A Special Message to Our Customers

Thank you for buying a Thermador oven. We recommend that you take the time to read this entire booklet before using your new appliance.

Please see the *Microwave Oven Care and Use Manual* for safe use and operating instructions of the Microwave Oven.

We hope that the information in this manual will help you easily operate and care for your oven for years of satisfaction.

Please contact us if you have any questions or comments. Phone us at **1-800-735-4328** or reach us through our website at [www.thermador.com](http://www.thermador.com).

You may write to us at:

Customer Support Call Center
Thermador
5551 McFadden Avenue
Huntington Beach, CA 92649

Always include the model number and serial number with all communications.

Sincerely,

Thermador Test Kitchen Consumer Scientists
## Table of Contents

**Important Safety Instructions** .......... 1-3
- Safety For All Appliances ............... 2
- Convection Oven Safety .................. 2
- Safety for the Self-Cleaning Mode ....... 2
- Warming Drawer Safety Instructions ..... 3

**General Model Description** .......... 4

**Convection Oven Section** .......... 5
- Parts Identification ..................... 5
- Location of Model & Serial Number ...... 5
- Description of Touch Pad Functions ..... 6
- What You Will Hear And See ............. 7

**Operating Instructions** .......... 8-26
- Setting the Clock ......................... 8
- Setting the Timer .......................... 9
- General Oven Tips ......................... 10
- Oven Racks ................................ 11
- Bake, Convection or
  Convection Roast Mode Operation ...... 12
- Baking and Proofing Techniques ......... 13
- Convection Techniques .................... 14
- Dehydrating Techniques .................. 14
- Bake and Convection
  Recommendations .......................... 15-17
- Food Safety Guidelines .................. 18
- Convection Roast Techniques .......... 18
- Meat Roasting Recommendations ....... 19
- Poultry Roasting Recommendations ..... 20
- Broil Mode Operation ..................... 21
- Broil Techniques .......................... 22
- Broiling Recommendations ................ 23

- Timed Cooking Feature Operation ...... 24-26
- Child Lockout Feature Operation ........ 26

**Oven Care & Cleaning** .......... 27-30
- Self-Cleaning: Before and After ........ 27
- Setting the Self-Clean Mode ............. 28
- General Oven Care ......................... 29
- Oven Finishes/Cleaning Methods ....... 30

**Do-It-Yourself Maintenance** .......... 31-33
- Replacing the Oven Light ................ 31
- 24 Hour Clock or
  Centigrade Format ......................... 31
- Removing Oven Door ....................... 32
- Oven Temperature Calibration ............ 33
- Signals and Control Panel Display ..... 33
- If Connecting to 208/120 volts .......... 33

**Problem Solving** .......... 34-35
- Solving Baking Problems ................ 34
- Solving Operational Problems ............ 35
- How to Obtain Service ..................... 35

**Warming Drawer** .......... 36-39
- Operating Instructions ................... 36
- Warming Drawer ............................ 37
- Warming Drawer Parts and Removal ..... 38
- Warming Drawer Care and Cleaning ..... 39

**Thermador® Built-In Oven Warranty** .......... 40
- Model Warranty ........................... 40
- Service Data Record ....................... 40

**Quick Operating Guide** .......... Back Cover

---

**Please see**

**Microwave Oven Care and Use Manual**

for safe use and operating instructions

---

**Precautions to Avoid Possible Exposure to Excessive Microwave Energy**

(a) Do not attempt to operate the microwave oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the microwave oven if it is damaged. It is particularly important that the oven door is closed properly and that there is no damage to the:
   (1) door (bent),
   (2) hinges and latches (broken or loosened),
   (3) door seals and sealing surfaces.

(d) The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.
SM/SMW Oven Care and Use Manual

Important Safety Notice
• The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.
• The elimination of soil during self-cleaning generates some by-products which are on this list of substances.
• The fiberglass insulation in self-cleaning ovens gives off a very small amount of formaldehyde during the first several cleaning cycles.
• To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room during and immediately after self-cleaning the oven.

Safety For All Appliances
• Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
• Be sure the oven is properly installed and grounded by a qualified technician.
• Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
• Never use the oven to warm or heat a room. Such use can damage the oven parts.
• For personal safety, wear proper apparel. Loose fitting or hanging garments should never be worn while using this appliance. Tie long hair so that it doesn’t hang loose.
• Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized servicer.
• Do not store flammable materials in or near the oven.
• Do not use water on a grease fire. Smother fire or flame or use a dry chemical or foam-type extinguisher.
• Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Important Safety Instructions
Please read all instructions before using this appliance.

• In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.
• As a precaution, it is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.

Convection Oven Safety
• Do not touch heating elements or interior surfaces of oven.
• The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
• 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.
• The trim on the top and sides of the oven door may become hot enough to cause burns.
• Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
• Do not heat unopened food containers. Build-up of pressure may cause the container to burst and result in injury.
• 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.

Safety for the Self-Cleaning Mode
• Confirm that the door locks and will not open before starting self-clean mode. If door does not lock, DO NOT RUN SELF-CLEAN. Call service.
• 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.
• Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
• Clean only oven parts listed in this manual.
• Before self-cleaning the oven, remove the broiler pan, oven racks, other utensils and excess spillage.
Warming Drawer Safety Instructions

Please read all instructions before using this appliance.

**WARNING:** The warming drawer is for keeping hot food hot. Never use it to cook food. Never use it to warm or heat a room.

- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Do not store flammable materials in the drawer.
- Use care when opening the drawer. Open just a crack and let hot air or steam escape before removing or replacing food.

- Do not place food in unopened containers in the drawer. Pressure could build up and cause container to burst.
- Do not touch the interior surface of the drawer while it is in use. The interior of the drawer could become hot enough to cause burns. Use hot pads or oven mitts when using the warming drawer.
- Do not use aluminum foil to line the drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.
Model Description

Models SM272B and SMW272B

1. Timer, Clock and Convection Oven Display Window
2. Touch Pads for Convection Oven
3. Microwave Oven Section
   Please see Microwave Oven Care and Use Manual for safe use and operating instructions.
4. Warming Drawer Section
   (not included with SM272B model)
5. Oven Cooling Vents
6. Convection Oven Section
7. Oven Exhaust Vent

NOTE: For details of interior parts, refer to the specific section in the manual.
Convection Oven Section
Parts Identification

Feature Index

1. Door Handle
2. Oven Door Gasket
3. Window
4. Easy Lift Bake Element
5. Removable Oven Racks
6. Rack Supports
7. Broil Element
8. Display Window
9. Glass Touch Control Panel
10. Automatic Door Lock Latch
11. Oven Cooling Vents
12. Model & Serial No. Location (look through vents)
13. Front Frame
14. Halogen Oven Lamps (2)
15. Convection Fan and Cover
16. Side Trim
17. Door Hinge
18. Removable Door
19. Door Vents
20. Exhaust Vent Trim
21. Broiler Pan and Lid

Illustrations of Oven Model SMW272B
Description of Touch Pad Functions

The control panel contains a series of electronic touch pads that enable you to set the oven. As you touch these control pads, you will notice that numbers and words appear in the display window. These numbers and words are called prompts and show you what is set and what must be done next.

Take a moment to familiarize yourself with these controls. To set the oven, touch only one control pad at a time.

Oven Control Panel showing all functions.

1. **Display Window**
   - Clock, timer and cooking mode display.

2. **Cook Time**
   - Touch to set cooking time in minutes or hours for Bake, Convection or Convection Roast modes. When this pad is used instead of Timer 1 or 2, the oven will turn off automatically after the Cook Time has ended.

3. **Timer 1**
   - Touch to set as an audio reminder kitchen timer. Press again and hold to cancel the minute timer.

4. **Clock**
   - Touch to set the time of day on the 12-hour clock.

5. **Stop Time**
   - Touch after setting Cook Time or Self Clean to set the time of day the oven will automatically turn off.

6. **Timer 2**
   - Touch to set as a second audio reminder. Press again and hold to cancel the minute timer.

7. **Oven Light**
   - Touch to turn the oven light on or off.

8. **Number Pads**
   - Touch numbers to set time and temperature.

9. **Bake**
   - Touch to select the Bake Mode.

10. **Broil**
    - Touch to select the Broil Mode

11. **Convection**
    - Touch to select the Convection Mode

12. **Off**
    - Touch to cancel any mode except Timer 1 and 2.

13. **Self Clean**
    - Touch to select the Self-Clean Mode.

14. **Convection Roast**
    - Touch to select the Convection Roast Mode.

If a code starting with “F” flashes in the display, this indicates a function error code. Consult “Solving Operational Problems” on Page 35.
What You Will Hear

Convection Fan: Operates during any convection mode. It turns off if the door is opened.

Component Cooling Fan: Activates during any cooking or self-cleaning mode to cool electronic components and outer door surfaces. It will stay on until components have cooled sufficiently, even after the oven is off. This air is exhausted through the vent located below the lower oven.

Oven Audible Signals: Beeps & Chimes
1. Pad Touch Response: A single, short beep whenever a function or number is pressed.
2. Invalid Entry: Three short beeps.
3. Self-Clean is Selected and Door is Not Closed: Four short beeps.
4. Indicates a Failure: Continuous series of long beeps.
6. One minute left on timer: Single non-repeating chime.
7. Timer Has Counted Down To Zero: Four chimes, one second apart followed by two chimes, one second apart every 30 seconds, up to 5 minutes.
8. End of Timed Cooking Cycle: Four chimes, one second apart followed by one chime every 60 seconds, up to 10 minutes.

What You Will See

Control Panel Flashing: Any flashing in the control window indicates the selected function is not completely programmed and requires another step.

Power-up Flashing: The clock time flashes following the initial application of power to the unit or after a power failure.

Illuminated Number: These numbers indicate time of day, time to cook, timers, or temperature. Digits will move to the left as new digits are entered. Temperatures in Fahrenheit will adjust to the nearest 5°F.

Illuminated Lock: When the word “LOCK” is displayed, the door will not open. Wait for the word to disappear, indicating the automatic door latch is in the open position.

Err: Flashes if invalid oven temperatures or times are entered.

F Numbers: Various error codes of F1 to F9, FC, FF, F- and Fr may appear if there is a problem; please consult “Solving Operational Problems,” Page 35.

C: Will appear if Centigrade format is selected, see Page 31.

[1] and [2]: Indicate Timer 1 and Timer 2.

CONTROL PANEL DISPLAY WINDOW

![Display Window Diagram]
Setting the Clock

**Note:** Your oven is preset to a 12-hour clock and does not indicate AM or PM. The time of day is displayed in hours and minutes. A 24-hour clock format option may be selected. See "Do It Yourself Maintenance," Page 31.

### To Set the Clock:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Touch CLOCK.</td>
<td>![2:32]</td>
</tr>
<tr>
<td>2. While TIME flashes, touch number pads. Example: touch 5, 2, 9 to set correct Time of Day to 5:29.</td>
<td>![5:29]</td>
</tr>
</tbody>
</table>

*If more than 5 seconds elapses between touching the CLOCK pad and touching each number pad, you must start again with Step 1.*

*Three seconds after touching the last number, time is set.*

### To Recall Time of Day:

**WHAT YOU WILL DO**

Touch CLOCK once to briefly display time of day if another timed mode is showing.

**WHAT YOU WILL SEE**

![5:30]

*Note: The Time of day cannot be changed if the oven has been programmed for timed Bake, timed Convection, timed Convection Roast or Self Clean. Cancel the program before reprogramming clock.*
Setting the Timer

Your oven is equipped with two timers. Operating independently of each other, either timer can be used to remind you when a period from 1 minute up to 11 hours and 55 minutes has expired. The timers do not control oven operations.

### To Set the Timer:

**WHAT YOU WILL DO**

1. Touch **TIMER 1**.
2. When **TIMER** flashes, touch number pad 5 to set 5 minutes.

After 3 seconds, the timer will stop flashing and start the 5 minute countdown. When timer reaches 1 minute, a notification chime sounds and display changes to a minutes/seconds mode.

**IMPORTANT:** Except for the last minute countdown, the Timer counts in hours and minutes. **Example:** Touch 1, 0 (:10) for 10 minutes. Touch 1, 0, 0 (1:00) for 1 hour.

**WHAT YOU WILL SEE**

<table>
<thead>
<tr>
<th>Timer</th>
<th>Time Remaining</th>
</tr>
</thead>
<tbody>
<tr>
<td>TIMER 1</td>
<td>0:00</td>
</tr>
<tr>
<td>TIMER 1</td>
<td>05</td>
</tr>
<tr>
<td>TIMER 1</td>
<td>05</td>
</tr>
<tr>
<td>TIMER 1</td>
<td>59</td>
</tr>
</tbody>
</table>

### To Change Time After Starting:

1. Touch **TIMER 1**.
2. Touch number pads for new time.

### When Time is Up:

**WHAT YOU WILL DO**

At the end of the time set, the Timer will chime 4 times. If not canceled, 2 chimes will sound every 30 seconds for 5 minutes.

**WHAT YOU WILL SEE**

End

### To Cancel Timer:

**WHAT YOU WILL DO**

Touch **Timer 1** and then 0, or touch and hold **Timer 1** for 4 seconds.

**Important:** Touching OFF to cancel the chimes cancels ALL selected oven programming, NOT the Timer!

This display shows time of day.

**WHAT YOU WILL SEE**

6:30

**Note:** To set timer for 2 hours and 30 minutes, touch the numbers 2, 3, 0. The display will show 2:30, **TIMER 1**. A timer will always have display priority over the clock. The Timer with the least amount of time remaining will have the first priority. Touching the **CLOCK** or other **TIMER** will briefly display the time of day or the time remaining on the other timer.
General Oven Tips

**Preheating the Oven**
For best results, preheat the oven when using the BAKE, CONVECTION or CONVECTION ROAST modes.

- Place racks in the oven **before** preheating.
- The oven is preheated when the oven chimes and the selected temperature is displayed.
- Allow oven to preheat while preparing recipe or food.
- Once oven is preheated, place food in the oven as quickly as possible to minimize the loss of heat and reduction of oven temperature.

**For Best Results**
- Use Baking, Roasting and Broiling Recommendations found on Pages 15-17, 19-20 and 23 for suggested rack level and cooking time.
- Open the door as briefly as possible to avoid oven temperature reduction.
- Use TIMER 1 or TIMER 2 as a reminder to check food doneness.
- Use the interior oven light to view the food.
- Store the broiler pan or other utensils outside the oven. An extra pan, without food, affects the browning and cooking.
- Use pans that give you the desired browning:
  - For tender, golden brown crusts, use light nonstick/anodized or shiny metal utensils.
  - For brown, crisp crusts, use dark nonstick/anodized or dark, dull metal utensils or glass bakeware.

**High Altitude Baking**
When baking at high altitudes in either BAKE, CONVECTION or CONVECTION ROAST mode, recipes and baking times vary. For information to adjust recipes, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the guides.

Specify which high altitude food preparation guide you prefer: general information, cakes, cookies, breads, etc. You can also visit their website at: www.cerc.colostate.edu/title/P41.html

**Condensation**
It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven.

**Electronic Temperature Sensor**
Your new Thermador® oven has an electronic temperature sensor which accurately maintains the temperature selected. Your previous oven may have had a mechanical thermostat that drifted to a higher temperature with age. If you have adjusted your favorite recipes for use with your old oven, you may need to adjust the time and/or temperature for best results in your Thermador® convection oven.

**CAUTION:** Never use aluminum foil to cover the oven racks or to line the oven. It can damage the oven if it touches the heating element or damage the oven liner if heat is trapped under it.
Oven Racks

Safety Stops

- The racks are designed with safety stops and a back rail. When the racks are placed correctly in the oven, they will stop before coming completely out from the oven. They will not tilt when placing food on them.

- When placing food on a rack, pull the rack out to the stop position. Place the food on the rack, then slide the rack back into the oven. This will eliminate reaching into a hot oven.

Self-Cleaning the Racks

- The racks may be cleaned in the oven during the Self-Cleaning cycle; however, they will lose their shiny finish and change to a metallic gray. See Oven Care and Cleaning Recommendations on Pages 29 and 30.

- Rack supports should not be removed.

Rack Levels

- Rack levels are numbered from the bottom rack support to the top.

- The correct rack level for baking a food item depends on the recipe and the cooking mode. See Baking, Roasting and Broiling Recommendations on Pages 15-17, 19-20 and 23. Place rack(s) in the proper level before turning on the oven.

Insert The Rack As Follows:

1. Hold the rack with the back rail up and towards the back of the oven. Rest the rear of the rack on the desired rack slide.

2. Push the rack into the oven as far as it will go. It will "drop" into position.

3. Pull the rack forward to confirm safety stops are below rack guide.

Remove Or Reposition The Racks As Follows:

1. Slide the rack to the front of the oven.

2. Lift the front of the rack up so the safety stops slide over the rack slides.

3. Pull the rack forward to remove.
### Bake, Convection or Convection Roast Mode Operation

**To Set Bake, Convection or Convection Roast:**

#### WHAT YOU WILL DO

1. Touch **BAKE, CONVECTION** or **CONVECTION ROAST**. The selected mode will flash in display.

2. While mode flashes, touch number pads to select desired oven temperature from 200°F to 550°F (94º to 290ºC).
   
   Example: touch 3,5,0 for 350°F.

   The oven will start automatically in 6 seconds.

   The display will show 100°F (38ºC) and will count up in 5°F (1ºC) increments until the temperature selected is reached and displayed.

   When the oven has reached the temperature selected, a chime will sound.

   **Option:** Set a **TIMER** as a reminder to check doneness of the food. See Page 9.

   **Note:** To display the selected oven temperature during preheat, touch the mode pad once.

#### WHAT YOU WILL SEE

<table>
<thead>
<tr>
<th>Time of Day</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:30</td>
<td>350°F</td>
</tr>
</tbody>
</table>

**To Cancel Bake, Convection or Convection Roast:**

1. Touch **OFF** pad. The time of day displays.

**To Change the Oven Mode and/or Temperature:**

- Repeat Steps 1 and 2 above.

- If revising to a higher temperature, the oven will continue to heat as in Step 2.

- If revising temperature to a lower setting, a chime will sound briefly, indicating the selected temperature has been reached. The PREHEAT and ON lights in the display will go out.
Baking Techniques

Bake Mode
Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air, but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack level. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

General Guidelines
• For best results, bake food on a single rack with at least 1" space between utensils and oven walls.

Staggered cake pans

• Use a maximum of 2 racks when selecting the bake mode. Stagger pans or baking sheets so that one is not directly above another.
• 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 25°F (14°C) from recommended temperature.
• Use baking sheets with or without sides or jelly roll pans.
• See Baking Recommendations found on Pages 15-17 and 19-20 for specific rack levels for a variety of foods.
• Tips for Solving Baking Problems are found on Page 34.
• Avoid using the inside of opened door as a shelf to place pans. An accidental liquid spill may run into slots in the door.

Proofing Techniques
A BAKE mode becomes a proofing mode when the temperature is set at 100° to 110°F (38° to 43°C). It is possible to proof large bowls of bread dough or many smaller pans in less time than at room temperature. Cover the bread dough with plastic wrap while rising and be sure to remove plastic before baking. Check proofing progress early.
Convection Techniques

Convection Mode
The heat for convection baking comes from the third element at the back of the oven. This mode uses a fan surrounded by the element to circulate the heat throughout the oven. This accelerated air movement allows for multiple rack baking and a 25°F to 50°F (14°C to 28°C) temperature reduction from the standard bake setting. Generally speaking, the longer the cooking time the greater the time savings.

Foods recommended for convection mode:
- Air Leavened Foods (Souffles, Meringue, Cream Puffs, Angel Food Cakes, Chiffon Cakes)
- Appetizers
- Biscuits
- Coffee Cakes
- Cookies (2 to 6 racks at the same time)
- Yeast Breads
- Popovers
- Dehydrating a variety of foods
- Main Dishes
- Meats, Roasts and Poultry
- Fish and Seafood Items
- Oven Meals (1 to 4 racks at the same time)

General Guidelines
- The number of racks used is determined by the height of the food to be cooked.
- Use low-sided pans when possible for best air circulation.
- To fully utilize the convection system, cook foods uncovered.
- Use shiny aluminum pans for best result unless otherwise specified.

• Dark metal pans and heatproof glass or ceramic can be used. Reduce temperature another 25°F (14°C) when using heatproof glass pans for a total reduction of 50°F (28°C).
• Use an aluminum cookie sheet with only two turned-up edges.
• Multiple-rack cooking for cakes and oven meals are done on racks 1, 3 and 5 and up to 6 racks for cookies, biscuits, rolls and appetizers.

Pans do not need to be staggered.

A quick and easy recipe conversion from standard Bake to Convection: Reduce the temperature 25°F. Use the same cooking time as BAKE if under 15 minutes. If food is cooked over 30 minutes, check 5 to 10 minutes sooner.

Dehydrating Techniques

A CONVECTION mode becomes a dehydrating mode when the temperature is set at 140°F (60°C). You may dehydrate a variety of fruits, vegetables, herbs and meat strips. Drying screens or cookie sheets may be used for this purpose. Consult a food preservation book for times and temperatures. If a temperature other than 140°F (60°C) is required for a specific food, select the Convection Mode and press the desired temperature pads.
## Bake and Convection Recommendations

<table>
<thead>
<tr>
<th>FOOD ITEM</th>
<th>RACK LEVEL</th>
<th>BAKE</th>
<th>CONVECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Bake</td>
<td>Convection</td>
<td>Temperature / Time</td>
</tr>
<tr>
<td>Breads - Quick Biscuits</td>
<td>4</td>
<td>4</td>
<td>450°F (232°C) 10 to 12 min.</td>
</tr>
<tr>
<td>Cornbread</td>
<td>3</td>
<td>2</td>
<td>400°F (204°C) 20 to 30 min.</td>
</tr>
<tr>
<td>Nut Breads</td>
<td>3</td>
<td>2</td>
<td>Follow package or recipe directions</td>
</tr>
<tr>
<td>Muffins</td>
<td>3</td>
<td>4</td>
<td>Follow package or recipe directions</td>
</tr>
<tr>
<td>Packaged Refrigerator Rolls</td>
<td>2 or 3</td>
<td>3</td>
<td>Follow package directions</td>
</tr>
<tr>
<td>Popovers</td>
<td>3</td>
<td>3</td>
<td>375°F (190°C) 50 to 55 min.</td>
</tr>
<tr>
<td>Breads-Yeast Bread</td>
<td>2</td>
<td>3</td>
<td>375°F (190°C) 30 to 35 min.</td>
</tr>
<tr>
<td>Rolls</td>
<td>2, 3</td>
<td>3, 5</td>
<td>Follow package directions</td>
</tr>
<tr>
<td>Frozen Dough</td>
<td>3</td>
<td>3</td>
<td>375°F (190°C) 30 to 25 min.</td>
</tr>
<tr>
<td>Pizza with Toppings</td>
<td>1</td>
<td>1</td>
<td>NPH 450°F (232°C) 20-30 min.</td>
</tr>
</tbody>
</table>

NPH= Non Preheated
## Bake and Convection Recommendations

<table>
<thead>
<tr>
<th>FOOD ITEM</th>
<th>RACK LEVEL Bake</th>
<th>RACK LEVEL Convection</th>
<th>BAKE Temperature / Time</th>
<th>CONVECTION Temperature / Time</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cakes</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Angel Food Mix</td>
<td>2</td>
<td>2</td>
<td>350°F (177°C) 40 to 50 min.</td>
<td>325°F (163°C) 40 to 45 min.</td>
</tr>
<tr>
<td>Cake Mix</td>
<td>3 or 2 &amp; 4</td>
<td>3 or 3 &amp; 5</td>
<td>350°F (177°C) Follow package directions</td>
<td>325°F (163°C) Check before minimum bake time.</td>
</tr>
<tr>
<td>Scratch Cakes</td>
<td>2</td>
<td>3</td>
<td>Follow recipe directions</td>
<td>25°F (14°C) lower than recipe directions</td>
</tr>
<tr>
<td>Cupcakes - Mix</td>
<td>2 &amp; 4</td>
<td>2 &amp; 4</td>
<td>350°F (177°C) Follow package directions</td>
<td>25°F (14°C) lower than recipe or package directions. Check before minimum bake time.</td>
</tr>
<tr>
<td>Specialty Cake Mixes</td>
<td>3</td>
<td>3</td>
<td>350°F (177°C) Follow package directions</td>
<td>25°F (14°C) lower than package directions. Check before minimum bake time.</td>
</tr>
<tr>
<td><strong>Cookies</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brownies 9 to 23 oz.</td>
<td>3</td>
<td>3</td>
<td>350°F (177°C) Follow recipe or package directions</td>
<td>25°F (14°C) lower than recipe or package directions</td>
</tr>
<tr>
<td>Drop Cookies</td>
<td>3 &amp; 5</td>
<td>2, 4, 6 or all six racks</td>
<td>375°F (190°C) 8 to 10 min.</td>
<td>350°F (177°C) 8 to 12 min.</td>
</tr>
<tr>
<td>Bar Cookies-Mix</td>
<td>3</td>
<td>3</td>
<td>Follow package directions</td>
<td>25°F (14°C) lower than recipe or package directions</td>
</tr>
<tr>
<td>Refrigerated Cookie Doughs</td>
<td>3 &amp; 5</td>
<td>1, 3, 5</td>
<td>Follow package directions</td>
<td>25°F (14°C) lower than package directions</td>
</tr>
<tr>
<td><strong>Desserts</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit Desserts</td>
<td>3</td>
<td>3</td>
<td>Follow recipe directions</td>
<td>25°F (14°C) lower than recipe directions</td>
</tr>
<tr>
<td>Cream Puffs</td>
<td>2</td>
<td>3</td>
<td>400°F (204°C)</td>
<td>375°F (190°C) 35 to 40 min.</td>
</tr>
</tbody>
</table>
## Bake and Convection Recommendations

<table>
<thead>
<tr>
<th>FOOD ITEM</th>
<th>RACK LEVEL</th>
<th>BAKE Temperature / Time</th>
<th>CONVECTION Temperature / Time</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pies</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crust Fruit</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scratch</td>
<td>1</td>
<td>425°F (218°C) 35 to 50 min*</td>
<td>400°F (204°C) 40 to 50 min.</td>
</tr>
<tr>
<td>Frozen</td>
<td>1</td>
<td>Follow package directions</td>
<td>25°F (14°C) lower than package directions</td>
</tr>
<tr>
<td>Custard Type</td>
<td>2</td>
<td>425°F (218°C) 15 minutes, then 350°F (177°C) 345 to 50 min.</td>
<td>400°F (204°C) 15 min. then 325°F (163°C) 5 to 40 min.</td>
</tr>
<tr>
<td>(Pumpkin)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scratch</td>
<td>2</td>
<td>375°F (190°C) 45 to 50 min.</td>
<td>350°F (177°C) 35 to 45 min.</td>
</tr>
<tr>
<td>Frozen</td>
<td>2</td>
<td>Follow package directions</td>
<td>50°F (28°C) lower than package directions</td>
</tr>
<tr>
<td>Meringue (top)</td>
<td>2</td>
<td>350°F (177°C) 20 to 25 min.</td>
<td>325°F (163°C) 20 to 25 min.</td>
</tr>
<tr>
<td>Nut Pies</td>
<td>2</td>
<td>375°F (190°C) 45 to 50 min.</td>
<td>350°F (177°C) 35 to 45 min.</td>
</tr>
<tr>
<td><strong>Pie Crusts</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Graham Cracker</td>
<td>2</td>
<td>375°F (190°C) 8 to 10 min.</td>
<td>350°F (177°C) 10 to 12 min.</td>
</tr>
<tr>
<td>Pastry – Scratch</td>
<td>12</td>
<td>450°F (246°C) 10 to 12 min.</td>
<td>425°F (218°C) 8 to 10 min.</td>
</tr>
<tr>
<td>Pastry –</td>
<td>2</td>
<td>450°F (232°C) 9 to 11 min.</td>
<td>425°F (218°C) 8 to 10 min.</td>
</tr>
<tr>
<td>Refrigerated</td>
<td>3</td>
<td>Follow package directions</td>
<td>375°F (190°C)</td>
</tr>
<tr>
<td>Pastry – Frozen</td>
<td>2</td>
<td>Follow package directions</td>
<td>375°F (190°C)</td>
</tr>
</tbody>
</table>

*Scratch pies based on 9" diameter aluminum pie pan

For browner, flakier pie crusts:
- Use a dark metal pie pan, or
- Use a shiny aluminum pie pan placed on a small cookie sheet pre-heated in the oven
Convection Roast Techniques

Convection Roast Mode
The heat for convection roasting comes from the third element at the back of the oven and from the lower bake element. This mode uses a fan, surrounded by the element, to circulate the heat throughout the oven. The combination of bottom heat and convection heat produces a deeper, brown roast and crispier poultry skin than bake. This accelerated air movement allows for roasting at a 25° to 50°F (14° to 28°C) temperature reduction from a standard bake setting. Generally speaking, the longer the cooking time the greater the time savings.

Meats Recommended for Convection Roast Mode:
Beef Roasts
Lamb
Poultry - Turkey, Chicken, Cornish Game Hens
Pork Roasts
Veal Roasts

General Guidelines
- Use low-sided pans for roasting. Allow as much of the circulating heat as possible to reach the food without restriction by high-sided pans.
- The 2-piece broil pan is best for Convection Roast.
- Cook only tender cuts of meats listed at left in this mode. Other less-tender cuts of meat benefit from long, slow, moist cooking in a covered pan.
- See Convection Roasting Recommendations on Pages 19 and 20.

Food Safety Guidelines

| Food Serving Temperature Guidelines from FSIS (USDA Food Safety & Inspection Service) |
|-----------------------------------------|----------------------------------|
| **140°F (60°C)**                       | • Ham, pre-cooked (to reheat)    |
| **145°F (63°C)**                       | • Fresh Beef, Veal, Lamb (medium rare) |
| **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)**                       | • Ground Meat & Meat Mixtures (Turkey, Chicken) |
|                                        | • Stuffing (cooked alone or in bird) |
|                                        | • Leftovers & Casseroles         |
| **170°F (77°C)**                       | • Fresh Beef, Veal, Lamb (well done) |
|                                        | • Poultry breasts                |
|                                        | • Fresh Pork (well done)         |
| **180°F (82°C)**                       | • Chicken and Turkey, (whole)    |
|                                        | • Poultry (thighs and wings)     |
|                                        | • Duck and Goose                 |

**NOTE:** Eggs (alone, not used in a recipe) cook until yolk & white are firm.
Meat Roasting Recommendations

<table>
<thead>
<tr>
<th>FOOD ITEM</th>
<th>CARVING TEMPERATURE</th>
<th>CONVECTION ROAST Temperature / Minutes per lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beef</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Standing Rib 4 to 6 lbs.</td>
<td>Med. Rare – 145°F (63°C)</td>
<td>23 to 28 min. at 300°F (149°C)</td>
</tr>
<tr>
<td></td>
<td>Med. – 160°F (71°C)</td>
<td>28 to 32 min. at 300°F (149°C)</td>
</tr>
<tr>
<td></td>
<td>Well – 170°F (77°C)</td>
<td>32 to 37 min. at 300°F (149°C)</td>
</tr>
<tr>
<td>Standing Rib 6 to 8 lbs.</td>
<td>Med. Rare - 145°F (63°C)</td>
<td>20 to 24 min. at 300°F (149°C)</td>
</tr>
<tr>
<td></td>
<td>Med. – 160°F (71°C)</td>
<td>25 to 29 min. at 300°F (149°C)</td>
</tr>
<tr>
<td></td>
<td>Well – 170°F (77°C)</td>
<td>29 to 33 min. at 300°F (149°C)</td>
</tr>
<tr>
<td>Rolled Rib to 4 lbs.</td>
<td>Med Rare – 145°F (63°C)</td>
<td>28 to 31 min. at 325°F (163°C)</td>
</tr>
<tr>
<td></td>
<td>Med – 160°F (71°C)</td>
<td>32 to 35 min. at 325°F (163°C)</td>
</tr>
<tr>
<td></td>
<td>Well – 170°F (77°C)</td>
<td>36 to 38 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>Rolled Rib 5 to 7 lbs.</td>
<td>Med Rare – 145°F (63°C)</td>
<td>24 to 28 min at 325°F (163°C)</td>
</tr>
<tr>
<td></td>
<td>Med – 160°F (71°C)</td>
<td>29 to 31 min at 325°F (163°C)</td>
</tr>
<tr>
<td></td>
<td>Well – 170°F (77°C)</td>
<td>34 to 36 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>Boneless Sirloin, Rump, Tri-tip 3 to 6 lbs.</td>
<td>145°F to 170°F (63° to 77°C)</td>
<td>25 to 35 min. at 300°F (149°C)</td>
</tr>
<tr>
<td>Meatloaf I to 2 lbs.</td>
<td>160°F (71°C)</td>
<td>40 to 50 min. total time at 325°F (163°C)</td>
</tr>
<tr>
<td><strong>Lamb</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leg 4 to 8 lbs.</td>
<td>145°F (63°C)</td>
<td>24 to 30 min. at 325°F (163°C)</td>
</tr>
<tr>
<td><strong>Pork</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loin 1 to 2 lbs.</td>
<td>160°F (71°C)</td>
<td>37 to 43 min. at 325°F (163°C)</td>
</tr>
<tr>
<td></td>
<td>160°F (71°C)</td>
<td>33 to 37 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>3 to 5 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boneless, Picnic Shoulder</td>
<td>160°F (71°C)</td>
<td>30 to 37 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>3 to 5 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Ham half (fully cooked)</td>
<td>140°F (60°C)</td>
<td>15 to 19 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>5 to 7 lbs.</td>
<td>130°F (54°C)</td>
<td>Follow directions on can</td>
</tr>
<tr>
<td>*Canned 3 to 5 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Veal</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Loin roast (bone in)</td>
<td>160°F (71°C)</td>
<td>35 to 40 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>2 to 4 lbs.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ham prepared with Convection Roast may be covered for juicier results or prepared in the Bake mode.

**Techniques**
- If using a meat thermometer to cook meat to a desired temperature, food is done approximately 5°F (3°C) less than the desired carving temperature. Insert the thermometer into the center of the thickest part of the roast not touching fat or bone. Meats with bone cook somewhat faster per pound than boneless.
- Roast meats on rack level 2 (larger cuts) or rack level 3 (smaller cuts).
- Use the 2-piece broil pan that comes with the oven. Place roast directly on top of grill for better browning.
- After roasting, allow meat to stand loosely covered with foil for 10 to 15 minutes before carving.
- Some cuts of meat need long, slow cooking and are best done covered using the Bake mode.
Poultry Roasting Recommendations

<table>
<thead>
<tr>
<th>FOOD ITEM</th>
<th>CARVING TEMPERATURE</th>
<th>CONVECTION ROAST Temperature / Minutes per lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Turkey</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8 to 15 pounds unstuffed</td>
<td>For all turkeys: Thigh: 175°F to 180°F (79°C to 82°C)</td>
<td>8 to 15 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>8 to 15 pounds stuffed</td>
<td>Breast: 170°F (77°C)</td>
<td>9 to 16 min. at 325°F (163°C)</td>
</tr>
<tr>
<td>8 to 24 pounds unstuffed</td>
<td>Stuffing: 165°F* (74°C)</td>
<td>7 to 11 min. at 300°F (149°C)</td>
</tr>
<tr>
<td>8 to 24 pounds stuffed</td>
<td></td>
<td>9 to 12 min. at 300°F (149°C)</td>
</tr>
<tr>
<td><strong>Turkey Roast</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boneless, 3 to 6 lbs.</td>
<td>170°F to 175°F (77°C to 79°C)</td>
<td>22 to 29 min. at 350°F (177°C)</td>
</tr>
<tr>
<td><strong>Turkey Breast</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole 4 to 6 lbs. with bone</td>
<td>170°F to 175°F (77°C to 79°C)</td>
<td>16 to 21 min. at 325°F (163°C)</td>
</tr>
<tr>
<td><strong>Chicken</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Unstuffed</td>
<td>175°F to 180°F (79°C to 82°C)</td>
<td>18 to 21 min. at 350°F (177°C)</td>
</tr>
<tr>
<td>Stuffed</td>
<td>175°F to 180°F (79°C to 82°C)</td>
<td>19 to 22 min. at 350°F (177°C)</td>
</tr>
<tr>
<td><strong>Chicken Halves</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>21/2 to 4 lbs. each</td>
<td>175°F to 180°F (79°C to 82°C)</td>
<td>20 to 25 min. at 350°F (177°C)</td>
</tr>
<tr>
<td><strong>Chicken Pieces</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>175°F to 180°F (79°C to 82°C)</td>
<td><strong>Total Time: 60 minutes</strong> at 375°F (190°C)</td>
</tr>
<tr>
<td><strong>Cornish Game Hens</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed</td>
<td>175°F to 180°F (79°C to 82°C)</td>
<td>40 to 50 min. <strong>total time</strong> at 375°F (190°C)</td>
</tr>
<tr>
<td>Unstuffed</td>
<td>175°F to 180°F (79°C to 82°C)</td>
<td>45 to 55 min. <strong>total time</strong> at 375°F (190°C)</td>
</tr>
</tbody>
</table>

If stuffing temperature is not 165°F (74°C) when turkey is done, remove stuffing to casserole and continue to cook stuffing.

**Techniques**

- Roast poultry on rack level 2 or 3. For very large turkeys use rack level 1.
- Use the 2-piece broil pan that comes with your oven. Place poultry directly on top of the grid for better browning. Place turkeys larger than 20 pounds on a rack in the lower part of the broil pan.
- When roasting whole chickens or turkey, tuck wings behind and loosely tie legs with kitchen string.
- Do not truss the legs of an unstuffed bird.
- Shield ends of legs, wing tips, bony parts of the breast and any thinner parts with foil during the first half of the roasting to prevent over-cooking.
- For juicer breast meat, start breast-side down. Shield only the legs, wings and thin parts.
- Check 30 minutes before the estimated minimum roasting time for doneness. Juices will run clear and the drumstick (on whole birds) will move freely when poultry is done.
- Roasting bags are suitable to use in this mode.
### Broil Mode Operation

#### To Set Broil:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Touch BROIL.</td>
<td><img src="image" alt="Broil mode selected" /></td>
</tr>
<tr>
<td>2. While BROIL flashes, touch a number pad and HI broil is selected.</td>
<td><img src="image" alt="Broil mode selected" /></td>
</tr>
</tbody>
</table>

After 5 seconds the BROIL stops flashing and ON appears.

#### To Set A Lower Broil Temperature:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Follow steps 1 and 2 above. Immediately after HI is displayed, touch 500 for Medium Broil or 450 for Low Broil. Example: 4, 5, 0 selects 450°F. (450°F = 232°C and 500°F = 260°C) After 5 seconds the BROIL mode will automatically start.</td>
<td><img src="image" alt="Temperature set" /></td>
</tr>
</tbody>
</table>

#### To Stop Broiling or to Turn the Oven Off:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Touch OFF for oven being used. The mode disappears, showing time remaining on Timer (if in use) or the time of day.</td>
<td><img src="image" alt="Time remaining" /></td>
</tr>
</tbody>
</table>

**Note:** If more than 5 seconds elapses between touching the BROIL pad and the number pad, the oven is not set and it will return to the previous display. If more than 5 seconds elapses between touching each number to complete a lower broil setting, 3 beeps will sound and display will briefly show Err before going blank.
Broil Techniques

Broil Mode
Broiling is cooking with intense heat radiated from the upper element of the oven which produces excellent results in both cooking and top browning. This method sears the outer layer of the food.

Foods Recommended for Broil Mode:
- Appetizers
- Fish Fillets
- Meat (tender, such as steaks or chops)
- Hamburger
- Poultry Pieces
- Top Browning (Breads, Casseroles)

General Guidelines
- Start with cold meat directly from the refrigerator.
- Slash the outside fat around the edges of the meat to keep it from curling.
- Place the rack in the desired position, before turning on the oven.
- Check the Broil Recommendations on Page 23 for the best rack level to use for the particular type and thickness of food being broiled.
- Most broiling is done on rack 5 or 6. If the outside browns too quickly, reduce the broil setting or lower the rack level.
- Most food needs to be turned over only once, after half the total cooking time. Chicken pieces and halves need to be turned over after more than half the total cooking time. Start chicken with skin side down.
- Use TIMER 1 or 2 to set reminder time to turn food.
- Do not preheat the broiler. Foods broil best starting with a cold oven.
- Leave the door closed. Closed door broiling gives a deep char to the tops of food and allows the control panel to stay cool to touch.
- If the oven is hot from previous cooking, cool it before broiling, for best broiling results.

During cooking, open the oven door carefully as there will be an accumulation of smoke and steam released into the cooler air in the kitchen.

Utensils
- Use the two-piece broil pan and grid provided with the oven. The slotted grid allows the meat fat to drip into the lower pan which minimizes spattering of fat. DO NOT cover the slotted grid (top) with aluminum foil. However, the bottom pan may be lined with foil.
- Use metal or glass-ceramic bakeware (Corning Ware®) when top browning casseroles, main dishes, or bread.
- DO NOT use heatproof glass (Pyrex®) or pottery. This type of glassware cannot withstand the intense heat of the broil element.
- Avoid setting the broil pan on the opened oven door. Pans can scratch the glass or liquids can spill into door vent openings.
- Clean broil pan and grid after each use. Do not allow grease and fat to accumulate and remain in pan.
- Do not use other pans for broiling, such as cookie sheets, cake pans, half-sheet pans or jelly roll pans.
Broiling Tips:
- Do not preheat the broiler. Foods broil best starting with a cold oven. Leave the door closed to give a deep char to the tops of food.
- If the oven is hot from previous cooking, cool it before broiling, for best broiling results.
- Use caution when opening the oven door, as there will be an accumulation of smoke and steam released into the cooler air in the kitchen.
- Refer to Page 18 for Food Safety Guidelines.
- Broiling time is slightly longer for ovens using 208-volt power connection.

<table>
<thead>
<tr>
<th>FOOD ITEM Thickness</th>
<th>RACK LEVEL (see Page 11)</th>
<th>BROIL SETTING</th>
<th>TOTALCookINGTIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Steaks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/4&quot; to 1&quot;</td>
<td>6</td>
<td>HI 550°F (290°C)</td>
<td>Medium Rare: 7 to 11 min. Medium: 8 to 12 min. Well: 9 to 14 min.</td>
</tr>
<tr>
<td></td>
<td>5</td>
<td>HI</td>
<td>Medium Rare: 16 to 22 min. Medium: 22 to 25 min. Well: 26 to 32 min.</td>
</tr>
<tr>
<td>1-1/4&quot; to 1/2&quot;</td>
<td>5</td>
<td>HI</td>
<td></td>
</tr>
<tr>
<td>Breads</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/4&quot; to 1&quot; English Muffins Garlic Toast</td>
<td>6</td>
<td>HI</td>
<td>4 to 6 min.</td>
</tr>
<tr>
<td>Chicken</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pieces/Halves</td>
<td>4 or 5</td>
<td>LO 450°F (272°C)</td>
<td>30 to 45 min.</td>
</tr>
<tr>
<td>Franks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot Dogs (Whole)</td>
<td>6</td>
<td>HI</td>
<td>4 to 5 min.</td>
</tr>
<tr>
<td>Polish Sausage (cut in half)</td>
<td>6</td>
<td>HI</td>
<td>7 to 9 min.</td>
</tr>
<tr>
<td>Fish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2&quot; to 1&quot;</td>
<td>5 or 6</td>
<td>MED 500°F (260°C)</td>
<td>8 to 12 min.</td>
</tr>
<tr>
<td>Ground Beef</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Patties 3/4&quot; to 1&quot;</td>
<td>6</td>
<td>HI</td>
<td>Medium Rare: 8 to 12 min. Medium: 9 to 14 min. Well: 10 to 15 min.</td>
</tr>
<tr>
<td>Ham Steak</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2&quot;</td>
<td>6</td>
<td>HI</td>
<td>7 to 11 min.</td>
</tr>
<tr>
<td>1&quot;</td>
<td>6</td>
<td>HI</td>
<td>12 to 15 min.</td>
</tr>
<tr>
<td>Lamb Chops</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2&quot; to 1&quot;</td>
<td>6</td>
<td>HI</td>
<td>Medium: 12 to 17 min. Well: 15 to 20 min. Medium: 21 to 27 min. Well: 27 to 33 min.</td>
</tr>
<tr>
<td>1 1/4&quot; to 1 1/2&quot;</td>
<td>6</td>
<td>MED 500°F (260°C)</td>
<td></td>
</tr>
<tr>
<td>Pork Chops</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2&quot; to 1&quot;</td>
<td>6</td>
<td>MED 500°F (260°C)</td>
<td>Well: 18 to 25 min.</td>
</tr>
</tbody>
</table>
### Timed Cooking Feature Operation

#### To Start Now and Stop Automatically:
*Note: Before using timed cooking, make sure the clock is set to the correct time of day, see Page 8.*

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Touch BAKE, CONVECTION or CONVECTION ROAST. The selected mode will appear in the display.</td>
<td></td>
</tr>
<tr>
<td><img src="image" alt="Thermador oven control panel" /></td>
<td></td>
</tr>
</tbody>
</table>
| 2. While mode flashes, touch number pads to select desired oven temperature from 200°F to 550°F (94°C to 290°C).  
  Example: touch 3, 2, 5 for 325°F.  
  After 3 seconds the oven starts heating. |
| ![Oven temperature display](image) |
| 3. Touch COOK TIME. |
| ![Cook time set](image) |
| 4. While mode flashes, touch number pads to enter cooking time (from 5 minutes to 11 hours and 55 minutes).  
  Example: touch 1, 3, 0 to set 1 hour 30 minutes.  
  After 3 seconds the time of day (4:15) will reappear. |
| ![Cook time set](image) |

When oven is preheated, the display will show time of day, oven temperature, oven and TIMED.  
If you touch STOP TIME, the time the oven will turn off displays momentarily and then returns to the time of day.
### Timed Cooking (continued)

#### To Start and Stop Automatically

**Note:** Before using timed cooking, make sure the clock is set to the correct time of day.

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Follow preceding steps 1- 4, on Page 24.</td>
<td></td>
</tr>
<tr>
<td>2. Touch <strong>STOP TIME.</strong> <strong>STOP, OVEN</strong> and <strong>TIME</strong> flash. The current <strong>STOP TIME</strong>, 5:45, appears.</td>
<td>![Example Image]</td>
</tr>
<tr>
<td>3. While mode flashes, touch the number pads. Example: 6,3,0 selects 6:30. Time can be set up from 5 minutes to 11 hours and 55 minutes in the future, including the <strong>COOK TIME</strong> previously entered. The display will briefly show the Delay Start time and then automatically return to the time of day, (example: 4:15) while indicating the oven is in a timed delay mode. The oven will turn on automatically at 5:00 and the cook time will begin to count down. Time of day will be in the display. The oven will cook for 1 hour and 30 minutes and shut off automatically at 6:30. Touching <strong>COOK TIME</strong> will cause the remaining cook time to momentarily reappear in the display. When cooking is done, the oven will shut off automatically, a chime will sound 4 times and <strong>End</strong> will appear in the display.</td>
<td>![Example Image]</td>
</tr>
</tbody>
</table>

#### Notes:

1. To check a **COOK TIME** or **STOP TIME**, touch the pad. Time programed will show briefly and then time of day reappears in the display.
2. While using timed cooking in the oven, the other sections can be used simultaneously.

3. When cooking is done, the oven will shut off automatically. A chime will sound 4 times and **End** will appear in the display. If oven **OFF** is not touched, **End** will remain in the display and one chime will sound every 60 seconds for 10 minutes.
Timed Cooking (continued)

To Cancel a Timed Cook:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Touch OFF pad. Time of day displays.</td>
<td>5:45</td>
</tr>
</tbody>
</table>

To Cancel the Timed Function Only:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Touch and hold COOK TIME for 5 seconds. The oven will start immediately. The display will show 100°F (38°C) and will count up in 5°F (1°C) increments until the selected temperature is displayed.</td>
<td>5:45 100° CONV PREHEAT ON</td>
</tr>
</tbody>
</table>

Child Lockout Feature Operation

The oven has a provision for locking the control panel in the OFF position. This mode prevents accidentally turning on the oven while cleaning the control panel or from a child playing with the pads. Oven modes which are locked OFF are BAKE, CONVECTION, CONVECTION ROAST, BROIL and CLEAN for both ovens, if a double oven is being used. The functions which can always be used regardless of a lockout are: TIMER 1 or 2, CLOCK, and the oven LIGHT.

If an oven function is being used, the controls cannot be locked off.

To Set Child Lockout:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Touch and hold the COOK TIME pad and the STOP TIME pad simultaneously for 4 seconds. The indicator word OFF will appear and remain in the display for 15 seconds. If someone touches an oven function pad, the indicator word OFF will again appear for 15 seconds.</td>
<td>6:30 OFF</td>
</tr>
</tbody>
</table>

To Cancel Child Lockout:

<table>
<thead>
<tr>
<th>WHAT YOU WILL DO</th>
<th>WHAT YOU WILL SEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Touch and hold the COOK TIME pad and the STOP TIME pad simultaneously for 4 seconds. OFF will appear in the display briefly and then disappear.</td>
<td>6:30 OFF</td>
</tr>
</tbody>
</table>
The convection oven features a pyrolytic self-cleaning mode. When in the SELF-CLEAN mode, the oven reaches a high temperature that burns off the food soil.

- As a safety feature, the oven door locks during SELF-CLEAN to protect you from very high temperatures. Do not try to open the door during SELF-CLEAN.
- It is common to see smoke and/or an occasional flame-up during the CLEAN cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The oven light will not turn on when the oven is set for a clean cycle.
- The microwave oven and warming drawer can be used while the oven is in the SELF-CLEAN mode.

**NOTE:** Due to the high temperatures used for self-cleaning, the oven may develop fine lines or surface roughness. This is a common condition and does not affect either the cooking or the cleaning performance of the oven.

**Before You Self Clean**

1. Hand-clean the oven door edge, window, outer window frame, oven front frame and oven cavity edges (shaded areas below). They do not get hot enough during the cleaning cycle for soil to burn away. Use a soapy sponge or scrubber sponge that is safe for glass. Do not rub the gasket.

2. Wipe up large overspills and grease with paper towels. Gently lift up bake element if necessary.

3. Remove all utensils.

4. Remove oven racks. If the oven racks are left in the oven during a self-cleaning cycle, they will permanently lose their shiny finish and change to a dull dark finish. See the Oven Cleaning Recommendations for proper care, Pages 29-30.

5. Be sure the light is turned off on the control panel and the bulb and lens cover are in place, see Page 31.

6. Heat and odors are normal during the SELF-CLEAN cycle. Keep the kitchen well-ventilated.

7. CONFIRM THAT THE OVEN DOOR LOCKS and WILL NOT OPEN before starting the SELF-CLEAN mode. If the door does not lock, do not run. It is easily removed, w; phone 800/735-4328.

**After Self Clean**

- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.
- At the end of the SELF-CLEAN cycle, some gray ash may remain inside the oven. The amount of ash depends on how heavily soiled the oven was before it was cleaned. When the oven is cold, it is easily removed using a damp sponge or cloth. If the racks do not slide easily after being cleaned, lightly rub rack side rails with vegetable oil.

**IMPORTANT:** Be sure to let the glass in the oven door cool completely before wiping up any ash left from the clean cycle.
Setting the Self-Clean Mode

To Start Self-Cleaning Immediately

WHAT YOU WILL DO
Read and follow SELF-CLEANING INSTRUCTIONS on Page 27.
1. Close oven door and touch CLEAN.
2. While CLEAN flashes, touch any number pad.
   It will automatically set the oven cleaning mode for 3 hours (normal soil). After 3 seconds, the flashing will disappear, the ON indicator glows, the door will auto-latch and Self Clean mode is programed.

To Adjust Clean Time (optional)
If a shorter or longer time is desired,
Follow steps 1 and 2 and when 3:00 flashes,
touch 2, 0, 0 (2 hours – light soil) or 4, 0, 0 (4 hours – heavy soil).

After the self-cleaning cycle ends or is canceled:
Time of Day (if a timer is not in use) displays.

WHAT YOU WILL SEE

To Delay the Start of Self-Cleaning and Turn the Oven Off Automatically

WHAT YOU WILL DO
1. Follow steps 1 through 2 above.
3. Touch STOP TIME.
   If the time of day is 2:00, the STOP TIME would be 5:00.
4. Touch 6, 0, 0 (to change the stop time to six o’clock).
After 4 seconds the program will automatically set.
Display will briefly show time self-cleaning will start.
Display will revert to the time of day, and indicate a Delay self-cleaning program.

WHAT YOU WILL SEE

Notes:
1. If more than 4 seconds elapses between touching the SELF-CLEAN pad and touching a number pad, the oven is not set and time of day will automatically return to the display.
2. To check time remaining in Self-Clean cycle, touch SELF-CLEAN. Display will briefly show the stop time and then return to Time of Day.

3. To check time of day that oven will shut off, touch STOP TIME.
4. To check delayed start and stop time, touch STOP TIME. Display will cycle through stop time and start time before returning to time of day.
5. If door is open, “door” will be displayed and a signal will beep for 4 seconds before returning to time of day.
SELF-CLEAN mode cannot be selected if oven door is open.
## How to use the Oven Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the chart.
   - Use the cleaning method in the left column if the oven is black or white.
   - Use the cleaning method in the shaded column if the oven is stainless steel.

### Cleaning Method

<table>
<thead>
<tr>
<th>Part</th>
<th>Cleaning Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Frame</td>
<td>D</td>
</tr>
<tr>
<td>Interior Door Window</td>
<td>F</td>
</tr>
<tr>
<td>Removable Oven Racks</td>
<td>A</td>
</tr>
<tr>
<td>Side Trim</td>
<td>D</td>
</tr>
<tr>
<td>Control Panel Trim</td>
<td>D</td>
</tr>
<tr>
<td>Control Panel</td>
<td>C</td>
</tr>
<tr>
<td>Oven Cooling Vents</td>
<td>D</td>
</tr>
<tr>
<td>Oven Front Frame</td>
<td>E</td>
</tr>
<tr>
<td>Oven Cavity</td>
<td>E</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Part</th>
<th>Cleaning Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seal (Gasket)</td>
<td>B</td>
</tr>
<tr>
<td>Interior Oven Door</td>
<td>E</td>
</tr>
<tr>
<td>Door Handle</td>
<td>D</td>
</tr>
<tr>
<td>Door Vent Trim</td>
<td>G</td>
</tr>
<tr>
<td>Door Front</td>
<td>C</td>
</tr>
<tr>
<td>Vent Trim (below door)</td>
<td>D</td>
</tr>
<tr>
<td>Broil Grid Top</td>
<td>A</td>
</tr>
<tr>
<td>Broil Pan Bottom</td>
<td>E</td>
</tr>
</tbody>
</table>

### Diagram

- **Oven Control Panel, located above Microwave Section**

Page 29
### 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 below.

- 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.

The cleaners recommended below indicate a type and do not constitute an endorsement. Use all products according to package directions.

<table>
<thead>
<tr>
<th>PART</th>
<th>CLEANING METHOD</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Chrome Plated</td>
<td>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. The broil pan top may be squirted with liquid detergent and covered with wet paper towels while pan is hot. Allow to stand.</td>
</tr>
<tr>
<td>B Fiberglass Knit</td>
<td>DO NOT HAND-CLEAN GASKET. LEAVE AS IS.</td>
</tr>
<tr>
<td>C Glass</td>
<td>Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.</td>
</tr>
<tr>
<td>D Painted</td>
<td>Clean with hot, sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.</td>
</tr>
<tr>
<td>E Porcelain</td>
<td>Immediately wipe up acid 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 (hairlike lines) with age due to exposure from heat and food soil.</td>
</tr>
<tr>
<td>F Reflective Glass Interior door Window</td>
<td><strong>Before Self-Cleaning,</strong> clean with detergent and a plastic scrubber, or gently use new Brillo® or S.O.S.® steel wool pads. Wipe thoroughly with a clean moistened sponge to remove residue. Repeated scrubbing with Brillo® or S.O.S.® pads will scratch glass. Do not use S.O.S® scrubber sponges unless specified safe for glass.</td>
</tr>
<tr>
<td>G Stainless Steel</td>
<td>Always wipe or rub with grain. Clean with a soapy sponge; 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.</td>
</tr>
</tbody>
</table>
Do-It-Yourself Maintenance

Replacing the Oven Light

**WARNINGS:**

To prevent electrical shock and or personal injury:
- Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker.
- Do not operate the oven unless the lens cover is securely in position.
- Halogen bulbs get HOT instantly when turned ON.
- Be sure the oven and light bulb are cool.

**CAUTION:** If the lens cover is damaged or broken, do not use the oven until a new cover is in place.

The oven lights are located on the left and right side walls of the oven. The lights have a removable lens cover and a halogen light bulb. The ceramic light socket housing is not removable by the user.

**To replace Halogen Bulb:**

1. Remove oven racks.
2. Slide the tip of a table knife blade between oven wall and the center of the side of the protective glass lens cover.
3. Support the glass lens cover with two fingers along the bottom edge to prevent the cover from falling to the bottom of the oven.
4. Gently twist the knife blade to loosen the glass lens cover.
5. Remove the glass lens cover.
6. Remove the bulb by grasping and sliding the bulb straight up until the two prongs have cleared the ceramic holder.
7. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it first lights. Grasp the replacement bulb with a clean paper towel or facial tissue with the prongs facing down. Locate the two prongs in the ceramic holder, gently poking until the two prongs locate in the ceramic socket.
8. Press down to seat the bulb.
9. Snap the protective glass lens cover over the bulb housing.
10. Turn on circuit breaker.

---

**24-hour Clock or Centigrade Format**

Your oven has been preset to a 12-hour clock format and F° temperature. Two people will be needed to change the clock to a 24-hour format or a temperature to C°.

1. Turn electric power to the oven OFF at the circuit breaker.
2. While touching the TIMER 1 or TIMER 2 pad, turn power on at breaker. Number 12 and F will appear in the clock window. Release TIMER pads.
3. Touch BAKE pad and 24 replaces 12 in the clock window. This will toggle with repeated touches of BAKE.
4. Touch BROIL pad and C replaces F. These will toggle with repeated touches of BROIL.
5. To complete the change, touch OFF pad.
Do-It-Yourself Maintenance

Removing the Oven Door
The oven door can be lifted off for your convenience in cleaning hard to reach areas inside the oven.

- Use caution when removing the door, as it is very heavy.

To Remove the Oven Door
1. Fully open the oven door.
2. Raise the U-clip over the hook on each of the hinges to the "locked" position (see illustration below). This will prevent the hinge from snapping closed when the door is removed.
3. Grasp the door by the sides toward the back. Raise the front of the door several inches (there will be some spring resistance to overcome because of the hinge being locked). When the front of the door is high enough, you will be able to lift the hinges to clear the indents.
4. Pull the hinges out of the slots in the oven front frame.

To Replace the Oven Door
1. Grasp the sides of the door at the center and insert the ends of the hinges into the slots in the oven front frame as far as they will go (see illustration below).
2. With the door open all the way, lower the two locking clips.
3. Raise the oven door and make sure that it fits evenly with the front sides.

WARNING:
With the door off, never release the levers and try to close the hinges. Without the weight of the door, the powerful springs will snap the hinges closed with great force.
Oven Temperature Calibration
Your oven has an electronic thermostat which accurately maintains the selected temperature. However, if foods generally over-brown or under-brown in the cooking time given in your recipe, you have the option to recalibrate the oven.

To recalibrate your oven, use the BAKE pad and number pads:
1. Touch BAKE and then any number between 500°F to 550°F (260°C to 290°C).
2. Touch and hold BAKE for 3 to 4 seconds. Display will show 00° for 4 to 5 seconds.
3. Enter desired temperature adjustment from plus or minus 0°F to 35°F in 5°F increments (0°C to 21°C in 3°C increments).
4. By touching BROIL repeatedly, it will toggle between positive and negative degrees (–) for the increment entered.
5. Press OFF to exit this calibration feature or it will cancel automatically.

Notes:
1. You can verify your new calibration by repeating the above procedure.
2. If you first put in -5°F and then want to drop the temperature an additional -5°F, put in -10°F the second time you recalibrate. The numbers entered are not cumulative.

Signals and Control Panel Display
Window Display Area Shows the Following:
- Time of day
- Countdown of time remaining when using timed mode.
- Temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Recall programmed temperature or time when CLOCK, BAKE, CONVECTION, CONVECTION ROAST, BROIL, TIMER 1 or TIMER 2, START TIME, and STOP TIME are touched.
- Rounding of display numbers. Temperature ranges from 100°F to 550°F (38°C to 290°C) and can be set at any number in that range. In the Fahrenheit display, the display will round to the closest 5°F. Example: 348°F will round the temperature to 350°F.
- 1 and 2 to show which Timer is set.

Clock / Timer Priorities:
- Timers have the first priority in the window display. If a timer is in use, the clock can only be viewed by touching the CLOCK pad.
- If two timers are being used, the one with the shortest time will have the priority. If TIMER 1 is in use with 10 minutes remaining and TIMER 2 is in use with 5 minutes remaining, TIMER 2 will be displayed. TIMER 1 or the time of day may be viewed by touching the TIMER 2 or CLOCK pad. TIMER 1 or the time of day will display briefly and then return to TIMER 2 countdown.

Chimes / Beeps
- A chime sound is used to designate feedback for programming, the end of a timing or cooking operation.
- A beep sound is used to designate an incorrect entry, door is open when set for Self Clean mode, or as a fault indicator.

IF CONNECTING TO 208/120-VOLTS
This oven can be connected to a 208/120-volt or 240/120-volt power source. When connected to a 208/120 volt power source, optimum results are achieved in Bake, Convection Bake and Convection by preheating the oven. Do not preheat the oven in Broil. In Convection Roast it is not necessary to preheat. All timings may be longer than those shown in Baking Recommendations. The Self-Clean mode may need a longer clean time than normal, depending on the amount of soil.
Solving Baking Problems

With either BAKE or CONVECTION, 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 Recommendations on Pages 15-17 and 19-20 for the correct rack level.

<table>
<thead>
<tr>
<th>BAKING PROBLEM</th>
<th>CAUSE</th>
</tr>
</thead>
</table>
| Food browns unevenly                       | • Oven not preheated.  
|                                            | • Aluminum foil on oven rack or oven bottom.  
|                                            | • Baking utensil too large for recipe.  
|                                            | • Pans touching each other or oven walls.  |
| Food too brown on bottom                   | • Oven not preheated.  
|                                            | • Using glass, dull or darkened metal pans.  
|                                            | • Incorrect rack level.  
|                                            | • Pans touching each other or oven walls.  |
| Food dry or has shrunk excessively         | • Oven temperature too high.  
|                                            | • Baking time too long.  
|                                            | • Oven door opened frequently.  
|                                            | • Pan size too large.  |
| Food baking or roasting too slowly         | • Oven temperature too low.  
|                                            | • Oven not preheated.  
|                                            | • Oven door opened frequently.  
|                                            | • Tightly sealed with aluminum foil.  
|                                            | • Pan size too small.  |
| Pie crusts don't brown on bottom or have   | • Using shiny steel pans.  
| soggy crust                                | • Oven not preheated.  
|                                            | • Incorrect rack level.  |
| Cakes pale, flat and may not be done       | • Oven temperature too low.  
| inside                                      | • Incorrect baking time.  
|                                            | • Cake tested too soon.  
|                                            | • Oven door opened too often.  
|                                            | • Pan size may be too large.  |
| Cakes high in middle with crack on top     | • Baking temperature too high.  
|                                            | • Baking time too long.  
|                                            | • Pans touching each other or oven walls.  
|                                            | • Incorrect rack level.  
|                                            | • Pan size too small.  |
| Pie crust edges too brown                   | • Oven temperature too high.  
|                                            | • Edges of crust too thin.  
|                                            | • Crust edge not shielded with aluminum foil.  |
## Solving Operational Problems

Before calling for service, check the following to avoid unnecessary service charges.

<table>
<thead>
<tr>
<th>PROBLEM OVEN</th>
<th>PROBLEM SOLVING STEPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>All the numbers touched do not appear in display</td>
<td>The numbers were touched too rapidly. Be sure you remove your finger from the number pad between digits. Example: 4 (lift), 0 (lift), 0 (lift)</td>
</tr>
<tr>
<td>F-1 to F-9, FC, FF, F- or Fr flash in the display</td>
<td>Touch OFF or turn power off at the circuit breaker, wait 3 minutes then turn it back on. If condition persists, note the code number and call an authorized servicer.</td>
</tr>
<tr>
<td>F-7</td>
<td>This is caused by close contact to the control panel for more than 32 seconds, such as someone leaning against the controls or objects hanging in front of controls. Follow previous solution.</td>
</tr>
<tr>
<td>Clock and timer do not work</td>
<td>Make sure there is proper electrical power to the oven. See the CLOCK and TIMER sections on Pages 8 and 9.</td>
</tr>
<tr>
<td>Cooling fan continues to run after oven is turned off.</td>
<td>This is normal. The fan turns off automatically when the electronic components have cooled sufficiently.</td>
</tr>
<tr>
<td>Oven will not work</td>
<td>Make sure there is proper electrical power to the oven. Check the circuit breaker or fuse box to your house.</td>
</tr>
<tr>
<td>Oven light does not work</td>
<td>Replace or reinsert the light bulb if loose or defective (see Page 31). Touching the bulb with your fingers may cause the bulb to burn out quickly. Oven light does not work if CLEAN mode is set.</td>
</tr>
<tr>
<td>Oven temperature is too hot or too cold</td>
<td>The oven thermostat needs adjustment. See the Oven Temperature Calibration in Do-It-Yourself Maintenance, Page 33.</td>
</tr>
<tr>
<td>Oven will not self-clean</td>
<td>The oven temperature is too high to set the self-clean operation. Allow the oven to cool to room temperature and reset the controls. Be sure you have touched CLEAN (see Pages 27-28).</td>
</tr>
<tr>
<td>The oven door will not unlock</td>
<td>Allow the oven to cool below the preset locking temperature.</td>
</tr>
<tr>
<td>Oven is not clean after the clean cycle</td>
<td>Heavily soiled ovens may need to self-clean again or for a longer period of time. Heavy spillovers with soft or liquid centers should be wiped up before starting the clean cycle. See Self-Cleaning Section, Pages 27-28.</td>
</tr>
</tbody>
</table>

### HOW TO OBTAIN SERVICE

For authorized service or parts information, call (800) 735-4328. We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction write to: Thermador Customer Support Call Center 5551 McFadden Avenue, Huntington Beach, CA 92649 or phone: (800) 735-4328. Please include the Model Number, Serial Number and Date of Original Purchase/Installation.
Warming Drawer Operating Instructions

Open the drawer. The thermostat dial is on the right side of the front frame.

Signal Light
The signal light is located below the thermostat dial and turns on when the dial is set. It stays on until the dial is turned back to the "OFF" position.

This light is visible through the light viewer in the drawer front panel, when the drawer is closed. This is a reminder that the heat is on.

Moisture Selector
At the top edge of the drawer trim are the words "Moist" and "Dry."

To keep foods moist, slide the knob inside the drawer to the left. This closes the vents and seals the moisture inside the drawer.

With the vent closed, the drawer is completely sealed which keeps the hot food moist and soft. In this setting condensation may occur around the inside edge of the drawer.

To keep foods crisp, slide the knob to the right. This opens the vents and allows the moisture to escape. With the vents open, it is normal for moisture to collect on surfaces above the warming drawer.

Suitable Utensils
Usable Space and Utensil Sizes

Drawer Interior: 22"W x 21"D x 7" H
Holds these utensils:
Two 9 x 13” Pyrex®, 3-quart dishes, side by side
Two 9½ x 15” Pyrex®, 4-quart dishes, side by side
10½” plates, single or stacked
11” plates, single or stacked
Large 14” pizza, in box
Warming Drawer

Using the Warming Drawer

1. Turn the knob clockwise (to the right). Align a setting on the knob with the raised indicator. The dial can be set on or between the settings.

- LO = 140° to 160°F (60° to 71°C)
- MED = 161° to 190°F (71° to 88°C)
- HI = 191° to 220°F (88° to 105°C)

2. Slide Moisture Selector knob to a Moist or Dry Setting.

3. Use a portable meat thermometer to check internal temperatures. Refer to Page 18 for Food Safety Guidelines.

4. When keeping cooked food warm, allow time for the drawer to be preheated before placing the item into the drawer.

- LO = 15 minutes
- MED = 25 minutes
- HI = 45 minutes

### TEMPERATURE AND MOISTURE SELECTION

<table>
<thead>
<tr>
<th>Food</th>
<th>Temperature</th>
<th>Moisture Selector</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>HI</td>
<td>Dry</td>
</tr>
<tr>
<td>Beef, medium or well done</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Beef rare</td>
<td>LO</td>
<td>Moist</td>
</tr>
<tr>
<td>Bread, hard rolls</td>
<td>MED</td>
<td>Dry</td>
</tr>
<tr>
<td>Bread, soft rolls, coffee cakes</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Casseroles</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Cooked Cereal</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Eggs</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Fish, Seafood</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Fried foods</td>
<td>HI</td>
<td>Dry</td>
</tr>
<tr>
<td>Fruit</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Gravy, cream sauces</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Ham</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Lamb</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Pancakes, waffles</td>
<td>HI</td>
<td>Moist</td>
</tr>
<tr>
<td>Pies, one crust</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Pies, two crusts</td>
<td>MED</td>
<td>Dry</td>
</tr>
<tr>
<td>Pizza</td>
<td>HI</td>
<td>Center</td>
</tr>
<tr>
<td>Pork</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Potatoes, baked</td>
<td>HI</td>
<td>Center</td>
</tr>
<tr>
<td>Potatoes, mashed</td>
<td>MED</td>
<td>Moist</td>
</tr>
<tr>
<td>Poultry</td>
<td>HI</td>
<td>Moist</td>
</tr>
<tr>
<td>Vegetables</td>
<td>MED</td>
<td>Moist</td>
</tr>
</tbody>
</table>

### TIPS:
- Preheat with a rack in place if using one.
- An empty serving dish can be preheated at the same time the drawer is being preheated to receive hot food.
- Aluminum foil may be used to cover food. **Never line the drawer with foil.**
- When holding hot, cooked foods and warming empty serving dishes at the same time, place the serving dishes on a cooling rack and the food items on the bottom of the drawer.
- Food in heat-safe glass and glass ceramic utensils may need higher thermostat settings as compared to food held in metal utensils.
- Allow extra time for the temperature inside the drawer to stabilize after adding items or checking doneness.

**CAUTION:** Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

- Several different foods may be kept hot at the same time. Set the drawer temperature for the food needing the highest setting. Place item needing the highest setting on the bottom of the drawer; set the item needing less heat on a cooling rack or inverted pan.

### To Warm Empty Serving Bowls and Plates:
- Use only heat-safe dishes.
- Use a cooling rack to raise utensil from direct contact with bottom of drawer.
- Warm on setting appropriate for utensil.
- Check dish temperature during warming period to be sure it doesn’t get too hot or is hot enough.

### To Proof Yeast Bread Dough:
- Place on a cooling rack.
- Preheat on LO/MOIST.
- Lightly oil top of dough in bowl large enough to double bread dough. Cover with clean cloth.
- Check dough height in 40 minutes. Add time as needed.

### To Crisp Stale Items
- Place food in low sided dishes or pans.
- Preheat on LO/DRY.
- Check crispness after 45 minutes. Add time as needed.
Warming Drawer Parts and Removal

To remove the drawer:

**WARNING:** Do not remove drawer while hot. Be sure drawer is empty before removing.

- Pull drawer to fully open position.
- Lift up on left side Release Lever and press down on the right side Release Lever.
- Firmly pull the drawer outward until each Drawer Rail pulls free from each Inner Cabinet Slide. Retract Cabinet Rails while drawer is being cleaned.

To replace the drawer:

- Be sure Cabinet Rails are pushed inside cabinet.
- Align each Drawer Rail to each Inner Cabinet Slide. Use the Slide Lock to guide placement.
- Close the drawer completely; the Slide Lock will secure the drawer.
- Pull out drawer fully to check that both locks are engaged.

### Parts

1. Moist/Dry Selector
2. Stainless Steel Drawer Interior
3. Gasket
4. Rail Lock
5. Thermostat Dial
6. ON Light Lens
7. ON Light Viewer

Removing the Drawer

![Diagram of Warming Drawer Parts](image)
# Warming Drawer Care and Cleaning

<table>
<thead>
<tr>
<th>Area/Material</th>
<th>Cleaning Products</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Drawer Interior:</strong></td>
<td><strong>Polished Stainless Steel</strong></td>
<td>Apply with sponge or cloth. Rinse with clear water and wipe dry. Satisfactory for use on all finishes.</td>
</tr>
<tr>
<td><strong>Drawer Front and Frame:</strong></td>
<td><strong>Brushed Stainless Steel</strong></td>
<td>Swab or wipe with cloth. Rinse with water and dry. Satisfactory for use on stainless finishes.</td>
</tr>
<tr>
<td><strong>Drawer Front Panel:</strong></td>
<td><strong>Tempered Glass</strong></td>
<td>Apply with a damp sponge or cloth. Rub lightly in direction of the polish lines (grain). Wipe clean using damp cloth or sponge then dry surface.</td>
</tr>
<tr>
<td><strong>Thermostat Dial:</strong></td>
<td><strong>Plastic</strong></td>
<td>Pull off knob. Wash, but do not soak. Dry and replace.</td>
</tr>
</tbody>
</table>

- **Hard Water Spots and Scale:** Vinegar.
- **Mild Cleaners and Polishes:** Soap, ammonia, or detergent and water, Stainless Steel Magic®, or Shimmer®.
- **Slightly Abrasive Cleaners:** RevereWare® Instant Stainless Steel Cleaner or Soft Scrub®.
- **Glass or window cleaners:** Bon Ami®, Windex®, a solution of either rubbing alcohol and water or vinegar and water.
- **Detergent and water.**

Remember, chlorine and chlorine compounds (check the labels) are corrosive even to stainless steel. It is very important to rinse thoroughly and dry if a cleaning agent with chlorine is used.
What is Covered
For one full year from the date of installation or date of occupancy for a new, previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. Thermador® will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours.

What is Not Covered
1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
2. Service visits to:
   • Teach you how to use the appliance.
   • Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
   • Reset circuit breakers or replace home fuses.
3. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.

Warranty Applications
This warranty applies to appliances used in normal family households; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser’s warranty period.

THERMADOR® DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Service Data Record
The location of the serial tag on the product can be seen inside the front cooling vents on the right-hand side. See item 12 on Page 5. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation. To obtain service, see Page 35.

Model Number:

Serial Number:

Date of Installation or Occupancy:
We reserve the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the U.S. for use in Canada. Check with your local Canadian distributor or dealer.

For the most up-to-date critical installation dimensions by fax, use your fax handset and phone: (775) 833-3600. Use code #8030.
## Convection Oven Quick Operating Guide

**Models SM272B, SMW272B**

![Thermador Logo](image)

<table>
<thead>
<tr>
<th>Feature</th>
<th>How To Operate</th>
</tr>
</thead>
<tbody>
<tr>
<td>To set the <strong>CLOCK</strong></td>
<td>Touch <strong>CLOCK</strong>. Touch number pads to set time of day.</td>
</tr>
<tr>
<td>To set Timer 1 or 2</td>
<td>Touch <strong>Timer 1</strong> or <strong>Timer 2</strong>. Touch number pad for minutes desired.</td>
</tr>
<tr>
<td>To cancel Timer 1 or 2</td>
<td>Touch same <strong>Timer</strong>. Touch 0.</td>
</tr>
<tr>
<td>To set or cancel <strong>Child Lockout</strong></td>
<td>Touch <strong>COOK TIME</strong> and <strong>STOP TIME</strong> simultaneously for 4 seconds.</td>
</tr>
<tr>
<td>To set <strong>BAKE, CONVECTION</strong> or <strong>CONVECTION ROAST</strong></td>
<td>Touch cooking mode. Touch number pads to select temperature.</td>
</tr>
<tr>
<td>To set <strong>BROIL</strong></td>
<td>Touch <strong>BROIL</strong>. Touch any number pad.</td>
</tr>
<tr>
<td>To cancel any oven mode</td>
<td>Touch <strong>OFF</strong>.</td>
</tr>
</tbody>
</table>

### Before you **SELF CLEAN**

1. Hand-clean the oven door edge, window, oven front frame and oven cavity edges, except for gasket.
2. Wipe up large overspills and grease.
3. Remove all utensils.
4. Remove oven racks.
5. Be sure oven interior lights are turned off and the light bulbs and lens covers are in place.
6. As a safety feature, the oven door locks during self-clean to protect you from very high temperatures. Do not try to open the oven door during self clean.

### To set **SELF CLEAN** now

Touch **SELF CLEAN**. Touch any number pad.

### To **DELAY** the start of **self cleaning**

Touch **SELF CLEAN**. Touch any number pad. Touch **STOP TIME**. Touch number pads for the time of day you want self-clean mode to end.

### To cancel or change a **SELF CLEAN** mode

Touch **OFF**.