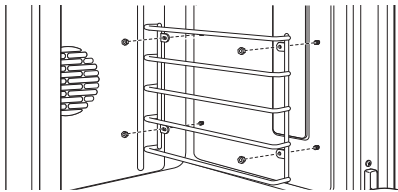
Each oven is equipped with halogen light columns located on the side walls of the oven. The lights come on when the door is opened or when the oven is in a cooking cycle.

Each light assembly consists of a removable light cover with two locking clips and a light compartment with three halogen bulbs.

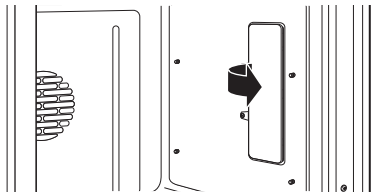
Be sure to let the light cover and bulb cool completely. For your safety, do not touch a hot bulb with bare hands or a damp cloth.

To remove:

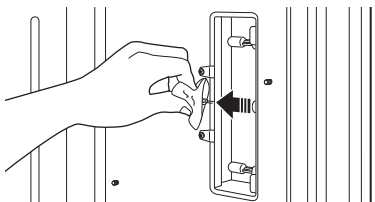
1. Remove the racks from the oven. See the Full extension oven racks section.
2. Using a 7/16" nutdriver, remove the four nuts holding the rack supports to the oven wall.



3. Remove the glass light cover by pulling its back edge out and rolling it toward you. Do not remove any screws.



4. Using gloves or a dry cloth, remove the burned-out light bulb by pulling it straight out.



To replace:

Use a new 120-volt Halogen bulb, with G8 pins, not to exceed 20 watts.

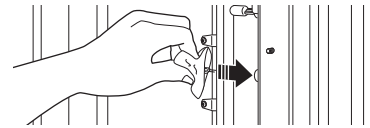


Replacement bulbs may be purchased by calling 800.626.2002. Order Part Number WB25X39607.

NOTE: Higher wattage bulbs will damage your oven.

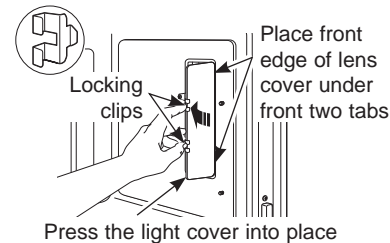
Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from bare fingers may cause hot spots on the glass surface and lead to premature failure of the bulb. If you do touch the glass, clean it with alcohol prior to installation.

1. Push the bulb straight into the receptacle all the way.



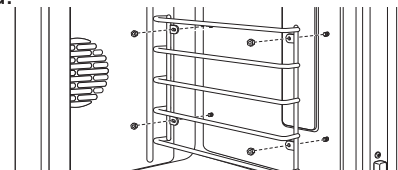
2. Replace the light cover, by placing its front edge under the front two tabs in the light compartment. Roll the back edge into place, making sure that it is firmly seated.

NOTE: If the locking clips fell from the glass lens cover, hold them on the cover, in the correct position, while replacing the cover on the light compartment.



The light cover must be in place when using the oven.

3. Reinstall the rack support. Be sure to orient the support so that the top tabs for the nuts are closest to the top of the oven. Lightly secure with the four nuts removed earlier, but do not over-tighten or the enamel could be chipped.



4. Replace the racks. See the Full extension oven racks section.
5. Reconnect electrical power to the oven.

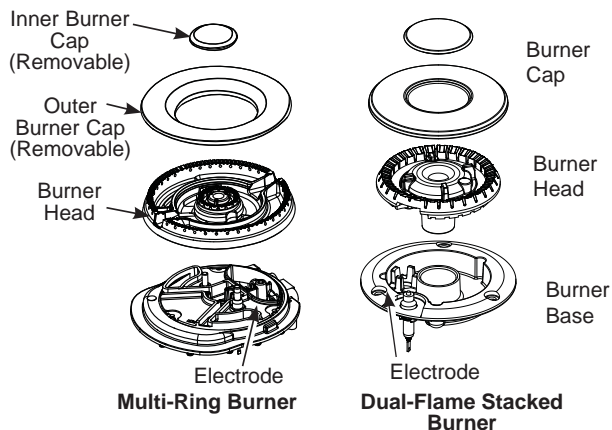
CARE AND CLEANING

DUAL-FLAME STACKED AND MULTI-RING BURNERS

CAUTION DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE.

Surface burners should be cleaned routinely, especially after bad spillovers, which could clog the slots and holes in the burner heads.

The electrode is located at the rear of each burner. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result.



To remove the burner parts:

1. Turn all controls OFF before removing any burner parts.
2. When cool, you may lift off the burner grates, burner caps and burner heads for easier cleaning. Do not remove the burner bases.

NOTE: Be sure to replace the burners in the same location and orientation.

Cleaning the brass burner caps

Monogram burner caps are constructed of 100% brass, so that you can take advantage of the natural thermal properties of this premium quality material to elevate your cooking experience.

Real brass has a natural patina that builds up over time as it is exposed to heat and the atmosphere. This patina and deeper brass hue are formed to protect the burners from corrosion. This oxidation process is to be expected and ensures that your brass burners will withstand even the highest temperatures.

To remove burnt-on grease from the caps and restore the beautiful brass look, soak the caps in a solution of 1 cup water and 1 tbsp white vinegar for up to 18 hours or 1 cup water and 1/3 cup white vinegar for up to 1 hour. Wipe with a soft cloth. Do not clean with a metallic brush, as this can damage the brass.

If you do not like the appearance of the brass caps, you may remove the brass insert on the dual stack burner and replace with the optional black enamel caps for the multi-ring burner, which are included with your product.

Cleaning the burner heads

Lift off burner parts only when cool. Wash in hot, soapy water.

To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a plastic scouring pad or toothbrush.

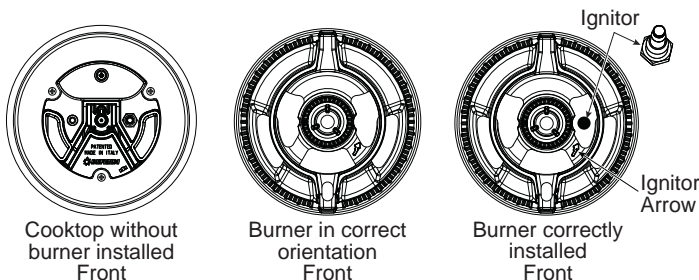
If the spill goes inside the burner head assembly, wash it under running water and shake to remove excess water.

After Cleaning

Before replacing the burner parts, shake out excess water and then dry them thoroughly.

To replace the burner parts for Multi Ring:

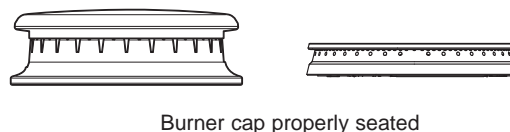
Align the burner head as shown. Pass the igniter through the opening in the burner head while ensuring the ignitor arrow is pointing toward the ignitor. Make sure the burner lies flat. Install the burner caps taking care to check that they lie flat on the burner head. Check burner operation to ensure uniform, blue flame around the burner. If there are yellow or uneven flames, immediately turn the burner off, let it cool, and readjust the burner and burner caps.



To replace the burner parts for Dual Flame:

Make sure that the burner parts are replaced in the correct location and orientation.

1. Replace the burner head on top of the burner base, making sure that the hole in the burner head is properly aligned with the electrode in the burner base. A small gap between the base and head is normal.
2. Place the burner cap on top of the burner head. Make sure that the burner cap is properly seated on the burner head.



Burner cap properly seated



Burner cap not properly seated

CARE AND CLEANING

SPARK IGNITER AND ELECTRODES

The electrode of the electronic ignition system is positioned at the rear of the burner base. When cleaning the cooktop, be careful not to snag the igniter with your cleaning cloth. Damage to the igniter could occur.

Be careful not to push in a control knob while cleaning. It could cause the igniter to spark.

Make sure that the white ceramic igniters on the cooktop are dry and clean. Clean the metal portion of the electrode with a soft cloth or emery board.

Do not attempt to remove the electrode from the cooktop.

Clean this metal part with an emery board.



Do not clean this white ceramic part with an emery board.

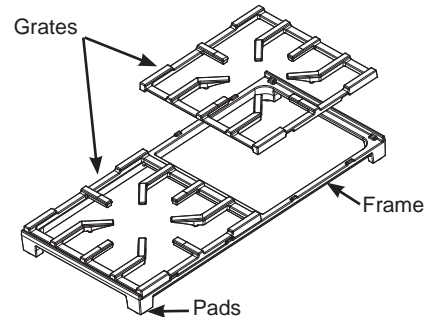
BURNER GRATES

The enameled cast-iron burner grates should be cleaned regularly.

Wash them in hot soapy water, rinse, and dry thoroughly.

Although they are durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



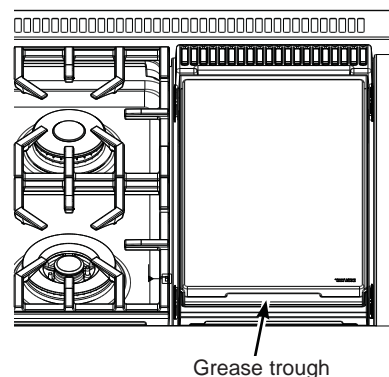
For stability, the frames have rubber pads on each corner. During cleaning and use, be careful not to damage or snag rubber pads.

GREASE TROUGH (on some models)

Grease from the griddle will drain into the enameled cast-iron grease trough at the front of the range. Ensure grease trough is pushed underneath the griddle lip in order to catch grease while cooking. Once the trough has cooled, it may be lifted out for easier cleaning.

To remove the cool grease trough from the griddle, slide it toward the front and lift up.

Do not allow grease to accumulate in the grease trough as it can be a fire hazard. Clean the grease trough as soon as they are cool. The grease trough can be cleaned by hand with hot soapy water or in the dishwasher. Wipe any spillage in the trough basin with a soft cloth.



GRIDDLE (on some models)

Thoroughly clean the griddle of grease and food particles, using a square-edged metal spatula, while it is still hot.

Wipe the griddle with a dry, heavy, coarse cloth to remove any remaining residue and food particles. If the griddle is cleaned with anything other than a dry, heavy, coarse cloth, it will need to be reseasoned.

Never flood the hot griddle with cold water. This could cause the griddle to crack or warp.

NOTE: It is normal for the stainless steel griddle to discolor to a yellow-brown color after use.

TROUBLESHOOTING TIPS

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

Problem	Possible Cause
Oven Will Not Work	A fuse in your home may be blown or the circuit breaker tripped. The oven controls are not properly set. The oven controls are set for cleaning. If necessary, allow the oven to cool; then open the door. Make sure the Oven Mode Selector is set to BAKE and the Oven Temperature Knob is set to a temperature.
Surface Burners Light But Oven Does Not	The oven gas shut-off valve may have accidentally been moved during cleaning or moving.
Oven Light(S) Do Not Work	The light bulb is defective. Replace the bulb. The oven is set for Proof mode. The lights cycle on and off as necessary to maintain Proof temperature.
Food Does Not Bake Or Roast Properly	The oven controls are improperly set. See the Baking or Roasting section. Oven not preheated for a long enough time; wait for the oven to signal preheat. Incorrect cookware or cookware of improper size being used. See Baking Tips. Racks in the wrong position. See the Baking or Roasting section. Use a foil tent to slow down browning during roasting. Oven thermostat needs adjustment. See the Oven thermostat adjustment section.
Food Does Not Broil Properly	This model is designed for closed door broiling only. Close the door. Always broil with the door closed. The oven controls are not set at BROIL. See the Broiling section. The probe is plugged into the outlet in the oven. Remove the probe from the oven. Improper rack position being used. Cookware is not suited for broiling. Use the broiling pan and grid that came with your oven. Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.
Cracking Or Popping Sound	This is normal. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.
Oven Temperature Too Hot Or Too Cold	Oven thermostat needs adjustment. See the Oven thermostat adjustment section.
F- And A Number Flash In The Display	The oven has a function error code. Turn the Oven Mode Selector and the Oven Temperature Knobs to OFF. Allow the oven to cool for one hour. Put the oven back into operation. Disconnect all power to the oven for 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display Goes Blank	The display is blank when the oven or timer is not in use. A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.
“Probe” Appears In The Display	This is reminding you to enter a probe temperature after plugging in the probe. Enter a probe temperature
Power Outage	If the oven was in use during a power outage or surge, the oven must be reset. Turn the Oven Temperature Knob and the Oven Mode Selector to OFF. Reset the controls to begin again.
Steam From The Vent	When using the convection mode, it is normal to see steam coming out of the oven vent. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.

TROUBLESHOOTING TIPS

Problem	Possible Cause
Burning Or Oily Odor Emitting From The Vent	This is normal in a new oven and will disappear in time.
Strong Odor	This is temporary. An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.
Fan Noise	A cooling fan or a convection fan (depending on the function you are using) may turn on. This is normal. The cooling fan will turn on to cool internal parts. It may run after the oven is turned off. The convection fan may cycle on and off until the function is over or the door is opened.
Convection Fan Not On All The Time	The convection fan (depending on the function you are using) may cycle on and off until the function is over or the door is opened for optimized performance. This is normal. In addition, the convection fan may cycle in the clockwise and counter clockwise direction until the function is over or the door is opened.
Burners do not light	Plug on range is not completely inserted in the electrical outlet. Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply not connected or turned on. See the Installation Instructions that came with your range.
	A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly. See the Care and Cleaning of the range section.
	Burner slots near the electrode may be clogged. Remove the burners and clean them. Check the electrode area for burned-on food or grease. See the Care and Cleaning of the range section.
	Food residue on electrode Lightly polish flat tip of electrode with nail file or sandpaper until shiny.
Top burners do not burn evenly	Improper burner assembly. Make sure the burner caps are seated correctly. See the Care and Cleaning of the range section.
	Burner slots on the side of the burner may be clogged. Remove the burners for cleaning. See the Care and Cleaning of the range section.
Burner flames are very large or yellow	Improper air to gas ratio. If range is connected to Propane gas, contact the technician who installed your range or made the conversion.
Condensation Or Fogging On The Inner Door Glass	Condensation or fogging on the inside of the oven door glass is normal during the preheating of the oven and will evaporate usually by the end of the preheating cycle.

MONOGRAM LIMITED WARRANTY

Monogram.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at monogram.com/contact. In Canada, visit monogram.ca.

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

For the period of	Monogram Appliances will replace
Limited two-year warranty	For two years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace any part of the appliance that fails because of a manufacturing defect.
Limited five-year warranty	For five years from the date of original purchase, we will provide, free of charge, replacement gas surface burners if they fail in normal household use. (The grill, griddle and oven burners are not included.) You pay for the service trip to your home and all service labor charges.
Limited lifetime warranty	For the lifetime of the black porcelain enamel oven racks, we will provide, free of charge, replacement racks if they fail in normal household use. You pay for the service trip to your home and all service labor charges.

What Monogram will not cover:

- Service trips to your home to teach you how to use the product.
- Discoloration of the griddle plate or oven racks.
- Chipping of porcelain enamel grates or oven racks.
- Replacement of house fuses or resetting of circuit breakers.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage after delivery.
- Damage to the product caused by accident, fire, floods or acts of God.
- Product damage or failure of the product if it is abused, misused, used for other than the intended purpose, or used commercially.
- Improper installation, delivery or maintenance.
If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Product not accessible to provide required service.

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 an 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 Service location. 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**

**Warrantor in Canada: MC Commercial Inc.
Burlington, ON L7R 5B6**

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





MANUEL D'UTILISATION

**76 cm (30 po), 91 cm (36 po)
et 121 cm (48 po)**

Cuisinières au gaz professionnelles

FRANÇAIS

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RENSEIGNEMENTS CONCERNANT LE MODÈLE

NUMÉROS DE MODÈLES

ZGP304, ZGP366, ZGP364, et ZGP486

ÉCRIVEZ LES NUMÉROS DE MODÈLE ET DE SÉRIE

Vous les trouverez en dessous du panneau de commande sur une étiquette signalétique visible lorsque la porte du four est ouverte.

Utilisez ces numéros dans toute correspondance ou dans tous vos appels de service relatifs à votre appareil.

Veillez écrire ces numéros ici :

Numéro du modèle

Numéro de série

SOUTIEN AU CONSOMMATEUR

SITE WEB DE MONOGRAM

Vous avez des questions ou besoin d'aide avec votre réfrigérateur? Essayez le site Web de Monogram. Ce site est disponible 24 heures par jour, et tous les jours de l'année! Vous pouvez aussi magasiner d'autres magnifiques produits Monogram et profiter de tous les services de soutien en ligne conçus pour votre commodité.

Aux É.-U. : monogram.com. Au Canada : monogram.ca

ENREGISTREZ VOTRE ÉLECTROMÉNAGER

Enregistrez votre nouvel appareil en ligne au moment qui vous convient le mieux! L'enregistrement de votre produit dans les délais prescrits permet une meilleure communication et un service rapide, selon les modalités de votre garantie, si besoin est. Vous pouvez également envoyer par courrier la carte d'enregistrement pré-imprimée qui se trouve dans l'emballage de votre appareil.

Aux États-Unis : monogram.com/register. Au Canada : monogram.ca

SERVICE DE RÉPARATION

Un service de réparation expert GE Appliances se trouve à quelques pas de chez vous. Rendez-vous sur notre site et programmez, à votre convenance, une visite de réparation à n'importe quel jour de l'année.

Aux États-Unis monogram.com ou 800.444.1845

Au Canada : monogram.ca ou 888.880.3030

CONNEXION À DISTANCE

Pour de l'assistance concernant la connexion à un réseau sans fil (modèles équipés de cette fonction), visitez notre site sur monogram.com/connect aux États-Unis seulement.

PIÈCES ET ACCESSOIRES

Les personnes qualifiées pour réparer leurs propres appareils peuvent commander des pièces détachées et des accessoires et les faire envoyer directement à leur domicile (les cartes VISA, MasterCard et Discover sont acceptées). Commandez en ligne 24 heures par jour.

Aux États-Unis : monogram.com/ownership/parts ou 800.444.1845

Au Canada : monogram.ca ou 800.661.1616

Les instructions contenues dans le présent manuel comportent des procédures que tout utilisateur peut effectuer. Les autres types de réparation doivent généralement être confiés à un technicien qualifié. Usez de prudence : une réparation ou un entretien mal effectués peuvent rendre l'utilisation de l'appareil dangereuse.

Les consommateurs au Canada doivent consulter le centre de service Mabe le plus proche, visiter notre site web sur monogram.ca ou 800.661.1616.

COMMUNIQUEZ AVEC NOUS

Si vous êtes insatisfait du service reçu par Monogram, communiquez avec nous par l'entremise de notre site Web en mentionnant tous les détails y compris votre numéro de téléphone, ou écrivez : monogram.com/contact

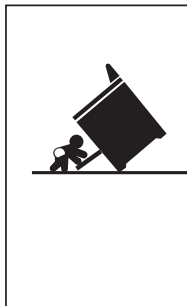
CONSIGNES DE SÉCURITÉ IMPORTANTES

LISEZ TOUTES LES INSTRUCTIONS AVANT D'UTILISER L'APPAREIL

⚠ AVERTISSEMENT Si les consignes du manuel ne sont pas respectées, il y a un risque d'incendie ou d'explosion et des dommages matériels, physiques et la mort.

- Ne stockez ou n'utilisez pas d'essence ou d'autres vapeurs ou liquides inflammables à proximité de la cuisinière ou de tout autre appareil.
- QUE FAIRE SI JE DÉTECTE UNE ODEUR DE GAZ
 - N'allumez pas l'appareil.
 - Ne touchez aucun interrupteur, n'utilisez pas de téléphone.
 - Appelez immédiatement votre fournisseur de gaz avec le téléphone du voisin. Suivez les instructions du fournisseur.
 - Si vous ne parvenez pas à joindre le fournisseur de gaz, appelez les pompiers.
- L'installation et l'entretien doivent être effectués par un installateur qualifié, un centre de réparation ou le fournisseur de gaz.

DISPOSITIF ANTIBASCULEMENT



⚠ AVERTISSEMENT

Risque de basculement

- Un enfant ou un adulte peut faire basculer la cuisinière et ainsi perdre la vie.
- Posez la ferrure antibasculement sur le mur ou le plancher.
- Remettez la cuisinière en place en la glissant de façon que son pied s'insère dans la ferrure antibasculement.
- Insérez le pied de nouveau si vous déplacez la cuisinière.
- L'omission d'observer ces consignes peut occasionner la mort ou des brûlures graves aux enfants ou aux adultes.

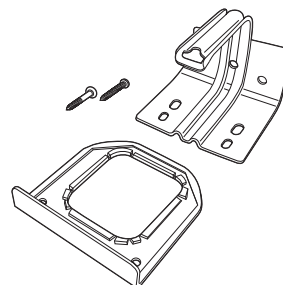
Afin de réduire le risque de basculement, la cuisinière doit être correctement fixée par une ferrure antibasculement. Consultez les instructions d'installation livrées avec la ferrure pour l'information détaillée avant de tenter l'installation.

Cuisinières au gaz professionnelles

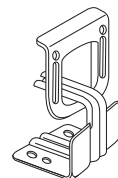
Pour vérifier si la ferrure est installée et engagée correctement, regardez sous la cuisinière pour voir si le pied de nivellement arrière est engagé dans la ferrure. Sur certains modèles, on peut enlever le coup-de-pied pour faciliter l'inspection. Si l'inspection visuelle n'est pas possible, glissez la cuisinière vers l'avant, assurez-vous que la ferrure antibasculement est solidement fixée au plancher ou au mur, puis repoussez la cuisinière de façon à engager le pied de nivellement sous la ferrure antibasculement.

Si la cuisinière est éloignée du mur pour une raison quelconque, répétez toujours cette procédure pour vérifier que la cuisinière est correctement fixée par la ferrure antibasculement.

N'enlevez jamais totalement les pieds de nivellement sinon la cuisinière ne sera pas fixée par la ferrure antibasculement correctement.



Trousse de ferrure antibasculement incluse



Vue arrière

CONSIGNES DE SÉCURITÉ IMPORTANTES

LISEZ TOUTES LES INSTRUCTIONS AVANT D'UTILISER L'APPAREIL

⚠ AVERTISSEMENT

Veillez lire toutes les consignes avant d'utiliser ce produit. Le non-respect de ces instructions pourrait entraîner un incendie, un choc électrique, une blessure grave voire la mort.

⚠ AVERTISSEMENT

CONSIGNES GÉNÉRALES DE SÉCURITÉ

⚠ AVERTISSEMENT

N'utilisez JAMAIS cet électroménager comme appareil de chauffage pour réchauffer la pièce. Cela pourrait causer un empoisonnement au monoxyde de carbone et la surchauffe du four.

- Utilisez cet électroménager uniquement aux fins auxquelles il est fait mention dans ce manuel du propriétaire.
- L'installation et la mise à la terre doivent être réalisées par un installateur qualifié en conformité avec les instructions d'installation fournies.
- Tout réglage et toute réparation devraient être réalisés par un installateur de cuisinière au gaz ou un technicien en réparation qualifiés. Ne tentez pas de réparer ou de remplacer une pièce de cette cuisinière à moins que cela soit spécifiquement recommandé dans ce manuel.
- Votre cuisinière est configurée pour le gaz naturel lorsqu'elle quitte l'usine. Elle peut être convertie pour le gaz propane. Si cette conversion est nécessaire, elle doit être réalisée par un technicien qualifié conformément aux instructions d'installation et aux codes locaux. L'intermédiaire qui réalise ce travail assume la responsabilité de la conversion.
- Demandez à l'installateur de vous montrer l'emplacement du robinet de sectionnement du gaz de la cuisinière et comment le fermer si nécessaire.
- Branchez votre cuisinière dans une prise mise à la terre de 120 volts seulement. N'enlevez pas la broche de mise à la terre ronde de la fiche du cordon. En cas de doute concernant le système de mise à la terre du domicile, vous avez la responsabilité et l'obligation de remplacer une prise non mise à la terre par une prise triphasée correctement mise à la terre en conformité avec le Code national de l'électricité. N'utilisez pas un cordon de rallonge avec cet électroménager.
- Avant toute réparation, débranchez la cuisinière ou coupez l'alimentation électrique au panneau de distribution domestique en retirant le fusible ou en désarmant le disjoncteur.
- Assurez-vous de retirer tout le matériel d'emballage de la cuisinière avant d'allumer celle-ci afin de prévenir l'inflammation de ce matériel.

- Évitez de rayer les surfaces de verre. Cela pourrait causer le bris du verre. Ne cuisez pas d'aliments sur du verre brisé. Cela pourrait occasionner une décharge électrique, un incendie ou des blessures.
- Ne laissez pas d'enfants seuls ou sans surveillance dans la zone où l'électroménager est en cours d'utilisation. On ne devrait jamais leur permettre de grimper, s'asseoir ou se tenir sur quelque partie de l'électroménager que ce soit.

⚠ ATTENTION

- Ne rangez pas les articles qui attirent les enfants dans des armoires au-dessus d'une cuisinière, un enfant qui grimpe sur la cuisinière pour atteindre un article peut se blesser gravement.
- N'obstruez jamais les orifices d'air de la cuisinière. Ils procurent les entrées et les sorties d'air nécessaires pour un fonctionnement avec une combustion correcte. Les orifices d'air sont situés à l'arrière de la table de cuisson, dans le haut et le bas de la porte du four, et dans le bas de la cuisinière.
- Utilisez seulement des poignées ou mitaines sèches car des brûlures de vapeur peuvent survenir au contact des surfaces chaudes si elles sont humides. Ne laissez pas les poignées ou mitaines toucher les brûleurs de surface, les grilles de brûleurs ou les éléments chauffants. N'utilisez pas une serviette ou autre linge de grande taille à la place d'une poignée ou de mitaines.
- Ne touchez pas aux éléments chauffants ou à la surface intérieure du four. Ces surfaces peuvent s'avérer suffisamment chaudes pour brûler même si elles sont d'une couleur foncée. Pendant et après l'utilisation, ne touchez pas à l'intérieur du four et ne laissez pas des vêtements ou d'autres matières inflammables entrer en contact avec celui-ci; laissez d'abord le four se refroidir suffisamment. D'autres surfaces de l'électroménager peuvent devenir suffisamment chaudes pour causer des brûlures. Parmi les surfaces potentiellement chaudes, mentionnons les brûleurs, les grilles, les orifices d'air du four, les surfaces près des orifices, les fissures autour de la porte du four, les pièces de garniture métalliques au-dessus de la porte, les dossierers et les surfaces des tablettes en hauteur.
- Ne chauffez pas de contenants d'aliments non ouverts. L'augmentation de la pression peut faire éclater le contenant et causer des blessures.

LISEZ CES INSTRUCTIONS ET RANGEZ-LES SOIGNEUSEMENT

CONSIGNES DE SÉCURITÉ IMPORTANTES

LISEZ TOUTES LES INSTRUCTIONS AVANT D'UTILISER L'APPAREIL

▲ AVERTISSEMENT CONSIGNES GÉNÉRALES DE SÉCURITÉ (suite)

- Cuisez les aliments à fond pour vous prémunir contre les maladies d'origine alimentaire. Des recommandations relatives aux températures de cuisson minimales sûres sont accessibles sur les sites IsItDoneYet.gov et fsis.usda.gov. Utilisez un thermomètre pour aliments et vérifiez à plusieurs endroits.
- Ne laissez personne grimper, se tenir ou s'accrocher à la porte du four, sur le tiroir ou la table de cuisson. Cela pourrait endommager la cuisinière ou la faire basculer et causer des blessures graves ou la mort.
- Gardez la hotte du ventilateur et les filtres à graisse propres afin de maintenir une bonne ventilation et prévenir les feux de graisse. Mettez le ventilateur en arrêt (OFF) dans l'éventualité d'un incendie ou lors de l'inflammation intentionnelle d'un spiritueux sur la table de cuisson. La soufflante en marche peut propager les flammes.

▲ AVERTISSEMENT GARDEZ LES MATIÈRES INFLAMMABLES À DISTANCE DE LA CUISINIÈRE

L'omission de prendre cette précaution peut causer un incendie ou une blessure corporelle.

- Ne rangez ni n'utilisez des matières inflammables dans un four ou près de la table de cuisson, y compris du papier, du plastique, des poignées ou mitaines, du linge de maison, du revêtement mural, des rideaux, des draperies, de l'essence ou d'autres vapeurs ou liquides inflammables.
- Ne portez jamais de vêtements amples ou pendants lors de l'utilisation de l'électroménager. Ces vêtements peuvent prendre feu au contact de surfaces chaudes et causer des brûlures graves.
- Ne laissez pas la graisse de cuisson ni d'autres matières inflammables s'accumuler dans ou à proximité de la cuisinière. La graisse dans le four ou sur la table de cuisson peut prendre feu.

▲ AVERTISSEMENT DANS L'ÉVENTUALITÉ D'UN INCENDIE, PRENEZ LES MESURES SUIVANTES AFIN DE PRÉVENIR LES BLESSURES ET LA PROPAGATION DU FEU

- Ne versez pas d'eau sur un feu de graisse. Ne prenez jamais une casserole en flammes. Mettez les commandes à la position d'arrêt (OFF). Éteignez une casserole en flammes sur un élément de surface en recouvrant la casserole complètement avec un couvercle bien adapté, une tôle à biscuit ou un plateau bien plat. Utilisez un extincteur à poudre sèche ou à mousse.
- Si un feu se déclare dans le four pendant la cuisson, étouffez-le en fermant la porte du four et en mettant le four à la position d'arrêt (OFF) ou en utilisant un extincteur à poudre sèche ou à mousse.
- Si un feu se déclare dans le four pendant l'autonettoyage, mettez le four à la position d'arrêt (OFF) et attendez que le feu cesse. Ne forcez pas l'ouverture de la porte. L'introduction d'air frais à des températures d'autonettoyage peut provoquer un jaillissement de flammes dans le four. L'omission d'observer cette mise en garde peut causer des brûlures graves.

▲ AVERTISSEMENT CONSIGNES DE SÉCURITÉ RELATIVES AU FOUR

▲ AVERTISSEMENT Ne recouvrez JAMAIS les fentes, les trous ou les passages dans le bas du four, ni une grille en entier, avec une matière telle que du papier d'aluminium ou une doublure de four. Un tel recouvrement bloque la circulation d'air dans le four et peut causer un empoisonnement au monoxyde de carbone. Ne placez jamais du papier d'aluminium ou une doublure de four dans le bas du four. Ces matières peuvent emprisonner la chaleur et poser un risque de fumée ou d'incendie.

- Tenez-vous à l'écart de la cuisinière lorsque vous ouvrez la porte du four. La vapeur ou l'air chauds qui s'échappent peuvent brûler les mains, la figure et/ou les yeux.
- Ne placez jamais d'ustensiles, de pierres à pizza ou de cuisson, ni tout type de papier ou de doublure sur le fond du four. Ces articles peuvent emprisonner la chaleur ou fondre, endommageant le produit et causant un risque de décharge électrique, d'enfumage ou d'incendie.
- Attendez que le four soit refroidi pour placer les grilles du four aux emplacements désirés. Si la grille doit être déplacée alors que le four est chaud, évitez de toucher aux surfaces chaudes.
- Ne laissez des articles tels que du papier, des ustensiles ou des aliments dans le four lorsqu'il n'est pas utilisé. Les articles rangés dans le four peuvent s'enflammer.
- Ne laissez pas des articles sur la table de cuisson près de l'orifice de ventilation du four. Les articles peuvent surchauffer et poser un risque d'incendie ou de brûlure.
- N'utilisez jamais la fonction de grill avec la porte ouverte. La cuisson au grill avec la porte ouverte n'est pas autorisée en raison du risque de surchauffe des boutons de commande.

LISEZ CES INSTRUCTIONS ET RANGEZ-LES SOIGNEUSEMENT

CONSIGNES DE SÉCURITÉ IMPORTANTES

LISEZ TOUTES LES INSTRUCTIONS AVANT D'UTILISER L'APPAREIL

⚠ AVERTISSEMENT

CONSIGNES DE SÉCURITÉ RELATIVES À LA TABLE DE CUISSON

⚠ AVERTISSEMENT

N'utilisez JAMAIS la section de cuisson en surface de cet électroménager sans surveillance.

- **L'omission de se conformer à cet avertissement pourrait causer un incendie ou une explosion représentant un risque de dommage à la propriété, de blessure ou de décès.**
- **Dans l'éventualité d'un incendie, tenez-vous à l'écart de l'électroménager et appelez immédiatement votre service d'incendie.**

NE TENTEZ PAS D'ÉTEINDRE UN FEU D'HUILE OU DE GRAISSE AVEC DE L'EAU.

- Ne laissez jamais de l'huile en cours de friture sans surveillance. Au-delà de son point de fumée, l'huile peut s'enflammer et causer un incendie pouvant se propager aux armoires environnantes. Utilisez un thermomètre à bain de friture lorsque c'est possible afin de surveiller la température de l'huile.

- Pour prévenir le débordement d'huile et l'incendie consécutif, utilisez une quantité d'huile minimale lorsque vous utilisez une casserole peu profonde et évitez de cuire des aliments congelés qui comportent trop de glace.
- Utilisez une casserole d'une taille appropriée et évitez celles qui sont instables ou qui basculent facilement. Réglez les flammes du brûleur de façon qu'elles ne dépassent pas le fond de la casserole. Des flammes trop intenses présentent un risque.
- Utilisez toujours la position LITE (allumage) lorsque vous allumez les brûleurs supérieurs et assurez-vous qu'ils sont bien allumés.
- Lorsque vous utilisez une batterie de cuisine en verre ou céramique, assurez-vous qu'elle convient à la chaleur d'une table de cuisson; certaines peuvent éclater en raison du brusque changement de température.
- Pour minimiser la possibilité de brûlure, d'allumage de matières inflammables ou de débordement, la poignée du récipient doit être orientée vers le centre de la table de cuisson sans se trouver au-dessus des brûleurs environnants.
- N'utilisez pas un wok doté d'un anneau de support métallique. L'anneau peut emprisonner la chaleur, bloquer l'air au brûleur et présenter un risque d'intoxication au monoxyde de carbone.
- Ne tentez pas de soulever la table de cuisson. Cela peut endommager la tuyauterie de gaz aux brûleurs occasionnant une fuite de gaz et un risque d'incendie.
- N'utilisez pas de papier aluminium pour recouvrir les grilles ou une partie de la table de cuisson. Cela peut mener à une intoxication au monoxyde de carbone, à la surchauffe des surfaces de la table de cuisson ou à un incendie.

MISE AU REBUT ADÉQUATE DE VOTRE ÉLECTROMÉNAGER

Veillez jeter ou recycler votre électroménager conformément aux règlements fédéraux ou locaux. Communiquez avec les instances locales pour en savoir plus sur la mise au rebut ou le recyclage de votre électroménager.

Comment retirer la pellicule protectrice et le ruban adhésif de l'emballage

Avec précaution, agrippez un coin de la pellicule protectrice avec vos doigts et retirez-la lentement de la surface de l'électroménager. N'utilisez pas d'articles coupants pour retirer la pellicule. Retirez toute la pellicule avant d'utiliser l'électroménager pour la première fois.

Pour s'assurer de l'absence de dommages au fini du produit, la meilleure manière de retirer le ruban adhésif sur un électroménager neuf consiste à appliquer un détergent pour lave-vaisselle liquide domestique. Appliquez avec un linge doux et laissez imbiber.

REMARQUE : L'adhésif doit être retiré de toutes les parties. Cela sera impossible s'il est cuit.

Considérez les options de recyclage des matériaux d'emballage de votre électroménager.

LISEZ CES INSTRUCTIONS ET RANGEZ-LES SOIGNEUSEMENT

UTILISATION DE LA CUISINIÈRE

Lors de sa mise en service initiale, cette cuisinière nécessite une mise à jour logicielle pour activer toutes les fonctions. Pour procéder à la mise à jour, téléchargez l'application SmartHQ et suivez les instructions de connexion de la cuisinière à votre réseau Wi-Fi domestique. Certaines fonctions ne sont disponibles qu'en passant par l'application SmartHQ. Pour plus de renseignements sur la méthode de connexion, reportez-vous à la section « Connexion Wi-Fi et contrôle à distance » de ce manuel.

CONNEXION DE VOTRE CUISINIÈRE COMPATIBLE WI-FI

Votre cuisinière est conçue pour vous procurer une communication bidirectionnelle entre votre électroménager et un appareil intelligent. Grâce à l'application mobile SmartHQ, vous serez en mesure de contrôler les fonctions essentielles de la cuisinière telles que le réglage de la température et du mode de cuisson à l'aide d'une tablette ou d'un téléphone intelligent.*

Ce dont vous aurez besoin

Votre cuisinière utilise votre réseau WI-FI domestique pour communiquer entre l'électroménager et votre appareil intelligent. Pour configurer votre cuisinière, vous devez recueillir certains renseignements :

1. Chaque cuisinière comporte une étiquette d'informations sur la connectivité de l'appareil sur laquelle figure un identifiant d'électroménager UPD. Il s'agit d'un renseignement important nécessaire pour vous connecter à l'appareil. L'étiquette se trouve généralement à l'intérieur de la porte du four ou du tiroir.

Connected Appliance Information

Contains FCCID: ZKJ-WCATA009	UPD ID: XX-XX-XX-XX-XX-XX
Contains IC: 10229A-WCATA009	
MAC ID: D8-28-C9-XXXXXX	PT. NO. XXXXXXXXXXXX

Exemple d'étiquette

2. Préparez votre tablette ou votre téléphone intelligent en vue d'accéder à l'Internet et de télécharger des applications.
3. Vous devez connaître le mot de passe de votre routeur Wi-Fi domestique. Ayez ce mot de passe à portée de la main lors de la configuration de votre cuisinière.

Connexion de votre cuisinière

1. Sur votre tablette ou votre téléphone intelligent, visitez **monogram.com/connect** pour en savoir davantage sur les fonctions de connexion d'électroménagers et pour télécharger l'application mobile SmartHQ.
2. Suivez les instructions de l'application pour connecter votre cuisinière.
3. Une fois la procédure terminée, l'icône de connexion s'allumera si la connexion est réussie.
4. Si l'icône ne s'allume pas, suivez les instructions de l'application pour vous reconnecter. Si le problème persiste, composez le 800.220.6899 et demandez de l'aide concernant la connectivité sans fil de votre cuisinière.

Pour connecter des appareils intelligents supplémentaires, répétez les étapes 1 et 2.

Notez que toute modification ou remplacement du dispositif de communication à distance de cette cuisinière qui n'est pas explicitement approuvé(e) par le fabricant peut annuler le droit de l'utilisateur de se servir de cet équipement.

*Des appareils Apple ou Android compatibles et un réseau Wi-Fi domestique sont requis.

ÉQUIPEMENT COMMANDÉ À DISTANCE

Cet appareil est conforme aux prescriptions de la partie 15 des règles de la FCC. Le fonctionnement de cet équipement est assujéti aux deux conditions suivantes : (1) Cet appareil ne doit pas causer de brouillage préjudiciable; et (2) cet appareil doit accepter tout brouillage qu'il reçoit, y compris celui pouvant entraîner un fonctionnement indésirable.

L'équipement de communication sans fil installé dans cette table de cuisson a été testé et déclaré conforme aux limites d'un appareil numérique de Classe B, conformément à la partie 15 de la réglementation de la FCC. Ces limites sont conçues pour :

(a) assurer une protection raisonnable contre le brouillage nuisible dans une installation résidentielle. Cet équipement génère, utilise et émet des fréquences radio qui, en cas d'une installation erronée ou d'une utilisation non-conforme aux instructions de ce manuel d'utilisation peuvent causer un brouillage nuisible aux communications radio. Il n'y a cependant aucune garantie qu'un brouillage nuisible ne surviendra pas dans une installation donnée. Si cet équipement cause un brouillage nuisible sur votre poste radio ou de télévision, ce que vous pouvez déterminer en éteignant et en rallumant votre équipement, il est conseillé à l'utilisateur d'essayer de pallier ce brouillage nuisible en prenant l'une ou l'autre des mesures suivantes :

- Réorienter ou repositionner l'antenne de réception.
- Augmenter la distance entre l'équipement et le récepteur.
- Brancher l'équipement dans une prise d'un circuit qui diffère de celui auquel le récepteur est branché.
- Consulter le revendeur ou un technicien en radio-télévision pour obtenir de l'aide.

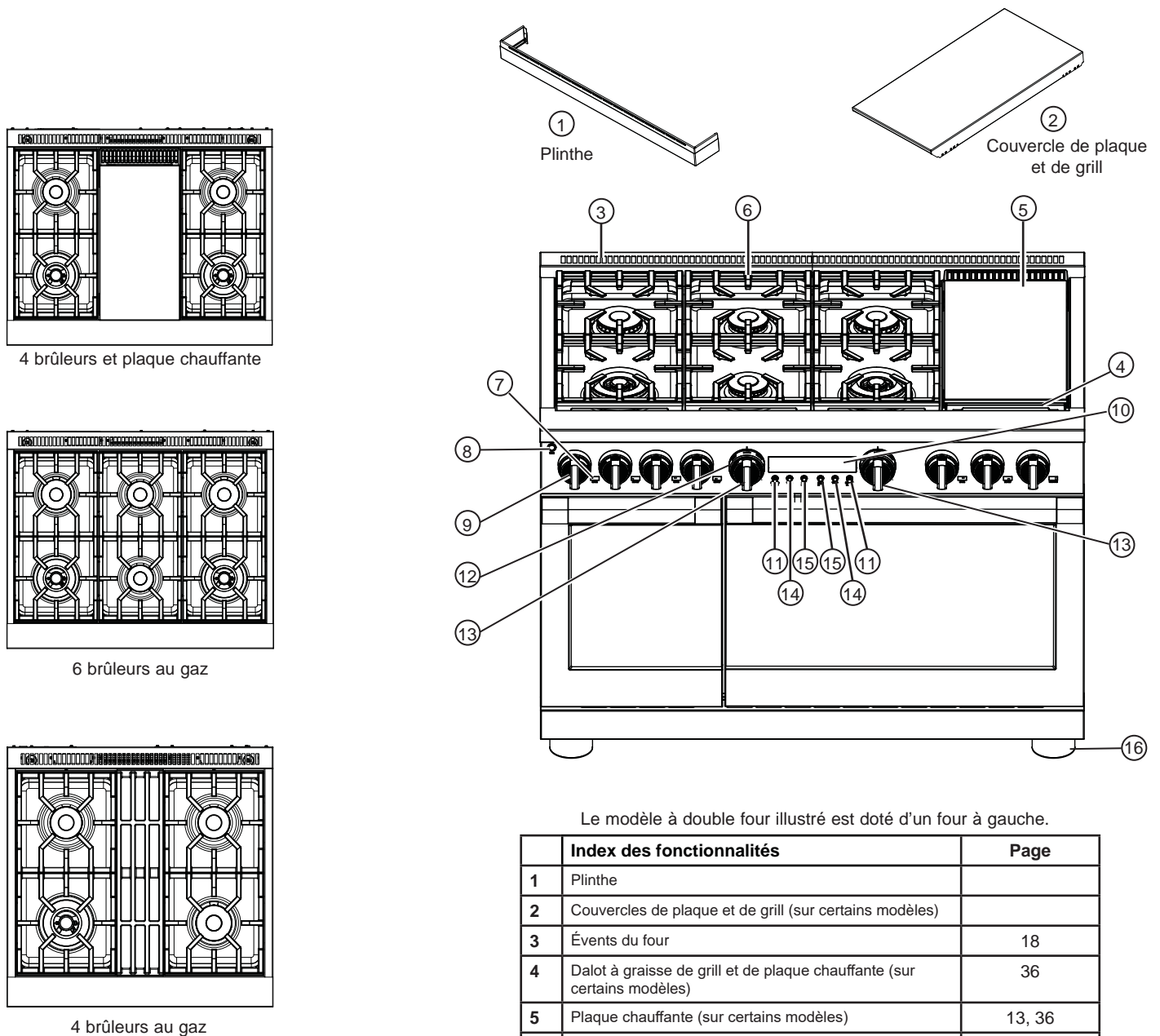
(b) accepter tout brouillage qu'il reçoit, y compris celui pouvant entraîner un fonctionnement indésirable de l'appareil.

Notez que tout changement ou toute modification de l'équipement de communication sans fil qui ne sont pas explicitement approuvés par le fabricant peuvent annuler le droit de l'utilisateur de se servir de cet équipement.

UTILISATION DE LA CUISINIÈRE

FONCTIONS DE LA CUISINIÈRE ET DE LA TABLE DE CUISSON

(Toutes les fonctions ne sont pas présentes sur tous les modèles. L'apparence peut varier d'un modèle à l'autre).



Le modèle à double four illustré est doté d'un four à gauche.

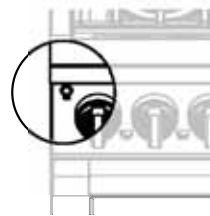
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UTILISATION DE LA CUISINIÈRE

COMMANDE DE L'ÉCLAIRAGE D'ACCENTUATION

Ce bouton commande l'éclairage d'accentuation DEL au panneau de commande. Des options de couleurs personnalisées pour l'éclairage du bouton et des tâches sont disponibles dans l'application.

- LED Accent light ON (lampe d'accentuation activée)
- LED Accent light ON and knob lights ON (lampes d'accentuation et du bouton activées)
- All OFF (toutes les lampes désactivées)



EN CAS DE PANNE DE COURANT

Dans l'éventualité d'une panne de courant, il devient impossible de commander le four et il ne faut pas tenter de le faire. Toutefois, on peut allumer les brûleurs de surface à l'aide d'une allumette. En usant d'une extrême prudence, tenez une allumette

allumée près des orifices en dessous du chapeau du brûleur de surface, puis tournez lentement le bouton jusqu'à la position LITE (allumage). Une fois allumés, les brûleurs de surface fonctionneront normalement.

BRÛLEURS DE SURFACE

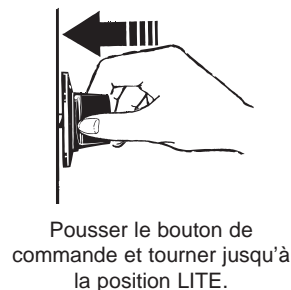
Allumage d'un brûleur de surface

AVERTISSEMENT Il faut utiliser les brûleurs uniquement lorsqu'ils sont recouverts d'un récipient (casserole, poêlon, etc.) de cuisson. Les flammes de brûleur non recouvertes par un ustensile de cuisson présentent un risque d'incendie ou d'inflammation de vêtement. Ne laissez jamais les flammes dépasser des côtés du récipient de cuisson. L'omission d'observer cette directive peut occasionner des blessures graves.

Assurez-vous que tous les brûleurs se trouvent au bon emplacement et complètement assemblés avant de tenter d'utiliser un brûleur quelconque.

Sélectionnez un brûleur et trouvez son bouton de commande. Poussez le bouton et tournez-le jusqu'à la position LITE (allumage).

Vous entendrez un clic, c'est-à-dire le son de l'étincelle électrique qui allume le brûleur. Lorsqu'un brûleur est tourné à LITE, tous les brûleurs vont produire une étincelle. La production d'étincelles se poursuivra aussi longtemps que le bouton se situera à LITE. Une fois le gaz allumé, tournez le bouton pour régler la taille de la flamme.



Rallumage automatique

Les brûleurs de cette cuisinière se rallumeront automatiquement si la flamme s'éteint.

Sélection de la taille de flamme

Regardez la flamme, et non le bouton, lorsque vous réglez la chaleur. Lorsqu'un chauffage rapide est désiré, la taille de la flamme doit correspondre à la taille du récipient de cuisson que vous utilisez. Les flammes plus grandes que le bas du récipient ne chaufferont pas plus rapidement et elles peuvent s'avérer dangereuses.



Ces flammes sont trop grandes pour le récipient

Utilisation des brûleurs de surface

REMARQUES :

- Ne faites pas fonctionner le brûleur durant une longue période sans récipient de cuisson sur la grille. Le fini de la grille peut se décolorer ou s'écailler sans récipient pour absorber la chaleur.
- Ne tentez pas de démonter un brûleur pendant qu'un autre brûleur est allumé. Vous risquez d'endommager le produit.

- Assurez-vous que les brûleurs et les grilles sont refroidis avant de mettre votre main, une poignée ou des agents nettoyants sur ceux-là.

Le dessus de votre cuisinière est doté de brûleurs au gaz scellés qui procurent commodité, facilité de nettoyage et flexibilité pour un large éventail d'utilisations de cuisson.

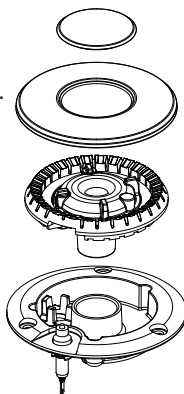
UTILISATION DE LA CUISINIÈRE

BRÛLEURS DE SURFACE (suite)

Types de brûleurs de surface

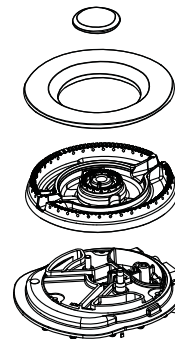
Brûleur à double flammes superposées :

Utilisez ce brûleur à des fins de cuisson générales. Utilisez un récipient de cuisson dont la taille correspond aux flammes.



Brûleur à plusieurs anneaux :

Utilisez ce brûleur pour les grands récipients ou les plats à mijoter.



Brûleurs Double Flamme Superposés

Les brûleurs à double flammes superposés de votre cuisinière produisent deux ensembles de flammes dont l'un est superposé sur l'autre, les brûleurs double flamme disposent d'une flamme réduite (feu doux) et d'une flamme plus importante (feu principal).

Lorsqu'un brûleur est activé, la flamme (feu doux) se maintient toujours allumée.

Feu doux ou mijotage :

Le brûleur à deux rangées de flammes a été conçu pour fournir un éventail de réglages de puissance qui inclut le feu doux ou mijotage. Selon le type et la quantité de nourriture et de la taille de la casserole, la flamme peut être réglée pour s'ajuster à vos besoins spécifiques.

Cuisson :

Les réglages allant de **LO** à **MED** utilisent les flammes réduites ainsi que les flammes principales. Utilisez **HI** vous utilisez un ustensile d'un diamètre plus important.

HI est destiné à saisir les aliments rapidement et faire bouillir de grandes quantités d'eau.

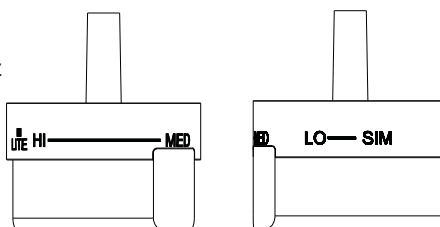


Les brûleurs à double flammes sont livrés avec des chapeaux en émail noir et des pièces insérées en laiton qui reposent dans le centre. Le consommateur peut retirer les pièces insérées s'il le souhaite.

Brûleur à plusieurs anneaux

Le brûleur à plusieurs anneaux est doté de deux groupes d'anneaux, intérieur et extérieur. Pour les grands récipients, activez tous les anneaux en réglant le brûleur entre Hi et Med.

Pour les petits récipients et la cuisson à faible chaleur, activez seulement les



Vue de dessus du bouton du brûleur à plusieurs anneaux

anneaux intérieurs en réglant le brûleur entre Lo et Sim.

Les brûleurs à plusieurs anneaux sont livrés avec des chapeaux en émail noir et en laiton, au choix du consommateur.

Récipients pour la cuisson en surface

Aluminium : Nous recommandons des récipients de poids moyen car ils s'échauffent rapidement et uniformément. La plupart des aliments brunissent uniformément dans un poêlon en aluminium. Utilisez des casseroles avec des couvercles étanches lorsque vous cuisez avec une quantité d'eau minimale.

Acier inoxydable : Seul, ce métal ne comporte pas de propriétés calorifiques intéressantes et il est généralement combiné avec le cuivre, l'aluminium et d'autres métaux afin d'améliorer la distribution de la chaleur. Les poêlons aux métaux combinés donnent de bons résultats s'ils sont utilisés à chaleur moyenne ou selon les recommandations du fabricant.

Fonte : S'ils sont chauffés lentement, la plupart des poêlons donneront des résultats satisfaisants.

Métal émaillé : Dans certaines conditions, l'émail de certains récipients de cuisson peut fondre. Suivez les recommandations du fabricant pour les méthodes de cuisson.

Verre : Il existe deux types de récipients en verre, ceux qui vont au four seulement et ceux pour la cuisson en surface (casseroles, récipients pour le café et le thé). Le verre conduit la chaleur très lentement.

Vitrocéramique résistante à la chaleur : Elle peut s'utiliser autant pour le four qu'en surface. Sa conduction de chaleur et son refroidissement s'effectuent très lentement. Consultez les directives du fabricant du récipient pour savoir s'il convient aux cuisinières au gaz.

UTILISATION DE LA CUISINIÈRE

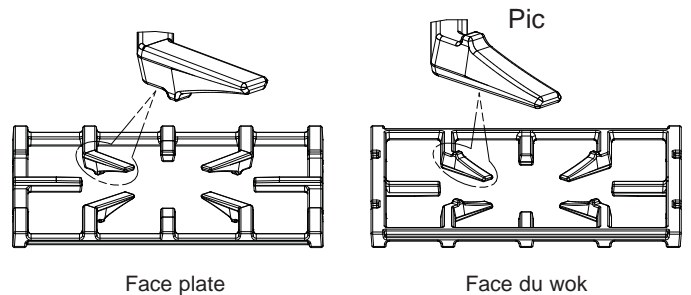
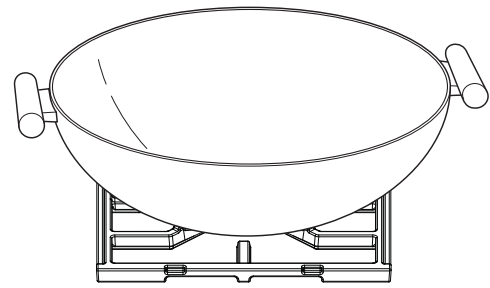
Cuisiner au wok

Les grilles des brûleurs ont été spécialement conçues pour être utilisées sur deux faces. La face plate convient aux ustensiles à fond plat (marmites, casseroles, poêles à frire et woks à fond plat), tandis que le côté wok est conçu pour une grande variété de woks à fond rond de 14 à 16 po de diamètre sans nécessiter un anneau particulier.

Pour plus de commodité, il est recommandé d'utiliser un brûleur frontal lorsque vous cuisinez à l'aide d'un wok.

Les brûleurs avant gauche ou droit sont recommandés pour la cuisson au wok sur les cuisinières de 36 à 48 po, et le brûleur avant gauche sur les cuisinières de 30 po.

⚠ AVERTISSEMENT N'utilisez pas un anneau de support de wok. Placer un tel anneau au-dessus d'un brûleur ou d'une grille peut nuire au bon fonctionnement du brûleur, ce qui augmentera le niveau de monoxyde de carbone au-dessus des valeurs admissibles. Cela peut présenter un risque pour votre santé.



UTILISATION DE LA CUISINIÈRE

GRILLE (sur certains modèles)

⚠ AVERTISSEMENT Risque d'incendie

- Usez de prudence lors de la cuisson d'aliments gras. L'écoulement de graisse peut provoquer un incendie.
- Ne placez jamais un article quelconque sur la plaque chauffante lorsque celle-ci n'est pas utilisée. La chaleur des brûleurs environnants peut chauffer la plaque chauffante et provoquer un incendie.
- Placez et enlevez la plaque chauffante seulement lorsqu'elle est refroidie et que tous les brûleurs de surface sont éteints (OFF).

PRÉCAUTIONS DE SÉCURITÉ DE LA PLAQUE CHAUFFANTE, RÉGLAGE DE LA HAUTEUR

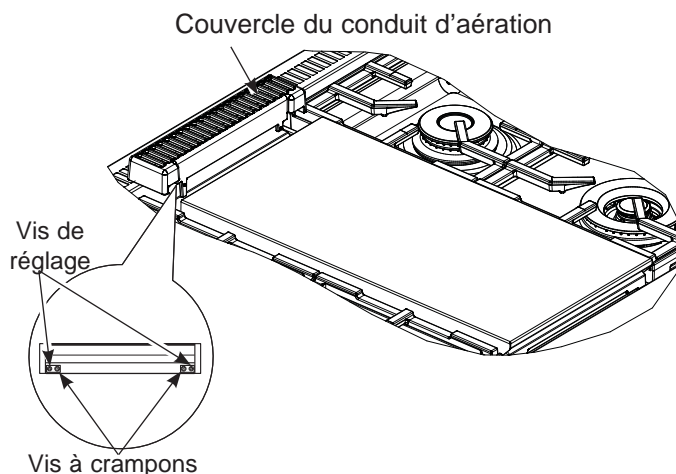
Retirez le couvercle en métal et la planche à trancher avant d'allumer la plaque chauffante.

Les éléments de la plaque chauffante ne doivent pas être retirés lors de son entretien.

Une fois que le dispositif est prêt, vous pouvez régler la hauteur. Retirez le conduit d'aération en le tirant dessus à l'horizontale. Veillez à ne pas rayer les surfaces en acier inoxydable alentour lorsque vous retirez le couvercle du conduit d'aération.

Les deux vis intérieures sont des vis à crampons qui servent à maintenir la plaque en place. Desserrez ces deux vis avant de procéder au réglage de la hauteur de la plaque. **Ne retirez pas ces deux vis.**

Les deux vis extérieures sont des vis de réglage de hauteur. **Ne retirez pas ces deux vis.** Vous pouvez les desserrer pour régler la plaque ou bien pour créer une légère inclinaison par laquelle s'écouleront les huiles et les graisses lorsque vous serez en train de cuisiner. Après les premières utilisations, vous serez en mesure de déterminer l'inclinaison la plus adéquate selon les aliments que vous préparez ou selon vos préférences.



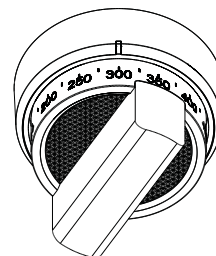
Après avoir réglé la hauteur de la plaque, resserrez les vis à crampons pour fixer la plaque dans sa position de départ. **Serrez les vis à la main, ne pas serrer excessivement.**

UTILISER LA PLAQUE CHAUFFANTE

Nettoyez la plaque chauffante soigneusement avec de l'eau savonneuse avant la première utilisation et après les utilisations subséquentes. La surface de la plaque chauffante est fabriquée avec de l'acier inoxydable de type 304 résistant, à polissage de haute précision, doublé d'une plaque en aluminium pour distribuer la chaleur uniformément. Appliquez un léger film d'huile de cuisson sur la surface de la plaque chauffante afin d'empêcher les aliments de coller.

Pour chauffer la plaque chauffante, poussez et tournez le bouton de commande jusqu'au réglage de température désiré. La lampe du cadran va s'allumer pour indiquer que la commande du thermostat fonctionne. La plaque chauffante est commandée par thermostat et peut se régler à n'importe quelle température entre 200 °F et 450 °F (93 °C à 232 °C). Laissez la grille se réchauffer durant 10 minutes avant d'y placer des aliments.

REMARQUE : Contrairement aux brûleurs de surface qui utilisent des allumeurs à étincelle, la plaque chauffante utilise un allumeur de surface chaude. Une fois le bouton de commande tourné à la température choisie, il faut environ 45 secondes pour que le gaz alimente le brûleur.



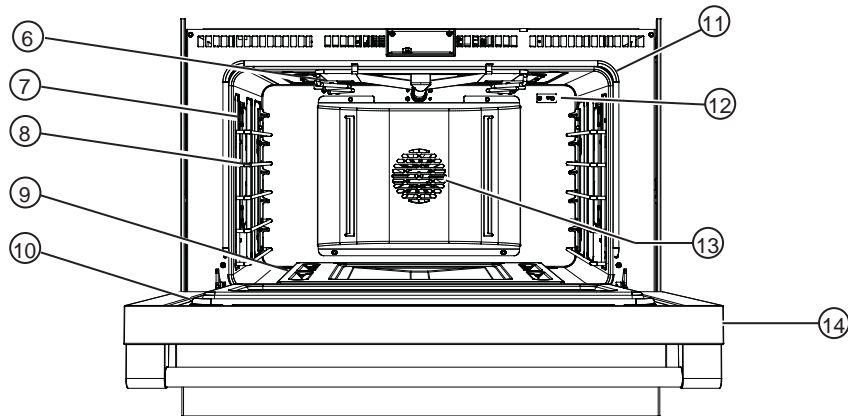
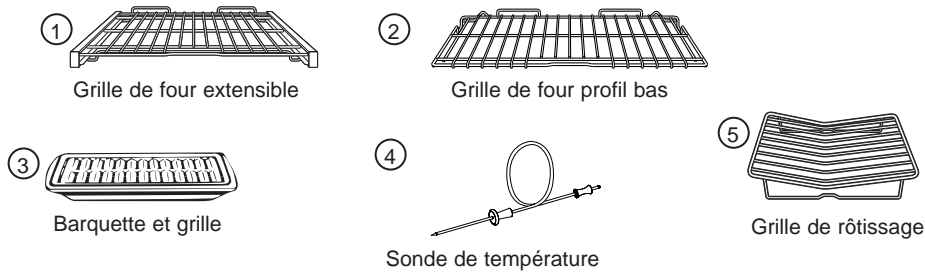
Aliment	Température
Crêpes	375°F (190°C)
Biftecks hachés	400°F (204°C)
Bacon*	400°F (204°C)
Fromage fondu	350°F (176°C)
Œufs	275°F (135°C)

*REMARQUE : Disposez le bacon sur une plaque froide. Ne pas préchauffer.

UTILISATION DE LA CUISINIÈRE

CARACTÉRISTIQUES DE VOTRE FOUR

REMARQUE : Toutes les fonctions ne sont pas présentes sur tous les modèles



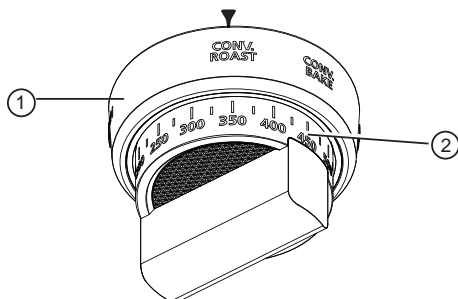
	Index des fonctions	Page
1	Grille(s) de four extensible(s) — 2 dans le four (four droit sur modèles 48 po) — 2 dans le four gauche	19, 32
2	Grille de four profil bas - 1 dans le four (four droit sur modèles 48 po)	20, 32
3	Barquette et grille - 1 grande dans le four (four droit sur modèles 48 po), 1 petite dans le four gauche	24, 30
4	Sonde de température - 1 par four	26, 27, 32
5	Grille de rôtissage	24, 30
6	Système de rôtissage double énergie	
7	Colonnes de four halogènes	34
8	Supports de grille de four — 5 positions dans le four (four droit sur modèles 48 po) — 4 positions dans le four gauche	19, 20, 34
9	Brûleur de cuisson (sous le sol du four)	
10	Joint de porte de four	
11	Joint de cadre du four	
12	Prise de sonde de température — côté droit dans le four (four droit sur modèles 48 po) — côté gauche dans le four gauche	26, 27
13	Ventilateur de convection	20, 23
14	Porte de four à fermeture souple	33

REMARQUE : Les modèles équipés d'un petit four possèdent les mêmes fonctions que le grand four.

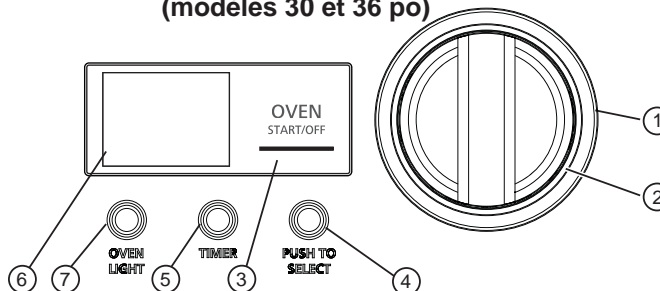
UTILISATION DE LA CUISINIÈRE

FONCTIONS DU PANNEAU DE COMMANDE ET DU MINUTEUR

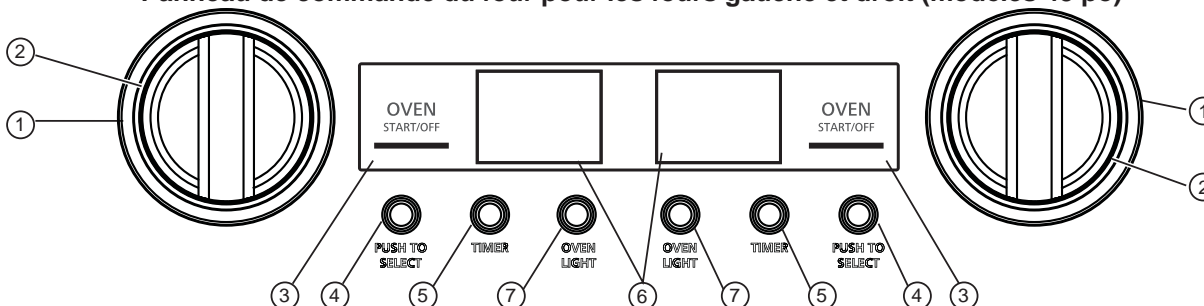
Bouton de commande du four



Panneau de commande du four (modèles 30 et 36 po)



Panneau de commande du four pour les fours gauche et droit (modèles 48 po)



1 Bouton de sélection de mode du four – Tournez le cercle extérieur pour sélectionner :

Modes de cuisson traditionnelle : Votre four est doté des modes de cuisson traditionnelle suivants : Cuisson au four et au grill

Modes de cuisson par convection : Les modes de cuisson par convection utilisent une circulation d'air augmentée pour améliorer la performance. Voyez la section Modes de cuisson au four pour plus d'informations.

Warm (tenue au chaud) : Le mode Warm est conçu pour garder les aliments chauds à une température plus élevée jusqu'à 3 heures durant.

Proof (fermentation) : Le mode de fermentation maintient une chaleur suffisante pour faire lever la pâte à la levure.

Voyez la section sur les modes du four pour plus d'informations.

Clean (nettoyage) : Voyez la section Nettoyage à la vapeur de ce manuel.

2 Bouton Température du four – Tournez pour sélectionner : Températures de 175°F (80°C) à 550°F (290°C).

LOW BROIL (Cuisson au grill légère) – Une température de cuisson au grill inférieure est automatiquement réglée.

HIGH BROIL (Cuisson au grill forte) – Une température de cuisson au grill supérieure est automatiquement réglée.

CLEAN (Nettoyage) – La température de nettoyage à la vapeur est réglée automatiquement.

Le bouton du four clignote en orange pendant le préchauffage et s'allume dans cette couleur une fois le préchauffage terminé. Le

Couleur illuminée	Mode du four
Bleu	Application
Blanc	Nettoyage à la vapeur
Rouge	Défaut
Orange	Cuisson au four/ Cuisson au grill
Jaune	Tenue au chaud
Aucune lumière	Arrêt (OFF)

tableau ci-dessous énumère les couleurs de bouton illuminé pour chaque mode du four.

Des options de couleurs personnalisées pour l'éclairage du bouton et des tâches sont disponibles dans l'application.

3 Bouton d'affichage – Pressez-le pour démarrer n'importe quelle cuisson ou la fonction de nettoyage. Annule TOUTES les actions du four à l'exception de la minuterie.

4 Mini bouton – Tournez pour sélectionner et appuyez dessus pour saisir les paramètres PROBE (Sonde) ou TIMER (Minuteur). Pressez le mini-bouton lorsque l'affichage est inactif afin d'accéder à plus de fonctions dans des menus plus détaillés. Voyez la section Paramètres pour plus d'informations.

5 Bouton Minuteur – Poussez pour sélectionner la fonction de minuteur qui fait le décompte du temps. Le four va continuer à fonctionner une fois le décompte du minuteur terminé. Tournez pour sélectionner et poussez pour entrer dans les réglages du minuteur.

6 Écran du four – Il affiche les paramètres du four telles que les températures du four et de la sonde et le minuteur de cuisson.

7 Lampe du four – Poussez pour allumer (ON) ou éteindre (OFF).

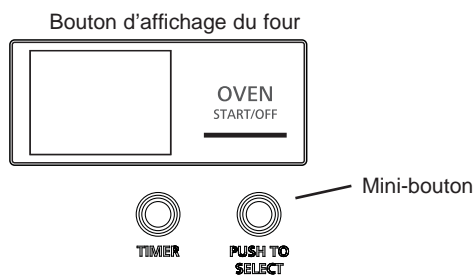
Le bouton de sélection de mode du four (1) ET le Bouton Température du four (2) doivent être réglés simultanément sur l'une des combinaisons valides ci-dessous :

Une fois le mode et la température sélectionnés, pressez le bouton **START/OFF** pour allumer ou éteindre le four.

Bouton de sélection de mode	Bouton Température du four
BAKE (Cuisson)	175°–550°F (80°–290°C)
CONV BAKE (Par convection)	175°–550°F (80°–290°C)
CONVECTION/ROAST (Convect./rôtissage)	175°–550°F (80°–290°C)
BROILL (Grill)	HIGH ou LOW BROIL
WARM (tenue au chaud)	—
PROOF (Levée)	—
CLEAN (Nettoyage)	CLEAN

Pour annuler une fonction, pressez **START/OFF**.

UTILISATION DE LA CUISINIÈRE



Minuteur

REMARQUE : Le minuteur est indépendant des autres fonctions et ne permet pas de commander le four.

Pour régler le minuteur :

1. Appuyez sur le bouton **TIMER (Minuteur)**.
2. Tournez le **Mini-bouton** pour régler la durée jusqu'à 12 heures et appuyez pour sélectionner.

Sur les modèles double four, chaque commande est dotée de sa propre fonction minuteur. Chaque minuteur peut être réglé de façon autonome.

La commande émettra un bip pendant 1 minute et l'écran affichera les secondes jusqu'à ce que le minuteur compte jusqu'à :00. Lorsque le minuteur atteint :00, la commande émettra 3 bips, suivis d'un bip toutes les 6 secondes jusqu'à ce que le **Mini-bouton** soit enfoncé.

Pour annuler le minuteur :

Appuyez sur le **mini bouton** et maintenez-le enfoncé pendant 3 secondes.

UTILISATION DE LA CUISINIÈRE

PARAMÈTRES

Le mini-bouton ouvre des menus plus détaillés pour accéder aux fonctions supplémentaires. Pour chaque paramètre, vous sélectionnez la fonction sur l'affichage en pressant et tournant le mini-bouton. Pressez le **mini-bouton** pour sélectionner l'option. Vous pouvez quitter à tout moment en sélectionnant Back (retour) sur l'affichage.

Connexion Wi-Fi et contrôle à distance

Votre four est conçu pour vous procurer une communication bidirectionnelle entre votre électroménager et un appareil intelligent. Grâce aux fonctions WiFi Connect (connexion Wi-Fi), vous serez en mesure de contrôler les fonctions essentielles du four telles que le réglage de la température, les minuteriers et les modes de cuisson à l'aide d'une tablette ou d'un téléphone intelligent.*

Sélectionnez **Settings (paramètres)** puis **Wifi**, et suivez les instructions sur l'afficheur de votre four et l'application du téléphone intelligent. Il est nécessaire d'activer la connexion Wi-Fi avant d'utiliser Remote Enable (contrôle à distance) sur votre four.

Voyez la section Connexion de votre cuisinière compatible Wi-Fi de la page 8 pour la procédure de connexion complète de votre cuisinière.

Bluetooth® - Chef Connect

Il s'agit d'une fonction d'appariement pour utilisation avec d'autres produits compatibles avec la fonction Chef Connect, par exemple un micro-ondes à hotte intégrée ou une hotte de cuisinière. Pour appairer ces produits à la cuisinière, pressez le mini-bouton et sélectionnez Bluetooth®. Sélectionnez Pair (appairer) et suivez les instructions correspondantes incluses avec le produit compatible Chef Connect. La cuisinière annulera le mode d'appariement après deux minutes si aucun appareil n'est détecté. Sélectionnez Remove (retirer) pour confirmer l'appariement du produit ou pour mettre fin à l'appariement.

Conversion automatique (Auto Conv)

Lorsqu'on utilise la cuisson par convection (Convection Bake) et le rôtissage par convection (Convection Roast), la fonction de conversion de recette automatique (Auto Recipe Conversion) va convertir automatiquement les températures de cuisson régulières qui ont été réglées en températures adaptées pour la cuisson par convection. Notez que cette fonction ne convertit pas les temps de cuisson, mais uniquement la température. On peut activer (On) ou désactiver (Off) cette fonction. Pressez le mini-bouton et tournez-le pour sélectionner **AUTO CONVERT** puis suivez les instructions pour activer ou désactiver cette fonction.

Arrêt automatique (Auto Off)

Cette fonction met la cuisinière en arrêt après 12 heures de fonctionnement continu. On peut activer ou désactiver cette fonction. Pressez le mini-bouton et tournez-le pour sélectionner 12HR SHUTOFF et activer ou désactiver cette fonction.

Tonalité

Vous pouvez régler le volume et le type d'alerte que votre électroménager utilise. Pressez le mini-bouton et tournez-le pour sélectionner SOUND. Suivez les instructions pour le réglage du volume sonore ou pour alterner entre une tonalité d'alerte répétée ou unique. Une tonalité répétée se poursuivra jusqu'à ce qu'un bouton soit pressé sur le panneau de commande. Vous pouvez aussi régler le volume sonore de la cuisinière. Le panneau de commande fera entendre la tonalité du nouveau volume sonore chaque fois que celui-ci est changé.

F/C (Fahrenheit ou Celsius)

La commande de la cuisinière est pré-réglée pour utiliser des températures en degrés Fahrenheit (F) mais vous pouvez changer pour des degrés Celsius (C). Pressez le mini-bouton et tournez-le pour sélectionner **TEMP UNIT (unité de température)**. Sélectionnez F/C pour alterner entre les unités de température affichées.

* Compatible avec appareils Apple ou Android, réseau Wi-Fi domestique requis.

UTILISATION DE LA CUISINIÈRE

PARAMÈTRES

Ajustement du thermostat du four

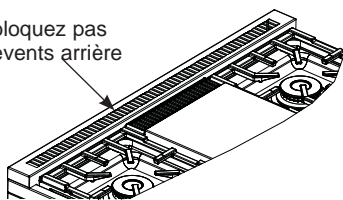
Cette fonction permet d'augmenter ou diminuer la température de cuisson au four de 35 degrés. Utilisez cette fonction si vous croyez que la température de votre four est trop chaude ou trop froide et que vous souhaitez la modifier. Cet ajustement agit sur tous les modes de cuisson à l'exception du rôtissage (broil).

1. Tournez le **mini-bouton** et poussez pour sélectionner **ADJUST TEMP** (ajustement de température).
2. Tournez le **mini-bouton** encore pour choisir le thermostat de four à ajuster, puis poussez pour le sélectionner.
3. Tournez le **mini-bouton** pour ajuster le thermostat de 35° plus chaud ou 35° plus froid par unités de 1 degré.

ÉVÉNEMENTS DU FOUR

N'obstruez jamais les événements (orifices d'air) de la cuisinière. Ils procurent l'entrée et la sortie d'air nécessaires pour refroidir la cuisinière et procurer la combustion adéquate à un bon fonctionnement.

Ne bloquez pas les événements arrière



Les orifices d'air sont situés à l'arrière de la table de cuisson, dans le haut et le bas de la porte du four, et dans le bas de la cuisinière.

Renseignements du four

Sélectionnez **Settings, More** et **Oven Info** pour activer ou désactiver cette fonction. Cette option affiche le numéro de modèle et la version du logiciel.

Numéros de modèle et de série

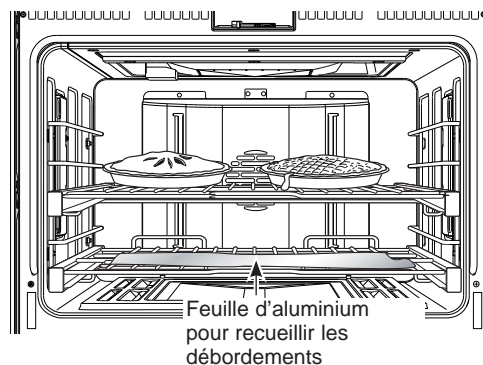
Pressez le mini-bouton et tournez-le pour sélectionner **MODEL SERIAL** pour afficher les numéros de modèle et de série de votre appareil.

PAPIER D'ALUMINIUM ET DOUBLURES DE FOUR

⚠ ATTENTION

Abstenez-vous d'utiliser tout type de papier ou de doublure dans le fond du four. Ces articles peuvent emprisonner la chaleur ou fondre, endommageant le produit et causant un risque de décharge électrique, d'enfumage ou d'incendie. Les dommages résultant de l'usage inapproprié de ces articles ne sont pas couverts par la garantie du produit.

Pour protéger des débordements, une feuille d'aluminium peut être placée sur une grille inférieure se trouvant à plusieurs centimètres en dessous des aliments. N'utilisez pas plus de papier d'aluminium que nécessaire et ne recouvrez jamais la totalité d'une grille avec le papier. Laissez une distance d'au moins 3,8 cm (1 1/2 po) entre le papier et les parois du four pour permettre une bonne distribution de chaleur.



UTILISATION DE LA CUISINIÈRE

GRILLES DU FOUR

ATTENTION Afin d'éviter les brûlures éventuelles, placez les grilles dans la bonne position avant d'allumer le four.

Les positions de grille recommandées pour divers types d'aliments figurent dans le Guide de cuisson. La position de la grille a un effet sur les résultats de la cuisson. Par exemple, si vous préférez des dessus de gâteaux, de muffins ou de biscuits plus grillés, montez la grille d'une position. Si vous trouvez que les aliments brunissent trop, descendez-les la prochaine fois.

Lors d'une cuisson nécessitant plusieurs récipients sur plusieurs grilles, laissez un espace d'au moins 1½ po entre ceux-ci pour assurer la circulation d'air.

Votre four comporte peut-être des grilles extensibles et/ou des grilles à profil bas.

Reportez-vous aux sections Guide de cuisson et Modes du four pour des recommandations sur le placement des grilles.

Grilles de cuisson extensibles

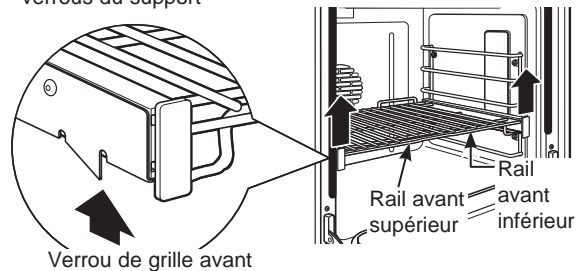
Les grilles disposent d'un cadre qui s'emboîte dans les supports des deux côtés. Une fois le cadre encastré, faites toujours glisser la grille par son rail supérieur, sur la position de butée de son extension pour placer ou retirer les plats.

Retirer et replacer les grilles du four

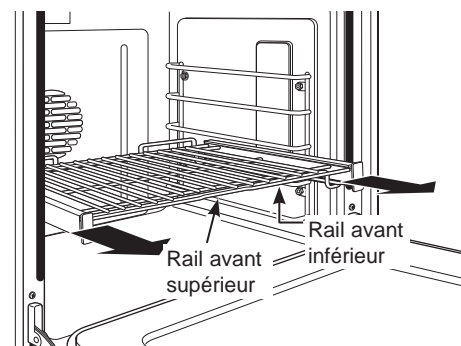
Pour retirer une grille :

1. Veillez à ce que la grille soit introduite jusqu'à atteindre le fond du four.
2. Saisissez la grille par son rail avant supérieur et par le rail arrière inférieur et soulevez-la pour débloquer les verrous avant de ses supports.

Soulevez pour débloquer les verrous du support

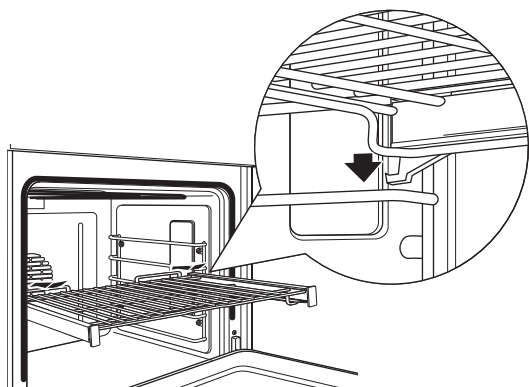


3. En tenant fermement les rails avant supérieur et inférieur, tirez la grille vers vous et retirez-la du four.

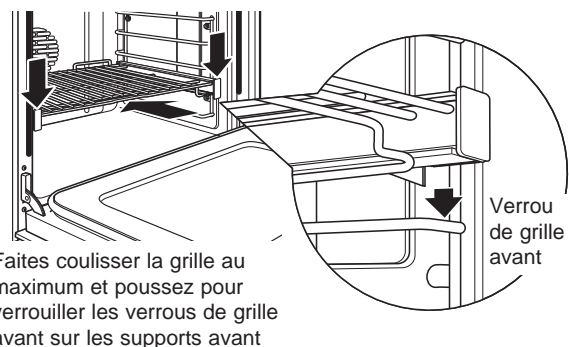


Pour replacer une grille :

1. Placez les verrous de la grille arrière sur les supports (cinq positions de cuisson sont disponibles, position supérieure comprise).



2. Faites glisser complètement la grille jusqu'à ce que le verrou de la grille arrière avant soient fixés sur les supports, et appuyez sur les verrous de la plaque avant sur les supports.



3. Faites glisser la grille vers vous afin de vérifier si elle a été correctement introduite. Si les grilles extensibles sont difficiles à retirer ou replacer, essayez les supports de grille avec de l'huile de cuisson. Ne mettez pas d'huile sur les glissières des grilles.

Pour lubrifier la palette :

Secouez le lubrifiant et appliquez-en sur les pièces mobiles des mécanismes de la palette comme illustré.

