

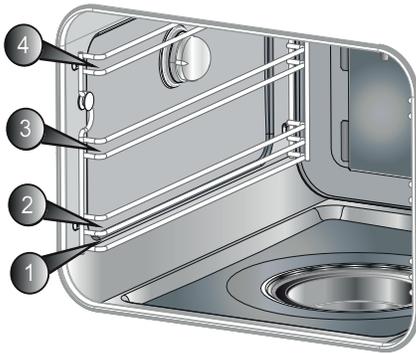


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Built-in Steam Convection Oven Quick Reference Guide

This guide is for built-in steam and convection oven model HSLP451UC. *This guide is not a substitute for the Use and Care Guide.* Read the Use and Care Guide for detailed instructions and important safety notices.

Rack Levels



The oven has four rack levels. The rack levels are numbered from bottom to top.

- Turning ON the Oven**
1. Place food in steam oven before preheat unless using the Slow Cook or European Conv modes.
 2. Select the desired cooking mode.
 3. Press buttons on the numeric keypad to set a temperature.

MODE	MIN TEMP	MAX TEMP	USE
Steam	95°F (35°C)	212°F (100°C)	Steams vegetables, fish, and side dishes; extracts juices.
Steam Conv	250°F (121°C)	450°F (232°C)	Combines steam and convection oven modes. Use for meat, soufflés and baked goods.
Reheat	210°F (98°C)	360°F (182°C)	Gently reheats cooked foods in plated dishes and baking dishes.
Defrost	110°F (43°C) only		Defrosts fruits, vegetables, meats and fish for cooking or serving.
Keep Warm	140°F (60°C) only		Keeps hot, cooked foods at serving temperature.
Dish Warm	125°F (51°C) only		Heats and keeps warm oven-safe ovenware, plates and bowls.
Slow Cook	140°F (60°C)	250°F (121°C)	Slowly roasts meats so they remain very tender. Place food in oven after PREHEAT.
Proof	100°F (37°C) only		Proof (raises) yeast dough and sourdough.
European Conv	150°F (65°C)	450°F (232°C)	Operates as a convection oven, with no steam. Place food in oven after PREHEAT. Use for moist cakes, sponge cakes and braised meat.
Chicken	Determined by program		Sets automatic programming.
Vegetables	Determined by program		Sets automatic programming.

4. Press **ENTER**.
 - If the temperature in the display is outside the allowable limits for the selected mode and ENTER is pressed, an error tone will sound and the allowed temperature range for that mode is shown below the set temperature.

Turning OFF the Oven Press the **OVEN CLEAR/OFF** button to cancel the cooking mode and return to the stand-by state screen.

Setting the Kitchen Timer

1. Press the **CLOCK/TIMER** touchpad on the control panel.
2. Enter the desired time using the numeric touchpad to set the time in the format HH:MM.
3. Press **SOFT KEY 3 (Set Timer)**.
 - Once started, the display shows the timer countdown.
 - When the timer reaches zero, the display shows a 0:00 and sounds an alarm tone every 10 seconds for 2 minutes.
4. After the timer has finished, it may be reset by pressing the **SOFT KEY 1 (Timer Off)** or by opening the door.

Setting the Oven Timer

These instructions assume you have placed food in the cooking space and have already selected a mode and temperature.

1. Press **SOFT KEY 2 (Oven Timer)**.
2. Enter the desired time using the numeric touchpad to set the time in the format HH:MM.
3. Press **ENTER**.
 - Once started, the display shows the timer countdown.
 - When the timer reaches zero, the display indicates “0:00” on its screen and sounds an alarm tone every 10 seconds for 2 minutes.
4. After the timer has finished, it may be reset by pressing the **OVEN CLEAR/OFF** or by opening the door.

Steam Cleaning the Oven

NOTE: Steam Cleaning requires 2 start/stop cycles to complete its operation. Steam Clean cannot be aborted once started. Both cycles must be completed before the appliance will become operational again.

Cleaning Phase (cycle 1, approximately 30 minutes)

1. Let the oven cool down and remove any accessories.
2. Clean the evaporator dish with a cleaning sponge.
3. Fill the water tank to MAX before inserting it into the appliance.
4. Add a drop of dishwashing liquid to the evaporator dish.
5. Shut the oven door.
6. Select **SETTINGS** on the control panel.
7. Navigate to **STEAM CLEAN**.
8. Press **ENTER**.
9. Press **YES** to begin steam cleaning.

At the end of the cleaning phase, the countdown will suspend and a buzzer will sound. The display will show CLEAN STEAM DISH. **DO NOT** press ENTER before following the instructions below.

Rinse Phase (cycle 2, approximately 20 seconds)

10. Refill the water tank then slide it back in.
 - If the water tank is not refilled and the ENTER button is pressed, the action will be ignored. The rinse cycle can only be completed if the water tank is refilled.
11. Remove the rack rails from the oven and clean softened food residues from them. Wipe out the food residues from the oven and the evaporator dish with a cleaning sponge, thoroughly wash out the cleaning sponge.
12. Press **ENTER** to start the rinse.
 - The display will show STEAM CLEAN. The countdown will resume, and after another 20 seconds a beep will signal the end of STEAM CLEAN.
 - The display will show CLEAN STEAM DISH.
13. Wipe any remaining water from the evaporator dish with a cleaning sponge. Wipe down the oven. Thoroughly rinse out the cleaning sponge.
14. Press **ENTER**.