**Surface Operation**

Lighting Burners
All burners are lit at the same time by pressing the Ignition button. There are no pilots, "standing" pilots, or pilot lights.

Surface Burners-Automatic Ignition
To light the surface burners, push and turn the appropriate control knob counterclockwise to the "LITE" position. The burner lights at full power at the time the knob is turned. The Ignition button is not necessary. When the flame goes out for any reason, the burner will automatically reignite the flame. When turning the control knob to "OFF," turn it counterclockwise. The appliance is automatically turned off if at least three minutes pass without any control knob being turned. No pilot lights are necessary.

**Oven Functions**

**Conventional and Convection Cooking**

The oven is equipped with 4 burners (2 broil, 2 bake) and two fans. For best results, parts of the oven will be in use at the same time. It is recommended to use the front burners. There is more room in the front and potential cleanup at rear of appliance due to staining or discoloration will be minimized.

**BAKE (Natural Airflow Bake)**

This function is recommended to use when cooking a large product. This is not a convection bake function, but a very effective mode of cooking. The oven is set to bake temperature and the convection burner located in the top of the oven cavity is on. The heated air is circulated by one motorized fan located in the rear of the oven cavity. The fan assists in the even heating of the product and the minimum of hot and cold spots. Use this function for baking, roasting, and casseroles.

**CONVECTION BAKE**

The fan circulates the heated air in the oven cavity. The heated air is recirculated continuously by the fan to ensure even cooking. This function is recommended for cakes, pizzas, breads, and casseroles.

**CONVECTION BROIL**

This function is recommended to use when broiling thick cuts of meat. The fan circulates the heated air in the oven cavity. The heated air is recirculated continuously by the fan to ensure even cooking. This function is recommended for broiling thick cuts of meats.

**CONVECTION DEFROST**

This function is recommended for defrosting meats. The fan circulates the heated air in the oven cavity. The heated air is recirculated continuously by the fan to ensure even cooking. This function is recommended for defrosting meats.

**Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

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**Surface Controls**

- **Oven lights**
- **Oven racks**
- **Convection fan**
- **Bake burner**

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**Range Controls**

- **Left Front Burner Control Knob**
- **Left Rear Burner Control Knob**
- **Center Burner Control Knob**
- **Right Rear Burner Control Knob**
- **Self-Clean Indicator Light**
- **Oven Temperature Selector Knob**
- **Oven Temperature Indicator Light**

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**Oven Settings**

**CONVECTION BAKE**

Full power heat is directed above and around the food. Use this function for baking, roasting, and dehydrating. This function is recommended to use when cooking a large product. The convection fan is on and circulating the heated air in the oven cavity. The fan assists in the even heating of the product and the minimum of hot and cold spots.

**CONVECTION BROIL**

This function is recommended for broiling thick cuts of meats. The fan circulates the heated air in the oven cavity. The heated air is recirculated continuously by the fan to ensure even cooking. This function is recommended for broiling thick cuts of meats.

**BAKE (Natural Airflow Bake)**

This function is recommended to use when cooking a large product. This is not a convection bake function, but a very effective mode of cooking. The oven is set to bake temperature and the convection burner located in the top of the oven cavity is on. The heated air is circulated by one motorized fan located in the rear of the oven cavity. The fan assists in the even heating of the product and the minimum of hot and cold spots. Use this function for baking, roasting, and casseroles.

**CONVECTION DEFROST**

This function is recommended for defrosting meats. The fan circulates the heated air in the oven cavity. The heated air is recirculated continuously by the fan to ensure even cooking. This function is recommended for defrosting meats.

**BROIL**

Use this function to dehydrate fruits and vegetables. Warm air is circulated by a motorized fan in the rear of the oven. The fan assists in the even heating of the product and the minimum of hot and cold spots.

**Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.
WARNING
ATTENTION: Victoria Shaw Food Storage,剧集
de, E109.00, 66 Wall Street, New York, NY 10005
Phone: (646) 555-1234
Email: victoria@shawfood.com

NOTICE
DETERMINED TO BE A SERIOUS PERSONAL INJURY OR DEATH.

CAUTION
DO NOT

WARNING
This appliance is not intended for use in

CAUTION
REMEMBER TO PROTECT YOURSELF AND OTHERS FROM THE

WARNING
Includes reduced oven bottom or cover an entire rack with materials

WARNING
The oven uses heat to bake, broil and clean the appliance. This does not use the

WARNING
Contact the manufacturer about problems or

CAUTION

WARNING
FRONT AND REAR APPLICATIONS.

WARNING
If the information in this manual is not

WARNING
This manual contains important safety instructions.