

QUICK REFERENCE GUIDE

IMPORTANT: This reference guide is not a substitute for the Use and Care Guide. Before using this product, read the appliance Use and Care Guide for important safety messages and additional information regarding the use of your new appliance.

NOTE: Not all items discussed will apply to all models.

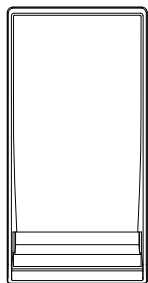
Getting to know your new appliance

Rangetop knob settings

XLO [®]	The ExtraLow [®] feature cycles on and off to maintain temperatures as low as 100°F. XLO is perfect for simmering delicate sauces or keeping food warm without scorching.
XHI	Quickly boil water, sear steaks, stir-fry vegetables.
Sim	Melting large quantities, low-temperature frying (eggs, etc.), simmering large quantities, heating milk, cream sauces, gravies, and puddings.
Sim – med	Finish cooking covered foods, steaming.
Med	Sautéing and browning, braising and pan-frying, maintaining slow boil on large quantities.
Med – hi	High-temp frying, pan broiling, maintaining fast boil on large quantities.
Hi	Boiling water quickly, deep-fat frying in large cookware.

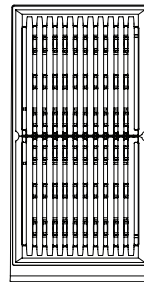
Rangetop features

Griddle In addition to preparing breakfast foods, try making the following:



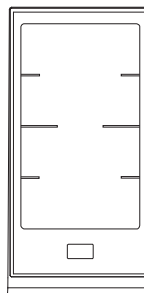
- Quesadillas
- Grilled cheese or Philly cheesesteak sandwiches
- Crab cakes
- Meatballs

Grill



The high heat from the grill seals in moisture and keeps food tender so there's no need to add oil or butter in the cooking process.









Induction



Induction cooking works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

Oven settings

Oven mode	Recommendations
Bake	Variety of foods, such as cakes, cookies, pastries, quick breads, quiche and casseroles.
Conv bake	Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads.
True conv	Well suited for cooking individual serving-sized foods such as cookies and pastries.
Broil	Use for tender cuts of meat (1" or less), poultry, browning bread and casseroles.
Conv broil	Tender cuts of meat (more than 1"), poultry and fish. Not for browning.
Proof	Proof (raises) yeast dough and sourdough.
Roast	Best suited for meats, poultry, less tender cuts of meats and roasting vegetables.
Conv roast	Use for tender cuts of meat and poultry and roasting vegetables.
Sabbath	This cooking mode is for assisting the user for compliance to Sabbath principles.

Oven mode	Recommendations
 Keep warm	Best for baked goods such as cakes, cornbread, pies, quick breads, tarts, and yeast breads. Best for keeping cooked foods warm for up to 1 hour.
 Remote start	Cook remotely via the Home Connect™ app on a mobile device.
 Steam	Steam vegetables, fish, and side dishes; extracts juices.
 Steam conv	Use for meat, soufflés, breads, casseroles, and roasting vegetables.
 Slow cook	Slowly roasts meats so they remain very tender.
 Defrost	Defrosts fruits, vegetables, meats and fish for cooking or serving.
 Reheat	Gently reheats cooked foods in plated dishes and baked dishes.
 True conv	Use for moist cakes, sponge cakes and braised meat.
Steam program	Sets automatic programming for steam oven.

Appliance initial start-up

1. Connect the appliance to the power supply.
 - The start-up settings appear: time of day, language, and time display.
2. Select a setting with the left < or >.
3. Change the setting parameter with the right < or > and press **ENTER**.

Setting the timers

To set the kitchen or oven timer

1. Press **TIMERS**.
2. Press the left < or > to select your desired timer and **ENTER**.
3. Press the right < or > to set your desired time and press **ENTER**.

To change a running timer

1. Press **TIMERS**.
2. Press the right < or > to set your desired time and press **ENTER**.

To set the end timer

1. Set the desired cooking mode and oven temperature.
2. Press **TIMERS**.

3. Press the left < or > and select **OVEN TIMER**.
4. Press the right < or > to set the oven time.
5. Press the left < or > and select **END TIME**.
6. Press the right < or > to set the end time and press **ENTER**.

A beep sounds when the timer ends. Press **ENTER** to terminate the beep and timer.

Programming the multi-point probe

To program the multi-point meat probe

1. Insert the plug end into the probe outlet in the oven wall and insert probe end into the meat.
2. Close the oven door.
3. Turn the **MODE** and **TEMPERATURE** knobs to your desired settings.
4. Press the right < or > to the desired internal temperature and press **ENTER**.

Setting the oven for proofing

1. Allow dough to thaw if frozen.
2. Place dough in dish and loosely cover.
3. Use any rack level that accommodates the size of the bowl or pan. Close the door.
4. Turn the mode knob to **PROOF**.
5. Turn the oven temperature knob to 150°F.

Setting Sabbath

QUICK REFERENCE

1. Begin from the **STANDBY** mode and select **SETTINGS**.
2. Press the left < or > to scroll to **SABBATH**.
3. Press the right < or > and select **ON** and then press **ENTER**.
 - Steps 1 through 3 are only necessary for the first time use of Sabbath or if the appliance's settings are factory reset.
4. Turn the mode knob to **BAKE**. Turn the temperature knob to the desired temp.
5. Press **TIMERS**. Press the left < or > to scroll to **SABBATH TIMER**.
6. Press the right < or > and enter the **DURATION TIME** in 30 minute increments. Press **ENTER**.

To cancel Sabbath

1. Turn the temperature selector and the function selector to **OFF** to cancel the appliance operation.




Downloading the Home Connect™ app

1. Open the App Store (Apple® devices) or Google Play™ store (Android™ devices) on your smartphone or tablet.
2. Search for the **HOME CONNECT** app in the store's search and install it.
3. Open the app and register to create a Home Connect account.
4. Refer to the Home Connect leaflet supplied with your appliance to complete the appliance setup to Home Connect.

Setting remote start

To set remote start

1. Place the food in the oven and then close the door.
2. Turn the mode knob to **REMOTE START**. **DO NOT** turn the temperature knob to any setting.
 - The displays turns to the standby screen and  appears in the display.
3. Continue with the Home Connect™ app installed on your mobile device.

Setting keep warm

To set the keep warm mode

1. Turn the mode knob to **WARM**. Turn the oven temperature knob to 150°F.
2. Place warmed dish in the oven and close the door.

Setting self-clean

To set self-clean

1. Remove all utensils, racks, and rack guides. Ensure the oven door is shut.
2. Turn the mode knob to **CLEAN** and the temperature knob to **CLEAN**.
3. Press the right \rangle to set the desired clean level and press **ENTER**.






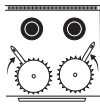
Soil level	Duration (excluding cool off)
Low	1 ½ hours
High	3 hours

4. After the information text, press **ENTER**.

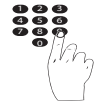





Recipe for safer cooking

Follow these tips to protect you and your family when in the kitchen. Whether stirring up a quick dinner or creating a masterpiece four-course meal, here's a recipe for safer cooking you need to use daily.

To prevent a cooking fire in your kitchen

- Keep an eye on your cooking and stay in the kitchen. Unattended cooking is the #1 cause of cooking fires. 
- Wear short or close-fitting sleeves. Loose clothing can catch fire. 
- Watch children closely. When old enough, teach children to cook safely. 
- Clean cooking surfaces to prevent food and grease build-up. 
- Keep curtains, towels and pot holders away from hot surfaces, and store solvents and flammable cleaners away from heat sources. Never keep gasoline in the house. 
- Turn pan handles inward to prevent food spills. 

To put out a cooking fire in your kitchen:

- Call the fire department immediately. In many cases dialing 911 will give you emergency services. 
- Slide a pan lid over flames to smother a grease or oil fire then turn off the heat and leave the lid in place until the pan cools. Never carry the pan outside. 
- Extinguish other food fires with baking soda. Never use water or flour on cooking fires. 
- Keep the oven door shut and turn OFF the heat to smother an oven or broiler fire. 
- Keep a fire extinguisher in the kitchen. Make sure you have the right type and training. 
- Keep a working smoke detector in your home and test it monthly. 

Cooking tables

The values in the settings table should only be regarded as guidelines, since more or less heat may be required depending on the type and condition of the food.

Level foods to a uniform thickness to ensure even cooking.

Burner recommendations

Food	Start	Finish
Beverages	Med	XLO®
Breads	Med	Sim – med
Butter: melting	Sim	Sim
Cereals	High	Sim – med
Chocolate: melting	XLO	XLO
Eggs: fried, scrambled	Med high	XLO
Meat, fish, poultry	Med high	Sim – med
Pastas	High	Med hi – high
Popcorn	High	Med hi – high
Rice	High	Sim
Sauces	Med high	XLO
Soups, stock	High	Sim
Vegetables	High	Sim – med

Griddle cooking recommendations

Food	Setting
Eggs	325° – 350°F
Bacon, breakfast sausage	450° – 475°F
Toasted sandwiches	375° – 400°F
Boneless chicken breasts	425° – 450°F
Boneless pork chops, 1" (25.4 mm)	425° – 450°F
Steaks, 1" (25.4 mm) thick	450° – 475°F
Ground beef patties, 6 ounces	450° – 475°F
Ground turkey patties, 6 ounces	450° – 475°F
Hot dogs	350° – 375°F
Ham slices, ½" (12.7 mm) thick	350° – 375°F
Pancakes, French toast	400° – 425°F
Potatoes, hash browns	400° – 425°F

Grill cooking recommendations

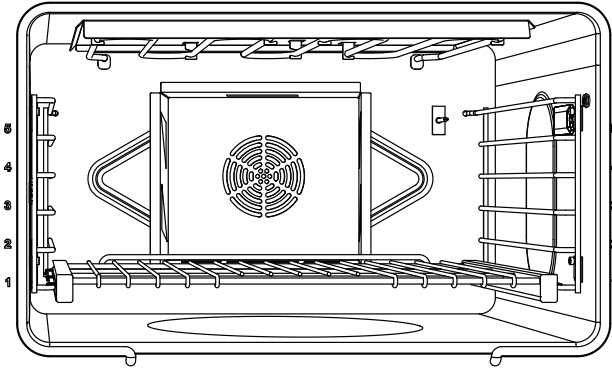
Food	Setting
Beef	High
Pork	High
Poultry	Med high
Seafood	Med high
Produce	High
Hamburger or hot dog buns	Med high
Tofu	Med high

Induction cooking recommendations

Examples	Setting
Melting Chocolate, Chocolate chips Butter	1 – 2
Heating Broth Thick Soup Milk	3 – 4 2 – 3 1 – 2
Simmering Delicate sauces Spaghetti sauce Pot roast Fish	1 – 2 1 – 2 4 – 5 4 – 5
Cooking Rice Potatoes, boiled Frozen vegetables Fresh vegetables Pasta (2-4 quarts water) Pudding Cereals	1 – 2 6 – 8 6 – 8 6 – 8 8 – 9 3 – 4 3 – 4
Frying Pork chop Chicken breast Bacon Eggs Fish Pancakes	8 – 9 7 – 8 8 – 9 6 – 7 8 – 9 6 – 7
Deep fat frying (in 1-2 quarts oil) Deep frozen foods (ex. French fries) Donuts	8 – 9 5 – 6

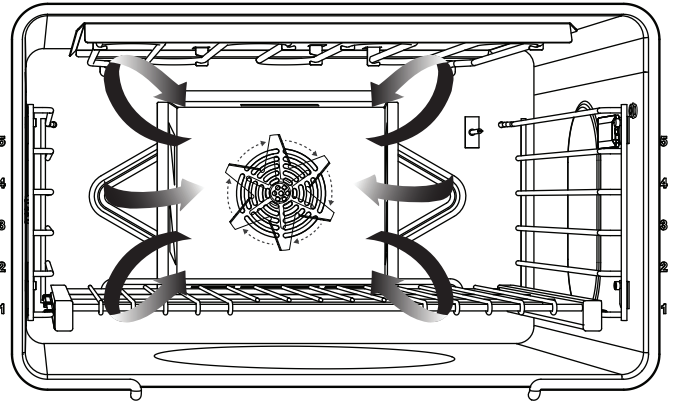
Oven rack recommendations

Rack level positions in the oven are numbered on the front frame like an elevator. Number one level is the lowest and number five level is at the top.



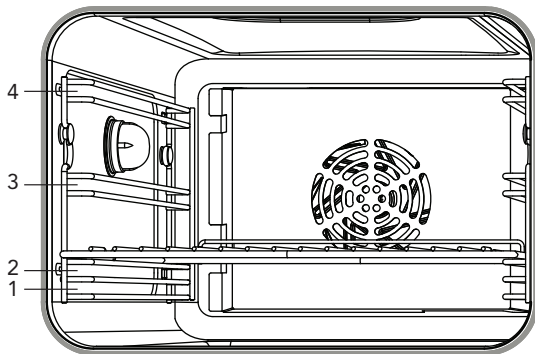
Level	Best for:
5	Hamburgers, steaks, toasting bread, broiling most meats, melting cheese.
4	Best for two rack cooking when paired with rack level 2. Broiling in gas units.
3	Most baked goods on cookie sheet or baking pan, frozen foods, cakes, casseroles, frozen pizza.
2	Roasting most meats.
1	Large roasts, turkey, angel food cake.

Tips for convection cooking



- Reduce the temperature recommended in the recipe by 25°F, although the temperature does not need to be reduced when cooking meats and poultry.
- Place food in low-sided, uncovered pans such as cookie sheets without sides.
- Do not cover meat or use cooking bags.
- Check internal temperature prior to time recommended by recipe to prevent over cooking.

Steam oven recommendations



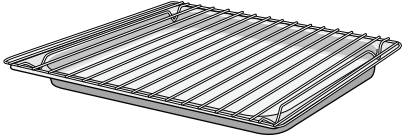
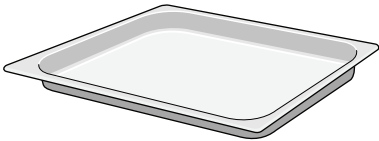
Level	Best for:
4	Best for two rack cooking
3	Vegetables, fish, reheating foods
2	Most baked goods on cookie sheet or baking pan, roasting most meats, rice, frozen foods, cakes, casseroles, frozen pizza
1	Large roasts, turkey, angel food cake

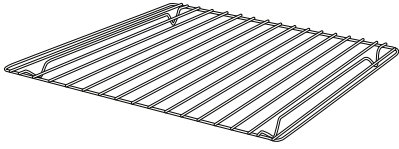
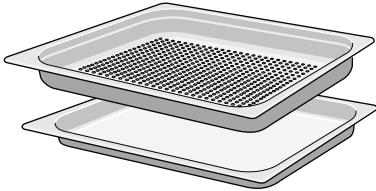
Oven recommendations

Type	Food	Mode	Temp.	No. of racks	Position	Minutes
Baked goods						
Cakes	Cupcakes	Bake	350°F	1	3	17 - 24
		Conv bake	325°F	2	2 & 4	17 - 23
		Conv bake	325°F	3	1, 3 & 5	17 - 23
	Cakes	Bake	350°F	1	3	23 - 31
		Conv bake	325°F	2	2 & 4	23 - 30
Cookies	Brownies	Bake	350°F	1	3	33 - 41
		Conv bake	325°F	1	3	33 - 40
	Cookies	Bake	350°F	1	3	8 - 17
		Conv bake	325°F	2	2 & 4	8 - 17
		Conv bake	325°F	3	1, 3, & 5	8 - 17
Breads	Biscuits/muffins	Bake	350°F	1	3	12 - 20
		Conv bake	325°F	2	2 & 4	10 - 20
		Conv bake	325°F	3	1, 3, & 5	10 - 20
	Quick bread	Conv bake	350°F	1	2	48 - 60
	Yeast bread	Conv bake	400°F	1	2	22 - 35
Pie	Fruit, fresh	Bake	400°F	1	2	35 - 50
	Pumpkin	Bake	425°F	1	2	15
		Bake	350°F	1	2	35 - 45
Pizza	Frozen, thin crust	Bake	425°F	1	3	recipe time
	Frozen, thick crust	Bake	425°F	1	3	recipe time
	Fresh	Bake	425°F	1	3	recipe time
Entrées	Casseroles	Bake	350- 400°F	1	3	per recipe
	Frozen (nuggets, fish sticks, fries)	Bake	per package	1	3	per package
	Quiche	Bake	425°F	1	3	15 - 30
	Vegetables, roasted	Roast/conv roast	400- 500°F	1	3	15 - 30

Type	Food	Non-conv	Conv	Temp	Rack	Internal temp	Minutes
Meat, fish, poultry							
Beef	Chuck roast (2-3 lbs)	Roast	Roast	350°F	2	Well, 170°F	1.5 - 2 hr
	Beef roast boneless 3 - 5.5 lbs	Roast	Conv roast	325°F	2	Med-rare, 145°F	18-33 min/lb
	Beef roast boneless 3 - 5.5 lbs	Roast	Conv roast	325°F	2	Medium, 160°F	30-35 min/lb
	Steaks, 1 inch thick	Broil	Broil	Broil	4	Med-rare, 145°F	side 1 – 5-8 side 2 – 14-6
	Steaks, 1 inch thick	Broil	Broil	Broil	4	Medium, 160°F	side 1 – 8-9 side 2 – 5-7
	Meatloaf, 1 - 2 lbs.	Roast	Roast	350°F	3	160°F	50 - 60
Pork	Pork loin roast, 1.5 - 3 lbs.	Roast	Conv roast	350°F	2	Medium, 160°F	19 - 36 min/lb
	Pork loin roast, 3 - 6 lbs.	Roast	Conv roast	350°F	2	Medium, 160°F	19 - 36 min/lb
	Tenderloin, 1.5 - 3 lbs.	Roast	Conv roast	425°F	2	Med. rare, 145°F	15 - 28 min/lb
Poultry	Chicken breasts, bone-in	Broil	Conv broil	Broil	2	170° F	side 1 – 18-22 side 2 – 12-13
	Chicken thighs, bone-in	Broil	Broil	Broil	3	180°F in thigh	side 1 – 14-15 side 2 – 17-20
	Chicken, whole 3.5 - 8 lbs.	Roast	Conv roast	375°F	2	180°F in thigh	13 - 20 min/lb
	Turkey, unstuffed, 12 - 19 lbs.	Roast	Conv roast	325°F	2	180°F in thigh	9 - 14 min/lb
	Turkey, unstuffed, 20 - 25 lbs.	Roast	Conv roast	325°F	2	180°F in thigh	6 - 12 min/lb
Fish	Fish fillets, 3/4" to 1" thick	Broil	Broil	Broil	3	145°F	11 - 15

Steam convection oven recommendations

Food	Mode	Temp	Min.	Level	Accessories
Frozen products					
French fries	True conv	375°F	25 – 35	2	
Lasagna, frozen	Steam conv	375°F	35 – 55	2	
Pizza, thin crust	True conv	375°F	15 – 23	2	
Pizza, deep dish	True conv	375°F	18 – 25	2	
Frozen fish fillets	Steam conv	375°F	35 – 50	2	
Poultry meats seafood					
Chicken, whole 2.65 lbs.	Steam conv	375°F	50 – 60	2	
Chicken pieces, per 2.65 lbs.	Steam conv	375°F	20 – 35	2	
Turkey, whole, unstuffed	Steam conv	325°F	80 – 95	2	
Pot-roasted beef, 3.5 lbs.	Reheat	300°F	100 – 140	2	
Fillet of beef, medium, 2 lbs.	Reheat	350°F	20 – 28	2	
Thick sliced sirloin, med.; 2 lbs.	True conv	350°F	45 – 60	2	
Pork chop, boneless, 1.2 lbs.	Steam conv	300°F	75 – 120	2	
Shrimp, medium, per 1 lb	Steam	212°F	5 – 8	1 + 3	
Clams, oysters, 0.33 lbs.	Steam	212°F	10 – 15	2	
Meat loaf (ground meat), 1.2 lbs.	Steam conv	350°F	45 – 60	2	
Starches grains breads					
Potato gratin	Steam	212°F	35 – 45	2	
Brown rice	Steam	212°F	30 – 40	2	
Long grain rice	Steam	212°F	20 – 30	2	
Lentils	Steam	212°F	30 – 45	2	
Couscous	Steam	212°F	6 – 10	2	
Canellini beans (pre-softened)	Steam	212°F	65 – 75	2	
White bread, 1.7 lbs.	Steam conv	400°F	15 – 20	2	
Multi-grain bread,	Steam conv	400°F	15 – 20	2	
Whole grain bread, 1.7 lbs.	Steam conv	400°F	20 – 30	2	
Biscuits*	True conv	300°F	12 – 17	2	
Slow cook					
Boned leg of lamb, 2 – 3.5 lbs.	Slow cook	175°F	140 – 160	2	
Roast beef, 3.5 – 5.5 lbs.	Slow cook	175°F	150 – 180	2	
Pork fillets	Slow cook	175°F	50 – 70	2	
Beef steaks, 1.2" thick	Slow cook	175°F	40 – 80	2	
Duck breast	Slow cook	175°F	35 – 55	2	
Reheating foods					
Plate of leftovers	Reheat	250°F	10	3	
Pizza	Reheat	350°F	12 – 15	3	
Vegetables	Reheat	250°F	12 – 18	2	
Bread	Reheat	350°F	8 – 12	2	
Noodles, potatoes, rice	Reheat	210°F	5 – 10	3	

Food	Mode	Temp	Min.	Level	Accessories
Cakes small baked products					
Muffins**	True conv	350°F	20 – 30	2	
Sponge cake**	True conv	300°F	60 – 70	2	
Chocolate chip cookies**	True conv	325°F	9 – 13	3	
Sugar cookies**	True conv	325°F	7 – 10	3	
Sheet cake**	Steam conv	325°F	35 – 45	2	
Bundt®**	True conv	325°F	35 – 45	2	
Yeast dough, proofing**	Proof	100°F	20 – 30	1	
Sourdough, proofing**	Proof	100°F	20 – 30	1	
Potatoes					
Potatoes (unpeeled)	Steam	212°F	35 – 45	1 + 3	
Potatoes (peeled)	Steam	212°F	20 – 25	1 + 3	
Roasted potatoes (unpeeled, quartered)	Steam conv	400°F	20 – 25	1 + 3	
Defrosting foods					
Chicken parts, bone-in	Defrost	120°F	60 – 70	1 + 3	
Chicken parts, boneless	Defrost	120°F	30 – 35	1 + 3	
Frozen vegetables	Defrost	120°F	20 – 30	1 + 3	
Fish fillets	Defrost	120°F	15 – 20	1 + 3	
Beef	Defrost	120°F	70 – 80	1 + 3	
Vegetables					
Artichokes	Steam	212°F	30 – 35	1 + 3	
Asparagus	Steam	212°F	7 – 12	1 + 3	
Beets	Steam	212°F	40 – 50	1 + 3	
Broccoli	Steam	212°F	8 – 10	1 + 3	
Brussels sprouts	Steam	212°F	20 – 30	1 + 3	
Cabbage	Steam	212°F	25 – 35	1 + 3	
Carrots	Steam	212°F	10 – 20	1 + 3	
Cauliflower	Steam	212°F	10 – 15	1 + 3	
Fennel	Steam	212°F	10 – 14	1 + 3	
Green beans	Steam	212°F	15 – 20	1 + 3	
Peas	Steam	212°F	5 – 10	1 + 3	
Pea pods	Steam	212°F	8 – 12	1 + 3	
Spinach	Steam	212°F	2 – 3	1 + 3	
Stuffed vegetables (zucchini, eggplant, peppers)	Steam conv	350°F	15 – 30	1 + 3	
Zucchini	Steam	212°F	2 – 3	1 + 3	

**Customer should use their own bakeware.