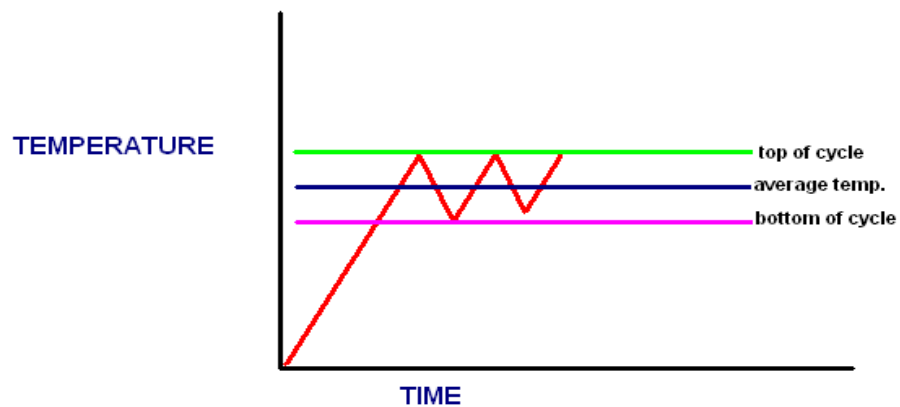


CALIBRATING THERMOSTAT

Please keep in mind that with the convection fan on, you will get a more even temperature throughout the oven cavity. Using the oven in the standard mode, without the convection fan on, differences of the temperature in the oven cavity can vary as much as 50 degrees.

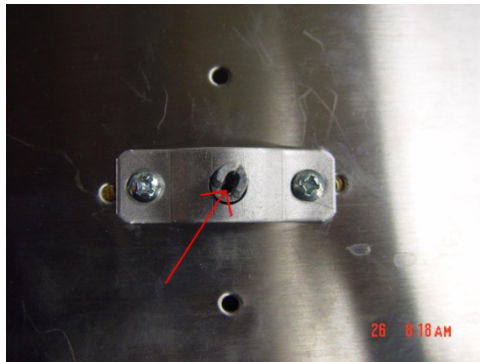
1. TEST THERMOSTAT

- a. Place thermometer in middle of oven.
- b. Turn the oven on and set it for 300 degrees.
- c. Take a reading of the temperature when the burners turn off at the top of the cycle.
- d. Take a reading of the temperature when the burners relight at the bottom of the cycle.
- e. Repeat steps c-d for two more cycles.
- f. Take the average of the two different temperatures. This is what the thermostat is calibrated to. (figure below)



2. TO RE-CALIBRATE THERMOSTAT

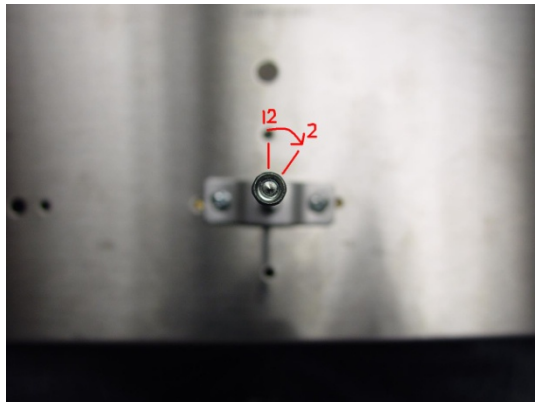
- a. With the temperature still set @ 300 degrees, remove the thermostat knob by pulling it off the thermostat shaft.
- b. Look through the shaft and locate the silicone sealant at the bottom and remove it.



- c. Using a precision flathead screwdriver, locate the screw inside the shaft.



- d. Looking at the screw inside the shaft as if it were a clock, you want to adjust clockwise to increase the heat and counter-clockwise to decrease the heat. Turning screw from 12 o'clock to 2 o'clock changes temperature by 50 degrees.



- e. Retest thermostat.
f. Once calibration is complete, cover screw with silicone again to keep adjustment.