



# OWNER'S MANUAL

## **30" Built-In Electric Steam Oven**

Pour obtenir une version française de ce manuel d'instructions,  
visitez notre site [monogram.com](http://monogram.com).

Para consultar una versión en español de este manual de instrucciones,  
visite nuestro sitio de internet [monogram.com](http://monogram.com).

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## MODEL INFORMATION

### MODEL NUMBERS

ZMB9031

ZMB9032

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### WRITE DOWN THE MODEL AND SERIAL NUMBERS

You can find them on a label on the front of the oven behind the oven door.

Use these numbers in any correspondence or service calls concerning your appliance.

**Please write these numbers here:**

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Model Number

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Serial Number

# CONSUMER SUPPORT

## MONOGRAM WEBSITE

Have a question or need assistance with your appliance? Try the Monogram website 24 hours a day, any day of the year! You can also shop for more great Monogram products and take advantage of all our on-line support services designed for your convenience.  
In the US: [monogram.com](http://monogram.com)  
In Canada: [monogram.ca](http://monogram.ca)

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## REGISTER YOUR APPLIANCE

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material. In the US: [monogram.com/register](http://monogram.com/register)  
In Canada: [Prodsupport.mabe.ca/crm/Products/ProductRegistration.aspx](http://Prodsupport.mabe.ca/crm/Products/ProductRegistration.aspx)

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## SCHEDULE SERVICE

Expert Monogram repair service is only one step away from your door. Get on-line and schedule your service at your convenience any day of the year.  
In the US: [monogram.com](http://monogram.com) or call 800.444.1845 during normal business hours.  
In Canada: [monogram.ca](http://monogram.ca) or call 800.561.3344 during normal business hours.

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## REMOTE CONNECTIVITY

For assistance with wireless network connectivity (for models with remote enable), visit our website at [monogram.com/connect](http://monogram.com/connect) or call 800.444.1845 in the US.

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## PARTS AND ACCESSORIES

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today 24 hours every day.  
In the US: [monogram.com/use-and-care/parts](http://monogram.com/use-and-care/parts) or by phone at 800.444.1845 during normal business hours.

**Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.**

Customers in Canada should consult the nearest MC Commercial service center or visit our website at [monogram.ca](http://monogram.ca) or call 800.661.1616 during normal business hours.

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## CONTACT US

If you are not satisfied with the service you receive from Monogram, contact us on our website with all the details including your phone number, call us at 800.444.1845 (US) or 800.561.3344 (Canada), or write to:

In the US: General Manager, Customer Relations | Monogram Appliances, Appliance Park | Louisville, KY 40225  
[monogram.com/contact](http://monogram.com/contact) in the US or [monogram.ca](http://monogram.ca) in Canada

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲WARNING**

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

### **▲WARNING**

#### GENERAL SAFETY INSTRUCTIONS

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- 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 oven unless it is specifically recommended in this manual. All other servicing should be performed by a qualified technician.
- Before performing any service, 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 in cabinets above an oven - children climbing on the oven 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 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 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 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 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.
- Avoid scratching or impacting glass doors 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 meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

### **▲WARNING**

#### KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in or near an oven, 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 oven. Grease in the oven or near the oven may ignite.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

### **▲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.
- 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.

### **▲WARNING** OVEN SAFETY INSTRUCTIONS

- Stand away from the oven when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- 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.
- Pulling out the standard racks to their stop-locks or the extension rack to its fully open position is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or 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.

### **▲WARNING** OVEN CLEANING SAFETY INSTRUCTIONS

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

### PROPER DISPOSAL OF YOUR APPLIANCE

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.

## READ AND SAVE THESE INSTRUCTIONS

# BEFORE YOU START

## How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

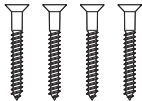
**NOTE:** The adhesive must be removed from all parts. It cannot be removed if it is baked on.

## Parts and Accessories Included

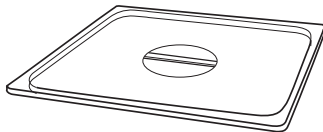
The following parts and accessories are included for use with this steam oven. **NOTE:** the solid pan, perforated pan and lid, and set of deep pans and lids are designed for use in the steam cook and steam reheat modes. Temperatures above 300°F can damage this cookware.



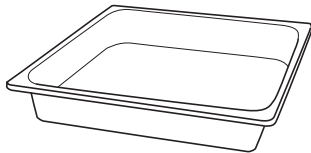
4 Mounting Washers



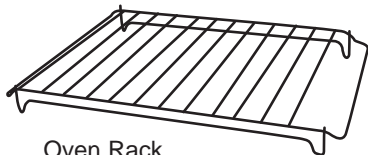
4 Mounting Screws



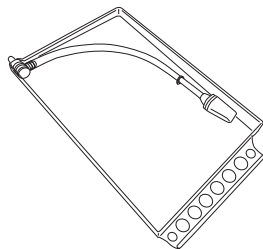
Perforated Pan with Lid



Solid Pan



Oven Rack



Reservoir with Inlet Tube

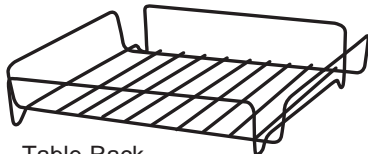
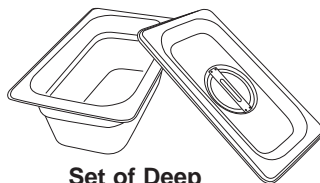


Table Rack



Temperature Probe and Probe Plug (not shown)



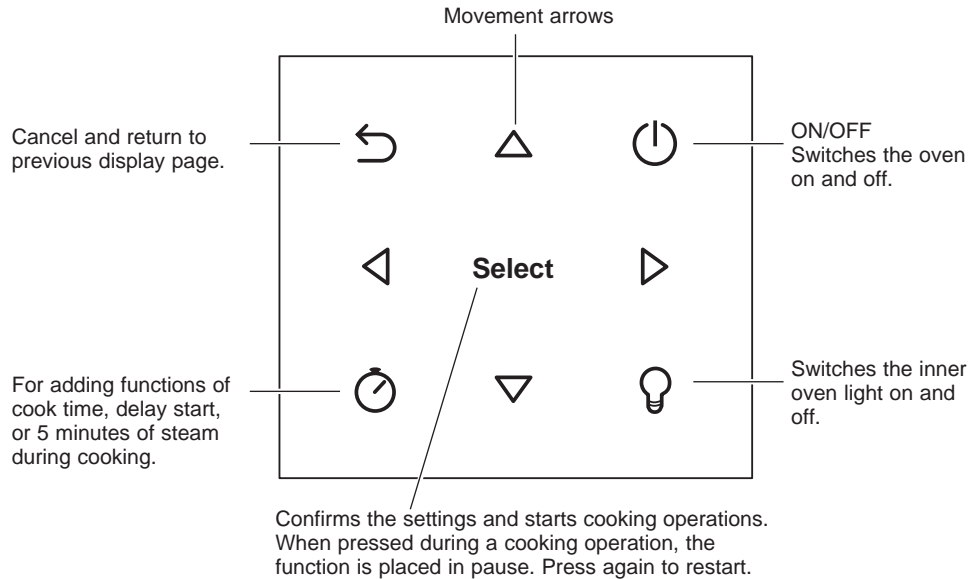
Set of Deep Pans and Lids

## Conditioning the Oven

- Remove all internal packaging.
- The oven should be thoroughly cleaned with soap and water and carefully rinsed.
- It is important that you condition the oven before using it for cooking and baking.
- Conditioning will burn off any manufacturing residue and ensure you get the best results from the start. There will be a distinctive smell and a small amount of smoke during conditioning. This is normal, but make sure the kitchen is well ventilated.
- Heat the oven for 30 minutes at the maximum temperature. Use the Convection Bake function without accessories in the oven.
- Before using the accessories for the first time, clean them carefully with hot water, dishwashing liquid and a soft cloth.
- Consider recycling options for your appliance packaging material.

# FEATURES

## Oven Keypad



To operate the keypad, press gently. The keypad will not work if more than one key is pressed at the same time or if the press is too quick.

### First Use

When using your oven for the first time, you will be prompted to enter user settings for:

- Time
- Date
- Language
- Temperature measurements

These settings can be modified at any time by accessing the settings menu.

From the home screen, press ◀▶ to select **SETTINGS**. Then press **SELECT**. To access the **SETTINGS** menu, no other functions can be in progress.



### Settings

In the **SETTINGS** menu, press ◀▶ or ▲▼ to select the setting you want to change and then press **SELECT**.

### Language

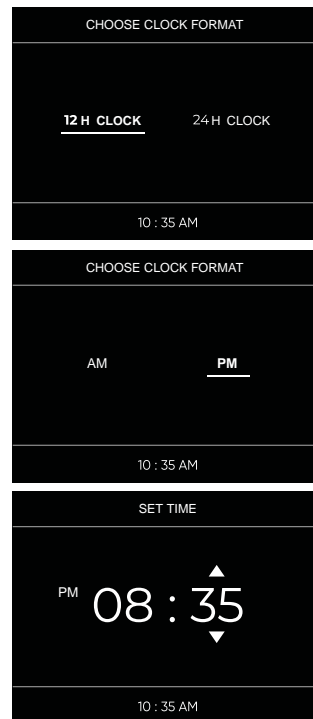
Press ▲▼ to choose from available language options. Press **SELECT**.

### Temperature

Press ◀▶ and ▲▼ to choose from available temperature units. Press **SELECT**.

### Clock

Press ◀▶ to choose from available time settings. Press **SELECT**. Press ◀▶ to choose am or pm. Press **SELECT**. Set the time by pressing ▲▼ and **SELECT**.

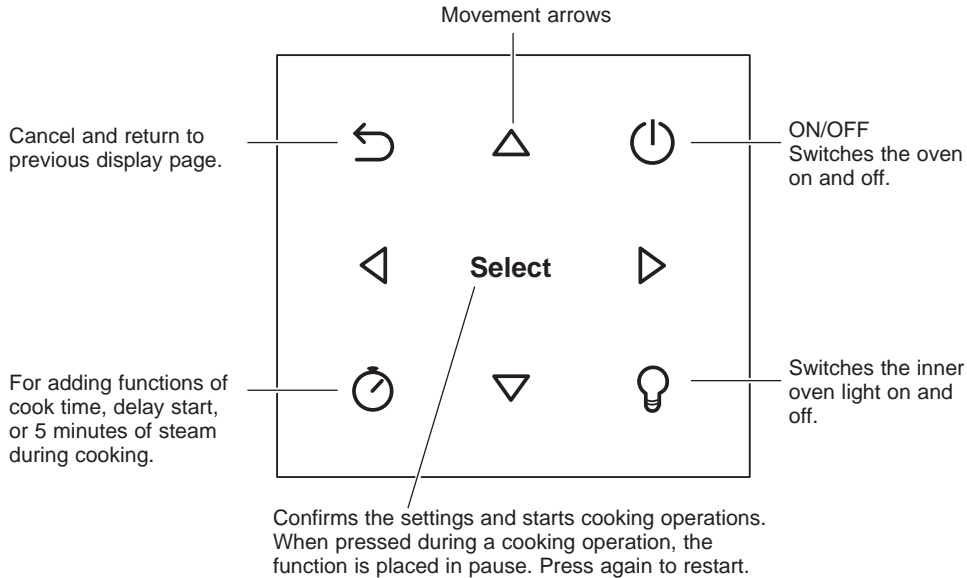


### Date

Press ▲▼ to choose from the available date options:  
Day.Month.Year  
Year.Month.Day  
Month.Day.Year  
Press **SELECT** to confirm your selection.

# USING THE OVEN

## OVEN CONTROLS



### 1. Oven ON/OFF

Press to switch the oven on and off. After switching the oven off, the fan may continue to operate until the oven has cooled.

### 2. Traditional Cooking Modes

Traditional cooking modes use heat from the oven elements and do not rely on steam as their main method of cooking your food. Your oven has four traditional cooking modes - convection bake, convection roast, convection broil, and broil. The convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode.

From the **TRADITIONAL COOKING** menu, navigate to the desired mode using the arrow keys on the keypad and press **SELECT**. Adjust the temperature with the arrows, if desired, and press **SELECT** to start. If no changes are made on this screen, the oven will start automatically in approximately 10 seconds using the displayed temperature. When the mode has started, the display will update to display the mode, set temperature, and current oven temperature while preheating.

The oven will beep briefly when fully preheated and the display will update, no longer showing two temperatures. The cooking mode can be paused at any point by pressing **SELECT**. Press key repeatedly from a pause to cancel the cooking mode and return to the mode menu. Alternatively, use the power button to quickly exit a cooking mode and return to the clock screen. The cooking temperature can be adjusted while in a cooking mode by using the arrow keys.

#### Adding 5 Minutes of Steam

Traditional cooking modes will display an additional indicator on the screen once the oven has heated above 212°F. This indicates the 5 minute added steam feature is available for use. Be sure to have water in the reservoir when planning to use this feature. To initiate the 5 minute added steam feature, press the and use the arrows to navigate to the or 5 minute steam. The **SELECT** key will start a 5 minute duration of steam being added to the traditional cooking mode. When the 5 minutes has passed, the steam will stop, and the traditional cooking mode will continue without steam. Once a 5 minute steam cycle has been initiated, it cannot be cancelled. Other features accessed through the cannot be started during a 5 minute steam cycle.





# USING THE OVEN

## OVEN CONTROLS (Cont.)




### 3. Steam Cooking Modes:

Steam cooking modes use steam along with the oven elements as the main method of cooking your food. Your oven has three steam cooking modes - steam cook, steam reheat, and steam convection.


### 4. Steam Clean:

This mode uses 15 minutes of steam to loosen grease and food that may have dripped or baked onto the oven cavity to allow for easier cleaning.


### 5. Timed Features:

The  allows access to several timed features. Not all timed features are available at all times. The 5 minute steam is available only during a traditional cooking mode. Cook time and delay start are options that can be used with traditional and steam cooking modes.

### 6. Cook Time:

Counts down cooking time and turns off the oven when the cooking time is complete. While in a cooking mode, press the , select **Cook Time**, use the arrow pads to program a cooking time in hours and minutes, then press **Select**. Cook Time can only be used with cooking modes, not steam clean.

### 7. Delay Start:

Used with Cook Time to delay when the oven will turn on. Press the  and set a cook time. If Delay start is available for that cooking mode, you will be prompted to confirm the time of day for cooking to END.

Selecting a time that is further out than the current time plus the cook time duration will result in the oven delaying the start of the cooking mode. This can be used with convection bake and the steam cooking modes.

**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 sit 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.


### 8. Probe:

Monitors internal food temperature and turns the oven off when the food reaches the programmed temperature. Insert the probe, program the cooking mode, and program the probe temperature. The probe can be used with all cooking modes. The display will update to include the actual probe temperature as well as the set temperature for the probe when it is in use.

# USING THE OVEN

## OVEN CONTROLS (Cont.)

### Turning the Oven On and Off


Press  to switch the oven on and off. When off, the oven returns to standby mode. A longer keypress may be required to wake the unit from standby mode.

After switching off the oven, the cooling fan may continue to operate until the oven has cooled down.

### Selecting the Cooking Mode

From the Cooking Screen, use the arrow keys to navigate to the desired mode. Press **SELECT**.


If the temperature is correct, press **SELECT** to start cooking. If **SELECT** is not pressed within 10 seconds, the oven will begin cooking at the previously set temperature. The temperature can also be adjusted during cooking.

To cancel a cooking mode during cooking, press **SELECT** and then .





COOKING MODE	TEMPERATURE		
	MIN.*	PRESET	MAX.
CONVECTION BAKE	120°F 50°C	330°F 165°C	445°F 230°C
CONVECTION ROAST	120°F 50°C	410°F 210°C	445°F 230°C
CONVECTION BROIL	120°F 50°C	330°F 165°C	445°F 230°C
BROIL	120°F 50°C	445°F 230°C	445°F 230°C
STEAM COOK	105°F 40°C	210°F 100°C	210°F 100°C
STEAM REHEAT	160°F 70°C	265°F 130°C	265°F 130°C
STEAM CONVECTION	120°F 50°C	330°F 165°C	445°F 230°C

\*Bacteria could grow in food while it is below 140°F.

### Changing the Cooking Mode

- Cooking can be paused by pressing **SELECT**. Cooking can be restarted by pressing **SELECT** again.
- To change the mode while cooking, press **SELECT** and then . Another cooking mode can be selected from the available options by pressing < >.

### Changing Temperature


- From the Cooking Mode screen the temperature can be changed by pressing   and then pressing **SELECT**.
- During cooking, the temperature can be changed by pressing  .



### Preheating

- When the oven is preheating, the actual temperature is displayed on the screen along with the set temperature.
- When the set temperature is reached, a beep will confirm that the oven is preheated. Only the set temperature will be displayed.

**NOTE:** Selecting a higher temperature does not shorten the preheat time.

### Oven Light

- Press  to turn lights on or off.
- The oven lights will turn on automatically when the door is opened.
- When a cooking mode has started, the oven lights will turn on automatically.
- When a cooking mode is finished or canceled the light will turn off.

**NOTE:** The light will automatically turn off after three minutes, unless it was turned on by pressing . To turn the light back on, press  or open the door.

# USING THE OVEN

## TRADITIONAL COOKING MODES

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Remember, your new oven may perform differently than the oven it is replacing.

### Convection Bake

The Convection Bake mode is intended for single rack cooking. This mode uses heat from the rear element, along with air movement to enhance evenness. To use this mode, select convection bake from the traditional cooking menu, enter a temperature, and then press **SELECT**. Temperatures for cooking foods in convection bake are often set slightly lower than the same food requires in a standard bake mode. Preheating is generally recommended when using this mode.

### Convection Roast

The Convection Roast mode is intended for roasting foods on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement to improve browning. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode, or use the probe. To use this mode, select convection roast from the traditional cooking menu and then press **SELECT**. It is not necessary to preheat when using this mode.

### Broiling Modes

Always broil with the door closed. Monitor food closely while broiling. 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.

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using lower broiling temperatures. For best performance, center food below the broil heating element.

The Broil Modes set to higher temperatures use intense heat from the upper element to sear foods. Use higher broil temperatures for thinner cuts of meat and/or foods you prefer less done on the interior. The Broil modes set to lower temperatures use less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use lower broil temperatures for thicker cuts of meat and/or foods that you would like cooked all the way through.

### Broil

The Broil mode uses heat from the upper element. To use this mode, select broil from the traditional cooking menu enter a temperature, and then press **SELECT**. It is not necessary to preheat when using this mode.

### Convection Broil

The Convection Broil mode uses the broil mode along with air movement for improved searing and browning. To use this mode, select convection broil from the traditional cooking menu, enter a temperature, and then press **SELECT**.

## COOKWARE GUIDELINES FOR TRADITIONAL MODES

The material, finish, and size of cookware 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 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.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

## OVEN RACKS

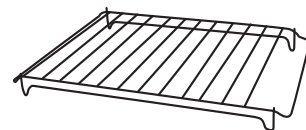
Your oven has three rack positions. For baking and roasting, position the rack so that food is approximately centered in the oven. Adjusting rack position is one way to impact cooking results.

When baking with multiple pans, ensure there is at least 1½" between pans to allow sufficient space for air to flow.

### Oven Racks

Your oven has a traditional flat rack.

To avoid possible burns, place the rack in the desired position before you turn the oven on.



The oven rack has stops so that when placed correctly on the supports it 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 a Rack

Tilt the front of the rack up, hook the rear locating posts under the rack supports, push the rack back (past the stoppers) and lower it into position. Push the rack all the way in.

**▲ CAUTION** Use caution when removing a rack from lowest position as door may be hot.

# USING THE OVEN

## STEAM COOKING MODES

Steam cooking has numerous benefits which include retaining the nutritional value of food, along with retaining taste, structure, and color.

**IMPORTANT:** Before using any steam functions the water reservoir must be filled. Only water should be used in the reservoir. If the message **CHECK WATER CONTAINER** appears on the display while cooking, open the door and, avoiding hot steam that will be released, remove the reservoir. Once the door is closed the oven will go into PAUSE mode. Refill the reservoir with water and replace it. Press **SELECT** to continue cooking.

**NOTE:** Leave food **uncovered** in steam modes.

### Cooking Tips

- To ensure that you get the best results from using the steam function, start cooking food from a cold oven. Avoid using the steam cooking function directly after using the convection oven as this will reduce the benefits of steam cooking.
- We recommend using the perforated stainless steel tray, together with the large solid pan, to get the best results when using the steam function. This allows food to be fully cooked while collecting liquid from the food in the tray.

**NOTE:** The steam functions will not start until the door is closed.

- To start steam cooking, select the desired steam mode from the available options by navigating with the arrow keys and then pressing **SELECT**.
- The steam cooking functions can be paused at any time by pressing **SELECT**. Press **SELECT** again for the function to start.
- The support feet on the bottom of the table top rack will help keep the hot tray off of the counter when food is removed from the oven.

### NOTES:

Do NOT place cookware directly on the oven bottom.

Cookware included with the oven is designed for use in Steam Cook and Steam Reheat modes. Temperatures above 300°F can damage the cookware.

Be careful when opening the oven door after a steam mode. Steam will be emitted from the cavity. The oven cavity is sealed to keep steam inside during cooking.

### Water Discharge After Steaming

When the oven is turned off after any steam usage, there is a requirement to discharge the water in the steam system. This is to help keep the internal tubing clean and free from odors. Follow the prompts on the screen for completing the discharge cycle. Open the door. Pull out the water reservoir to the arrow symbol on the side of the tank and press the select pad. The pumps will run for 2-3 minutes, pumping water out of the steam system and back into the reservoir. Leave the reservoir in place until notified that the discharge cycle is complete. Empty the reservoir. When the oven has cooled down, dry the cavity and door with a clean towel.



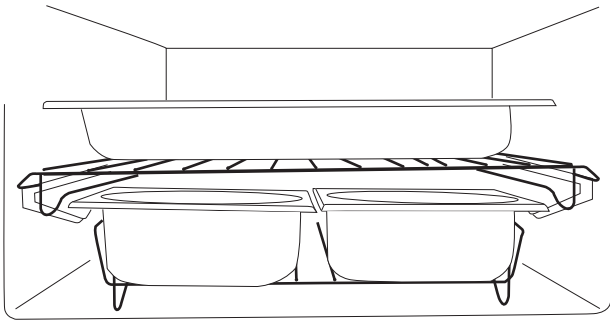
# USING THE OVEN

## STEAM COOKING MODES

### Steam Cook

This mode allows you to use steam as the main heat source for cooking your food. This function is useful for fully cooking many types of foods. Use this in place of a steam rack in a pot on a cooktop. This mode can be adjusted between 105°F and 210°F.

Larger amounts of food can be cooked in two layers during STEAM COOK mode by placing the oven rack in position 2 and using the table rack to support either the solid pan or a number of small pans elevated from the oven bottom. NEVER PLACE COOKWARE DIRECTLY ON THE OVEN BOTTOM. This configuration works in steam cook because of the heat from the steam directly contacting the food being cooked. It is NOT recommended for any other modes as they rely on heat from the elements in addition to the steam.



### Steam Reheat

This mode allows you to modify the temperature while steam cooking. This type of function is particularly suitable for heating pre-cooked food and for preparing ready, semi-ready meals and frozen foods from 160°F (72°C) to 265°F (130°C).

**IMPORTANT:** Once the functions have been completed, a water discharge request will be sent (see Water Discharge paragraph).

### Steam Convection

After starting the oven, food is initially steamed. The oven will automatically transition to a convection cooking mode.

This function is particularly suited to cooking large meat and seafood dishes as well as baking bread and pastries. The recommended cooking temperature for baking bread and pastries using this function is from 370°F (180°C) to 410°F (210°C).


**NOTE:** If you're using this function to cook consecutive dishes, ensure that the oven has cooled before starting to cook the next dish.

### 5 Minute Steam Function

The 5 Minute Steam Function is for use with traditional cooking modes: Convection Bake, Convection Roast, Convection Broil, and Broil.

- Adding steam to the oven cavity will assist in keeping food tender and moist. This is ideal for cooking roasts, seafood or large meat dishes.
- Once the oven has been turned on, the 5 Minute Steam Function will only become available once the internal oven temperature has exceeded 210°F (100°C). At this point, an indication for adding 5 minutes of steam will appear on the display.

**NOTE:** This function is not enabled during steam cooking.

To inject steam inside the cavity, press  and select **5 Minute Steam** using < > and then press **SELECT**.

- The **5 Minute Steam** function will add steam to the oven for 5 minutes and will then return to the previously set cooking function.

## COOKWARE GUIDELINES FOR STEAM MODES

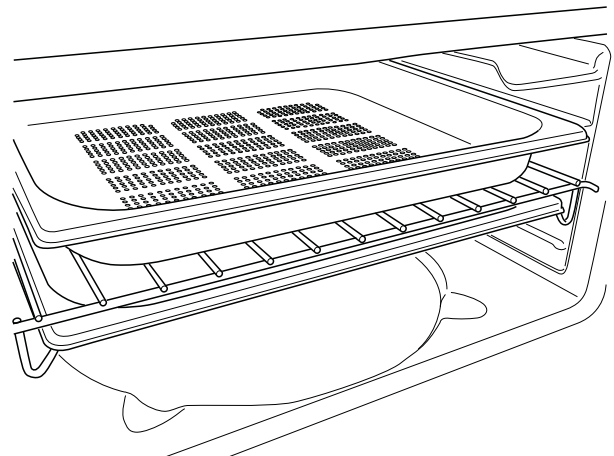
Cookware included with the oven is designed for use in Steam Cook and Steam Reheat modes. Temperatures above 300°F can damage the cookware.

The wire rack has a solid pan that can be used to collect drips from perforated pan. To remove it, lift it slightly and slide it towards you.

### Perforated Tray

Your oven comes with a perforated pan for steam cooking. This pan is used on the oven rack. Use in combination with the solid pan supported under the oven rack to catch everything that drips from the food during cooking.

This tray also comes with a lid. Do not use the lid while cooking.



# USING 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" from oven walls to prevent poor heat circulation.


## TIMED COOKING

To use timed cooking modes, make sure the clock is displaying the correct time.

**NOTE:** The time functions cannot be used if the temperature probe is on. The maximum cooking time that can be set is 12 hours.

**NOTE:** Use the **COOK TIME** function to operate the oven for a set period of time. The oven starts immediately and switches off automatically once the time has expired.

### Set a Timed Cooking Mode


1. Select the cooking mode and temperature.
2. When the cooking mode is running, press .
  - Select **COOK TIME** to set the total cooking time and press **SELECT**.
3. Cooking continues and the automatic cooking information is shown on the display:
  - Cooking mode
  - Temperature
  - End of cooking time
  - Total cooking time remaining
4. A series of beeps will indicate when the end time has been reached and the oven will automatically switch off.


### Setting Start and End Times (on some cooking modes only)

Follow the instructions to set a timed cooking mode.

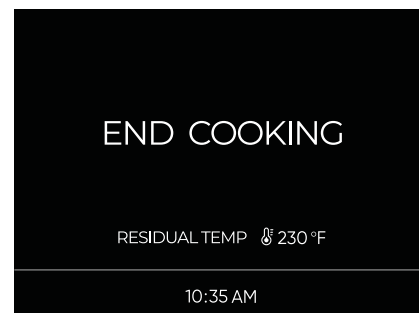
1. Select **DELAY START** to change the end time and press **SELECT**.
2. Change the cooking end time by pressing **▲▼** and press **SELECT**.
3. Based on the times provided for total cook time and end time, the oven will calculate the correct start time. The oven will turn on and off automatically.

**NOTE:** The maximum cooking time that can be set is 12 hours.

4. A series of beeps will indicate when the end time has been reached and the oven will automatically switch off. To change the cooking time and end time during cooking, or before the cooking mode has started, press , select **COOK TIME** or **DELAY START**, and change the time by pressing **▲▼** and then press **SELECT**.

To cancel during cooking, press **SELECT** and  to pause the cooking then **SELECT** and **SELECT** again to restart without the timed function.

**NOTE:** Changing the cooking time to 0 will end the cooking mode and turn the oven off.



# USING THE OVEN

## PROBE

### **⚠ WARNING**

Consuming undercooked food can result in foodborne illness. Use probe according to the following instructions to ensure all portions of the food reach minimum safe cooking temperatures. Recommendations for minimum safe food temperatures can be found at [foodsafety.gov](http://foodsafety.gov) or [IsItDoneYet.gov](http://IsItDoneYet.gov).

Internal food temperature is frequently used as an indicator of doneness, especially for roasts and poultry. The Probe mode monitors the internal food temperature and turns the oven off when the internal food temperature reaches the programmed temperature.

Always check the temperature at multiple locations in the food with a food thermometer after cooking to ensure that all portions of the food have reached the minimum safe internal temperature for that food.

- To avoid burns, use a kitchen glove to insert and remove the temperature probe when the oven is hot.
- Always remove the probe using the grip. Removing it by pulling the cable, may cause damage.
- Make sure food is completely defrosted before using the probe.
- The temperature probe is not enabled for all modes. For example, the temperature probe function cannot be used when using the recipe function.
- If the temperature probe is inserted during a function it is not enabled for, a removal message will appear on the display.
- If the temperature probe is accidentally removed during operation, a warning message appears on the display.
- The temperature of the probe can be set between 104°F (40°C) and 174°F (79°C).
- The oven stores the last temperature set by the user.

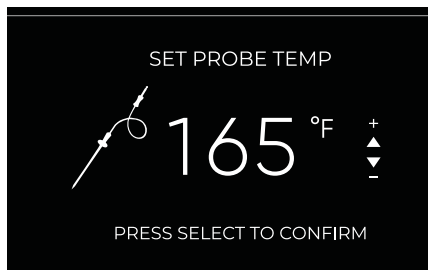
### **Installing the Probe**

The probe socket is located in the upper left corner of the oven cavity, protected by a temperature probe plug.

- Prior to turning the oven on, remove the plug and insert the probe connection all the way in.
- The probe should click into place.

**NOTE:** The probe may not work if it is connected when the oven is already turned on.

Keep the temperature probe plug in a safe place when using the temperature probe, as this will need to be re-inserted for use in other cooking modes.



# USING THE OVEN

## PROBE (Cont.)

### Proper Probe Placement

After preparing the food and placing it on the cooking pan follow these instructions for proper probe placement.

- Insert the probe into the food, so that the tip of the probe will rest in the center of the thickest part of the food. For best performance the probe should be fully inserted into the food. If the probe is not located properly, it may not accurately measure the temperature of the coolest portion of the food. Some foods, particularly small items, are not well suited for cooking with the probe due to their shape or size.
- The probe should not touch bone, fat or gristle.
- For whole poultry insert the probe into the thickest part of the breast.
- For boneless roasts, insert the probe into the center of the roast.
- For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.
- For casseroles or dishes such as meatloaf, insert the probe into the center of the dish.
- For fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

### Probe Usage

Use the probe **without** preheating:

1. Insert the probe into the food (see Proper Probe Placement).
2. Place the food in the oven and connect the probe into the probe outlet in the oven (see Installing the Probe).
3. Select the cooking mode and then press ▲▼ to set the oven temperature. Press **SELECT**.
4. Set the required probe temperature by pressing ▲▼ and then press **SELECT**.



5. Cooking will start and all probe cooking details appear on the screen.

- Cooking mode
- Temperature
- End of cooking time
- Total cooking time

**NOTE:** After cooking has started, the oven temperature can be changed at any time by pressing ▲▼.

The probe temperature setting cannot be changed once cooking as started. The maximum internal food temperature that you can set is 174°F.

6. Once the set probe temperature is reached, the oven switches off and a tone indicates that cooking is completed. For steam modes, this will prompt for a discharge cycle to be run.

### Probe Care Guidelines

- Use of probes other than the one provided with this product may result in damage to the probe.
- Use the handles of the probe and plug when inserting and removing them from the food and outlet
- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting the probe.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave the probe inside the oven during a self or steam clean cycle.
- Do not store the probe in the oven.

### Probe Temperatures

Use your temperature probe to accurately judge when food is cooked. The temperature probe will gauge the core temperature of the food and will stop cooking when the selected temperature has been reached.

**IMPORTANT:** Only use the temperature probe that has been supplied for this oven.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsItDoneYet.gov](http://IsItDoneYet.gov). Make sure to use a food thermometer to take food temperatures.



# USING THE OVEN

## RECIPE FUNCTION

The Recipe function on your oven enables you to cook without having to set the oven manually every time. By selecting a recipe, the cooking mode, temperature and time are automatically set according to the recipe selected from the menu.

## PRESET RECIPES

Category	Item	Cookware	Rack Position	Quantity	Cooking Mode	Set Temp (°F)	Preheat	Cooking Time (min)	Additional Information
Reheat	Casserole	Oven Safe Dish	2	one serving	Steam Reheat	265	No	25	Increase cook time for additional servings
	Plate/Meal	Oven Safe Dish	2	one serving	Steam Reheat	265	No	20	
	Pizza	Large Solid Pan	2	up to 2 slices	Steam Reheat	265	No	10	
	Vegetable	Oven Safe Dish	2	one serving	Steam Reheat	265	No	10	
Eggs	Whole, Hard-Cooked, Large	Perforated Pan	2	up to 12 eggs	Steam Cook	212	No	21	Cook times are based on large eggs starting at refrigerator temperature. Adjust time as needed for different egg sizes. Chill eggs for 10 minutes in an ice bath after cooking.
	Whole, Medium-Cooked, Large	Perforated Pan	2	up to 12 eggs	Steam Cook	212	No	18	
	Whole, Soft-Cooked, Large	Perforated Pan	2	up to 12 eggs	Steam Cook	212	No	15	
Rice and Grains	Couscous, Pearl	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	13	Combine couscous with water in a ratio of 1:1 by volume.
	Couscous, Regular	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	4	
	Farro	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	40	Combine farro with water in a ratio of 1:1 with water by volume.
	Oats, Old Fashioned	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	7	Combine old fashioned oats in a ratio of 1:1 with water by volume.
	Oats, Steel Cut	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	28	Combine steel cut oats in a ratio of 1:1.5 with water by volume.
	Rice, Basmati	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	25	Combine rice with water in a ratio of 1:1.5 by volume.
	Rice, Jasmine	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	25	
	Rice, Long Grain, Brown	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	50	
	Rice, Long Grain, White	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	27	
	Rice, Sushi	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	25	Combine wild rice with water in a ratio of 1:1.25 by volume.
	Rice, Wild	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	50	
Quinoa	Large Solid Pan	2	up to 2 cups	Steam Cook	212	No	25	Combine quinoa with water in a ratio of 1:1 by volume.	
Breads	Loaf, Lean Artisan Style	Baking Sheet or Pan	1	1 pound loaf	Steam Convect	445	No	22	Increase cook time for larger loaves. Cook until bread reaches internal temperature of 205°F.
	Loaf, Sandwich (Enriched)	Baking Sheet or Pan	1	2 pound loaf	Steam Convect	350	No	40	Cook until bread reaches internal temperature of 190°F.
	Rolls, Dinner	Baking Sheet or Pan	1	1-2 oz rolls	Steam Convect	350	No	20	Cook until rolls reach an internal temperature of 190°F.
	Rolls, Sandwich	Baking Sheet or Pan	1	3-4 oz rolls	Steam Convect	350	No	25	Cook until rolls reach an internal temperature of 190°F.

# USING THE OVEN

## RECIPE FUNCTION (Cont.)

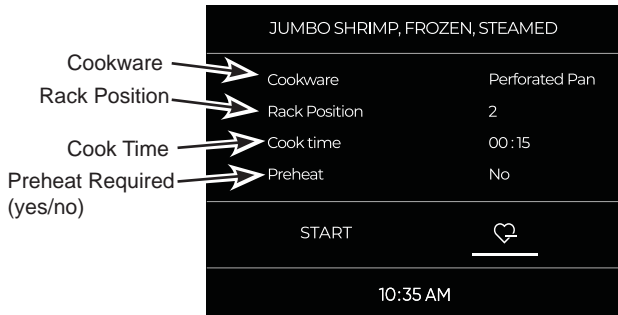
Category	Item	Cookware	Rack Position	Quantity	Cooking Mode	Set Temp (°F)	Preheat	Cooking Time (min)	Additional Information
Meats and Fish	Chicken, One 6-8 oz Breast, Boneless	Baking Sheet or Pan	2	1 (6-8 oz) breast	Steam Convect	350	No	26	Cook until internal temperature reaches at least 165°F for food safety.
	Chicken, Two 6-8 oz Breasts, Boneless	Baking Sheet or Pan	2	2 (6-8 oz) breasts	Steam Convect	350	No	34	
	Chicken, Whole, 4-6 lbs	Baking Sheet or Pan	1	4-6 lb whole chicken	Steam Convect	375	No	60	
	Clams, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	10	Cook until internal temperature reaches at least 145°F for food safety.
	Oysters, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	13	
	Salmon Fillets, Steamed	Large Solid Pan	2	4-6 oz fillets	Steam Cook	212	No	20	
	Shrimp, Fresh/Thawed, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	10	
	Shrimp, Frozen, Jumbo, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	13	
	Shrimp, Frozen, Med-Large, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	12	
	White Fish, Steamed	Perforated Pan	2	4-6 oz fillets	Steam Cook	212	No	16	
Vegetables	Asparagus Spears, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	12	Arrange vegetables in a single layer on on pan. Cook times are based on crisp-tender doneness, adjust cook time to suit personal preferences.
	Broccoli Florets, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	15	
	Brussel Sprouts, Halved, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	23	
	Carrot Pieces, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	23	
	Cauliflower Florets, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	15	
	Green Beans, Whole, Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	20	
	Potatoes, Diced (1/2 inch), Steamed	Perforated Pan	2	up to 1 lb	Steam Cook	212	No	21	

# USING THE OVEN

## RECIPE FUNCTION

### Select a preset recipe

1. Navigate to **RECIPES** and then **SELECT**.
2. Press ▲▼ to choose from **'PRESET'** or **'FAVORITES'** and then press **SELECT**.
3. Choose the type of food to be cooked by pressing ▲▼ and **SELECT**.
4. Select a recipe by pressing ▲▼ and **SELECT**.
5. The following display page appears on the screen.



6. To start cooking, press **SELECT**.
7. A series of beeps along with a message on the display will indicate that the recipe is completed and the oven will switch off.

### To save a personalized recipe

When a recipe has been selected, the 'Time' can be changed and the recipe can be saved among the **'FAVORITE'** ones. This will allow you to quickly access your favorite recipes.

1. When a recipe has been selected, press ▲ and then **SELECT**.
2. Change the cooking time by pressing ▲▼ and **SELECT**.
3. By selecting **'SAVE'** and pressing **SELECT**, the recipe will be saved in the **'FAVORITES'** list of recipes.

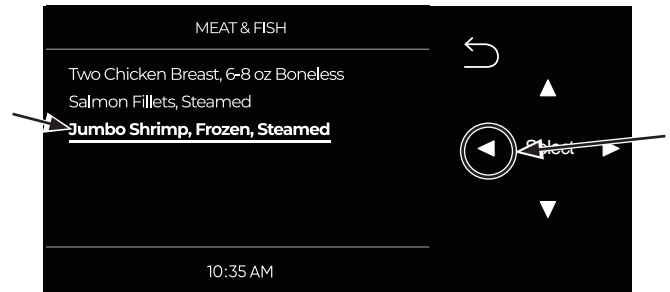
**NOTE:** If the time is changed and not saved immediately at the end of the recipe, a message appears which asks whether you want to save it.

4. To start the recipe, press **SELECT**.



### To remove a personalized recipe

1. Select a saved recipe you want to remove and press ◀.



2. A message 'Do you want to remove the recipe' will appear on the display. Select 'Yes' and press **SELECT**.



# CARE AND CLEANING

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven

## OVEN EXTERIOR

### Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

### 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.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections in this manual.

## OVEN INTERIOR

The interior of your new oven can be cleaned manually or by using the Steam Clean mode.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

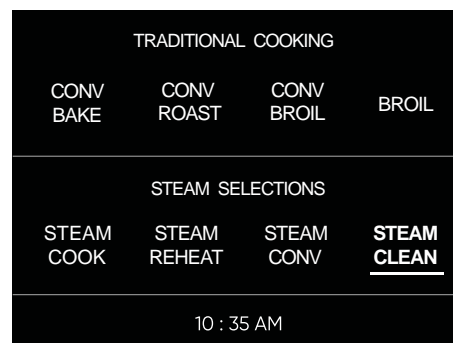
### Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature. Do not use the scrubbing side of a two part sponge as it may scratch the shiny finish of the oven interior.

### Steam Clean Mode

Steam clean is intended to clean small spills using water and steam at a low oven temperature.

To use the Steam Clean feature, wipe grease and soils from the oven. Make sure there is water in the reservoir tank. Close the door. Navigate using ◀▶ to select **Steam Clean** and then press **SELECT**. To cancel, press **SELECT** and then ↶. You should not open the door during the 15 minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the control will indicate the cycle has completed. Wipe out any excess water and any remaining soil. Do not use the scrubbing side of a two part sponge as it may scratch the shiny finish of the oven interior.



# CARE AND CLEANING

## WATER DISCHARGE

This cycle is called for anytime steam has been used and the oven is turned off. The following message will appear on the display: **NEED TO DISCHARGE/OPEN THE DOOR.**

Carefully open the door as hot steam will be released. A message will appear on the display to pull the water reservoir partially out to the arrow on the side of the reservoir and press **SELECT**.

This function will take 2-3 minutes to pump water out of the internal steam circuit of the oven and into the reservoir for disposal. Pump noises during this cycle are normal.



At the end of the discharge cycle, the message **DISCHARGE ENDED REMOVE AND EMPTY THE TANK** will appear on the display, confirming that the discharge was successful.

When the oven has cooled, you should wipe up any remaining water on the door or cavity with a dry soft cloth.

Whether or not you wish to immediately repeat a new steam cooking cycle right away, it is recommended to empty the reservoir, dry it, reinsert the reservoir, and close the door. Fill the reservoir with fresh water each time before starting a steam mode. The oven is now ready for a new cooking cycle.

**IMPORTANT:** If the electricity is interrupted during a steam mode, the oven requires you to complete a discharge cycle once it turns back on.

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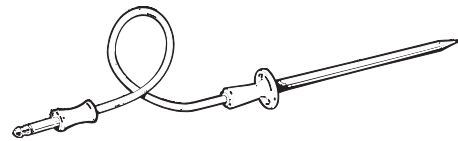
## PROBE

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

To order additional temperature probes, see the Accessories and Consumer Support sections at the end of this manual.

- Do not immerse the temperature probe in water.
- Do not store the temperature probe in the oven.
- Do not leave the temperature probe inside the oven during a steam clean cycle.

Keep the temperature probe plug in the socket in the oven when not using the temperature probe.



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## COOKWARE & RESERVOIR

The water reservoir, racks, pans, and lids that came with your steam oven are all dishwasher safe. However, baked on foods may require washing by hand.

Do not store soiled cookware anywhere in the oven. Always properly dispose of excess grease.

# CARE AND CLEANING

## OVEN RACKS

The rack that was provided with your oven may remain in the oven during the steam-cleaning cycle without being damaged.

## OVEN DOORS

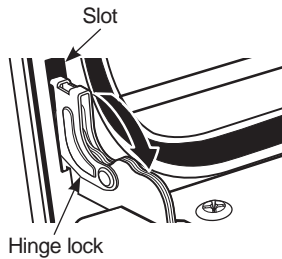
### Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

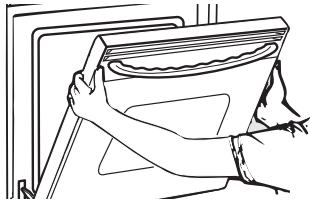
#### To remove the door:

1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.



Pull hinge locks down to unlock

3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.

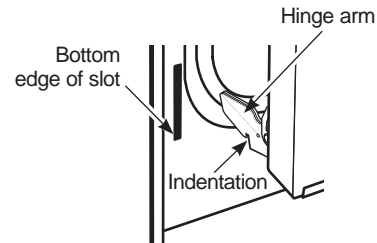


Removal position

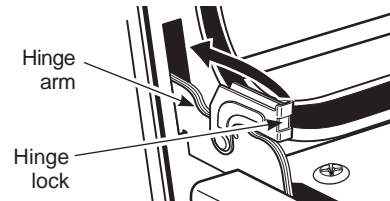
5. Lift door up and out until both hinge arms are clear of the slots.

#### To replace the door:

1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.



3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.



Push hinge locks up to lock

5. Close the oven door.

# CARE AND CLEANING

## OVEN LIGHT REPLACEMENT

**⚠ WARNING** **SHOCK OR BURN HAZARD:** Before replacing oven light bulb, disconnect the electrical power to the oven 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.

1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Remove the screws holding the steel frame.

**NOTE:** The glass and gasket will be loose and can fall when all of the screws are removed.

4. Remove the glass light cover, gasket, and steel frame..
5. Remove the bulb by firmly grasping and sliding the bulb straight out until the two prongs have cleared the ceramic holder.
6. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it lights. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs in the ceramic holder, pressing gently until the bulb is securely in the ceramic socket.

7. Align the frame, gasket, and glass in a horizontal position and rotate them into place on the oven wall, taking care not to pinch the silicone gasket seal.
8. Re-insert the screws that were previously removed.
9. Reconnect power.

# TROUBLESHOOTING

Save time and money! Review the charts on the following pages first and you may not need to call for service.

<b>Problem</b>	<b>Possible Cause</b>	<b>What To Do</b>
<b>My new oven doesn't cook like my old one. Is something wrong with the temperature settings?</b>	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully.
<b>Food does not bake properly</b>	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
<b>Food does not broil properly</b>	Oven controls improperly set.	Make sure you select the appropriate broil temperature.
	Improper rack position being used.	See the Cooking Modes section
	Food being cooked in a hot pan.	Make sure cookware is cool
	Cookware not suited for broiling.	Use a pan specifically designed for broiling
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
<b>Oven does not work or appears not to work</b>	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
<b>"Crackling" or "popping" sound</b>	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
<b>Why is my range making a "clicking" noise when using my oven?</b>	Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, convection, and self-clean cycles.	This is normal.
<b>Clock and timer do not work</b>	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
<b>Oven light does not work</b>	Light bulb is broken or defective.	Call for service.
	Pad operating light is broken.	Call for service.
<b>Oven is noisy when shut off after using steam</b>	Discharge cycle runs two pumps to remove water from the steam system.	This is normal.



# TROUBLESHOOTING

Problem	Possible Cause	What To Do
Oven will not add 5 minute steam	The temperature is too low to set a add 5 minute steam	Allow the oven to preheat hotter and reset the controls.
	Oven is in a steam mode.	Set a different cooking mode. 5 minute steam can only be set with traditional cooking modes.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the food.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to steam-clean again.
“F— and a number or letter” flash in the display	You have a function error code.	Press the <b>Cancel/Off</b> pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	Check the brightness level in SETTINGS.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the <b>Cancel/Off</b> pad, setting the clock and resetting any cooking function.
“Burning” or “oily” odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, see Conditioning the Oven section.
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 and will go away after several uses. See Conditioning the Oven section.
Fan noise	A cooling fan may automatically turn on.	This is normal. The cooling fan will turn on to cool internal parts. It may run for up to 1-1/2 hours after the oven is turned off.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Different cooking modes	The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others.

# LIMITED WARRANTY

## Monogram.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at **monogram.com** or call Monogram Preferred Service (800.444.1845). Please have your serial number and your model number available when calling for service. In Canada, visit **monogram.ca**.

For the period of	Monogram Appliances will replace
Limited two-year warranty	For two years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace any part of the appliance that fails because of a manufacturing defect.

### What Monogram will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

#### EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This limited warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by an Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized Service location. In Alaska, the limited warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: GE Appliances, a Haier company**  
**Louisville KY,40225**

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

# ACCESSORIES

## Looking For Something More?

Monogram offers a variety of accessories to improve your cooking and maintenance experiences!

Refer to the Consumer Support page for phone numbers and website information.

The following products and more are available:

### Accessories

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Deep Pans and Lids (6)

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Perforated Pan and Lid

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Solid Pan

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Oven Rack

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Table Rack

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### Parts

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Oven elements

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Light bulbs

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Probe

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Probe plug

---

Reservoir

---

### Cleaning Supplies

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CitruShine™ Stainless Steel Wipes

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Stainless Steel Appliance Cleaner

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