

Before you call for service, review the following list. It may save you time & expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Before you call	
Problem	Solution
Oven control beeps and displays an F error code.	<ul style="list-style-type: none"> Electronic control has detected a fault condition. Push CANCEL pad to clear the display and stop the display from beeping. Reprogram the oven. If a fault reoccurs, record the fault number, push the CANCEL pad and contact an authorized servicer.
Installation	<ul style="list-style-type: none"> Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level. Kitchen cabinet misalignment may make range appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
Entire range does not operate	<ul style="list-style-type: none"> When the range is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The range cannot be programmed until the clock is set. Be sure electrical cord is securely connected into the electrical junction box. Cord/plug is not installed and/or connected. Cord is not supplied with range. Contact your dealer, installing agent or authorized servicer. Service wiring not complete. Contact your dealer, installing agent or authorized servicer. Power outage. Check house lights to be sure. Call your local electric company. Short in cord/plug. Replace cord/plug. Controls are not set properly. See instructions to set the controls. House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.
Oven light does not work	<ul style="list-style-type: none"> Burned-out or loose bulb. Follow the instructions under Oven Light to replace or tighten the bulb.
Self-cleaning cycle does not work	<ul style="list-style-type: none"> Make sure the oven door is closed. Make sure you have removed the oven racks and the oven rack supports from the oven. Controls not set properly. Follow instructions under "Using the Self-Clean Feature".
Poor cooking results	<ul style="list-style-type: none"> Many factors affect baking results. See baking for hints, cause and corrections. See Adjusting Oven Temperature. Adjust the recipe's recommended power levels or cooking times. Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.
Flames inside oven or smoking from oven vent	<ul style="list-style-type: none"> Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "About broiling" in the Setting Lower Oven Controls section.




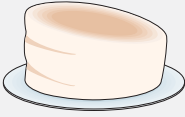

Before you call

Problem	Solution
Oven smoke excessively during broiling	<ul style="list-style-type: none"> • Meat too close to the broiler element. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation. • Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into the lean. • Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan. • Broiler pan used without grid or grid cover with aluminum foil. DO NOT use the broiler pan without the grid or cover the grid with aluminum foil. • Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food spatters cause excessive smoking.
Soil not completely removed after self-cleaning cycle is completed	<ul style="list-style-type: none"> • Failure to clean bottom, from top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket. • Excessive spillovers in oven. Set the self-clean cycle for longer cleaning time.
Surface burners do not light	<ul style="list-style-type: none"> • Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control knob to desired flame size. • Be sure gas supply valve is open. • Burner ports are clogged. Clean burners. See Cleaning the Burner Grates, Burner Caps, Burner Heads in General Care & Cleaning section. With the burner off, clean ports with a small-gauge wire or needle. • Power cord is disconnected from outlet (Electric Ignition Models only). Be sure cord is securely plugged into the outlet. • Electrical power outage (electric ignition models only). Burners can be lit manually. See Setting Surface Controls in this Use and Care Guide.
Burner flame only lights half way around burner	<ul style="list-style-type: none"> • Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle. • Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the General Cleaning section.
Food not heating evenly	<ul style="list-style-type: none"> • Improper cookware. Select flat-bottomed cookware of a proper size to fit element. • Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.
Burner flame is orange	<ul style="list-style-type: none"> • Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue. • In coastal areas, a slightly orange flame is unavoidable due to salt air. Ceramic-Glass Cooktop section in this Owner's Guide.

Baking problems

For best cooking results pre-heat the oven when baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meats or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previous appliance.

Baking Problems and Solutions Chart

BAKING PROBLEMS	CAUSES	CORRECTIONS
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into the oven before the preheating time is completed. • Oven rack overcrowded. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in oven. • Choose pan sizes that will permit 5.1cm to 10.2cm (2" to 4") of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet.
<p>Cakes too dark on top or bottom.</p> 	<ul style="list-style-type: none"> • Cakes put into the oven before preheating time is completed. • Rack position too high or low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/12°C lower than recommended.
<p>Cakes not done in the center.</p> 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1cm to 10.2cm (2" to 4") of space on all sides of pan.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range. • Be sure to allow 5.1cm to 10.2cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
<p>Foods not done when cooking time is up.</p> 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.