# **OVEN CLEANING QUICK REFERENCE GUIDE**

Lo Temp Clean is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven interior in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options.

**STEP** 



**REMOVE** all racks and accessories from the oven cavity and wipe excess soil.

Use the scraper to remove additional easily removed soils.

**STEP** 



**POUR** 2 cups (16 oz) of distilled or filtered water onto the bottom of the empty oven and close the oven door.

**IMPORTANT:** Do not use cleansers, chemicals, or other additives with the water.

**STEP** 



**PRESS** LO TEMP CLEAN, then press START. Cleaning action loosens baked-on residue from oven bottom.

Lo Temp Clean requires 40 minutes for cleaning and cool down. Leave the oven door closed until 40 minutes pass.

Some condensation will form on the window. When the cleaning cycle is complete, a beep will sound. Press STOP to end. Open oven door.

**STEP** 



**REMOVE** the residual water and loosened soils with a sponge or soft dry cloth immediately after the cycle is complete.

Remove remaining soils with a non-scratch scrubbing sponge or plastic scraper.

Additional cleaning cycles may be run to help remove stubborn soils.

STEP



**CLEAN** the oven door and walls to avoid baked-on soil. Refer to the Use and Care Guide for additional information.

IMPORTANT: The use of chemicals, including abrasives and commercial oven cleaners, or metal scouring pads may damage the oven interior.











# Use regularly to clean oven spills.

For additional information, refer to the Use and Care Guide.
For assistance with Lo Temp Clean, call 1-844-553-6667, or visit our website at www.kenmore.com.

## **Helpful Tips**

### Cleaning Your Ceramic Glass Cooktop

Clean your cooktop after each use with ceramic glass cooktop cleaner and apply with approved cooktop cleaning pads. Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

Remove stubborn stains with Cooktop Cleaner, Scraper, and Cleaning Pads available in the Cooktop Care Kit (not included).

Do not allow spills and stains to remain on the cooktop overnight. Do not clean with steel wool, abrasive powder cleaners, chlorine bleach, rust remover, or ammonia, as they will damage the glass. Razor scraper edges will not scratch the glass when used properly at a 45 degree angle to the surface.

### **Cooktop Glass**

The surface cooking area will glow red when an element is ON. It may cycle on and off to maintain the selected heat level. Portions of the element may cycle on and off at different times on some elements. This is normal.

The Warm Zone element area will not glow red when cycling on.

#### Oven Odor

There may be some odors the first few times you use your range. This will go away after the oven is used a few times. To eliminate these odors, it is recommended that you run the Bake cycle at 400°F (204°C) for 30 minutes prior to cooking for the first time.

#### **Oven Preheat Time**

The standard time necessary to preheat your oven to 350°F (177°C) is 12 to 15 minutes. Factors that have an impact on preheat times are: room temperature, starting oven temperature, and the number of oven racks. Unused oven racks can be removed prior to preheating your oven to reduce the preheat time.

### Convection (on some models)

During convection baking or roasting, the bake, broil, and convection elements cycle on and off in intervals while the fan circulates the hot air. During convection broiling, the broil and convection elements cycle on and off.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

### Lo Temp Cleaning

Some condensation will form on the oven window during the cleaning cycle. This condensation will evaporate within 30 minutes.

During the cleaning cycle, some steam will come out of the rear of the oven. This is normal and part of the cleaning cycle.



A. Oven vent

Make sure that the oven is level to ensure water is evenly distributed on the bottom of the oven cavity. Adjust the leveling feet as instructed in the Installation Instructions.

Remove heavy spills before starting the cleaning cycle. Heavily soiled ovens may require a second cleaning cycle.

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