

OVEN-RANGE-CABINET HOOD GUIDE

Oven & Stovetop Range:

The glass stovetop will not maintain a broil, or is not cooking fast enough. What should I do?

1. Check that you are using proper cookware (see below).
2. Use flat-bottom pans that make full contact with the glass surface.
3. Avoid warped or rounded pans, which reduce heat transfer.
4. Make sure the correct burner and setting are selected.
5. Allow time for preheating. Glass stovetops can take longer to reach and maintain high heat compared to coil stovetops.
6. Avoid overloading the burner.
7. Avoid using oversized pans or cooking too much food at once, as it can slow down cooking.
8. Check the electrical supply, ensure the stovetop is fully plugged in, and that the circuit breaker has not tripped. Reset if necessary.
9. If the problem persists, submit a maintenance request through the [Resident Portal](#).

My oven will not turn on. What should I do?

Check the electrical supply and that the circuit breaker has not tripped. Reset if necessary. See GCFI RESET GUIDE.

My oven light is out. What should I do?

First, make sure the oven is plugged in and the circuit breaker has not tripped; if the bulb is burned out, submit a maintenance request for replacement through the [Resident Portal](#).

An Error Code is flashing on the Display. What should I do?

Try turning the oven off and back on to reset it, and wait for the stovetop to cool. If the code continues to appear, submit a maintenance request for assistance through the [Resident Portal](#).

How Do I Know What Cookware to Use?

- For optimal cooking, it is recommended that you use cookware that is aluminum, has a copper bottom, or is cast iron with an enamel coating.
- It is NOT recommended to use the following cooking ware: steel coated with enamel, glass ceramic, stoneware, or cast iron.

How Should My Oven and Stovetop Range Be Used?

The purpose of your oven is to warm and cook food. Do not leave your food unattended when cooking. Always turn on the fan over the range hood or microwave when cooking at high temperatures. Please note that if your oven is new, a slight odor might be experienced, but it will dissipate quickly over time.

Cabinet (Range) Hood:

My Fan/Light does not come on when I press the button. What should I do?

Check that it is plugged in and that the circuit breaker has not tripped. If the problem persists, submit a maintenance request through the [Resident Portal](#).

There is no air recirculation when I turn my fan on. What should I do?

The filter may be dirty. Clean filter. If the problem persists, submit a maintenance request through the [Resident Portal](#).

How should my cabinet hood be used?

Your cabinet hood is designed to remove smoke, steam, and cooking odors from your kitchen. Turn it on while cooking, especially when frying or using high heat, and turn it off when cooking is finished. Make sure to clean or replace the filters regularly to keep it working efficiently.

Preventative Measures to keep your oven cabinet hood clean and odor-free.

- Clean the filters regularly according to the manufacturer's instructions.
- Wipe down the exterior and interior surfaces with a mild soap and water solution.
- Avoid cooking sprays or excessive grease buildup near the hood.
- Run the fan during and after cooking to prevent odors from lingering.

DO NOTS:

- Do not cut food on or use heavy items on the glass cooktop.
- Do not use aluminum foil and oven liners to cover the bottom of the oven – it can damage the oven.
- Do not clean the bake/broil element.
- Do not use abrasive cloths, scrubbing sponges, scouring, or steel wool pads.
- Do not use abrasive powder or sprays, window sprays, citrus or plant-based cleaners, or any cleaner with a warning about plastic content.



CABINET HOOD,



RANGE FAN,



MICROWAVE FAN