

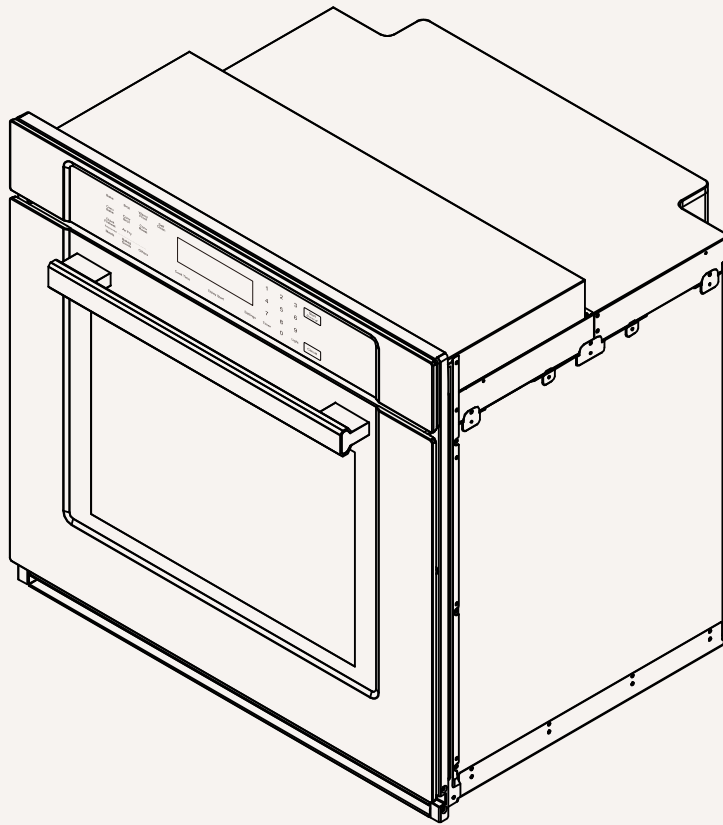


BRUNSTAG

PRECISION BUILT
FOR CONFIDENT COOKING.

ITEM: BR-WOE30S-02S
30 IN. WALL OVEN - SINGLE
OPERATION MANUAL

V1.0
06/06/2026



REGISTER YOUR PRODUCT

Register your product within 90 days to confirm warranty coverage and receive complete product support.

Register online at brunstag.com/register
or scan the QR code on the right.



REGISTER YOUR OVEN

Maximize your warranty benefits and ensure prompt service.

IMPORTANT Warranty will not be recognized unless product is registered.

Register online at <https://brunstag.com/register> or scan the QR code below. Registering your product maximizes your warranty benefits and ensures prompt service and support.

01

SCAN

Use your phone camera to scan the QR code.

02

REGISTER

Fill in a quick registration form.

03

SUBMIT

Click Submit and enjoy peace of mind.



Scan to register

<https://brunstag.com/register>

Thank you for your purchase.

Need help? For technical support call 305-614-4070 or visit us at

www.BRUNSTAG.com

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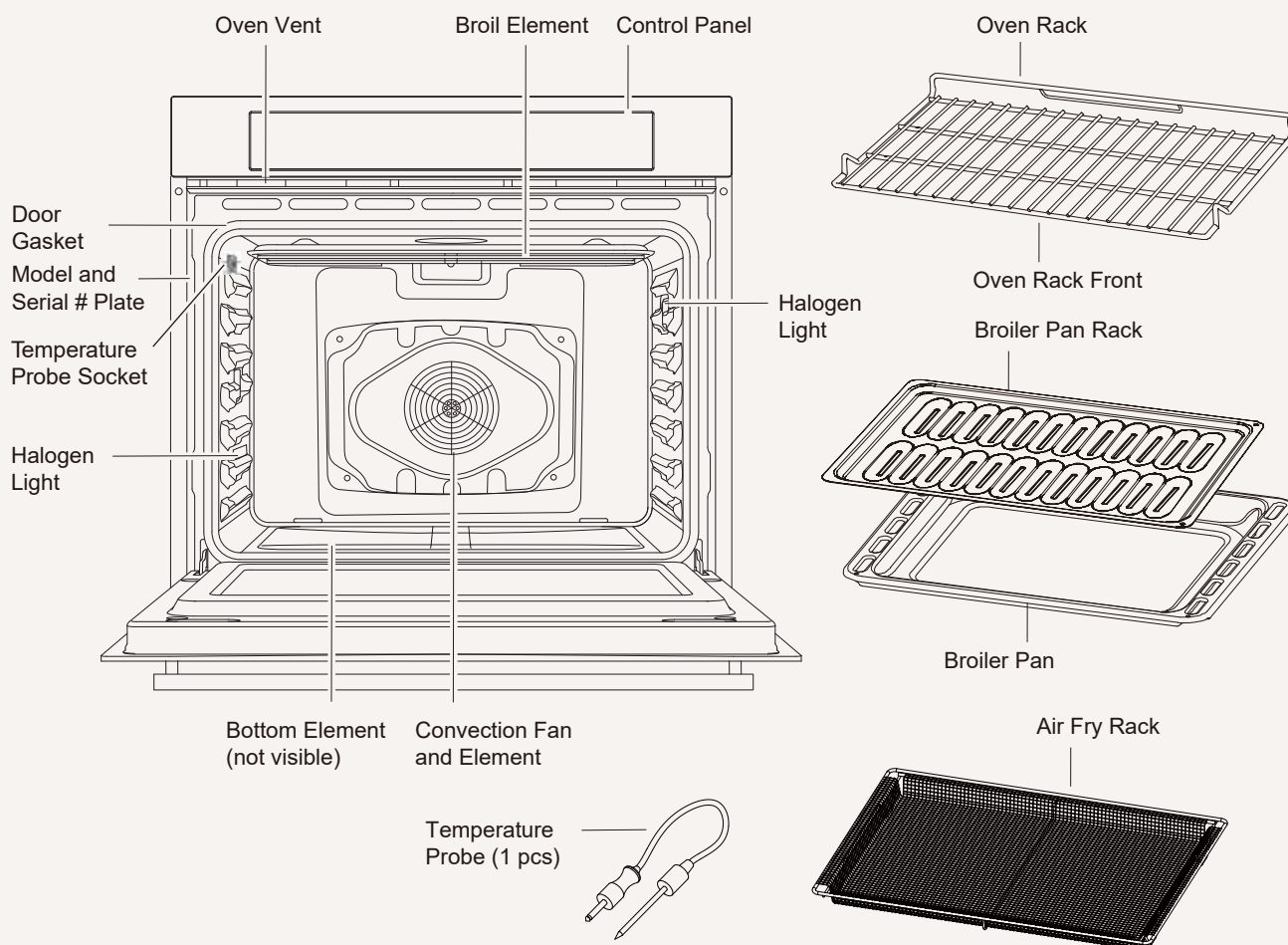
Thank you for purchasing your BRUNSTAG WALL OVEN. Please read and follow the installation and operation instructions carefully, to ensure the long life and reliable operation of this appliance. FAILURE TO DO SO COULD CAUSE PROPERTY DAMAGE, SERIOUS INJURY, OR DEATH. Please keep this manual for future reference. This booklet includes useful information about the product, maintenance requirements and the details of your product warranty.

- ✓ Installation should only be completed by licensed professionals. The use of professionals ensures the installation is in full compliance with all required building and electrical codes.

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PARTS AND FEATURES



INCLUDED ACCESSORIES

OVEN RACK 2 pcs	BROILER PAN RACK 1 pcs	BROILER PAN 1 pcs	AIR FRY RACK 1 pcs
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Plus • Temperature Probe (1 pcs)



WARNING

ELECTRICAL SHOCK HAZARD

- Installation and service must be performed by a qualified installer or service agency.
- The models may be powered at 240V or 208V.
- Always disconnect the power before servicing this unit.
- This appliance must be properly grounded.
- Failure to do so could result in death or serious injury.



SAFETY PRECAUTIONS

Read and save these instructions.



WARNING

REDUCE THE RISK OF INJURY

- To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following.

PROPER INSTALLATION

1. This appliance must be properly installed and electrically grounded by a qualified technician. Connect only to a properly grounded outlet. See "Grounding Instructions" in the Installation Instructions.
2. This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
3. Install or locate this appliance only in accordance with the Installation Instructions.
4. Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
5. Do not cover or block any openings on this appliance.
6. Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
7. Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
8. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use.

TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY

1. Do not store flammable materials in or near the oven.
2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. Do not overcook food. Carefully monitor the oven if paper, plastic, or other combustible materials are placed inside it.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
7. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
8. Never use the oven to warm or heat a room.



SAFETY PRECAUTIONS

Personal safety • Self-cleaning • Disposal

PERSONAL SAFETY

1. Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.
2. Do not store items of interest to children above the oven.
3. If children should climb onto the appliance to reach these items, they could be seriously injured.
4. Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating elements.
5. For personal safety, wear proper clothing. Loose-fitting garments or garments with hanging sleeves should never be worn while using this appliance.
6. Tie long hair so that it doesn't hang loose.
7. Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
8. During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
9. Do not touch heating elements or interior surfaces of oven.
10. The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
11. The trim on the top and sides of the oven door may become hot enough to cause burns.
12. Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
13. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
14. In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service center to be repaired.
15. Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
16. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.

SAFETY FOR THE SELF-CLEANING OVEN

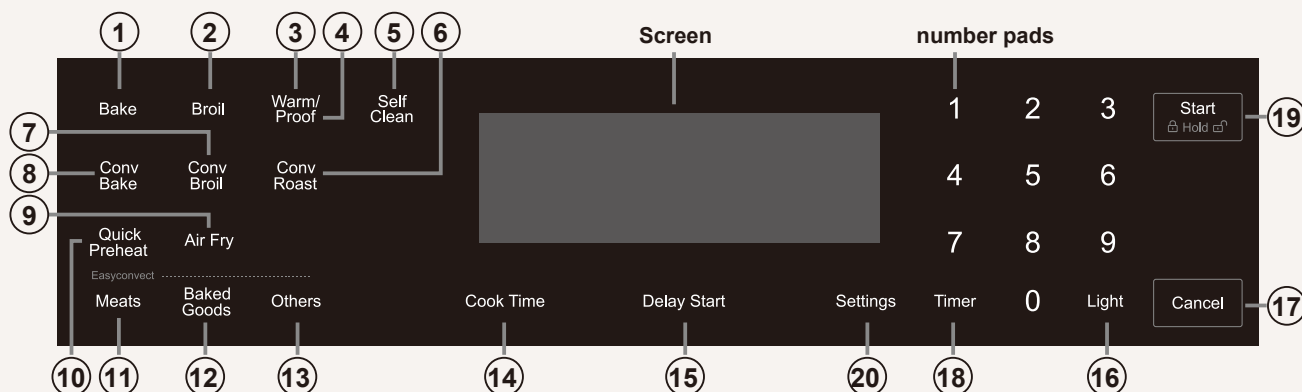
1. Before self-cleaning the oven, remove the broiler pan, oven racks (unless otherwise specifically approved for this model), other utensils and excess soft spillage.
2. Confirm that the door locks and will not open once start the self-clean mode and the door lock icon appears. If the door does not lock, cancel it and do not run again. Call an authorized servicer.
3. Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
4. Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
5. Clean only oven parts listed in this manual. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are: oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
6. READ AND SAVE THESE INSTRUCTIONS.

DISPOSAL

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

CONTROL PANEL

Button and icon definitions.



BUTTON AND ICON DEFINITIONS

- 1. BAKE:** Touch this pad to select the bake function. See Cooking Modes for more information.
- 2. BROIL:** Touch this pad to select the broil function. See Cooking Modes for more information.
- 3. WARM:** Touch this pad to select the warm function to keep hot food warm. See Cooking Modes for more information.
- 4. PROOF:** Touch this pad for 3 seconds to select the proof function. See Cooking Modes for more information.
- 5. SELF CLEAN:** Touch this pad to select the self clean function. See Oven Care for important information.
- 6. CONV ROAST:** Touch this pad to select the convection roast function.
- 7. CONV BROIL:** Touch this pad to select the convection broil function.
- 8. CONV BAKE:** Touch this pad to select the convection bake function.
- 9. AIR FRY:** Touch this pad to select the air fry function.
- 10. QUICK PREHEAT:** Touch this pad to select the quick preheat function. Works with Bake / Conv Bake / Conv Broil / Conv Roast / Easyconvect. Touch this pad to start after cooking begins.
- 11. MEATS:** Touch this pad to select the convection conversion meat function.
- 12. BAKED GOODS:** Touch this pad to select the convection conversion bake function.
- 13. OTHERS:** Touch this pad to select the convection conversion cooking function for other foods.
- 14. COOK TIME:** Counts down cooking time and turns off the oven when complete. Initiate either a bake or warm mode, then touch Cook Time, use the number pads to program time, then touch Start.
- 15. DELAY START:** Delays when the oven will turn on. Initiate a mode, then touch Delay Start and the number pads to program the start time, then touch Start. In 12-hour mode touch "1" to select AM/PM, then Start.



CONTROL PANEL

Button and icon definitions (continued).

BUTTON AND ICON DEFINITIONS

15. **DELAY START NOTE:** When using the delay start feature, foods that spoil easily — such as milk, eggs, fish, stuffings, poultry and pork — should not be allowed to stay for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.
16. **LIGHT:** Touch this pad to turn on/off the lights. Note that opening the door turns on the light.
17. **CANCEL:** Touch this pad to cancel ALL oven operations except the clock and timer.
18. **TIMER:** Works as a countdown timer. Press the Timer pad and the number pads to program the time in hours and minutes. Press the Timer pad to confirm. The oven will continue to operate when the timer countdown is complete. To turn the timer off press the Timer pad.
NOTE: The timer can be set to 12 hours. When the countdown is completed, the buzzer rings, the symbol and 00:00 flash on the screen. Touch any pads to stop. If no pad is touched, the buzzer and the flashing will stop after one minute.
19. **START / HOLD:** Touch this pad to start operation or confirm Settings. If Start is not touched within 2 minutes after selecting, the function is canceled. Touch this pad for 3 seconds to lock out the control. Touch for 3 seconds again to unlock.

20. SETTINGS

Touch the Settings pad multiple times to cycle through configurations. After each selection, touch Start to confirm.

- **Clock setting:** Touch Settings once. Screen shows "--:-- Timed". Use number pads to set the clock, then touch Start.
- **Fahrenheit or Celsius:** Touch Settings twice. Touch "1" to toggle the unit, then touch Start. Repeat to switch back.
- **Sound setting:** Touch Settings 3 times. Touch "1" to turn sound off, then touch Start. Repeat to turn on.
- **Adjust Oven Temperature:** Touch Settings 4 times. Touch "1" to select the mode. Touch "3" to deviate up to +30 °F or "6" to deviate to -30 °F. Touch Start.
- **Demo mode:** Touch Settings 5 times. Touch "1" to turn demo mode on. Touch Start. Repeat to turn off.
- **12h / 24h clock display:** Touch Settings 6 times. Touch "1" to select 12h or 24h, then touch Start.
- **Sabbath mode:** Touch Settings 7 times. Touch "1" to select "on". Touch Start. Then touch Bake — preset 350 °F. Use number pads to select alternate temps (1=170 °F, 2=200 °F, 3=225 °F, 4=250 °F, 5=300 °F, 6=325 °F, 7=350 °F, 8=375 °F, 9=400 °F, 0=450 °F). Touch Cook Time, set time, then Start. Delay Time unavailable.

NOTE

The temperature adjustment is set between +30 °F and -30 °F. A positive temperature means the real oven temperature will be lower than the preset; a negative temperature means it will be higher than the preset.



COOKWARE

Material, finish, and size affect baking performance.

- Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25 °F (15 °C) next time.
- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards. Reduce oven temperature 25 °F (15 °C) when cooking in glass.
- Air-insulated pans heat slowly and can reduce bottom browning.
- Keep cookware clean to promote even heating.
- Do not cook with the empty broiler pan in the oven, as this could affect cooking performance.
- Store the broil pan outside of the oven.

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 in. from oven walls to prevent poor heat circulation.

OVEN USE

Combines traditional oven modes with fan-assisted convection modes.

IMPORTANT

During any cycle, the heating elements will turn off when the oven door is opened and stay off until the door is closed. To maintain oven temperature, limit door openings during cooking.

BEFORE USING THE OVEN

1. Empty the oven inside and close the door. Touch Bake pad to select the bake function. The screen shows "Bake", preset temperature (350 °F / 177 °C) and time.
2. Use the number pads to program the bake temperature to 500 °F (260 °C).
3. Touch Start to begin.
4. Allow the oven to operate for 30 minutes.
5. Touch Cancel to end the cooking and allow the oven to cool.

NOTE: Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

GENERAL

IMPORTANT

Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the enamel. The oven cannot be set with the door open.

PREHEATING THE OVEN

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep sound will confirm that the oven is preheated.



OVEN USE

Operational suggestions • Temperature probe • Oven racks

OPERATIONAL SUGGESTIONS

- Use the cooking charts on pages 22-27 as a guide.
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

TEMPERATURE PROBE



WARNING

BURN HAZARD

- Use an oven mitt to remove temperature probe.
- Do not touch broil element.
- Failure to do so can result in burns.

The temperature probe monitors the internal food temperature, frequently used as an indicator of doneness especially for meats and poultry, and turns off the oven when the internal food temperature reaches the programmed temperature. The temperature probe will work with all oven modes except for the Broil, Conv Broil, Warm/Proof, Sabbath and Self-Clean modes.

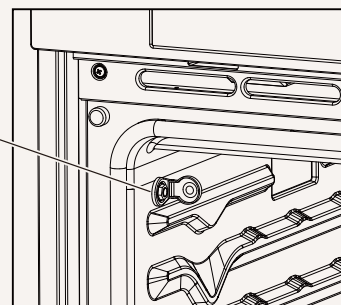
IMPORTANT

Always unplug and remove the temperature probe from the oven when removing the food.

HOW TO USE THE TEMPERATURE PROBE

1. Insert the probe into the food.
NOTE: For meats, the probe tip should be inserted into the center of the thickest part of the meat. Make sure that the probe tip is not inserted into fat or touching bone.
2. Place the food into the oven. Keeping the temperature probe as far away from a heat source as possible, plug the temperature probe into the Temperature Probe Socket. The probe icon shows up on the screen.
3. Close the oven door.
4. Select the oven mode by touching the pads on the control panel. The screen shows cooking mode, time, preset cooking, probe icon and temperature.
5. Touch Start pad to begin. The set cooking temperature will show on the screen throughout cooking.
6. Or set the parameters by following instructions of Cooking Modes before touching Start pad to begin.
7. Touch Cook Time will program the probe temperature by number pads.
NOTE: Cook Time is unavailable for time setting. The cooking time will be controlled by the probe temperature.

Temperature Probe Socket



- The internal food temperature can be set between 135 °F and 200 °F (57 °C and 93 °C).
- When the set probe temperature is reached, the oven will turn off.
- Touch Cancel pad when finished. Unplug the temperature probe and remove food from the oven.
- The probe icon will show on the screen until the probe is unplugged.



OVEN USE

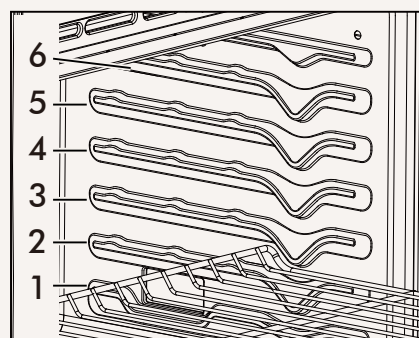
Oven racks • Cooling fan

OVEN RACKS

IMPORTANT

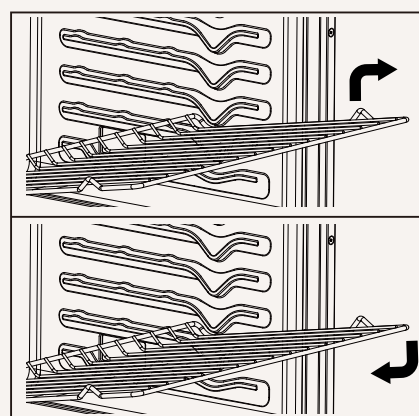
To avoid permanent damage to the porcelain finish, place food or bakeware on an oven rack. Do not place food or bakeware directly onto the oven door or oven bottom.

- Your oven has six rack positions. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.
- When baking with multiple pans and on multiple racks, ensure there is at least 1 ½ in. between pans to allow sufficient space for air to flow.
- Position racks before turning on the oven to avoid possible burns.
- Make sure the oven racks are level.
- Oven racks have a stop to keep them from being unintentionally withdrawn fully.



TO REMOVE / REPLACE OVEN RACKS

- To Remove: Pull the rack outward, tilt the front end up and pull it out.
- To Replace: Place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push the rack in.
- Racks may become difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges of the racks.
NOTE: Using other cooking oils will cause a discoloring or a rust-like color residue on the racks and cavity sides. To clean this residue, use soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.



COOLING FAN

Activates during any cooking or self-cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located above the oven door. It continues to run until components have cooled sufficiently. The cooling fan operates at double speed (or RPMs) in self-clean and whenever the temperature of the internal components becomes high.



OVEN USE

Door • Vents • Temperature control

OVEN DOOR — TO AVOID GLASS BREAKAGE

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

OVEN VENTS

- Blocking or covering the oven vents will cause poor air circulation, affecting cooking, cleaning and cooling results.
- Both the upper and lower oven vent(s) allow fresh air to enter the cooling system.
- The lower oven vent also allows hot air to be expelled from the cooling system.

OVEN TEMPERATURE CONTROL

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. See "Adjusting the Oven Temperature" on page 8.

ADJUSTMENT °F (°C)	COOKS FOOD
10°F (6°C)	a little less
20°F (12°C)	moderately less
30°F (17°C)	much less
-10°F (-6°C)	a little more
-20°F (-12°C)	moderately more
-30°F (-17°C)	much more

NOTE

When cooking at high altitude, cooking times may be extended.

COOKING MODES

Bake

BAKE

- Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air to cook food. The fan will not work in this mode.
- Follow the cooking chart on page 22 for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the bakeware.
- For best results, bake food on a single rack with at least 1 in. – 1½ in. (2.5 – 4 cm) space between bakeware and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass, glass ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25 °F (15 °C) from recommended temperature.
- Use baking sheets with or without sides, or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.

HOW TO OPERATE

1. Touch the Bake pad to select the bake function. The screen shows "Bake", preset temperature and time.
 2. Touch Start to begin with default setting, or set the parameters below.
 - Cooking temperature: Program between 170 °F (77 °C) and 550 °F (288 °C), then touch Start.
 - Cook time: Touch Cook Time, program the time, touch Start to confirm, then Start again to begin.
 - Delay time: Touch Delay Start, program time of day, touch Start. In 12-hour mode touch "1" to select AM/PM, then Start.
 3. Touch Cancel when finished, and remove food from the oven.
- NOTE:** If you need to adjust the bake temperature after setting the delay time, touch Cancel and select the bake function to reset again. Touch the Quick Preheat pad after cooking begins to accelerate the preheat process — Quick Preheat will show on the screen.

COOKING MODES

Broil

BROIL

- Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures. The fan will not work in this mode.
- Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance, center food below the broil heating element. Broiling on rack position 6 is not recommended.
- Follow the cooking chart on page 24 for broiling temperature, time and rack position.
- For best results, use a two-piece broiler pan with a grid. It is designed to drain juices and help avoid spatter and smoke.
- Turn meats once halfway through the cooking time. See the cooking chart.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Use 550 °F (288 °C) broil for most broiling. Use 450 °F (232 °C) broil for low-temperature broiling of longer cooking foods such as poultry to avoid over-browning.
Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

HOW TO OPERATE

1. Place the pan with food on the racks of the oven and close the door.
2. Touch the Broil pad to select the broil function. The screen shows "Broil", preset temperature and time.
3. Touch Start to begin with default setting, or set the parameters below.
 - Cooking temperature: Program between 450 °F (232 °C) and 550 °F (288 °C), then touch Start.
 - Cook time: Touch Cook Time, program the time, touch Start to confirm, then Start again to begin.
 - Delay time: Touch Delay Start, program time of day, touch Start. In 12-hour mode touch "1" to select AM/PM, then Start.
4. Touch Cancel when finished, and remove food from the oven.
NOTE: To quit broiling or reset parameters before the end of the countdown, touch Cancel to stop, then touch the Broil pad again to enter broil mode and adjust the setting.



COOKING MODES

Warm • Proof



WARNING

FOOD POISONING HAZARD

- Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

- The Warm mode keeps hot, cooked foods at serving temperature.
- The Proof mode prepares dough for baking by activating the yeast.

IMPORTANT

Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Warm function. For best results, cover food.

WARM — HOW TO OPERATE

1. Place the pan with food on the racks of the oven and close the door.
2. Touch the Warm/Proof pad to select the warm function. The screen shows "Warm", preset temperature and time.
3. Touch Start to begin with default settings, or set:
 - Cooking temperature: 140 °F (60 °C) to 210 °F (99 °C).
 - Cook time: Touch Cook Time, set time, touch Start to confirm, Start again to begin.
 - Delay time: Touch Delay Start, set start time, then Start.
4. Touch Cancel when finished, and remove food from the oven.

PROOF — HOW TO OPERATE

BEFORE PROOFING: Place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening.

1. Place the pan containing dough on a lower rack.
2. Touch and hold the Warm/Proof pad for 3 seconds to select the proof function. The screen shows "Proof", preset temperature and time.
3. Touch Start to begin with default settings, or set:
 - Cooking temperature: 80 °F (27 °C) to 120 °F (49 °C).
 - Cook time, Delay time: As described above.
4. Let the dough rise until nearly doubled in size, checking after 20-25 minutes. Proofing time may vary depending on dough type and quantity.
5. Touch Cancel when finished.
6. Before second proofing, shape the dough, place it in baking pan(s) and cover loosely with plastic wrap coated with cooking spray. Follow the same placement and control steps above. Before baking, remove the plastic wrap.



COOKING MODES

Convection cooking — overview

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

In Convection mode, the heating elements and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan and the element(s) will turn off immediately. Once the door is closed, the fan and the element(s) will turn back on.

ADVANTAGES OF CONVECTION COOKING

- Saves time and energy.
- Even baking, browning and crisping are achieved.
- During roasting, juices and flavors are sealed in while the exterior is crisp.
- Yeast breads are lighter, more evenly textured, more golden and crustier.
- Air-leavened foods such as cream puffs, soufflés and meringues are higher and lighter.
- Baking on multiple racks at the same time with even results is possible.
- Prepare whole meals at once with no flavor transfer.
- Convection broiling allows for extraordinary grilling with thicker cuts of food.

CONVECTION BAKE

- Use Convection Bake for single or multiple rack baking. Follow the cooking chart on page 23 for baking temperature, time and rack position.
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by 25 °F (15 °C) based on the cooking chart on page 22 when using heatproof glass dishes.
- Dark metal pans may be used. Note that food may brown faster when using dark metal bakeware.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, 4 and 5. All five positions can be used for cookies, biscuits and appetizers.
- Use positions 1 and 3 for 2-rack baking. Use positions 2, 3 and 4 — or 1, 3 and 5 — for 3-rack baking.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack. Allow 1 in. – 1½ in. (2.5 – 4 cm) air space around pans.



COOKING MODES

Convection Bake • Convection Broil

CONVECTION BAKE — HOW TO OPERATE

1. Touch the Conv Bake pad to select the conv. bake function. The screen shows "Conv. Bake", preset temperature and time.
2. Touch Start to begin with default setting, or set the parameters below.
 - Cooking temperature: Program between 170 °F (77 °C) and 500 °F (260 °C), then touch Start.
 - Cook time: Touch Cook Time, program the time, touch Start to confirm, then Start again to begin.
 - Delay time: Touch Delay Start, program time of day, touch Start. In 12-hour mode touch "1" to select AM/PM, then Start.
3. Touch Cancel when finished, and remove food from the oven.

NOTE: The oven will start preheating. A beep sound can be heard when the oven is at the set temperature. Place the pan with food on the racks when preheat is completed. Touch Quick Preheat after cooking begins to accelerate the preheat process.

CONVECTION BROIL

- Follow the cooking chart on page 25 for broiling temperature, time and rack position.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time. See the cooking chart.
- Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

CONVECTION BROIL — HOW TO OPERATE

1. Place the pan with food on the racks and close the oven door.
2. Touch the Conv Broil pad to select the function. The screen shows "Conv. Broil", preset temperature and time.
3. Touch Start to begin with default setting, or set the parameters below.
 - Cooking temperature: Program between 170 °F (77 °C) and 550 °F (288 °C), then touch Start.
 - Cook time: Touch Cook Time, program the time, touch Start to confirm, then Start again to begin.
 - Delay time: Touch Delay Start, program time of day, touch Start. In 12-hour mode touch "1" to select AM/PM, then Start.
4. Touch Cancel when finished, and remove food from the oven.

COOKING MODES

Convection Roast • Air Fry

CONVECTION ROAST

- When convection roasting, enter your normal roasting temperature. The roasting time should be 15–30% less than in conventional cooking.
- Follow the cooking chart on page 26 for roasting temperature, time and rack position.
- Roast in a low-sided, uncovered pan. Use the 2-piece broil pan for roasting uncovered.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the probe or a meat thermometer to determine the internal doneness. Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large poultry may need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165 °F (74 °C).
- After removing the food from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5 °F to 10 °F (3 °C to 6 °C).

CONVECTION ROAST — HOW TO OPERATE

1. Place the pan with food on the racks and close the oven door.
2. Touch the Conv Roast pad to select the convection roast function. The screen shows "Conv. Roast", preset temperature and time.
3. Touch Start with defaults or set temperature 170 °F (77 °C) – 550 °F (288 °C), cook time, or delay time as previously described.
4. Touch Cancel when finished, and remove food from the oven.

AIR FRY

Air Fry is cooking with heated high-speed air. All the heating elements and convection fan work.

AIR FRY — HOW TO OPERATE

1. Place the pan with food on the racks and close the oven door.
2. Touch the Air Fry pad to select the function. The screen shows "Air Fry", preset temperature and time.
3. Touch Start with defaults or set temperature 300 °F (149 °C) – 450 °F (232 °C), cook time, or delay time.
4. Touch Cancel when finished, and remove food from the oven.



COOKING MODES

Easy Convection — Meats • Baked Goods • Others

When using a Convection Recipe, enter your normal cooking temperature and time. The Convection Conversion mode will adjust the temperature and time for perfect cooking results.

IMPORTANT The oven door must be closed before selecting a Convection Conversion oven mode.

MEATS — HOW TO OPERATE

1. Place the pan with food on the racks and close the oven door.
2. Touch the Meats pad. The screen shows "Meats", preset temperature and time.
3. Touch Start with defaults or set temperature 170 °F (77 °C) – 500 °F (260 °C), cook time, or delay time.
4. Touch Cancel when finished, and remove food from the oven.

BAKED GOODS — HOW TO OPERATE

1. Touch the Baked Goods pad. The screen shows "Conv. Baked", preset temperature and time.
2. Touch Start with defaults or set temperature 170 °F (77 °C) – 500 °F (260 °C), cook time, or delay time.
3. The oven will start preheating. A beep can be heard when the oven is at the set temperature.
4. Place the pan with food on the racks and close the door when preheat is completed.
5. Touch Cancel when finished, and remove food from the oven.

OTHERS — HOW TO OPERATE

1. Touch the Others pad. The screen shows "Conv. Others", preset temperature and time.
2. Touch Start with defaults or set temperature 170 °F (77 °C) – 500 °F (260 °C), cook time, or delay time.
3. The oven will start preheating. A beep can be heard when the oven is at the set temperature.
4. Place the pan with food on the racks and close the door when preheat is completed.
5. Touch Cancel when finished, and remove food from the oven.

NOTE: Touch the Quick Preheat pad after cooking begins to accelerate the preheat process. Quick Preheat will show on the screen.

COOKING MODES

Temperature list

Preset temperature, allowable range, and preheat behavior for each cooking mode.

COOKING MODE	PRESET (°F)	TEMP. RANGE (°F)	PREHEAT (Y/N)
Bake	350	170 - 550	Y
Broil	550	450 - 550	N
Warm	140	140 - 210	N
Proof	100	80 - 120	N
Conv. Bake	325	170 - 500	Y
Conv. Broil	450	170 - 550	Y
Conv. Roast	325	170 - 550	Y
Easy Convect — Meats	350	170 - 500	Y
Easy Convect — Baked Goods	350	170 - 500	Y
Easy Convect — Others	350	170 - 500	Y
Air Fry	420	300 - 450	Y

NOTE

For cooking modes with a preheat stage, when the oven is below 170 °F, the screen shows "Lo". When the oven is at or above 170 °F, the screen shows the real-time temperature. When the oven reaches the set value, the screen always shows the set temperature. For modes without a preheat stage, the screen always shows the set temperature.

COOKING CHARTS

Bake

BAKE

FOOD TYPE	RACK POSITION	TEMP. (°F / °C) — PREHEATED	COOKING TIME (MIN)
Cake			
Cupcakes	2	350 / 177	19 - 22
Bundt Cake	1	350 / 177	40 - 45
Angel Food	1	350 / 177	35 - 39
Pie			
2 crust, fresh, 9"	2	375 - 400 / 190 - 205	45 - 50
2 crust, frozen fruit, 9"	2	375 / 190	68 - 78
Cookies			
Sugar	2	350 - 375 / 177 - 190	8 - 10
Chocolate Chip	2	350 - 375 / 177 - 190	8 - 13
Brownies	2	350 / 177	29 - 36
Breads			
Yeast bread loaf, 9"x5"	2	375 / 190	18 - 22
Yeast rolls	2	375 - 400 / 190 - 205	12 - 15
Biscuits	2	375 - 400 / 190 - 205	7 - 9
Muffins	2	425 / 220	15 - 19
Pizza			
Frozen	2	400 - 450 / 205 - 235	23 - 26
Fresh	2	475 / 246	15 - 18

COOKING CHARTS

Convection Bake

CONVECTION BAKE

FOOD TYPE	RACK POSITION	TEMP. (°F / °C) — PREHEATED	COOKING TIME (MIN)
Cake			
Cupcakes	2	325 / 160	20 - 22
Bundt Cake	1	325 / 160	43 - 50
Angel Food	1	325 / 160	43 - 47
Pie			
2 crust, fresh, 9"	2	350 - 400 / 177 - 205	40 - 52
2 crust, frozen fruit, 9"	2	350 / 177	68 - 78
Cookies			
Sugar	2	325 - 350 / 160 - 177	9 - 12
Chocolate Chip	2	325 - 350 / 160 - 177	8 - 13
Brownies	2	325 / 160	29 - 36
Breads			
Yeast bread loaf, 9"x5"	2	350 / 177	18 - 22
Yeast rolls	2	350 - 375 / 177 - 190	12 - 15
Biscuits	2	375 / 190	8 - 10
Muffins	2	400 / 205	17 - 21
Pizza			
Frozen	2	375 - 425 / 190 - 220	23 - 26
Fresh	2	450 / 232	15 - 18

COOKING CHARTS

Broil

FOOD TYPE (thickness)	RACK	TEMP. (°F / °C)	INT. TEMP. (°F / °C)	SIDE 1 (MIN)	SIDE 2 (MIN)
Steak (3/4"-1")					
Medium rare	5	550 / 288	145 / 63	5 - 7	4 - 6
Medium	5	550 / 288	160 / 71	6 - 8	5 - 7
Well Done	5	550 / 288	170 / 77	8 - 10	7 - 9
Hamburgers (3/4"-1")					
Medium	4	550 / 288	160 / 71	8 - 11	6 - 9
Well Done	4	550 / 288	170 / 77	10 - 13	8 - 10
Poultry					
Breast (bone-in)	4	500 / 260	170 / 77	10 - 12	8 - 10
Thigh (very well done)	4	450 / 232	180 / 82	28 - 30	13 - 15
Pork					
Pork Chops (1")	5	550 / 288	160 / 71	7 - 9	5 - 7
Sausage - fresh	5	550 / 288	160 / 71	5 - 7	3 - 5
Ham Slice (1/2")	5	550 / 288	160 / 71	4 - 6	3 - 5
Seafood					
Fish Fillets (1", buttered)	4	500 / 260	Opaque, flakes	10 - 14	Do not turn.
Lamb-Chops (1")					
Medium Rare	5	550 / 288	145 / 63	5 - 7	4 - 6
Medium	5	550 / 288	160 / 71	6 - 8	4 - 6
Well Done	5	550 / 288	170 / 77	7 - 9	5 - 7
Bread					
Garlic Bread, 1" slices	4	550 / 288	-	2 - 3	-
Garlic Bread, 1" slices	3	550 / 288	-	4 - 6	-

NOTE

Turn meats once halfway through the cooking time. Broiling and convection broiling times are approximate and may vary slightly. Cooking times depend on the thickness and starting temperature of the meat.

COOKING CHARTS

Convection Broil

FOOD TYPE (thickness)	RACK	TEMP. (°F / °C)	INT. TEMP. (°F / °C)	SIDE 1 (MIN)	SIDE 2 (MIN)
Steak (1 ½" or more)					
Medium rare	4	450 / 232	145 / 63	9 - 12	8 - 10
Medium	4	450 / 232	160 / 71	11 - 13	10 - 12
Well Done	4	450 / 232	170 / 77	18 - 20	16 - 17
Hamburgers (over 1")					
Medium	4	550 / 288	160 / 71	8 - 11	5 - 7
Well Done	4	550 / 288	170 / 77	11 - 13	8 - 10
Poultry					
Chicken Quarters	4	450 / 232	180 / 82	16 - 18	10 - 13
Chicken Halves	3	450 / 232	180 / 82	25 - 27	15 - 18
Chicken Breasts	4	450 / 232	170 / 77	13 - 15	9 - 13
Pork					
Pork Chops (1 ¼" / more)	4	450 / 232	160 / 71	12 - 14	11 - 13
Sausage - fresh	4	450 / 232	160 / 71	4 - 6	3 - 5

NOTE

Turn meats once halfway through the cooking time.

COOKING CHARTS

Convection Roast

MEAT TYPE	WEIGHT (LB)	RACK	TEMP. (°F / °C)	INT. TEMP. (°F / °C)	TIME (MIN / LB)
Beef					
Rib Roast - Medium Rare	4 - 6	2	325 / 160	145 / 63	16 - 20
Rib Roast - Medium	4 - 6	2	325 / 160	160 / 71	18 - 22
Rib Eye - Medium Rare	4 - 6	2	325 / 160	145 / 63	16 - 20
Rib Eye - Medium	4 - 6	2	325 / 160	160 / 71	18 - 22
Rump / Eye / Tip / Sirloin - Medium Rare	3 - 6	2	325 / 160	145 / 63	16 - 20
Rump / Eye / Tip / Sirloin - Medium	3 - 6	2	325 / 160	160 / 71	18 - 22
Tenderloin Roast - Medium Rare	2 - 3	2	400 / 205	145 / 63	15 - 20
Pork					
Loin Roast - Medium	5 - 8	2	350 / 177	160 / 71	16 - 20
Shoulder - Medium	3 - 6	2	350 / 177	160 / 71	20 - 25
Poultry					
Chicken(whole)	3 - 4	2	375 / 190	180 / 82	18 - 21
Turkey(unstuffed)	12 - 15	1	325 / 160	180 / 82	10 - 14
Turkey(unstuffed)	16 - 20	1	325 / 160	180 / 82	9 - 11
Turkey(unstuffed)	21 - 25	1	325 / 160	180 / 82	6 - 10
Turkey Breast	3 - 8	1	325 / 160	170 / 77	15 - 20
Cornish Hen	1 - 1 ½	2	350 / 177	180 / 82	45 - 75
Lamb					
Half Leg - Medium Rare	3 - 4	2	325 / 160	160 / 71	22 - 27
Half Leg - Well Done	3 - 4	2	325 / 160	170 / 77	28 - 33
Whole Leg - Medium Rare	6 - 8	1	325 / 160	160 / 71	22 - 27
Whole Leg - Well Done	6 - 8	1	325 / 160	170 / 77	28 - 33

COOKING CHARTS

Food service temperature guidelines • USDA / FSIS

Recommended minimum internal temperatures for food safety, per the USDA Food Safety & Inspection Service (FSIS).

TEMPERATURE	APPLIES TO
140°F (60°C)	Ham, precooked (to reheat). Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60°C) and all others to 165 °F (74°C).
145°F (63°C)	Fresh beef, veal, lamb (medium rare), allow to rest for at least 3 minutes
160°F (71°C)	Ground meat & meat mixtures (beef, pork, veal, lamb) • Fresh beef, veal, lamb (medium) • Fresh pork (medium) • Fresh ham (raw) • Egg dishes
165°F (74°C)	Stuffing (cooked alone or in bird) • Leftovers and casseroles • Ground meat & mixtures (turkey, chicken)
170°F (77°C)	Fresh beef, veal, lamb (well done) • Poultry breast • Fresh pork (well done)
180°F (82°C)	Chicken and turkey (whole) • Poultry (thighs and wings) • Duck and goose

NOTE

Eggs cooked alone: cook until the yolk and white are firm.



OVEN CARE

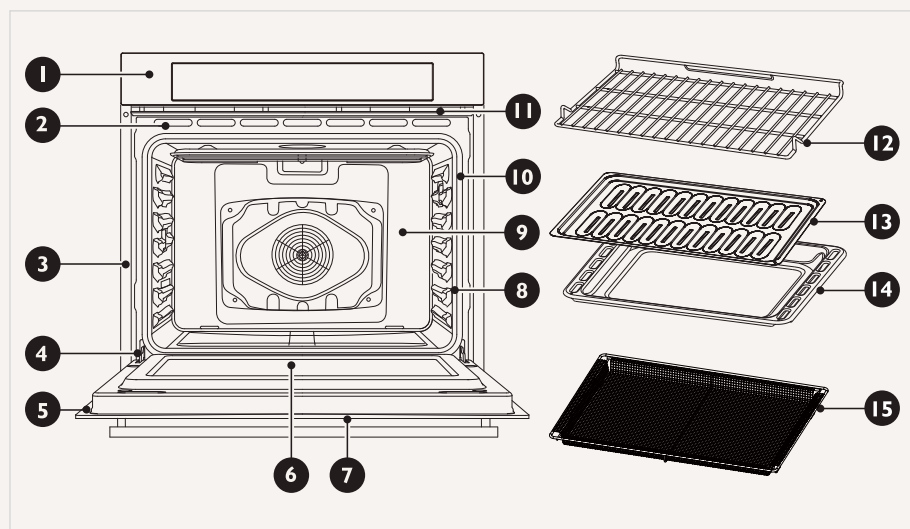
General cleaning • Using the cleaning chart

IMPORTANT

Before cleaning, make sure all controls are off and the oven is cool. Always follow the instructions printed on the label of the cleaning products.

USING THE CLEANING CHART

1. Locate the number of the part to be cleaned on the parts chart.
2. Match the letter with the cleaning method on the methods chart.



PARTS CHART

1	Control Panel	C, G
2	Door Cooling Vent	D
3	Side Trim	D
4	Bottom Trim	D
5	Door Frame	E
6	Interior Door Windows	F
7	Door Front	C, G
8	Oven Front Frame	E
9	Oven Cavity	E
10	Door Gasket	B
11	Oven Cooling Vents	D
12	Oven Rack	A
13	Broiler Pan Rack	E
14	Broiler Pan	E
15	Air Fry Rack	A

OVEN FINISHES / CLEANING METHODS

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods. Always use the mildest cleaner that will do the job. Rub metal finishes in the direction of the grain. Use clean, soft cloths, sponges or paper towels. Rinse thoroughly with a minimum of water so it does not drip into door slots. Dry to avoid water marks.



OVEN CARE

Cleaning methods reference

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

CODE	FINISH	METHOD
A	Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used but may cause darkening and discoloration. Racks may be cleaned in the oven during the Self-Cleaning mode; however, chromed racks will lose their shiny finish and permanently change to a metallic gray.
B	Fiberglass Knit	DO NOT HAND CLEAN GASKET.
C	Glass	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
D	Painted	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
E	Porcelain	Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age.
F	Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
G	Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or Revere Ware Stainless Steel Cleaner® to remove heat discoloration.

OVEN CARE

Self-cleaning



WARNING

BURN HAZARD

- Do not touch the oven during the Self-Cleaning cycle.
- Keep children away from oven during Self-Cleaning cycle.
- Failure to do so can result in burns.

This oven features a self-cleaning function that eliminates the need to manually scrub the oven interior. During self-cleaning, the oven uses very high temperatures, burning soil to a powdery ash.

IMPORTANT

The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely.
- The door latch is automatically activated after selecting the Self-Clean cycle. The screen shows "AUTO LOCK". The door can't be opened while the oven interior is at clean temperatures.
- The oven is preset for a 3.5-hour clean cycle; however, the time can be changed. Suggested clean times are 2 hours for light soil, 3.0 hours for average, and 3.5 hours for heavy soil.
- Clean mode stops automatically at the end of the set cleaning time.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.
- Do not clean, rub, damage or move the oven door gasket.
- The oven lights will not operate during Clean mode.
- A minimum 24-hour wait is recommended between cleaning cycles.



OVEN CARE

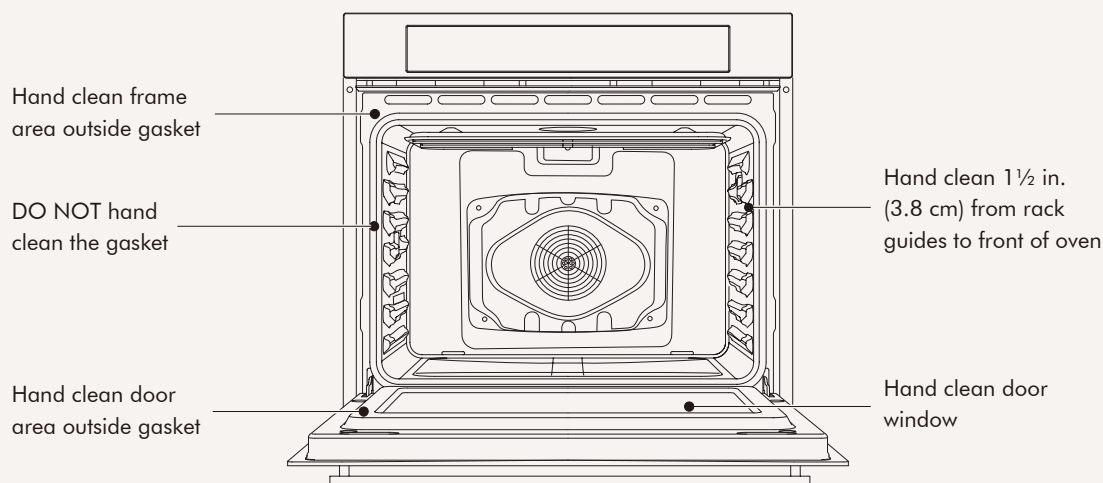
Self-cleaning preparation • How to start

BEFORE SELF-CLEANING

- Remove all utensils and bakeware.
- Remove non-porcelain oven racks. If chromed racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish.
- Wipe up any soft soil spills and grease with paper towels. Excess grease will cause flames and smoke inside the oven during self-cleaning.
- Be sure oven interior lights are turned off and the light bulbs and lens covers are in place.
- Some areas of the oven such as the oven door edge, oven door window, oven front frame and up to 1½ in. (3.8 cm) inside the frame do not get hot enough during the cleaning cycle for soil to burn away and must be cleaned by hand. BEFORE the cycle begins, clean oven interior using a soapy sponge or plastic scrubber and a solution of detergent and hot water. Rinse and dry all areas thoroughly.

NOTE: Do not rub the oven door gasket.

CLEANING SUGGESTION



HOW TO USE SELF-CLEANING

1. Remove all bakeware and close the door.
2. Touch the Self Clean pad to select the self clean function. The screen shows "Self Clean" and time.
3. Touch the Self Clean pad repeatedly to select the cleaning time (2 hours for light soil, 3.0 hours for average, 3.5 hours for heavy soil).
4. Touch Start to begin the Self-Clean cycle immediately or touch the Delay Start pad and use the number pads to program the time of day for the oven to turn on, then touch Start to begin. The screen will show a lock icon in 10 seconds. The door will be locked.
5. Touch Cancel for about 3 seconds to cancel the Self-Clean cycle.

NOTE: The screen will show "End" when the self cleaning time is up and a beep sound can be heard. Wait for several seconds until the lock icon disappears before opening the door. Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has cooled completely.

OVEN CARE

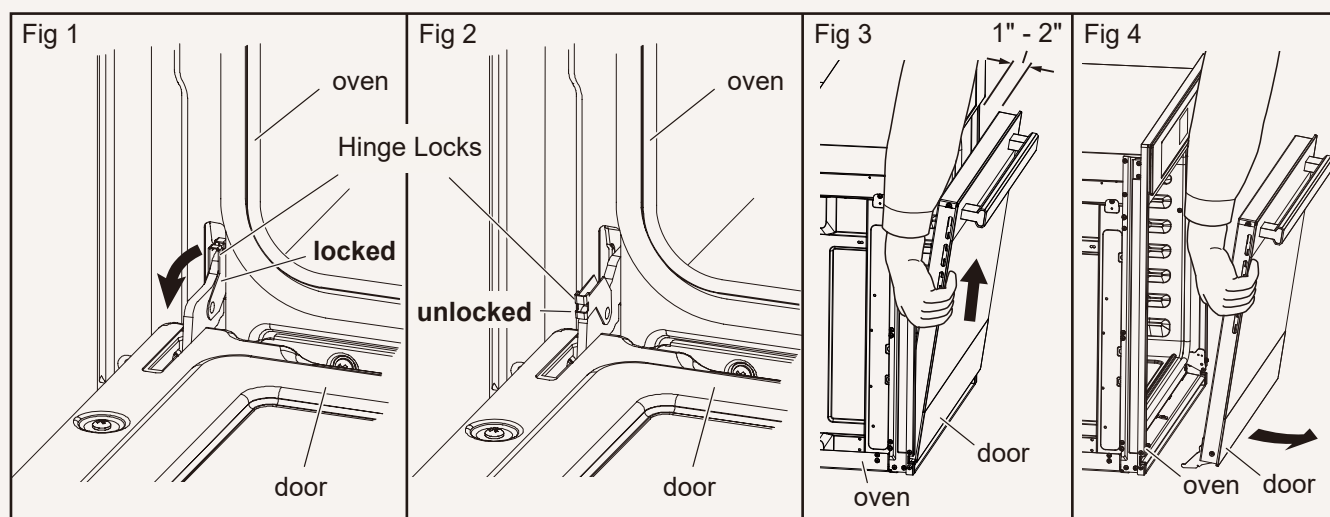
Oven door • Removal and replacement

NOTE

Door removal is not a requirement for installation of the product but is an added convenience.

TO REMOVE THE DOOR

1. Open the door as far as it will go. (Refer to Fig 1)
2. Use a flat-blade screwdriver to flip up the Hinge Locks on each side. (Refer to Fig 2)
3. Place hands on both sides of the door and close the oven door to the removal position (approximately 1 in. – 2 in. [2.5 cm – 5.1 cm] from the closed position). **DO NOT LIFT THE DOOR BY THE HANDLE!** (Refer to Fig 3)
4. Lift the door up and out until the Hinge Arms clear the Slots. (Refer to Fig 4)
NOTE: The oven door is very heavy. Be sure you have a firm grip before lifting the oven door off the hinges. Use caution once the door is removed. Do not lay the door on its handle. This could cause dents or scratches.
5. Place the door in a protected location.





OVEN CARE

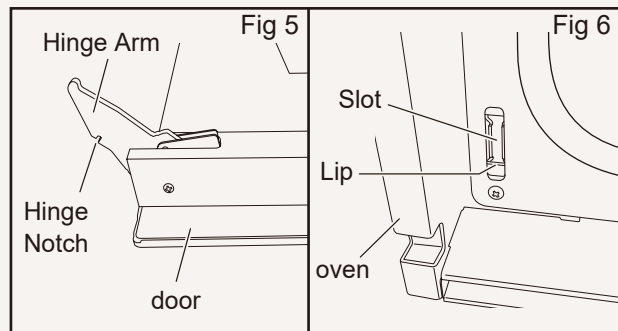
Door replacement • Oven light replacement

NOTE

The oven door is heavy. You may need help lifting the door high enough to slide it into the slots. Do not lift the door by the handle.

REPLACING THE OVEN DOOR

1. Lift the oven door by grasping each side. (Refer to Fig 4)
2. With the door at the same angle as the removal position (approximately 1 in. – 2 in. [2.5 cm – 5.1 cm] from the closed position), seat the notch of the Hinge Arm into the Lip of the Slot. The notch must be fully seated. (Refer to Fig 5, Fig 6)
3. Fully open the door. If the door will not fully open, the notch is not seated correctly. Remove the door and install it again.
4. Close the oven door.



OVEN LIGHT REPLACEMENT



WARNING

ELECTRICAL SHOCK HAZARD

- Make sure the oven and lights are cool and power is off before replacing the light bulb(s).
- The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage.
- Failure to do so could result in death, electric shock, cuts or burns.

The oven light is a standard 25-watt (G9) appliance bulb. Before replacing the bulb, make sure the oven is cool and power is off.

1. Disconnect power at the main power supply (fuse or breaker box).
 2. Using a Phillips-head screwdriver, remove the screw of the Oven Lens and then remove the Oven Lens. (Refer to Fig 7)
 3. Remove the damaged Light Bulb from the socket. (Refer to Fig 8)
- NOTE:** To avoid damage or decreasing the life of the light bulb, do not touch it with bare fingers. Wear cotton gloves or use a tissue when replacing it.
4. Install a new Light Bulb, and then reinstall the oven lens and secure it with the screw.
 5. Reconnect power to the oven again.

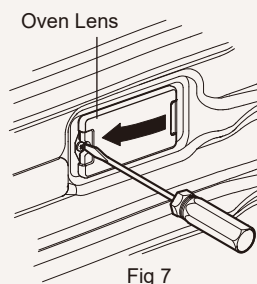
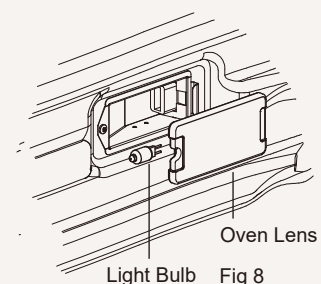


Fig 7



Light Bulb Fig 8

TROUBLESHOOTING

Common baking and roasting issues

For operational difficulties, refer to the tables in this section. If further assistance is needed, call Brunstag Customer Support at 305-614-4070. Have the product serial number, purchase date, and any diagnostic codes from the control panel ready when you call.

When using Bake, Convection Bake, or Convection Roast, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts for the correct rack position and baking time.

BAKING PROBLEM	CAUSE
Food browns unevenly	1. Oven not preheated. 2. Aluminum foil on oven rack or oven bottom. 3. Baking utensil too large for recipe. 4. Pans touching each other or oven walls.
Food too brown on bottom	1. Oven not preheated. 2. Using glass, dull or darkened metal pans. 3. Incorrect rack position. 4. Pans touching each other or oven walls.
Food is dry or has shrunk excessively	1. Oven temperature too high. 2. Baking time too long. 3. Oven door opened frequently. 4. Pan size too large.
Food is baking or roasting too slowly	1. Oven temperature too low. 2. Oven not preheated. 3. Oven door opened frequently. 4. Tightly sealed with aluminum foil. 5. Pan size too small.
Piecrusts do not brown on bottom or crust is soggy	1. Baking time not long enough. 2. Using shiny steel pans. 3. Incorrect rack position. 4. Oven temperature is too low.
Cakes pale, flat and may not be done inside	1. Oven temperature too low. 2. Incorrect baking time. 3. Cake tested too soon. 4. Oven door opened too often. 5. Pan size may be too large.
Cakes high in middle with crack on top	1. Oven temperature too high. 2. Baking time too long. 3. Pans touching each other or oven walls. 4. Incorrect rack position. 5. Pan size too small.
Piecrust edges too brown	1. Oven temperature too high. 2. Edges of crust too thin.

TROUBLESHOOTING

Error codes and oven behavior

SYMPTOM	POSSIBLE CAUSE	RECOMMENDED ACTION
Err 1 appears on the screen.	1. System false positive error. 2. Temperature sensor failure.	1. Touch Cancel pad to clear the error. 2. If the error code shows up again after touching the Cancel pad, call Brunstag service center.
Err 2 appears on the screen.	1. System false positive error. 2. Short circuit of the temperature probe socket.	1. Touch Cancel pad to clear the error. 2. If the error code shows up again, call Brunstag service center.
Err 3 or Err 4 appears on the screen.	A problem with latch mechanism occurred.	Turn off the power supply to the oven, wait a few seconds and turn it back on. The oven should run a latch auto-test. If condition persists, note the code number and call Brunstag service center.
Err 7 appears on the screen.	1. System false positive error. 2. Screen circuit malfunction.	1. Touch Cancel pad to clear the error. 2. If the error code shows up again, call Brunstag service center.
Other F_ Error appears on the screen.	—	Turn off the power supply to the oven, wait a few seconds and turn it back on. If condition persists, call Brunstag service center.
The oven screen does not work.	—	Turn off the power supply to the oven, wait a few seconds and turn it back on. If condition persists, call Brunstag service center.
Cooling fan continues to run after oven is off.	The oven temperature is still high.	No actions are needed. The fan will turn off automatically when the oven has cooled sufficiently.
Oven door is locked and will not release, even after cooling.	—	Turn off the power supply to the oven, wait a few seconds and turn it back on. The oven should reset itself.
Oven is not heating.	1. No power to the oven. 2. Oven Mode or temperature are not selected.	1. Check the power supply to the oven. If condition persists, call a qualified electrician. 2. Touch the pads to select the oven mode and temperature.
Oven is not cooking evenly.	1. Oven rack is not in correct position. 2. Cooking temperature is too high.	1. Refer to cook charts for recommended rack position. 2. Refer to cook charts for recommended cooking temperature.
Oven light is not working properly.	Light bulb is loose or burned out.	Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause it to burn out.
Oven light stays on.	Oven door does not close completely.	Check for obstruction in oven door. Check if hinge is bent or door switch is broken.

TROUBLESHOOTING

Additional symptoms

SYMPTOM	POSSIBLE CAUSE	RECOMMENDED ACTION
Cannot remove the cover of the light.	The cover is dirty.	There may be a soil build-up around the cover. Wipe the cover with a clean, dry towel prior to attempting to remove it.
Oven will not Self-Clean properly.	Oven was still warm when Cleaning mode was selected. Oven is heavily soiled.	1. Allow the oven to cool before running Self-Cleaning. 2. Always wipe out loose soils or heavy spillover before running Self-Cleaning. 3. If oven is badly soiled, set oven for a 3.5-hour Self-Cleaning.
Clock and timer are not working properly.	1. No power to the oven. 2. Clock or timer are not set correctly.	1. Turn off the power supply to the oven, wait a few seconds and turn it back on. If condition persists, call Brunstag service center. 2. Set the clock and timer by following instructions on page 8.
Excessive moisture.	Oven was not properly preheated.	When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (one of the advantages of convection).
Porcelain surface chips.	Oven racks removed and replaced incorrectly.	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.

For further assistance, call Brunstag Customer Support at 305-614-4070.

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SCAN HERE to access all Brunstag manuals, guides, specs, and other resources.



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