

OVEN CLEANING QUICK REFERENCE GUIDE

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

STEP 1

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

Use the scraper to remove additional easily removed soils.



STEP 2

POUR 1¼ cups (14 oz) of distilled or filtered water onto the bottom of the empty oven and close the oven door.

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



STEP 3

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

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

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



STEP 4

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

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

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



STEP 5

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

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



Use regularly to clean oven spills.

For additional information, refer to the Use and Care Guide.

For assistance with Lo Temp Clean, call 1-844-553-6667, or visit our website at www.kenmore.com.

Helpful Tips

Cooktop Burner Ignition

All igniters will click and spark when the knob is in the Lite position and the burner is being lit. This is normal. The clicking will stop when the knob is moved from the Lite position.

Cooktop Burners Not Lighting

Ensure burner caps are fully seated on the burner base.

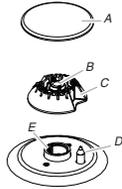
Burner caps must be placed on the proper-sized burner or burner will not light. Burner caps should be level when installed properly.

Burner caps should be clean for ignition and an even flame.

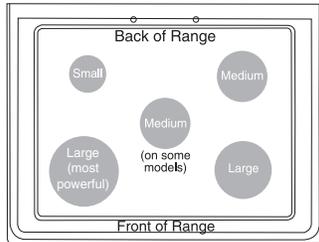
The igniter must be clean and not clogged with spills and cleansers.

Burner Size

Select a burner that best fits your cookware.



- A. Burner cap
- B. Gas tube opening
- C. Burner base
- D. Igniter electrode
- E. Orifice holder



Burner Size	Recommended Use
Small	<ul style="list-style-type: none"> ■ Low-heat cooking ■ Melting chocolate or butter
Medium	<ul style="list-style-type: none"> ■ Multi-purpose burner
Large	<ul style="list-style-type: none"> ■ For large cookware
Extra-Large	<ul style="list-style-type: none"> ■ Most powerful burner ■ For large cookware

Gas Range Sounds

A single pop will be heard each time the gas valve cycles on and off. Clicking will also be heard during normal bake cycles as the igniter cycles on to maintain the oven temperature.

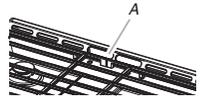
A whooshing or poof sound will be heard when the bake or broil burners ignite. This is normal.

Oven Odor

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

Oven Preheat Time

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



A. Oven vent

Lo Temp Cleaning

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

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

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

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

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For additional information, refer to the Use and Care Guide.