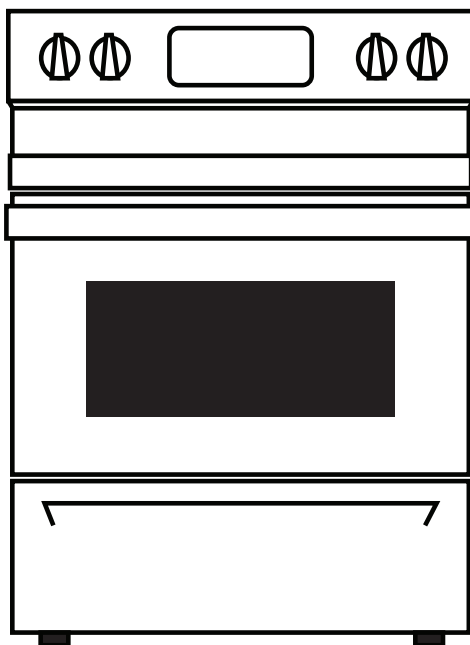


4-Burner Electric Range

NS-RGRCESS4



183D6379P119

Before using your new product, please read these instructions to prevent any damage.

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IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING

Read all safety instructions before using the product and save these instructions. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

Anti-Tip Device



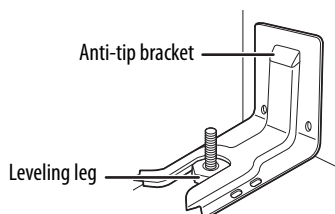
⚠ WARNING

Tip Over Hazard

- A child or adult can tip the range and be killed.
- Install the anti-tip bracket provided with the unit to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.

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

For Free-Standing and Slide-In 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. The storage drawer or 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, then 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 General Safety Instructions

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- **FIRE HAZARD:** Never leave the range unattended with the cooktop ON. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.
- 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.
- Do not leave children alone—children should not be left 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 above a range or on the backguard of a range—children climbing on the range to reach items could be seriously injured.
- 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 hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your appliance for warming or heating the room.
- Do not touch the surface units, 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 the surface units, areas nearby the surface units or 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 cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use any type of foil or liner to cover the oven bottom or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

- Avoid scratching or impacting glass doors, cook tops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use a food thermometer to take food temperatures and check several locations.

⚠ 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.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

⚠ 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, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

⚠ WARNING COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface units unattended with the cooktop ON. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Always be present at the range when cooking with oil or grease. Surface cooking is an "attended" activity.
- 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.

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- When preparing flaming foods under a hood, turn the fan on.
- If power is lost to an electric cooktop while a surface unit is ON, the surface unit will turn back on as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cooktop, leading to serious injury or death.

⚠ WARNING RADIANT COOKTOP SAFETY INSTRUCTIONS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not cook on a broken cooktop. If glass cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Use ceramic cooktop cleaner and a non-scratch cleaning pad to clean the cooktop. Wait until the cooktop cools and the indicator light goes out before cleaning. A wet sponge or cloth on a hot surface can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

NOTE: Sugar spills are an exception. They should be scraped off while still hot using an oven mitt and a scraper. See the Cleaning the glass cooktop section for detailed instructions.

- Read and follow all instructions and warnings on the cleaning cream label.

IMPORTANT SAFETY INFORMATION**READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE****⚠ WARNING OVEN SAFETY INSTRUCTIONS**

- 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.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- 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.
- 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.

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING FIRE HAZARD: Never leave the range unattended with the cooktop ON. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

SAVE THESE INSTRUCTIONS

Using the radiant surface units

About the radiant surface units



Always place the pan in the center of the surface unit you are cooking on.



Never cook directly on the glass. Always use cookware.



Do not slide cookware across the control or cooktop surface because it can scratch the glass. The glass is scratch-resistant, not scratch proof.

The radiant cooktop features heating units beneath a smooth glass surface. Cooktop temperatures increase with the number of surface units that are on. With 3 or 4 units turned on, surface temperatures are high. Always use caution when touching the cooktop. An indicator light will come on when the surface unit is turned on. The appropriate **HOT** surface indicator light will glow when its corresponding radiant element is turned on and will remain on until the surface has cooled below 65.5°C (150°F).

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

Note: On cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

It is safe to place hot cookware from the oven or surface on the glass cooktop when the surface is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

Temperature limiter

Every radiant surface unit has a temperature limiter.

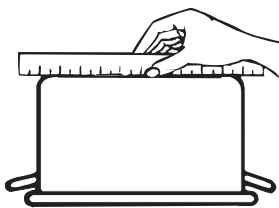
The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units for a time if:

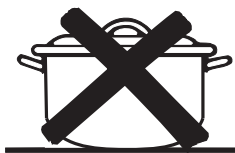
- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

Selecting types of cookware

The following information will help you choose cookware which will give good performance on glass cooktops.



Check pans for flat bottoms by using a straight edge.



Stainless steel:

Recommended

Aluminum:

Heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin-weight aluminum should not be used.

Copper bottom:

Recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain enamel-covered cast iron:

Recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast-iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass-ceramic cooktop.

Glass-ceramic:

Usable, but not recommended

Poor performance. May scratch the surface.

Stoneware:

Usable, but not recommended

Poor performance. May scratch the surface.

Home canning tips:

Be sure the canner is centered over the surface unit.

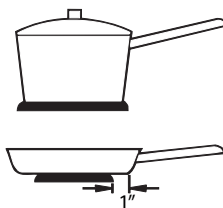
Make sure the canner is flat on the bottom.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

To prevent burns from steam or heat, use caution when canning.

Surface cookware tips

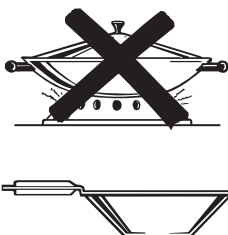
The following information will help you choose cookware which will give good performance on coil cooktops.



Not over 1 inch

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals. For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 2.5 cm (1 inch).

Wok cooking



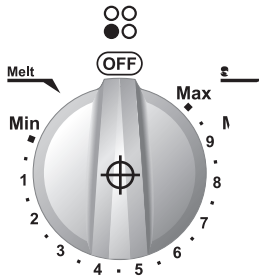
We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous.

Placing the ring over the surface unit will cause a buildup of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tips over.

Using the surface units

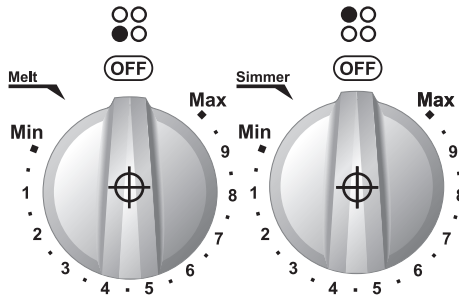
How to set



Push the knob in and turn in either direction to the setting you want.

At both **OFF** and **Max** the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is keeping the power level you set.

Indicator lights (on radiant glass models only)

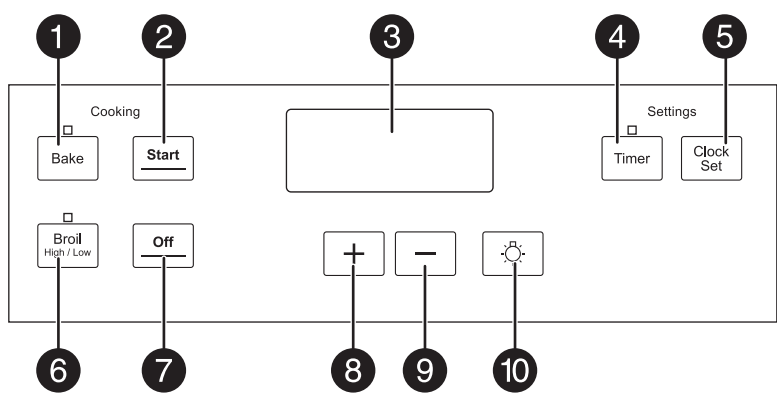


A **Hot** indicator light will glow when any radiant element is turned on, and will remain on until the surface is cool enough to touch.

A **Burner On** indicator light will glow when any surface unit is on.

Using the oven controls

Oven control, clock and timer features and settings



#	ITEM	FUNCTION
1	Bake pad	Touch this pad to select the bake function. Flashes while in edit mode—you can change the oven temperature at this point. Glows when the oven is in bake mode.
2	Start Pad	Must be touched to start any cooking or cleaning function.
3	Display	Shows the time of day, oven temperature, whether the oven is in the bake or broil mode and the times set for the timer or automatic oven operations. The display will show PRE while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature. If “F– and a number or letter” flash in the display and the oven control signals, this indicates a function error code. If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset. The time of day will flash in the display when there has been a power outage. Reset the clock. Touch the OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the range and call for service.
4	Timer Pad	Touch this pad to select the timer feature. Then touch the + and – pads to adjust the timer. Flashes while in edit mode—you can change the set time at this point. Glows when the timer has been activated. Flashes again when the time has run out until the control is reset.
5	Clock Set Pad	To set the clock, press this pad twice and then press the + and – pads. The time of day will flash in the display when the oven is first turned on.

#	ITEM	FUNCTION
6	Broil High/Low Pad	Touch this pad to select the broil function. Flashes while in edit mode—you can switch from HI to LO BROIL at this point. Glows when the oven is in broil mode.
7	Off Pad	Touch this pad to cancel ALL oven operations except the clock and timer.
8	+ Pad	Short taps to this pad will increase the time or temperature by small amounts. Touch and hold the pad to increase the time or temperature by larger amounts.
9	– Pad	Short taps to this pad will decrease the time or temperature by small amounts. Touch and hold the pad to decrease the time or temperature by larger amounts.
10	Oven light Pad	Touch this pad to turn the oven light on or off.

Temperature conversions

°F	140	150	170	200	250	275	300	325	350	375	400	425	450	475	500	525	550
°C	60	65	75	95	120	135	150	160	175	190	205	220	230	245	260	275	290

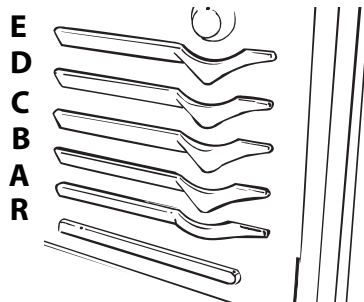
Power outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the **CLOCK** pad. Enter the correct time of day by touching the **+** or **–** pads. Touch the **START/ON** pad.

Using the oven

Before you begin...



The oven has 5 rack positions. It also has a special lower rack position (R) for extra large items, such as a large turkey.

The racks have stops, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.

When placing and removing cookware, pull the rack out until it stops.

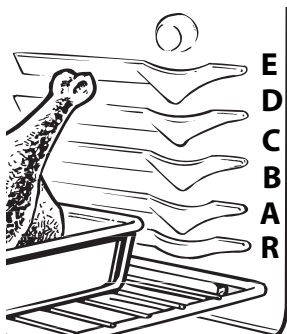
To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the rack (stop-locks) on the support, tilt up the front and push the rack in.

When you are using a rack in the lowest position (R), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two pot holders, pull the rack out by holding the sides of it. The rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out.

Be very careful not to burn your hand on the door when using the rack in the lowest position (R).

How to set the oven for baking or roasting



The oven has a special lower rack (R) position just above the oven bottom. Use it when extra cooking space is needed, for example, when cooking a large turkey. The rack is not designed to slide out at this position.

- 1 Touch the **BAKE** pad.
- 2 Touch the **+** or **-** pads until the desired temperature is displayed.
- 3 Touch the **START/ON** pad.
The oven will start automatically. The display will show "PRE" while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature.
To change the oven temperature during BAKE cycle, touch the BAKE pad and then the **+** or **-** pads to get the new temperature.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Touch the **OFF** pad when baking is finished and then remove the food from the oven.

TYPE OF FOOD	RACK POSITION
Frozen pies (on cookie sheet)	C
Angel food cake, bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cup cakes, layer cakes, pies	B or C
Casseroles	B or C
Turkey	R or A
Roasting	R, A or B

Preheating and pan placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

The control will beep when the oven is preheated and the display will show your set temperature. This will take approximately 15–20 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.

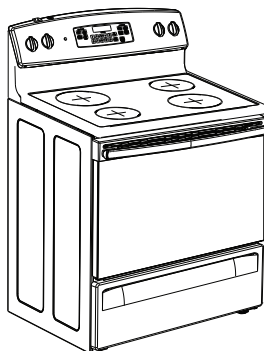
Aluminum foil and oven liners

⚠ 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.

How to set the oven for broiling



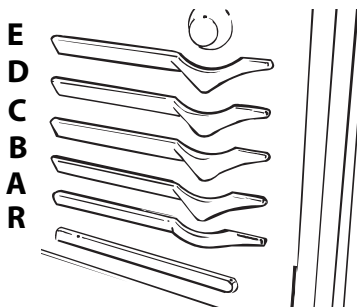
Note: Close the door before start any broiling function.

Use **LO Broil** to cook foods such as poultry or thick cuts of meat thoroughly without overbrowning them.

- 1 Place the meat or fish on a broiler grid in a broiler pan designed for broiling.
- 2 Follow suggested rack positions in the Broiling guide on page 18.
- 3 Touch the **BROIL HI/LO** pad once for HI Broil.
To change to LO Broil, touch the **BROIL HI/LO** pad again.
- 4 Touch the **START** pad.
- 5 When broiling is finished, touch the **CLEAR/OFF** pad.

Broiling guide

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



The oven has 5 rack positions.

FOOD	QUANTITY AND/OR THICKNESS	RACK* POSITION	FIRST SIDE TIME (MIN.)	SECOND SIDE TIME (MIN.)	COMMENTS
Ground beef	454 g (1 lb.) (4 patties)	C	10	7-10	Space evenly.
	1.25 to 1.9 cm (1/2 to 3/4") thick	C	15	11	
	1.8 kg (4 lbs.) (16 patties)				
Beef Steaks Rare † Medium Well Done Rare Medium Well Done	1.9 to 2.5 cm (3/4 to 1") thick	C	6	4	Steaks less than 1.9 cm(3/4") thick are difficult to cook rare. Slash fat
	454 to 680 g (1 to 1 1/2 lbs.)	D	8	6	
		D	10	7-10	
		C	10	8	
	3.8 cm (1 1/2") thick	D	15	10-12	
	900 g to 1.14 kg (2 to 2 1/2 lbs.)	D	20	20	
Chicken	1 whole cut up 900 g to 1.14 kg (2 to 2 1/2 lbs.)	B	25	25	Brush each side with melted butter. Broil skin-side-down first.
	split lengthwise Breast	B	25	15	
Bakery Product Bread (toast) English Muffin	2 to 4 slices	D	3	1	Space evenly. Place English muffins outside up and brush with butter if desired.
	2 (split)	E	3-4		
Lobster Tails	2-4	B	18-20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	450 g (1 lb.) (0.6 to 1.25 cm [1/4 to 1/2"] thick)	D	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.

FOOD	QUANTITY AND/OR THICKNESS	RACK* POSITION	FIRST SIDE TIME (MIN.)	SECOND SIDE TIME (MIN.)	COMMENTS
Salmon Steaks Fillets	2 (2.5 cm [1"] thick)	D	10	5	Turn carefully. Do not turn skin side down.
	2 (1.25 to 1.9 cm [1/2 to 3/4"] thick)	D	10		
Ham Slices (precooked)	1.25 cm (1/2") thick	C	6	6	
	2.5 cm (1") thick	C	8	8	
Pork Chops Well Done	2 (1.25 cm [1/2"] thick)	C	10	10	Slash fat
	2 (2.5 cm [1"] thick) about 454 g (1 lb.)	C	15	15	
Lamb Chops Medium Well Done Medium Well Done	2 (2.5 cm [1"] thick) about	D	7	4	Slash fat
	312 to 375 g (10 to 12 oz.)	D	10	9	
	2 (3.8 cm [1 1/2"] thick)	D	9	6	
	about 454 g (1 lb.)	D	14	10	

*See illustration for description of rack positions.

Using the clock and timer

To set the clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking.

1 Touch the **CLOCK** pad twice.

2 Touch the + or – pads.

If the + or – pads are not touched within one minute after you touch the **CLOCK** pad, the display reverts to the original setting.

If this happens, touch the **CLOCK** pad and reenter the time of day.

3 Touch the **START/ON** pad until the time of day shows in the display. This enters the time and starts the clock.

To check the time of day when the display is showing other information, simply touch the **CLOCK** pad. The time of day shows until another pad is touched.

To turn off the clock display

If you have several clocks in your kitchen, you may wish to turn off the time of day clock display on your range.

1 Touch the **CLOCK** pad once to turn off the time of day display. Although you will not be able to see it, the clock maintains the correct time of day.

2 Touch the **CLOCK** pad again to recall the clock display.

To set the timer

Note: The timer is a minute timer only. The OFF pad does not affect the timer.

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

1 Touch the **TIMER** pad.

2 Touch the + or – pads until the amount of time you want shows in the display.

The maximum time that can be displayed in minutes is 59. Times entered more than 59 minutes will display in hours and minutes.

If you make a mistake, touch the **TIMER** pad and begin again.

3 Touch the **START/ON** pad. The time will start counting down, although the display does not change until one minute has passed.

4 When the timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the **TIMER** pad is touched.

To reset the timer

If the display is still showing the time remaining, you may change it by touching the **TIMER** pad, then touch the + or – pads until the time you want appears in the display.

If the remaining time is not in the display (clock is in the display), recall the remaining time by touching the **TIMER** pad and then touching the + or – pads to enter the new time you want.

To cancel the timer

- Touch the **TIMER** pad twice.

End of cycle tones

Clear the tones by pressing the pad of the function you are using.

Power outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

- To reset the clock, touch the **CLOCK** pad twice. Enter the correct time of day by touching the + or – pads. Touch the **START/ON** pad.

Special features of your oven control

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, touch the **START/ON** pad. The special features will remain in memory after a power failure.

Note: The Sabbath feature and the Thermostat Adjustment feature are also Special Features, but they are addressed separately in the following sections.

12 Hour shut-off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn **OFF** this feature, follow the steps below.

- 1 Touch the **BAKE** and **BROIL** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **CLOCK** pad. The display will show **ON** (12 hour shut-off). Touch the **CLOCK** pad repeatedly until the display shows **OFF** (no shut-off).
- 3 Touch the **START/ON** pad to activate the no shut-off and leave the control set in this special features mode.

Using the Sabbath feature

(Designed for use on the Jewish Sabbath and Holidays)




The Sabbath feature can be used for baking/roasting only. It cannot be used for broiling.

Note: The oven light comes on automatically when the door is opened and goes off when the door is closed. The bulb may be removed. See [Oven light replacement](#) on page 29. On models with a light switch on the control panel, the oven light may be turned on and left on.

How to set for regular baking/roasting


Note: To understand how the oven control works, practice using regular baking (non-Sabbath) before entering Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold **both** the **BAKE** and **BROIL** pads, **at the same time**, until the display shows **SF**.
- 2 Tap the **CLOCK** pad until **SAb** appears in the display.
- 3 Touch the **START/ON** pad and  will appear in the display.
- 4 Touch the **BAKE** pad. No signal will be given.
- 5 The preset starting temperature will automatically be set to 350°F (176.7°C). Tap the + or - pads to increase or decrease the temperature in 25° F (13.9°C) increments. The temperature can be set between 170° F (76.7°C) and 287.8°C (550°F). No signal or temperature will be given.
- 6 Touch the **START/ON** pad.
- 7 After a random delay period of approximately 30 seconds to 1 minute,  will appear in the display indicating that the oven is baking/roasting. If  doesn't appear in the display, start again at Step 4.
To adjust the oven temperature, touch the **BAKE** pad and tap the + or - pads to increase or decrease the temperature in 25°F (13.9° C) increments. Touch the **START/ON** pad.

Note: The **OFF** pad is active during the Sabbath feature.

How to exit the Sabbath feature

- 1 Touch the **OFF** pad.
- 2 If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only  is in the display.
- 3 Touch and hold **both** the **BAKE** and **BROIL** pads, **at the same time**, until the display shows **SF**.

- 4 Tap the **CLOCK** pad until **ON** or **OFF** appears in the display. **ON** indicates that the oven will automatically turn off after 12 hours. **OFF** indicates that the oven will not automatically turn off. See 12 Hour shut-off on page 22.
- 5 Touch the **START/ON** pad.

Note: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

Adjust the oven thermostat? Easy to do yourself!

To adjust the thermostat

- 1 Touch the **BAKE** and **BROIL** pads at the same time for 2 seconds until the display shows **SF**.
- 2 Touch the **BAKE** pad. A two-digit number shows in the display.
- 3 The oven temperature can be adjusted up to (+) 17.5°C (35°F) hotter or (–) 17.5°C (35°F) cooler.
Touch the + pad to increase the temperature in 0.5°C (1°F) increments.
Touch the – pad to decrease the temperature in 0.5°C (1°F) increments.
- 4 When you have made the adjustment, touch the **START/ON** pad to go back to the time of day display. Use your oven as you would normally.

Note: This adjustment will not affect the broiling temperatures. It will be retained in memory after a power failure.

The type of margarine will affect baking performance!

Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low-fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Care and cleaning of the range

Be sure that all controls are off and all surfaces are cool before cleaning any part of the range.



⚠ WARNING

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Oven interior

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.

Let the range cool before cleaning.

We recommend that you wear rubber gloves when cleaning the range.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner.

Soap-filled scouring pads may also be used.

Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

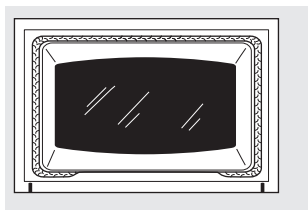
If necessary, you may use an oven cleaner. Follow the package directions.

Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.

Do not allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.

Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

Cleaning the oven door



The gasket is designed with a gap at the bottom to allow for proper air circulation. 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.

To clean the inside of the door:

- The area outside the gasket and the door liner can be cleaned with a soap-filled or plastic scouring pad, hot water and detergent. Rinse well with a vinegar and water solution.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.

Lift-off oven door

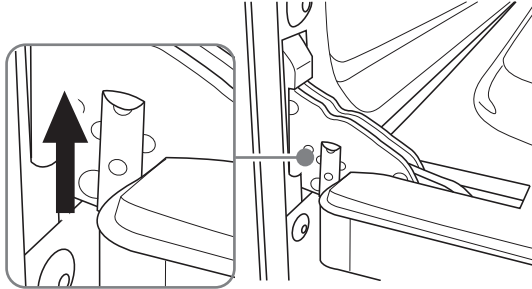
The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

⚠ WARNING

If improperly removed, oven door hinges may suddenly open and can cause personal injury to appendages near the hinge. Follow instructions below to avoid a risk of injury when removing and re-installing the oven door.

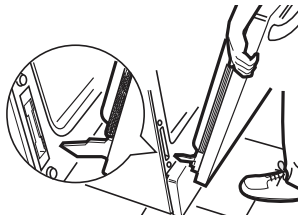
To remove the door:

- 1 Fully open the oven door.
- 2 With thumb and forefinger, pull the hinge lock on each hinge up to the unlocked position.



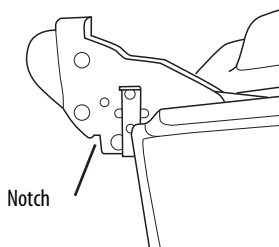
Pull hinge locks up to unlock

- 3 Firmly grasp both sides of the door near the top.
- 4 Close door until the top of the door is approximately 3" from the range frame.
- 5 Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.

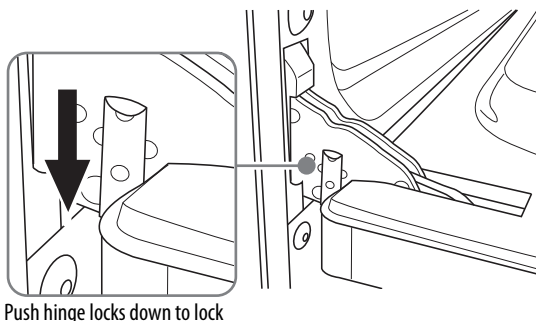


To replace the door:

- 1 Firmly grasp both sides of the door near the top.
- 2 With the door at the same angle as the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.

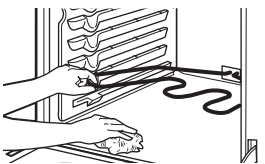


- 3 Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat Step 2.
- 4 Push the hinge locks down to the locked position.



- 5 Close the oven door.

Oven heating elements



Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.

Oven racks

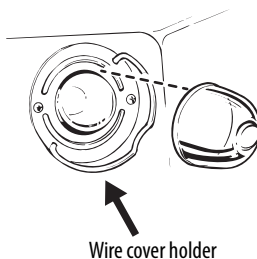


All oven racks may be cleaned by hand with an abrasive cleaner or steel wool. After cleaning, rinse the racks with clean water and dry with a clean cloth.

Oven light replacement

⚠ WARNING SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

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



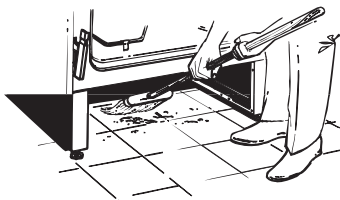
To remove the cover:

- 1 Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.
Do not remove any screws to remove the cover.
- 2 Replace bulb with a 40-watt household appliance bulb.

To replace the cover:

- 1 Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
- 2 Connect electrical power to the range.

Storage drawer removal



To remove the storage drawer:

- 1 Pull the drawer out all the way.
- 2 Tilt up the front and remove it.

To replace the storage drawer:

- 1 Insert glides at the back of the drawer beyond the stop on range glide.
- 2 Lift the drawer if necessary to insert easily.
- 3 Let the front of the drawer down; then push in to close.

Porcelain enamel cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Painted surfaces

Painted surfaces include the sides of the range and the sides of the door trim.

To clean the painted surfaces, use a hot, damp cloth with a mild detergent suitable for these surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

Do not use steel-wood pads, commercial oven cleaners, cleaning powders or other abrasive cleaners. They will damage the surface.

Stainless steel surfaces

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.

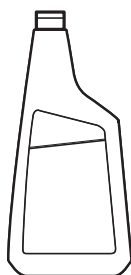
Glass window

To clean the outside glass window, use a glass cleaner. Rinse and polish with a dry cloth.

Cleaning the glass cooktop

Normal daily use cleaning

ONLY use ceramic cooktop cleaner on the glass cooktop. Other types of cleaners may not be as effective.

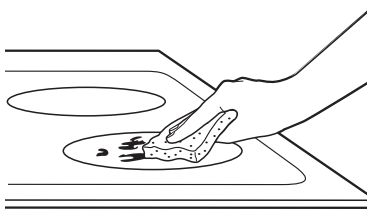


To maintain and protect the surface of your glass cooktop, follow these steps:

- 1** Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
- 2** Daily use of ceramic cooktop cleaner will help keep the cooktop looking new.
- 3** Shake the cleaning cream well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
- 4** Use a paper towel for ceramic cooktops to clean the entire cooktop surface.
- 5** Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

Note: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.

Burned-on residue

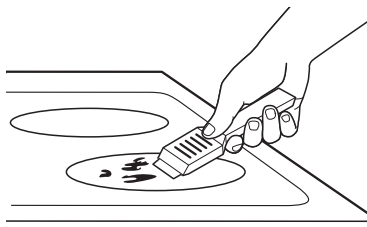


⚠ WARNING

DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

- 1** Allow the cooktop to cool.
- 2** Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
- 3** Using the included cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed.
- 4** If any residue remains, repeat the steps listed above as needed.
- 5** For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

Heavy, burned-on residue



- 1** Allow the cooktop to cool.
- 2** Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil.
- 3** It will be necessary to apply pressure to the razor scraper in order to remove the residue.
- 4** After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
- 5** For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

Metal marks and scratches

- 1 Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.
These marks are removable using the ceramic cooktop cleaner with the cleaning pad for ceramic cooktops.
- 2 If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.
This should be removed immediately before heating again or the discoloration may be permanent.

⚠ WARNING

Carefully check the bottom of pans for roughness that would scratch the cooktop.

Cooktop seal



To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.

Glass surface – potential for permanent damage.

Damage from sugary spills and melted plastic

- 1 Turn off all surface units. Remove hot pans.
- 2 Wearing an oven mitt:
 - Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
 - Remove the spill with paper towels.
- 3 Any remaining spillover should be left until the surface of the cooktop has cooled.
- 4 Don't use the surface units again until all of the residue has been completely removed.

Note: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Before you call for service....

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 CAUSES	WHAT TO DO
COOKTOP		
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	Use pans which are flat and match the diameter of the surface unit selected.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control is set for the surface unit you are using.
Scratches (may appear as cracks) on cooktop glass surface	Incorrect cleaning methods being used.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning methods being used.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
Areas of discoloration on the cooktop.	Food spillovers not cleaned before next use.	See Cleaning the glass cooktop on page 31.
	Hot surface on a model with a light-colored glass cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	See Glass surface – potential for permanent damage , on page 33.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	Use only flat cookware to minimize cycling.
Surface unit stops glowing when turned to a lower setting	This is normal. The unit is still on and hot.	

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Surface units not functioning properly	The surface units are not plugged in solidly.	With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	Check to see the correct control is set for the surface unit you are using.
OVEN		
Oven light does not work	Light bulb is loose or defective.	Tighten or replace the bulb.
	Switch operating light is broken.	Call for service.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Oven controls improperly set.	See Using the oven on page 15.
Food does not bake or roast properly	Oven controls improperly set.	See Using the oven on page 15.
	Rack position is incorrect or the rack is not level.	See Using the oven on page 15.
	Incorrect cookware or cookware of improper size being used.	See Using the oven on page 15.
	Oven thermostat needs adjustment.	See Adjust the oven thermostat? Easy to do yourself! on page 24.
Food does not broil properly	Improper rack position being used.	See the Broiling guide on page 18.
	Food being cooked in a hot pan.	Use the broiling pan and grid that came with your range. Make sure it is cool.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	See Using the oven on page 15.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes. Broil for the longest period of time recommended in the Broiling guide on page 18.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Display flashes “bAd” then “linE” with a loud tone	The installed connection from the house to the unit is miswired.	Contact installer or electrician to correct miswire.
The words “CLOSE DOOR” flashes or scrolls in the display	This is a normal condition. The “CLOSE DOOR” is a reminder message to keep the oven door closed during broil mode.	This is normal. Keep oven door closed during broil mode.
Oven temperature too hot or too cold	Oven thermostat needs adjustment.	See Adjust the oven thermostat? Easy to do yourself! on page 24.
Clock and timer do not work	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Oven controls improperly set.	See Using the clock and timer on page 21.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace fuse or reset circuit breaker.
	The clock is turned off from showing in the display.	See To turn off the clock display on page 21.
Oven door is crooked	The door is out of position.	Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
Oven makes clicking noise	This is the sound of the heating element turning off and on during cooking functions.	This is normal.
“F” and a number or letter flash in the display	You have a function error code.	Press the OFF pad. Put the oven back into operation.
	If the function code repeats:	Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Power outage clock flashes	Power outage or surge.	The range will automatically resume its setting once the power is restored. You must reset the clock. If the oven was in use, you must reset it by pressing the OFF pad, setting the clock and resetting any cooking function.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Display flashes	Power failure.	Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not pressed properly.	The BAKE and BROIL pads must be pressed at the same time and held for 3 seconds.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary.

Specifications

Dimensions (H × W × D)	47 3/4 × 29 7/8 × 29 5/8 in. (121.3 × 75.9 × 75.2 cm)
Weight	Gross weight: 176 lbs. (80 kg) Net weight: 174 lbs. (79 kg)
Power requirements	208 ~ 240VAC, 60Hz, 48 ~ 55A
Cooktop elements	Right front: 8 in. (20.32 cm) 2,000W Left front: 6 in. (15.24 cm) 1,500W Right rear: 6 in. (15.24 cm) 1,500W Left rear: 8 in. (20.32 cm) 2,000W
Oven element	Broil element: 3,410W Bottom element: 2,585W
Oven temperatures	170° ~ 550° F (76.6° ~ 287.7° C)
Oven light	40W Incandescent E26

ONE-YEAR LIMITED WARRANTY

Definitions:

The Distributor* of Insignia branded products warrants to you, the original purchaser of this new Insignia-branded product ("Product"), that the Product shall be free of defects in the original manufacturer of the material or workmanship for a period of one (1) year from the date of your purchase of the Product ("Warranty Period").

For this warranty to apply, your Product must be purchased in the United States or Canada from a Best Buy branded retail store or online at www.bestbuy.com or www.bestbuy.ca and is packaged with this warranty statement.

How long does the coverage last?

The Warranty Period lasts for 1 year (365 days) from the date you purchased the Product. Your purchase date is printed on the receipt you received with the Product.

What does this warranty cover?

During the Warranty Period, if the original manufacture of the material or workmanship of the Product is determined to be defective by an authorized Insignia repair center or store personnel, Insignia will (at its sole option): (1) repair the Product with new or rebuilt parts; or (2) replace the Product at no charge with new or rebuilt comparable products or parts. Products and parts replaced under this warranty become the property of Insignia and are not returned to you. If service of Products or parts are required after the Warranty Period expires, you must pay all labor and parts charges. This warranty lasts as long as you own your Insignia Product during the Warranty Period. Warranty coverage terminates if you sell or otherwise transfer the Product.

How to obtain warranty service?

If you purchased the Product at a Best Buy retail store location or from a Best Buy online website (www.bestbuy.com or www.bestbuy.ca), please take your original receipt and the Product to any Best Buy store. Make sure that you place the Product in its original packaging or packaging that provides the same amount of protection as the original packaging.

To obtain warranty service, in the United States and Canada call 1-877-467-4289. Call agents may diagnose and correct the issue over the phone.

Where is the warranty valid?

This warranty is valid only in the United States and Canada at Best Buy branded retail stores or websites to the original purchaser of the product in the country where the original purchase was made.

What does the warranty not cover?

This warranty does not cover:

- Food, beverage, and/or medicine loss/spoilage.
- Customer instruction/education
- Installation
- Set up adjustments
- Cosmetic damage
- Damage due to weather, lightning, and other acts of God, such as power surges
- Accidental damage
- Misuse
- Abuse
- Negligence
- Commercial purposes/use, including but not limited to use in a place of business or in communal areas of a multiple dwelling condominium or apartment complex, or otherwise used in a place of other than a private home.
- Modification of any part of the Product, including the antenna
- Display panel damaged by static (non-moving) images applied for lengthy periods (burn-in).
- Damage due to incorrect operation or maintenance

- Connection to an incorrect voltage or power supply
- Attempted repair by any person not authorized by Insignia to service the Product
- Products sold "as is" or "with all faults"
- Consumables, including but not limited to batteries (i.e. AA, AAA, C etc.)
- Products where the factory applied serial number has been altered or removed
- Loss or Theft of this product or any part of the product
- Display panels containing up to three (3) pixel failures (dots that are dark or incorrectly illuminated) grouped in an area smaller than one tenth (1/10) of the display size or up to five (5) pixel failures throughout the display. (Pixel based displays may contain a limited number of pixels that may not function normally.)
- Failures or Damage caused by any contact including but not limited to liquids, gels or pastes.

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