

**Use & Care Guide**  
**Manual de Uso y Cuidado**  
**English / Español**

**Model/Modelo: 790.3261\***

# **Kenmore®**

## **Slide-in Gas Range**

## **Estufa a Gas**

\* = color number, número de color

P/N 139901306 Rev. A

Sears Brands Management Corporation  
Hoffman Estates, IL 60179 U.S.A.

[www.kenmore.com](http://www.kenmore.com)

[www.sears.com](http://www.sears.com)

Sears Canada Inc.  
Toronto (Ontario) Canada M5B 2C3  
[www.sears.ca](http://www.sears.ca)



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## Kenmore Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

**This warranty covers only defects in material and workmanship. Sears will NOT pay for:**

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from failure to maintain it properly according to all instructions supplied with the product.
3. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
4. A service technician to instruct the user in correct product installation, operation or maintenance.
5. A service technician to clean or maintain this product.
6. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
7. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
8. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

### Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year in the U.S. or two years in Canada, or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States and Canada.\*

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state and province to province.

\* In Canada, in-home repair service is not available in all Canadian geographical areas, nor will this warranty cover user or servicer travel and transportation expenses if this product is located in a remote area (as defined by Sears Canada Inc.) where an authorized servicer is not available.

Sears Brands Management Corporation, Hoffman Estates, IL 60179, United States  
Sears Canada Inc., Toronto, Ontario, Canada M5B 2C3


# IMPORTANT SAFETY INSTRUCTIONS


Read all instructions before using this appliance.


This manual contains important safety symbols and instructions. Pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the hazard type.


## DEFINITIONS


 This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

 **WARNING** - Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

 **CAUTION** - Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

**Important note:** Important Safety Notice - The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and it requires businesses to warn customers of potential exposures to such substances.


 **WARNING** Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials, such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.


 **WARNING** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.


**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

## WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, servicer or the gas supplier.

 **WARNING** Do Not Leave Children Alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

 **WARNING** Do not store items of interest to children in the cabinets above a range or on the backguard of the range. Children climbing on the range to reach items could be seriously injured.

 **WARNING** Storage In or On Appliance—Flammable materials should not be stored in an oven or near surface units. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the oven.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## **⚠ WARNING**

### **Tip Over Hazard**



- A child or adult can tip the appliance and be killed.
- Verify the device is engaged with the

countertops or that the device has been installed to the walls of the cabinet, the wall, or the floor as per the installation instructions

- Ensure the anti-tip device is re-engaged with the countertop, the walls of the cabinet, the wall, or the floor as per the installation instructions when the appliance is moved.
- Do not operate the appliance without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the

appliance back. Carefully attempt to tilt appliance forward. When properly installed, the appliance should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

**⚠ WARNING** Stepping, leaning, or sitting on the door or drawers of an oven can result in serious injuries and also cause damage to the appliance. Do not allow children to climb or play around the oven. The weight of a child on an open over door may cause the oven to tip, resulting in serious burns or other injury.

**⚠ CAUTION** Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance. Do not let clothing or other flammable materials come into contact with hot surfaces.

**⚠ CAUTION** Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

**⚠ CAUTION** When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.

**⚠ CAUTION** Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.

**⚠ CAUTION** Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

**⚠ CAUTION** Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:

- Remove all tape and packaging before using the oven. Destroy the carton and plastic bags after unpacking the oven. Never allow children to play with packaging material.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. In Canada, install in accordance with CSA Standard C22.1, Canadian Electrical code, Part 1, and local electrical code requirements. Install only per installation instructions provided in the literature package for this oven.

# IMPORTANT SAFETY INSTRUCTIONS

**Read all instructions before using this appliance.**

- **User Servicing**—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the oven.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the oven at the circuit breaker or fuse box in case of an emergency.
- Never modify or alter the construction of an oven by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the oven.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.
- Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Air curtain or other overhead range hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- Never use your appliance for warming or heating the room.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the oven when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- Keep oven vent ducts unobstructed. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.
- **Placement of Oven Racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all bakeware and utensils before moving the rack.
- Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.
- **Protective Liners** - Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Do not cook food on the oven bottom. Always cook in proper bakeware and always use the oven racks.
- Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.

**Save these instructions for future reference.**

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

**⚠ WARNING** Use Proper Flame Size — Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- Know which knob controls each surface burner. Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- Always turn knob to the full LITE position when igniting top burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- Utensil handles should be turned inward and not extend over adjacent surface burners — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- Never leave surface burners unattended at high heat settings — Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- Glazed cooking utensils — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- When you are flaming foods under a ventilating hood, turn the fan on.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

**⚠ CAUTION** Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Cleaning a hot oven can cause burns.

Clean the oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

### SELF-CLEANING OVENS

- Clean only the parts listed in this manual. Before using self-clean, remove the broiler pan, any food, utensils, and bakeware from the oven. Remove oven racks unless otherwise instructed.
- Do Not Use Oven Cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do Not Clean Door Gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Some birds are extremely sensitive to the fumes given off during the self-clean cycle of any oven. Move birds to another well-ventilated room.

**⚠ CAUTION** Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.

**⚠ CAUTION** During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have sufficient time to cool.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

**⚠ CAUTION** Other surfaces of the appliance may become hot enough to cause burns including oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

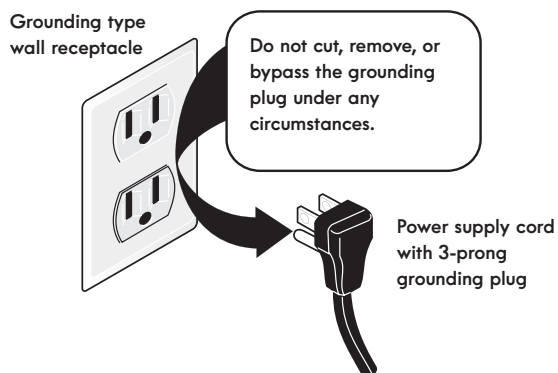
## Grounding Instructions

**⚠ WARNING** Avoid fire hazard or electrical shock. Do not use an adapter plug, and extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

This appliance is equipped with a three-prong grounding plug. For your protection against shock hazard, it should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a two-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded three-prong wall receptacle installed by a qualified electrician.



See the installation instructions packaged with this appliance for complete installation and grounding instructions.

This appliance allows for conversion to Liquefied Petroleum (L.P.) Gas.

## Conversion to L.P. Gas

**⚠ WARNING** Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician.

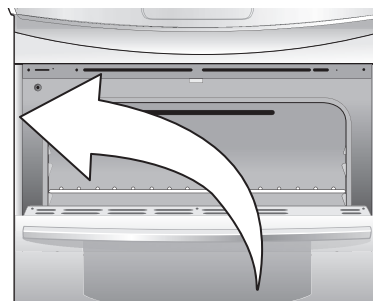
**⚠ WARNING** Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

If L.P. conversion is needed, contact your local L.P. Gas provider for assistance. The L.P. conversion kit is provided with this appliance and is located on the lower REAR (back side) panel of the range. Before installing the kit be sure to read the L.P. Installation Instructions and follow them carefully when making the installation.

**Product Record:** You may find the model and serial number printed on an identification label. The label is located on the lower right of the oven frame. Open the drawer to see the serial label.

## Serial Plate Location

To locate the serial plate open the oven door. The serial plate is located on the left side of the oven frame. oven frame.



Record the date of purchase, model and serial number of your product in the corresponding space below.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Save your sales receipt for future reference.

Save these instructions for future reference.

## Before Setting Surface Controls

### Check burner cap placement before operating the surface burners

**⚠ CAUTION** To prevent flare-ups and avoid creation of harmful by-products, do not use the cooktop without all burner caps properly installed to insure proper ignition and gas flame size.

On round style burners, the burner cap lip (Figure 1) should fit snug into the center of burner head and rest level. Refer to Figure 2 for correct and incorrect burner cap placement. Once in place, you may check the fit by gently sliding the burner cap from side to side (Figure 3) to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click. Please note that the burner cap should NOT move off the center of the burner head when sliding from side to side. Check and be sure that all oval style (some models) burner caps are correctly in place on oval burner heads.

It is very important to be sure that all surface burner caps and burner grates are properly installed and in the correct locations BEFORE operating the cooktop burners.

Remember:

- Always keep surface burner caps in place whenever using a surface burner.
- When placing the burner caps, be sure that all burner caps are seated firmly and rest level on top of burner heads.
- For proper flow of gas and ignition of burners DO NOT allow spills, food, cleaning agents or any other material to enter the gas orifice port opening.

### Installing burner grates:

**⚠ CAUTION** Do not use the surface burners without the burner caps and burner grates properly installed. Missing pieces or improper installation may lead to spills, burns, or damage to your range and cookware.

Make sure the burner grates are properly placed on the cooktop before using the surface burners. The grates are designed to rest inside the recess on the cooktop.

To install burner grates, place grates flat-side down and align into the cooktop recess. Grates should rest flush against each other and against the sides of the recess.

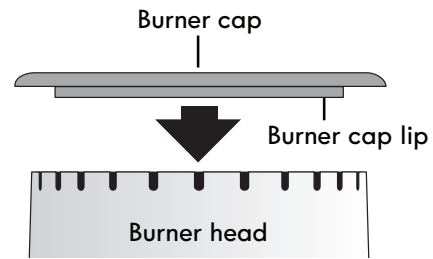


Figure 1: Burner cap on burner head

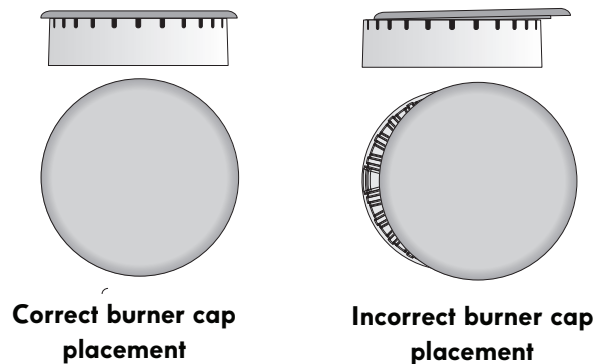


Figure 2: Correct placement (L) Incorrect placement (R)

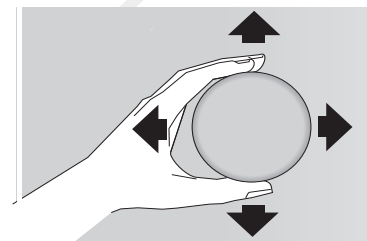


Figure 3: Moving cap gently until seated properly

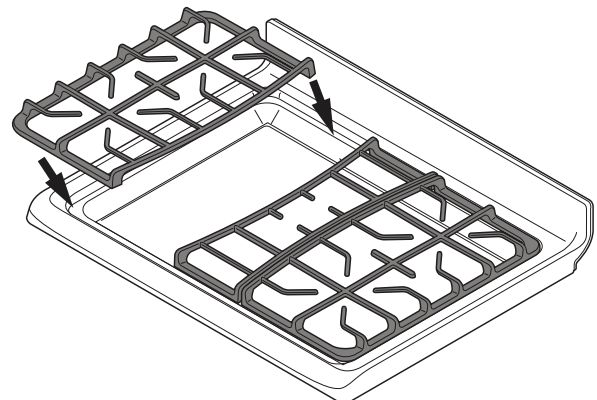


Figure 4: How to place burner grates properly



## Using Proper Cookware

**⚠ CAUTION** DO NOT place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the range cooktop.

**Important: DO NOT place aluminum foil, or ANY material that can melt on the range cooktop.** If these items melt they **may damage the cooktop**.

For best cooking results, cookware should have flat bottoms that rest level on the burner grate. Before using cookware, check for flatness by rotating a ruler across the bottom of the cookware (Figure 5).



Figure 5: Check for flat bottom cookware

Please note: The size and type of utensil used, and the amount and type of food being cooked will influence the burner flame setting needed for best cooking results.

### Cookware material types

The most popular materials available are:

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting).
- **Copper** - Excellent heat conductor but discolors easily.
- **Stainless** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- **Cast Iron** - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached.
- **Porcelain -enamel on metal** - Heating characteristics will vary depending on base material.
- **Glass** - Slow heat conductor.

## Setting Proper Burner Flame Size\*

**⚠ CAUTION** Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame.

\*These settings are based for medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange.

### For most cooking

Start on the highest setting and then turn to a lower setting to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking (Table 1)

### For deep fat frying

Use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly.

Table 1: Suggested flame settings

Flame size	Type of cooking
High flame	Start most foods, bring water to a boil, pan broiling.
Medium flame	Maintain a slow boil, thicken sauces, gravies, steaming.
Low flame	Keep foods cooking, poaching and stewing.

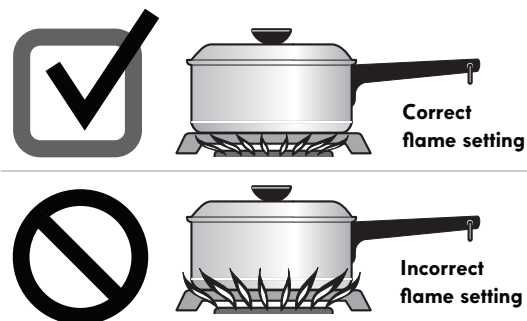


Figure 6: How to set flame for efficient cooking

## Setting Surface Burners

Your gas appliance may be equipped with different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases. It is important to select cookware that is suitable for the amount and type of food being prepared.

- The smaller SIMMER burner (on some models) is best suited for simmering delicate sauces, etc.
- The standard size burners may be used for most surface cooking needs. Some models are equipped with a center burner.
- The larger POWER burners (on some models) or TURBO BOIL burner (on some models) are recommended for bringing large quantities of liquid to temperature and when preparing larger quantities of food.

### To set surface burners:

1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil sets stable on the burner grate.
2. Push the desired surface control knob in and turn counterclockwise out of the OFF position and rotate to the LITE position. Visually check that the burner has lit. (Figure 7)
3. Once the burner has a flame, turn counterclockwise to the desired flame size. Use the control knob markings and adjust the flame as needed.

### Important notes:

- DO NOT cook with the surface control knob left in the LITE position. The electronic ignitor will continue to spark if the control knob setting remains in the LITE position.
- When setting any surface control knob to the LITE position, all electronic surface ignitors will spark at the same time. However, only the surface burner you are setting will ignite.
- NEVER place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This can cause uneven heating results.
- In the event of an electrical power outage, the surface burners can be lit manually. Use caution when lighting surface burners manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. After burner lights push in and turn knob to desired setting.
- When operating the oven, it is possible for residual heat from the oven to build-up and over time to eventually transfer to the surface control knobs located directly above the oven door.



Figure 7: Correct way to set burners

**CAUTION** Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the range cooktop.

**CAUTION** Do not place aluminum foil, or ANY material that can melt on the range cooktop. If these items melt they may permanently damage the cooktop surface.

### Home Canning

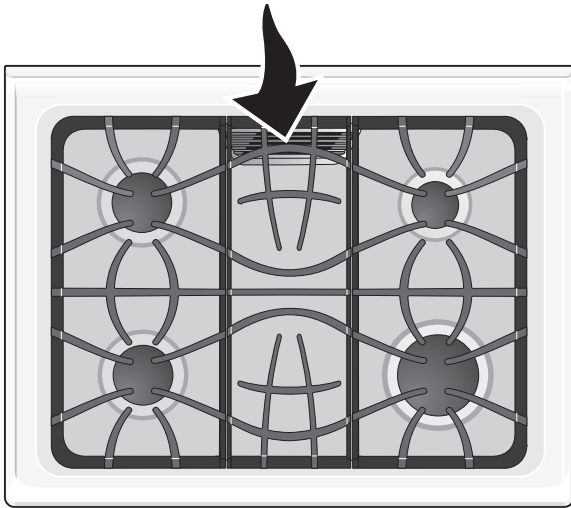
Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- Use only a completely flat bottom canner.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

# Before Setting Oven Controls

## Oven Vent Location

The oven vent is located under the control panel. When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Steam or moisture may appear on or around the oven vent during the cooking process. This is normal.



**Figure 8: Do not block oven vent location**

**⚠ WARNING** Protective Liners — Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

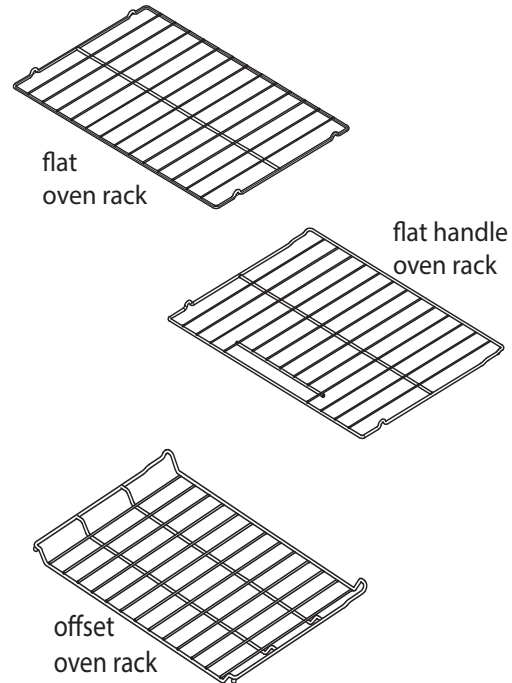
**⚠ WARNING** Be sure to remove all oven racks and accessories before starting a self clean cycle.

**⚠ CAUTION** Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, as well as the oven racks, will become very hot which can cause burns.

## Removing, replacing, and arranging flat or offset oven racks

- **To arrange** - Always arrange the oven racks when the oven is cool (prior to operating the oven).
- **To remove** - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.
- **To replace** - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

## Types of Oven Racks



**Figure 9: Types of oven racks**

### Oven Rack Descriptions

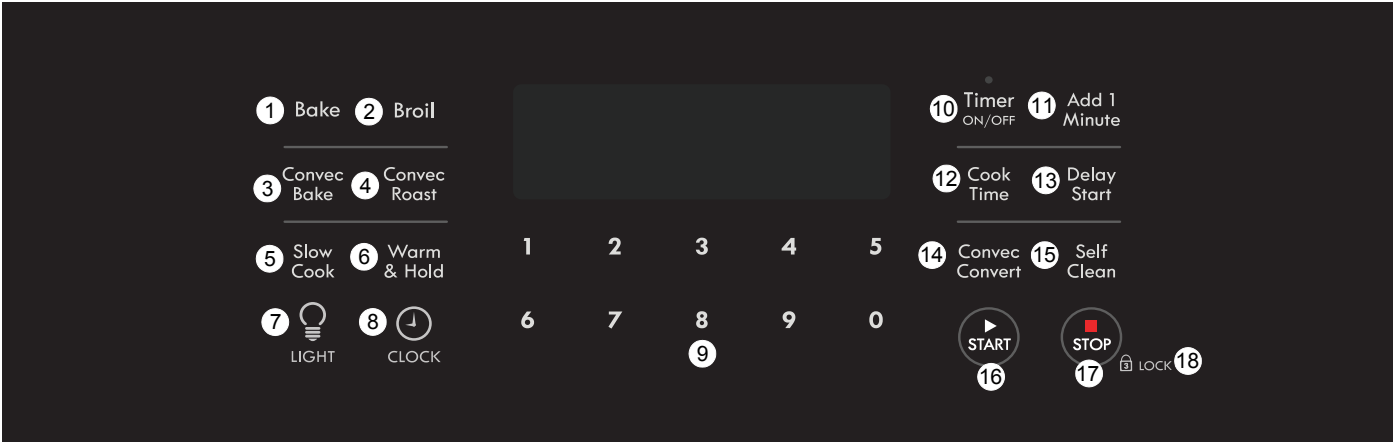
- Flat oven racks (or the flat handle oven rack) may be used for most cooking needs and may be placed in most oven rack positions.
- The offset oven rack (some models) provides additional step down positions from the standard flat rack design. The offset design positions the base of the rack about half of a rack position lower than the flat rack and may be used in most oven rack positions.

### Air circulation in the oven

For best air circulation when baking, allow a space of 2 inches (5 cm) around the bakeware for proper air circulation. Be sure pans and bakeware do not touch each other, the oven door, sides, or back of the oven cavity.

Hot air must be able to circulate around bakeware for even heat to reach the food.

# Oven Controls



## Oven control features

1. **Bake** - Use to start a normal Bake function.
2. **Broil** - Use to select Broil function.
3. **Convec Bake** - Use to select Convec Bake function.
4. **Convec Roast** - Use to select Convec Roast function.
5. **Slow Cook** - Use to set cooking at lower heat for prolonged periods.
6. **Warm & Hold** - Use to select Warm & Hold function.
7. **LIGHT** - Use to turn oven lights on and off.
8. **CLOCK** - Use to set time of day.
9. **0-9 keys** - Use to enter oven temperatures and times.
10. **Timer ON/OFF** - Use to set or cancel timer.
11. **Add 1 Minute** - Use to add additional minutes to timer.
12. **Cook Time** - Use to enter length of cook time desired.
13. **Delay Start** - Use with Bake, Convec Bake, Convec Convert and Self Clean functions to program a delay start time.
14. **Convec Convert** - Use to select Convec Convert function.
15. **Self Clean** - Use to set a 2, 3, or 4 Hr self clean cycle.
16. **START** - Use to start oven functions.
17. **STOP** - Use to cancel any oven function previously entered except clock and timer.
18. **Oven Lock** - Uses **STOP** key to activate oven lock. STOP key must be pressed and held for at least 3 seconds to activate the lockout function.

## Minimum & maximum control settings

All of the cooking features listed have minimum and maximum time and temperature settings that may be entered into the control. An entry acceptance beep will sound each time a key is pressed.

An entry error tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum allowable setting or above the maximum setting for the cooking feature.

The error tone will also sound any time a key is pressed if the entry is determined to be an invalid selection

**Table 2: Minimum and maximum control settings**

Feature	Min. Temp. or Time	Max. Temp. or Time
Bake	170°F (77° C)	550°F (288°C)
Broil	400°F (205°C)	550°F (288°C)
Timer	1 Min	11 Hrs. 59 Mins.
Self Clean	2 Hours	4 Hours
Convec Bake	300°F (148° C)	550°F (288°C)
Convec Roast	300°F (148° C)	550°F (288°C)
Slow Cook	LO 225°F (108°C)	HI 275°F (134°C)
Warm & Hold	170°F (77° C)	3 hours
Cook Time	1 Min.	11:59
Delay time 12hr	1:00	12:59
Delay time 24hr	0:00	23:59
Clock 12hr	1:00	12:59
Clock 24hr	0:00	23:59

## Setting The Clock

When the appliance is first powered up, **12:00** will flash in the display (Figure 10). The time of day must first be set before operating the oven.



Figure 10: 12:00 in display before setting clock

To set clock to 1:30:

1. Press .
2. Enter **1 3 0** using numeric keys.
3. Press .


### Important note:

The clock cannot be changed when a Cook Time, Self Clean, Delay Start or cooking feature is active.

## Setting Timer

The minute timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from a minimum time of 1 minute to a maximum of 11 hours and 59 minutes.

To set timer for 5 minutes:

1. Press **Timer ON/OFF**.
2. Enter 5 using numeric key.
3. Press  to start timer. When set time ends, **END** will show in the display and the control will sound a beep three times every 30 seconds until Timer ON/OFF key is pressed.

To cancel the timer when active press **Timer ON/OFF** again.

### Important note:

- The timer does not start or stop the cooking process. It serves as an extra minute timer that will beep when the set time has run out. The timer may be used alone or while using any of the other oven functions.
- When timer is set for more than 1 hour it will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display counts down in minutes and seconds. With less than 1 minute remaining, only seconds will display.
- If the timer is active during a cooking process, the timer will show in the display. To view the status of any other active oven function, press the key of the cooking function once and it will appear in the display for a few seconds.

## Add 1 Minute

Use **Add 1 Minute** to set additional minutes to the timer. Each press of the key will add 1 minute. If **Add 1 Minute** is pressed when the timer is not active, the timer will activate and begin counting down from 1 minute.

To add 2 minutes to the timer:

Press **Add 1 Minute** twice.

## Setting 12 hour or 24 hour display mode

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set 12 hr or 24 hr display mode:



1. Press and hold  for 6 seconds.
2. Press **Self Clean** to toggle between **12 Hr day** or **24 Hr day** display modes. (Figure 11)
3. Press  to accept choice.



Figure 11: 12 Hr dAY and 24 Hr dAY settings

## Changing Between Continuous Bake Setting or 12 Hour Energy Saving

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 12 hours. The control may be programmed to override this feature to bake continuously.

To change between continuous bake or 12 Hour Energy Saving feature:


1. Press and hold **Timer ON/OFF** for 6 seconds.
2. Press **Self Clean** to toggle between **12 Hour OFF** or **Stay On** (Figure 12) feature.
3. Press  to accept choice.




Figure 12: 12 hr energy saving (L) and continuous setting (R)

## Oven Controls

### Changing Oven Temperature Display

The oven control is preset for temperatures in °F (Fahrenheit) when shipped from the factory. The control can be changed to display either Fahrenheit or Celsius.

**To change the display to F (Fahrenheit) or C (Celsius):**

1. Press and hold **Broil** for 6 seconds.
2. Once **F (or C)** appears in the display, press **Self Clean** to toggle between Fahrenheit and Celsius temperature display modes (Figure 13).
3. Press  to accept choice.

#### Important note:

The oven temperature display cannot be changed during the cooking process or if a Delay Start has been set or Self Clean is active.



Figure 13: Display showing Fahrenheit and Celsius

### Setting Silent or Audible Control mode

Silent mode allows the oven control to operate without audible tones. The control may be programmed for silent operation and later reset to operate with all the normal audible tones.

**To set for silent or audible mode:**


1. Press and hold **Delay Start** for 6 seconds.
2. Press **Self Clean** to toggle between **bEEP On** or **bEEP OFF**. (Figure 14)
3. Press  to accept choice.



Figure 14: Display showing audible and silent operation

### Setting Oven Lockout

The control may be programmed to lock the oven door and lock the oven control keys.

**To activate the oven lockout features:**



1. Be sure oven door is completely closed.
2. Press and hold  for 3 seconds. (Figure 15) **door Loc** will appear in the display. The motor driven door latch mechanism will begin locking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely lock. Once door is locked, **Loc** will appear in the display.



Figure 15: Display showing door locking and in locked position

**To cancel the oven lockout feature:**


1. Press and hold  for 3 seconds. The motor door latch will begin unlocking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely unlock.
2. When the **Loc** message no longer displays, the oven door may be opened and the oven control keys will be available for use.

#### Important note:

- To avoid damage to the oven door latching mechanism, do not attempt to open or close the oven door whenever the **door Loc** message is displayed.
- If a control key is pressed when oven lockout is active, the control will triple beep indicating the key action is not available when the oven lockout feature is active.

### Operating Oven Lights

The interior oven lights will automatically turn on when the oven door is opened.

Press  to turn the interior oven lights on and off whenever the oven door is closed. The oven light will not operate during a self clean cycle.

The interior oven lights are located on the rear wall of the oven interior and are covered with a glass shield. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use.


To replace the interior oven light, see [“Replacing the Oven Light”](#) on page 28.


## Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven. During the baking process the oven will cycle on and off to maintain the set temperature. Do not open the oven door too often. Opening the door will reduce the oven temperature and may increase cook time.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

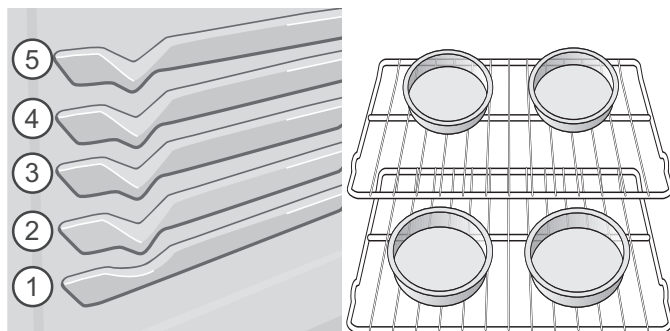
**To set Bake for oven temperature of 425°F (218°C):**

1. Press **Bake**.
2. Enter **4 2 5 (2 1 8)** using numeric keys.
3. Press .

To cancel Bake at any time press .

### Regular bake rack positions:

- Fully preheat the oven before baking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using 2 oven racks, place racks in positions 2 and 4 ([Figure 16](#)).
- When baking using 2 oven racks, position bakeware as shown in [Figure 16](#). Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- For batter and dough-based baked goods such as cakes, pastries, and breads, use the regular bake function for best results.

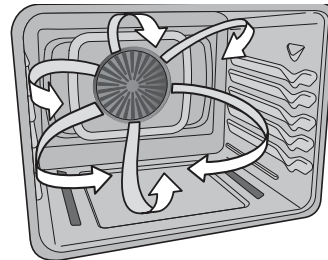


**Figure 16: Rack positions and pan spacing recommendations**

## Setting Convec Bake

### Benefits of the convection bake feature:

- Foods may cook up to 25% faster, saving time and energy.
- Multiple rack baking.
- The convection function uses a fan to circulate the oven's heat uniformly and continuously around the oven ([Figure 17](#)). This improved heat distribution allows for fast, even cooking and browning results.



**Figure 17: Air circulation in the convection function**

Because most food items will cook faster and more evenly with the convection feature, it is advisable to reduce recipe's recommended temperature by 25°.


For best results, follow the recipe's instructions using the minimum recommended cook time.

Convec Bake may be set for any oven temperature between 300°F (148°C) to 550°F (288°C).

The convection fan will begin rotating six minutes after Convec Bake, Convec Roast or Convec Convert has been activated.

**To set Convec Bake with a default oven set temperature of 350°F (176°C):**

1. Press **Convec Bake**.
2. Press .

To cancel Convec Bake at any time press .



## Oven Controls

### Tips for convection baking:

#### Convection bake rack positions:

- Fully preheat the oven before baking items like cookies, biscuits and breads.
- The convection fan will begin to operate after the oven has heated for six minutes.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using 2 oven racks, place racks in positions 2 and 4 (Figure 18).
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

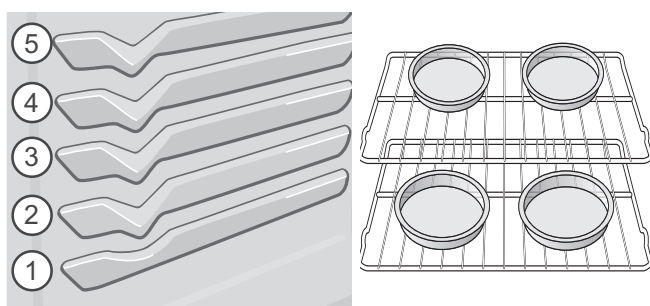


Figure 18: Convection rack positions and pan spacing

- Cookies and biscuits should be baked on pans with no sides or very low side to allow heated air to circulate around the food.
- If the oven door is opened when the convection function is active, the convection fan will stop rotating until the oven door is closed.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

### Setting Convec Roast

The Convec Roast function combines a cook cycle with the convection fan to roast meats and poultry. Meats cooked using the Convec Roast function will be juicier and poultry will be crisp on the outside while staying tender and moist on the inside.


Convec Roast may be set for any oven temperature between 300°F (148°C) to 550°F (288°C).


#### Suggestions for Convec Roast:

- Preheating is not necessary when roasting foods using Convec Roast. Since Convec Roast cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe. If necessary, increase cooking time until the desired doneness is obtained.
- The broiler pan will catch grease drippings, and the grid will help prevent splatters. The roasting rack will hold the meat. Use the offset rack on rack position 1.
- Do not cover foods when dry roasting as this will prevent the meat from browning properly.

**To set Convec Roast with a default oven set temperature of 350°F (176°C):**

1. Press Convec Roast.

2. Press .

To cancel Convec Roast at any time press .

#### Important note:

- The convection fan will begin rotating six minutes after Convec Bake, Convec Roast or Convec Convert has been activated.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.
- It is not recommended to roast chicken on a roasting rack. Use a deep pan instead.

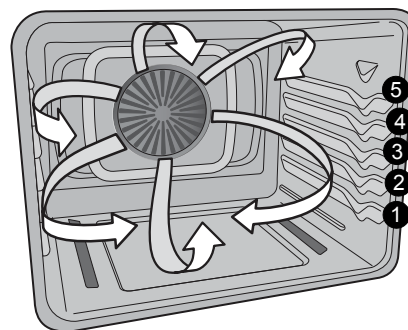


Figure 19: Air circulation in the convection function



## Setting Convec Convert

Pressing the Convec Convert key automatically converts the cooking temperature entered for any standard baking recipe to the lower temperature required for convection baking.


When Convec Convert is used with a timed Convec Bake setting of 20 minutes or more, the Convec Convert function will display a **CF** message (Figure 20) as a reminder to check food when the bake time is 75% complete. At this time the oven control will sound 1 long beep at regular intervals until the set cook time has finished.





Figure 20: Check Food reminder shown in display.


**To add Convec Convert to Convec Bake function using default oven set temperature of 350°F (176°C):**

1. Press **Convec Bake**.
2. Press **Convec Convert**.



To cancel Convec Convert at any time press .

**To program oven for Convec Convert with oven default temperature of 350°F (176°C) and to shut-off after 30 minutes:**

1. Press **Convec Bake**.
2. Press  to accept.
3. Press **Cook Time**.
4. Enter **3 0** using numeric keys.
5. Press  to accept.
6. Press **Convec Convert**.

To cancel Convec Convert at any time press .

**To program oven for Convec Convert with recipe temperature of 425°F (218°C) and to shut-off after 30 minutes:**

1. Press **Convec Bake**.
2. Enter **4 2 5 (2 1 8)** using numeric keys.
3. Press  to accept.
4. Press **Cook Time**.
5. Enter **3 0** using numeric keys.
6. Press  to accept.
7. Press **Convec Convert**. Set bake temperature will convert to a lower temperature and begin baking process.

To cancel Convec Convert at any time press .

### Important note:



- Convec Convert may only be used with the Convec Bake function and with a minimum of 20 minutes cook time.
- When using Convec Convert feature Cook Time reductions may vary depending on the oven set temperature.
- The convection fan will begin rotating six minutes after Convec Bake, Convec Roast or Convec Convert has been activated.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.

## Oven Controls

### Setting Cook Time

Use **Cook Time** to program the oven control to automatically turn the oven function off after a desired length of time.

To program oven to bake with oven default temperature of 350°F (176°C) and to shut-off after 30 minutes:

1. Press **Cook Time**.
2. Enter **3 0** using numeric keys.
3. Press  to accept.
4. Press **Bake**.
5. Press .

When the programmed cook time ends:


**End** will appear in the display window and the oven will shut-off automatically. (Figure 21) The oven control will beep 3 times every 30 seconds as a reminder until  is pressed.



Figure 21: Display showing cooking has ended

#### Important note:




- The Cook Time feature may be set with Bake, Convec Bake, Convec Roast, Slow Cook and Preheat. Cook Time or Delay Start will not operate with the Broil function.
- The maximum Cook Time setting is 11 hours and 59 minutes unless oven is set for continuous cooking.
- To check the time remaining during a timed cooking function, press the Cook Time key once and the time remaining will appear in the display momentarily.

### Setting Delay Start


**Delay Start** sets a delayed starting time to oven cooking or cleaning functions. Prior to setting a delay start, be sure the time of day is set correctly.

**⚠ WARNING** Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

To program oven for a Delay Start beginning at 5:30, to shut-off automatically after 50 minutes and for baking at 375°F (190°C):

1. Press **Cook Time**.
2. Enter **5 0** using numeric keys.
3. Press  to accept.
4. Press **Delay Start**.
5. Enter **5 3 0** using numeric keys.
6. Press  to accept.
7. Press **Bake**.
8. Enter **3 7 5 (1 9 0)** using numeric keys.
9. Press .

When the programmed cook time ends:

**End** will appear in the display window and the oven will shut off automatically. The oven control will beep 3 times every 30 seconds as a reminder until  key is pressed.

#### Important note:

- Delay Start may be set using a 24 hr clock. To set clock for 24 Hr operation See [“Setting 12 hour or 24 hour display mode”](#) on [page 13](#) for more information.
- The Delay Start feature may be used with Convec Bake, Convec Roast, Convec Convert, Bake, Slow Cook and Preheat functions and Self Clean. Delay Start or Cook Time will not operate with the Broil function.

## Setting Broil

Use the broil function to cook meats that require direct exposure to radiant heat for optimum browning results. The Broil feature is factory preset to broil at 550°F. The Broil function temperature may be set at any temperature between 400°F (205°C) and 550°F (288°C).

The suggested broil settings table (Table 3) are recommendations only. Depending on cooking preferences you can increase or decrease cooking times or move food to a different rack position. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

**⚠ WARNING** Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

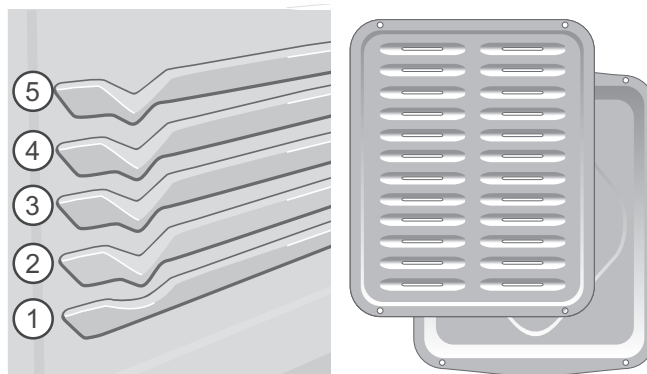
**⚠ CAUTION** Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, exterior, oven racks and oven will become very hot which can cause burns.

### Important note:

- Always keep the door closed when broiling. Always arrange oven racks when oven is cool.
- For best results when broiling, use quality broil pan along with a broil pan insert. A broil pan is designed to drain the fat from food, helping to reduce smoking and avoid splatter.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.

### To set the Broil with the default temperature of 550°F (288°C):

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 5 minutes before adding food.
2. Position bakeware in oven to the preferred rack position. (Figure 22). Be sure to close oven door before broiling.
3. Press **Broil**.
4. Press **START**.
5. Broil on one side until food is browned; turn and broil other side until done to your satisfaction.
6. When finished broiling press **STOP**.
7. To cancel Broil at any time press **STOP**.



**Figure 22: Rack positions (L) optional broil pan and insert (R)**

- Note: A broiler pan and insert are not supplied with this appliance. To purchase them, call Sears at 1-800-4-MY-HOME (1-800-469-4663) and order broiler pan kit 5304442087.

**Table 3: Suggested Broil Settings**

Food	Rack Position	Setting	Cook Time in minutes		Preparation
			1st side	2nd side	
Steak 1" thick	4th or 5th*	550°F/288°C	6	4	Medium
Steak 1" thick	4th or 5th*	550°F/288°C	7	5	Medium-well
Steak 1" thick	4th or 5th*	550°F/288°C	8	7	Well
Pork chops 3/4" thick	4th	550°F/288°C	8	6	Well
Chicken (bone in)	3rd	450°F/232°C	20	10	Well
Chicken (boneless)	3rd	450°F/232°C	8	6	Well
Fish	5th*	550°F/288°C	- as directed - - as directed -		Well
Shrimp	4th	550°F/288°C			Well
Hamburger 1" thick	5th*	550°F/288°C	9	7	Medium
Hamburger 1" thick	4th	550°F/288°C	10	8	Well

\* When broiling in 5th position use offset oven rack if available.

### Setting Slow Cook

The Slow Cook feature cooks foods more slowly and at lower oven temperatures for longer periods of time. Slow Cook is ideal for roasting beef, pork, and poultry. Slow cooking meats may result in the exterior of meats becoming dark but will not burn the outside as it seals in the meat's juices.

Two Slow Cook settings are available, high (Hi) or low (Lo). The high setting is best for cooking foods between 4 and 5 hours. The low setting is best for cooking foods up to 9 hours or longer.

**⚠ WARNING** Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.


#### Some tips for best results when using Slow Cook:

- Completely thaw all frozen foods before cooking.
- When using a single oven rack, place in oven rack position 2 or 3. Position racks to accommodate the size of various bakeware when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover to keep foods moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Roasts may be left uncovered so browning can occur. Cook times will vary depending on the weight, fat content, bone, and the shape of the roast. Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

#### Important note:

- Slow Cook may be used with additional settings of Cook Time and Delay Start.
- The maximum cook time for Slow Cook function is 11 hours and 59 minutes unless the control has been changed to the continuous bake mode.

#### To set Slow Cook:

1. Position bakeware in oven and close oven door.
2. Press **Slow Cook**. **HI** will appear in the display indicating the default temperature setting is for high.
3. If a low setting is needed, press **Slow Cook** again to select the low setting.
4. Press  to activate Slow Cook.


To cancel Slow Cook at any time press .


### Warm & Hold™

**⚠ WARNING** Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.




Warm & Hold should only be used with foods that are already at serving temperatures. Warm & Hold will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours the Warm & Hold will shut-off automatically. Warm & Hold will keep the oven temperature at 170° F (77°C).

#### To set Warm & Hold:

1. If needed, arrange oven racks and place cooked food in oven.
2. Press **Warm & Hold**. **Hld** will appear in the display. If no other keys are touched within 25 seconds the request for Warm & Hold will clear.
3. Press . Warm & Hold will automatically turn on and then turn off after 3 hours unless cancelled.

To turn Warm & Hold off at any time press .

#### To add Warm & Hold to turn ON after baking 45 minutes with a set temperature of 425°F (218°C):

1. Press **Cook Time**.
2. Enter **4 5** using numeric keys.
3. Press .
4. Press **Bake** and enter **4 2 5 (2 1 8)** on numeric keys.
5. Press  to accept.
6. Press **Warm & Hold**. **Hld** will appear in the display.
7. Press  to accept. When the cook time is over, the Warm & Hold will automatically turn ON. The Warm & Hold function will automatically turn OFF after 3 hours.

#### Important note:

- Warm & Hold will maintain the oven temperature at 170° F (77°C) for 3 hours.
- Warm & Hold may be set when finished cooking or may be added to automatically turn on after cooking using Cook Time. Delay Start may also be added.

## Setting the Sabbath feature (for use on the Jewish Sabbath and Holidays)



For further assistance, guidelines for proper usage and a complete list of models with the Sabbath feature, please visit the web at [www.star-k.org](http://www.star-k.org).

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake heating is the only cooking feature available while in the Sabbath mode. Oven controls are locked during Sabbath mode.

You must first set the Bake feature and temperature(s) needed for the oven, and the Cook Time and Delay Start options (if needed). Any settings made prior to setting the Sabbath mode will be visible in the displays. The Cook Time option, if set prior to the Sabbath mode, will give one audible alert at the end of Cook Time.


The Sabbath mode will override the factory preset 12 Hour Energy Saving mode and the appliance will stay on until the cooking features are cancelled. If any of the cooking features are cancelled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode be followed with 2 presses of the **START** key. This will insure the oven remains on even if an attempt is made to set the oven temperature outside of its temperature range. If the oven temperature is set outside of the temperature range, the oven will default to the nearest available temperature. Try to set the desired oven temperature again.

**⚠ WARNING** Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.




To program oven to Bake with default oven temperature of 350°F (176°C) and activate the Sabbath feature:

1. Be sure the clock is set with the correct time of day.
2. Arrange oven racks, place bakeware in oven and close oven door.
3. Press **Bake**.
4. Press .
5. If Cook Time or Delay Start are not needed, skip this step and continue to step 6. If a Cook Time or Delay Start are desired enter the times at this point. Refer to the [“Setting Cook Time”](#) and [“Setting Delay Start”](#) on [page 18](#) for detailed instructions.
6. Press and hold **Cook Time** and **Delay Start** simultaneously for about 3 seconds to set the Sabbath feature. Once the feature is set, **SAb** ([Figure 23](#)) will appear in the display indicating the oven is properly set for the Sabbath feature.



**Figure 23: Oven set for Sabbath baking.**

### Important note:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. The following keys will function correctly when the Sabbath feature is active: 0-9 number keys, Bake,  and . All other keys should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Press **Bake**, use the numeric keys to enter the oven temperature change (170°F to 550°F) and press  (for Jewish Holidays only).
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- Remember the oven will shut-off automatically after completing a Cook Time, Delay Start or Warm & Hold and therefore may only be used once during the Sabbath/Jewish Holidays.
- If a Delay Start time longer than 11 hours and 59 minutes is desired, set the oven control for the 24 hour day display mode setting. For detailed instructions see [“Setting 12 hour or 24 hour display mode”](#) on [page 13](#).

To turn the oven off and keep the Sabbath feature active:

Press .

## Oven Controls

### To turn off the Sabbath feature:

Press and hold both **Cook Time** and **Delay Start** simultaneously for at least 3 seconds to turn the Sabbath feature off. The control will provide an acceptance tone and **SAb** will disappear from the display. The oven is no longer programmed for the Sabbath feature.

### What to do during a power failure or power interruption after the Sabbath feature was activated:

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the oven display will show the message **SF** for Sabbath failure (Figure 24).



**Figure 24: Display showing Sabbath failure**

The food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn off the Sabbath feature. Press and hold both Cook Time and Delay Start keys for at least 3 seconds simultaneously to turn the Sabbath feature off. SF will disappear from the display and the oven may be used with all normal functions.


### Restoring Factory Default Settings

Your appliance was set with predetermined (default) oven control settings. Over time, users may have made changes to these settings. The following options may have been modified since the appliance was new:

- 12 or 24 hr display mode
- Continuous bake or 12 Hour Energy Savings mode
- Silent or audible control
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments (UPO)

### To restore oven control to factory default settings:

**⚠ CAUTION** If you choose to restore any of the options to a factory default setting using this method, all of the above user settings will be restored to the factory default settings. This includes the oven temperature offset that will reset to (0) zero.


1. Press and hold the **7** key until acceptance tone sounds (about 6 seconds).
2. Press . The control has been reset with the default settings.

### Adjusting Oven Temperatures

Your appliance has been factory calibrated and tested to ensure accurate baking temperatures. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, the **UPO** (User Programmable Offset) allows you to adjust the control so the oven cooks hotter or cooler than the oven temperature displayed.

The oven temperature may be increased as much as +35°F (+19°C) or decreased -35°F (-19°C) from the factory calibrated settings.

### To increase (+) or decrease (-) the oven temperature by 20°F:

1. Press and hold **Bake** until the control produces an audible tone (about 6 seconds). The factory offset temperature of 0 (zero) should appear in the display.
2. Enter **2 0** using numeric keys.
3. Press **Self Clean** to toggle between plus (+) if increasing temperature or minus (-) if decreasing the temperature.
4. Press  to accept change.

### Important note:

- Oven temperature adjustments will not change the Broil or Self Clean function temperatures.
- If the temperature shows an adjustment of -20°F, and a +20°F adjustment is needed, toggle between the minus (-) or plus (+) in the display by pressing the Self Clean key.
- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40°F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control is set to display temperatures in °C (Celsius). Minimum and maximum settings for Celsius range from plus (+)19°C to minus (-) 19°C.

## Self Clean

A self cleaning oven cleans with very high temperatures well above normal cooking temperatures. The high temperature eliminates soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth.

The Self Clean function allows you to set a cleaning time from 2 hours to 4 hours. A 3 hour cleaning time is recommended for normal cleaning, 2 hours for light cleaning, and 4 hours for heavy cleaning.

### Read before starting Self Clean:

**⚠ CAUTION** Do not leave small children unattended near the appliance. During the self cleaning cycle, the outside of the oven can become very hot to touch and can cause burns.

Do not line the oven walls, racks, bottom or any other part of the oven with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior. Aluminum foil will melt to the interior of the oven.

The health of some birds is extremely sensitive to the fumes given off during the self cleaning cycle of any oven. Move birds to another well-ventilated room.

**⚠ CAUTION** Do not force the door open. This can damage the automatic door locking system. Use caution when opening the oven door after self cleaning. The oven may still be very hot and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

### Important note:

Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.

- Remove all items from the oven including bakeware, utensils and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom (Figure 25). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Do not clean the oven door gasket (Figure 25). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. Do not use any cleaning materials on the oven door gasket. Doing so could cause damage to the door gasket.
- Remove any excessive build up caused by spills. Any spill on the oven bottom should be wiped up and removed before starting a self clean cycle. To clean, use hot, soapy water and a cloth. Large spill residue can cause heavy smoke or fire when subjected to high temperatures. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.

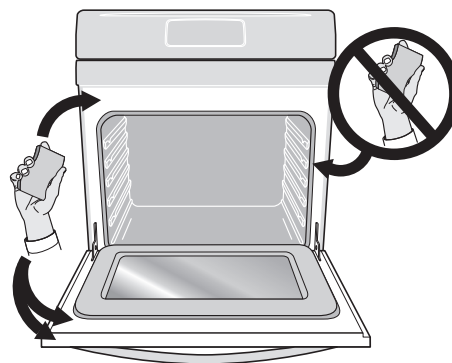


Figure 25: Oven door area to clean and not clean (gasket).

### To set self clean:

- Be sure the oven is empty and all oven racks are removed. Remove all items from the oven. Be sure oven door is completely closed.
- Press **Self Clean** and the default 3 hour clean time will appear in the display. You may accept the default 3 hour clean time by going to step 3, or choose a different clean time. Press Self Clean and use the numeric keys to select any time between 2 hours and 4 hours. Once you have the desired clean time selected proceed to step 3.
- Press **START** to activate Self Clean. As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically and door Loc will appear in the display (Figure 26 on page 24). Do not open the oven door when door Loc is displayed (allow 15 seconds for the lock mechanism to lock the oven).

Once the oven door has locked, **CLn** will appear in the display indicating Self Clean has started.

**Important note:** Do not force the oven door open when self-clean is active. This can damage the automatic door-locking system. Use caution when opening the door after self-clean cycle is complete; the oven may still be very hot.





Figure 26: Door locking (L) and active Clean (R) shown



Figure 27: Hot oven door locked (L) door open message (R).

### When Self Clean is finished:

**⚠ CAUTION** Use caution when opening the oven door after self cleaning. The oven may still be very hot and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

1. **CLn** message will turn off and **Hot** will appear in display window (Figure 27).
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed, the **door OPn** message will appear. When this message turns off the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.



### Important note:

The kitchen area should be well ventilated. Use an open window, ventilation fan or exhaust hood during the first self clean cycle to help eliminate the normal odors associated with the 1st self clean cycle.


When the clean time finishes the oven door will remain locked until the oven has cooled sufficiently. In addition to the clean time that was programmed, allow about 1 additional hour for the oven to cool before opening the oven door. The Self Clean function will not operate when the oven lockout is active.

## Setting Delay Start Self Clean

To start a delay Self Clean with default clean time of 3 hours and a start time of 9:00 o'clock:

1. Be sure the clock is set with the correct time of day, the oven is empty and ALL oven racks are removed. Be sure oven door is completely closed.
2. Press **Delay Start**.
3. Using numeric keys enter **9 0 0** for time to start.
4. Press  to accept.
5. Press **Self Clean**.
6. Press .

### If it becomes necessary to stop Self Clean when active:

1. Press .
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool and the **door OPn** message to appear (Figure 27). When this message turns off the oven may be opened.
3. Before restarting Self Clean, be sure to read important notes below.

### Important note:

- When Self Clean is active you may check the amount of clean time remaining by pressing the Self Clean key once.
- If your clock is set with the (default) 12 hr display mode, the Delay Start for a Self Clean can only be programmed to start up to 11 hours and 59 minutes after the time showing in the display (be sure to set the clock to current time before programming a delay start). To set a Delay Start Self Clean to begin 12 or more hours (maximum is 23 hours and 59 minutes) after the time of setting, be sure to first set the control in the 24 Hr display mode.
- If Self Clean was active and then interrupted by a power failure or cancelled before the oven was thoroughly cleaned, it may be necessary to run another Self Clean cycle.
- If the oven temperature was high enough when Self Clean was interrupted the oven control may not allow another Self Clean cycle to be set for up to 4 hours.



# Care and Cleaning

## Cleaning Various Parts of Your Oven

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

Surface Type	Recommendation
Aluminum and Vinyl	<ul style="list-style-type: none"><li>• Use hot, soapy water and a cloth. Dry with a clean cloth.</li></ul>
Stainless steel (some models)	
Painted body parts	<ul style="list-style-type: none"><li>• Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first.</li></ul>
Painted decorative trims	
Oven control panel and membrane	
	<ul style="list-style-type: none"><li>• Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance.</li><li>• Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.</li></ul>
Easy Clean™ Stainless Steel	<ul style="list-style-type: none"><li>• Your oven finish may be Easy Clean™ Stainless Steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth.</li><li>• Do not use any store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorine, or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.</li></ul>
Porcelain enamel broiler pan and insert (available by mail order)	<ul style="list-style-type: none"><li>• Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes.</li><li>• Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.</li></ul>
Porcelain enamel parts	
Door liner and body parts	
Oven racks	<ul style="list-style-type: none"><li>• Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</li><li>• Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.</li></ul>
Oven interior (porcelain)	
Oven door	<ul style="list-style-type: none"><li>• Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the door. Do not immerse the door in water.</li><li>• Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.</li><li>• Do not clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.</li></ul>
Cooktop surface and burners	<ul style="list-style-type: none"><li>• See detailed information on cleaning and care for the cooktop, burners, and grates starting on page 26.</li></ul>

### Cleaning the cooktop and surface burners

**⚠ CAUTION** To avoid possible burns DO NOT attempt any of the cleaning instructions provided below before turning OFF all of the surface burners and allow them to cool.

**⚠ CAUTION** Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized qualified Agency.

Routinely clean the cooktop. Wipe with a clean, damp cloth and wipe dry to avoid scratches. Keeping the surface burner head ports and slots clean will prevent improper ignition and an uneven flame. See the following sections for more instructions.

#### To clean recessed and contoured areas of cooktop

If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

#### To clean burner grates

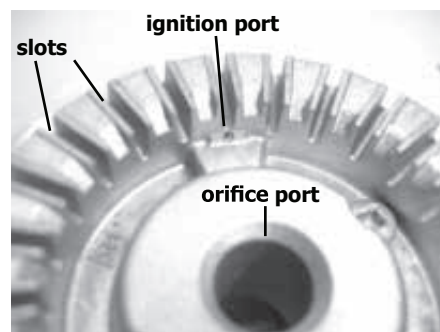
- Clean when the grates are cool.
- Use nonabrasive plastic scrubbing pad and mild abrasive cleanser.
- Food soils containing acids may affect the finish. Clean immediately after the grates are cool.
- Thoroughly dry grates immediately following cleaning.

#### To clean burner caps

- Remove caps from burner heads after they have cooled.
- Clean heavy soils with a plastic scrubbing pad and absorbent cloth.
- Thoroughly dry burner caps immediately following cleaning including the bottom and inside of cap.
- Do not use abrasive cleaners. They can scratch porcelain.
- Do not clean burner caps in the dishwasher.
- Do not operate surface burners without burner caps properly in place. See IMPORTANT notes below.

#### Aluminum foil and oven liners

Do not line the oven bottom, racks, or any part of the oven cavity with aluminum foil or oven liners. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results.



**Figure 28: Cooktop burner head**

#### To clean the surface burner heads

For proper gas flow it may be necessary to clean the burner head and slots. To clean, first use a clean DAMP cloth to soak up any spills. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe up using a damp cloth. For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

Any spill on or around the electrode must be carefully cleaned. Take care not to hit the electrode with any thing hard or it could be damaged.

#### To clean the burner head ignition ports

Each burner head has a small ignition port located as illustrated. Should you experience ignition problems it may be that this port hole is partially blocked with soil. With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port (refer to [Figure 28](#); round style shown; oval models on some models not shown).

**Important:** Always keep the surface burner caps in place whenever a surface burner is in use.

When replacing the burner caps, be sure the burner caps are seated firmly on top of the burner heads.

The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop. For proper flow of gas and ignition of burners.

DO NOT allow spills, food, cleaning agents or any other material to enter the gas orifice holder opening.

## Removing and Replacing the Oven Door

**⚠ CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

### To remove the oven door:

1. Open oven door completely, horizontal with floor (See [Figure 29](#)).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See [Figure 30](#)). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See [Figure 31](#)).
4. Close the door to 10 degrees from the door frame ([Figure 31](#)).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See [Figure 31](#)).

### To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See [Figure 31](#)).
2. Holding the oven door at the same angle as the removal position (See [Figure 31](#)), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See [Figure 32](#)). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See [Figure 29](#)).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position ([Figure 30](#)).
5. Close the oven door.

### Important:

**Special Door Care Instructions** - Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are fully in place. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

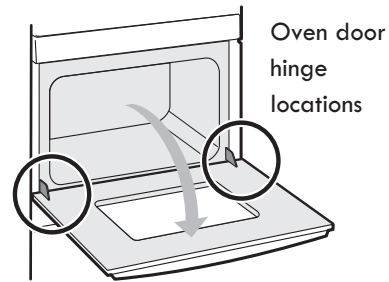


Figure 29: Door hinge location

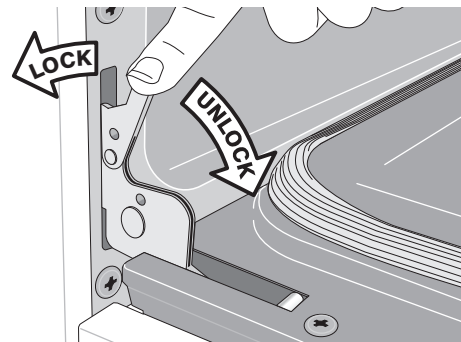


Figure 30: Door hinge locks

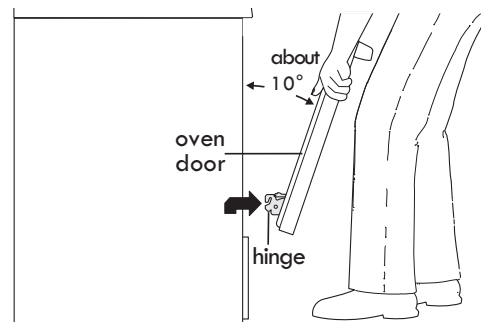


Figure 31: Holding door for removal

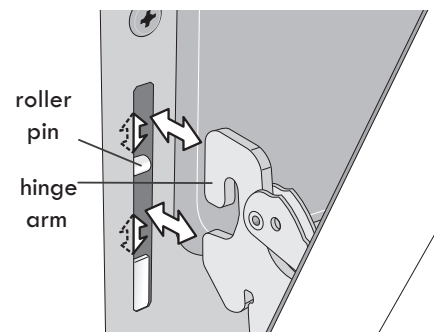


Figure 32: Location of hinge arm and roller pin

## Replacing the Oven Light

**⚠ CAUTION** Be sure the oven is unplugged and all parts are cool before replacing oven light.

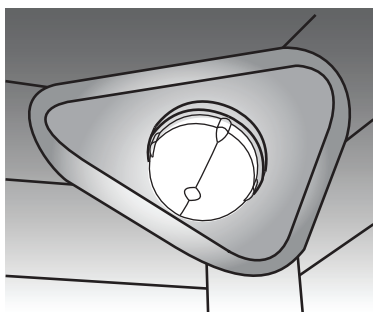
The interior oven lights are located at the rear of the oven cavity and are covered with a glass shield. The glass shield must be in place whenever the oven is in use (See [Figure 33](#)).

**To replace the oven interior light bulb:**

**Important note:**

Do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the bulb. Use a paper towel or cotton glove while handling the new bulb when installing.

1. Turn electrical power off at the main source.
1. Remove interior oven light shield by turning counter-clockwise.
2. Replace bulb with a new Halogen bulb.
3. Replace glass oven light shield by rotating clockwise.
4. Turn power back on again at the main source.
5. Be sure to reset the time of day on the clock.



**Figure 33: Oven light shown in rear corner of oven cavity**




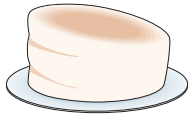

# Before You Call

## Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

### Baking Problems and Solutions

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into oven before the preheating time is completed.</li> <li>• Oven rack is overcrowded.</li> <li>• Dark pans absorb heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to desired temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit 2" to 4" of air space (5.1 cm to 10.2 cm) on all sides when placed in the oven.</li> <li>• Use a medium weight baking sheet.</li> </ul>
Cakes too dark on top or bottom 	<ul style="list-style-type: none"> <li>• Cakes put in oven before preheating time is completed.</li> <li>• Rack position too high or too low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F/13°C lower than recommended.</li> </ul>
Cakes not done in center 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in oven.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/13°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.</li> </ul>
Cakes not level. 	<ul style="list-style-type: none"> <li>• Oven not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> </ul>	<ul style="list-style-type: none"> <li>• Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.</li> <li>• Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> </ul>
Foods not done when cooking time is over. 	<ul style="list-style-type: none"> <li>• Oven too cool.</li> <li>• Oven overcrowded.</li> <li>• Oven door opened too frequently.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/13°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> </ul>

## Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

Problem	Solution
Poor baking results	<ul style="list-style-type: none"> <li>Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See <a href="#">"Adjusting Oven Temperatures"</a> on <a href="#">page 22</a> if you feel the oven is too hot or cold.</li> </ul>
Oven does not operate.	<ul style="list-style-type: none"> <li>The time of day is not set. The oven clock must first be set in order to operate the oven.</li> <li>Be sure oven controls are set properly. See <a href="#">"Setting The Clock"</a> on <a href="#">page 13</a> and review instructions for the desired cooking function in this manual.</li> <li>Service wiring is not complete.</li> </ul>
Oven light does not work.	<ul style="list-style-type: none"> <li>Be sure the oven light is secure in the socket. See <a href="#">"Replacing the Oven Light"</a> on <a href="#">page 28</a>.</li> </ul>
Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none"> <li>Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using broil, see <a href="#">"Setting Broil"</a> on <a href="#">page 19</a>.</li> </ul>
Self clean does not work.	<ul style="list-style-type: none"> <li>Oven control not set properly. Review <a href="#">"Self Clean"</a> on <a href="#">page 23</a>.</li> </ul>
Oven racks discolored or do not slide easily.	<ul style="list-style-type: none"> <li>Oven racks left in oven cavity during self clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.</li> </ul>
Oven smokes excessively when broiling.	<ul style="list-style-type: none"> <li>Incorrect setting. Follow broiling instructions in <a href="#">"Setting Broil"</a> on <a href="#">page 19</a> Be sure oven door is opened to broil stop position when broiling.</li> <li>Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling.</li> <li>Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</li> </ul>
Oven control panel beeps and displays any F or E code error.	<ul style="list-style-type: none"> <li>Oven control has detected a fault or error condition. Press STOP to clear the error code. Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press STOP to clear.</li> </ul>
Soil not completely removed after self clean.	<ul style="list-style-type: none"> <li>Self Clean was interrupted. Review instructions in <a href="#">"Self Clean"</a> section on <a href="#">page 23</a>.</li> <li>Excessive spills on oven bottom. Clean before starting self clean.</li> <li>Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but they get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</li> </ul>

<b>Appliance is not level</b>	<ul style="list-style-type: none"> <li>• Be sure floor is level, strong and stable enough to adequately support range. If floor is sagging or sloping, contact a carpenter to correct the situation.</li> <li>• Poor installation. Place oven rack in center of oven and place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.</li> <li>• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</li> </ul>
<b>Convection fan does not rotate.</b>	<ul style="list-style-type: none"> <li>• Oven door is open. Convection fan will turn off if oven door is opened when Convection is active. Close oven door.</li> </ul>
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	<ul style="list-style-type: none"> <li>• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</li> <li>• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.</li> </ul>
<b>Entire appliance does not operate.</b>	<ul style="list-style-type: none"> <li>• Make sure power cord is plugged properly into outlet.</li> <li>• Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</li> <li>• Service wiring is not complete. Call 1-800-4-MY-HOME® for assistance (See back cover).</li> </ul>
<b>Surface burners do not light.</b>	<ul style="list-style-type: none"> <li>• Surface control knob has not been completely turned to LITE. Push in and turn the surface control knob to LITE until burner ignites and then turn control knob to desired flame size.</li> <li>• Burner ports are clogged. With the burners OFF, use a small-gauge wire or needle to clean ports. See the Care and Cleaning section for complete instructions.</li> <li>• Appliance power cord is disconnected from outlet. Be sure power cord is securely plugged into the electrical outlet.</li> <li>• Electrical power outage.</li> </ul>
<b>Surface burner flame is orange.</b>	<ul style="list-style-type: none"> <li>• Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.</li> <li>• In coastal areas, a slightly orange flame is unavoidable due to salt air.</li> </ul>
<b>Surface burner flame burns half way around.</b>	<ul style="list-style-type: none"> <li>• Burner ports are clogged. With the burner OFF, clean ports by using a small-gauge wire or needle.</li> <li>• Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly and follow instructions in the Care and Cleaning section.</li> </ul>

## Master Protection Agreements

*Congratulations on making a smart purchase.* Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement\* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ☑ **“No-lemon” guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a “talking owner's manual”.
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **10% discount** off the regular price of any non-covered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

**Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.**

**\* Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

## Sears Installation Service

*For Sears professional installation* of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME®**.

## Acuerdos maestros de protección

*Enhorabuena por haber hecho una compra inteligente.* Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo\* incluye lo siguiente:

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto**. No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección**.
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico**: se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía “sin sorpresas”**: se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ☑ **Reemplazo del producto**: en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto**: puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida**: es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un “manual parlante del usuario”.
- ☑ **Protección contra fallas eléctricas**, contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **\$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **10% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

**Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).**

**\* La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.**

## Servicio de instalación de Sears

*Para solicitar la instalación por profesionales de Sears* de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, **llame al 1-800-4-MY-HOME** en los EE.UU. o Canadá.





# Get it fixed, at your home or ours!

## Your Home

For troubleshooting, product manuals and expert advice:



[www.managemylife.com](http://www.managemylife.com)

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For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

**1-800-4-MY-HOME®** (1-800-469-4663)

Call anytime, day or night (U.S.A. and Canada)

[www.sears.com](http://www.sears.com)

[www.sears.ca](http://www.sears.ca)

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## Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call anytime for the location of your nearest

**Sears Parts & Repair Service Center**

**1-800-488-1222** (U.S.A.)

[www.sears.com](http://www.sears.com)

**1-800-469-4663** (Canada)

[www.sears.ca](http://www.sears.ca)

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To purchase a protection agreement on a product serviced by Sears:

**1-800-827-6655** (U.S.A.)

**1-800-361-6665** (Canada)

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Para pedir servicio de reparación a domicilio, y para ordenar piezas:

**1-888-SU-HOGAR®**

(1-888-784-6427)

[www.sears.com](http://www.sears.com)

Au Canada pour service en français:

**1-800-LE-FOYER<sup>MC</sup>**

(1-800-533-6937)

[www.sears.ca](http://www.sears.ca)

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