

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

Model/Modelo: 790.4041*

Kenmore®

Gas Built-In Oven

Horno de pared

* = color number, número de color

P/N A00327504 Rev. C

Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
www.kenmore.com
www.sears.com



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KENMORE LIMITED WARRANTY

WITH PROOF OF SALE the following warranty coverage applies when this appliance is correctly installed, operated and maintained according to all supplied instructions.

One Year on Appliance

FOR ONE YEAR from the date of sale this appliance is warranted against defects in material or workmanship. A defective appliance will receive free repair or replacement at option of seller.

Lifetime on Oven Door Glass

FOR AS LONG AS IT IS USED from the date of sale, free replacement glass will be supplied for defective oven door glass. If the defect appears within the first year, new door glass will be installed at no charge. If the defect appears after the first year, new door glass will be supplied but not installed at no charge. You are responsible for the labor cost of door glass installation after the first year from the date of sale

For warranty coverage details to obtain free repair or replacement, visit the web page: www.kenmore.com/warranty

All warranty coverage applies for only 90 DAYS from the sale date if this appliance is ever used for other than private household purposes.

This warranty covers ONLY defects in material and workmanship, and will NOT pay for:

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, bags or screw-in base light bulbs. A service technician to clean or maintain this appliance, or to instruct the user in correct appliance installation, operation and maintenance.
2. Service calls to correct appliance installation not performed by Sears authorized service agents, or to repair problems with house fuses, circuit breakers, house wiring, and plumbing or gas supply systems resulting from such installation.
3. Damage to or failure of this appliance resulting from installation not performed by Sears authorized service agents, including installation that was not in accord with electrical, gas or plumbing codes.
4. Damage to or failure of this appliance, including discoloration or surface rust, if it is not correctly operated and maintained according to all supplied instructions.
5. Damage to or failure of this appliance, including discoloration or surface rust, resulting from accident, alteration, abuse, misuse or use for other than its intended purpose.
6. Damage to or failure of this appliance, including discoloration or surface rust, caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this appliance.
8. Service to an appliance if the model and serial plate is missing, altered, or cannot easily be determined to have the appropriate certification logo.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year on the appliance and for as long used on the oven door glass, or the shortest period allowed by law. Seller 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.

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

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IMPORTANT SAFETY INSTRUCTIONS


Read all instructions before using this appliance.


This manual contains important safety symbols and instructions. Please 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 risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

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 - Indicates installation, operation, maintenance, or valuable information that is not hazard related.

NOTE - Indicates a short, informal reference – something written down to assist the memory or for future reference.

 **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.

IMPORTANT SAFETY INSTRUCTIONS

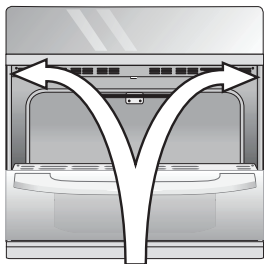
Read all instructions before using this appliance.

WARNING Tip Over Hazard



- A child or adult can tip the oven and be killed.
- Install the anti-tip device to oven and/or structure per installation instructions.

- Ensure the anti-tip device is re-engaged when the oven is moved.
- Do not operate the oven 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.



Anti-tip mounting
holes

Refer to the installation instructions supplied with your appliance for proper installation.

Check for proper installation with a visual check that the anti-tip screws are present.

Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT - Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:


Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.


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.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

GROUNDING INSTRUCTIONS

 **WARNING** - Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

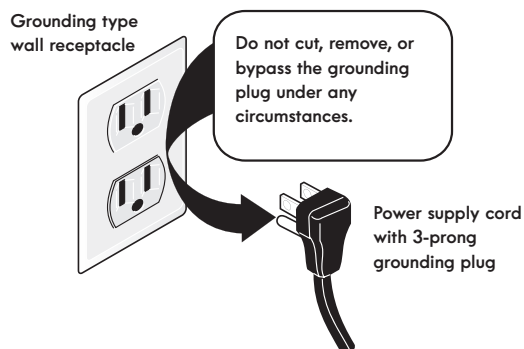
Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.



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

Conversion to (L.P.) Gas

This appliance allows for conversion to Liquefied Petroleum (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. 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.

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

⚠ WARNING - Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). 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 appliance.

⚠ 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 the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.

⚠ WARNING - Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.

⚠ WARNING - Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.

⚠ WARNING - Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with any materials, such as aluminum foil or aftermarket oven liners. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil and other liners may trap heat, causing a fire hazard.

⚠ WARNING - Do not use oven or warmer drawer (if equipped) for storage.

⚠ WARNING - Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

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

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

⚠ CAUTION - Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

⚠ CAUTION - Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

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.

Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

Protective liners—Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.

Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance 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 burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

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

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

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 hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR SELF CLEANING OVENS

Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

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 appliance.

Use the self clean cycle to clean only the parts listed in this manual.

Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer (if equipped). Remove oven racks unless otherwise instructed.

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.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

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 appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

Remove the oven door from any unused oven if it is to be stored or discarded.

Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

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 requires businesses to warn customers of potential exposures to such substances.

PRODUCT RECORD

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. See [Figure 1](#) for serial plate location.

Model No. _____

Serial No. _____

Date of Purchase _____

Save sales receipt for future reference.

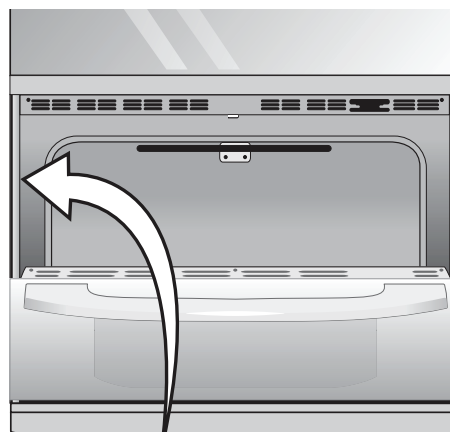




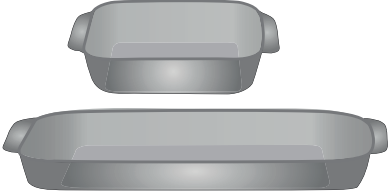
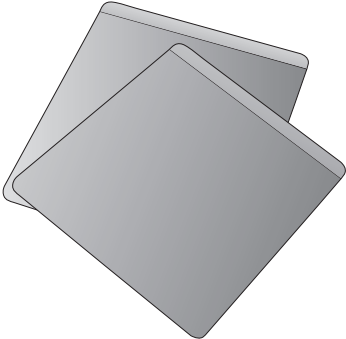
Figure 1: Serial plate location

To locate the serial plate, open the oven door. The serial plate is attached to the left side of the oven frame.

Cooking Recommendations

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
<div>Shiny metal bakeware</div> <div></div>	<div>Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.</div>	<div>Recommended cooking temperatures and times are based on shiny metal bakeware.</div>
<div>Dark metal bakeware</div> <div></div>	<div>Dark bakeware cooks hotter than shiny bakeware.</div>	<div>Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.</div>
<div>Glass bakeware</div> <div></div>	<div>Glass bakeware cooks hotter than shiny bakeware.</div> <div>Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.</div>	<div>Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.</div>
<div>Insulated bakeware</div> <div></div>	<div>Insulated bakeware cooks cooler than shiny bakeware.</div> <div>Insulated bakeware is designed for baking in gas ovens.</div>	<div>Increase the cooking temperature by 25° F (13-14° C) when using insulated bakeware.</div>

Cooking Recommendations

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored, cooking times may need to be reduced slightly.	If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe.
Food too dark	Use the minimum cook time recommended on packaging or recipe.

Cooking Tips

Use these additional tips to get the best results from your appliance.

Cooking	Tips
Baking	
Rack placement	Follow the instructions in “Oven Control Features” on starting on page 13 . When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

Cooking	Tips
Broiling / Roasting	
Broiling pan	<p>For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters.</p> <p>If a broiler pan and insert are not supplied with this appliance, they may be purchased by calling Sears 1-800-4-MY-HOME (1-800-4663) and order broil pan kit 5304442087.</p>

Before setting oven controls

Oven vent location

The oven vent is located under the left side of the control panel (Figure 2). 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. Steam or moisture may appear near the oven vent, this is normal. Do not block oven vent.

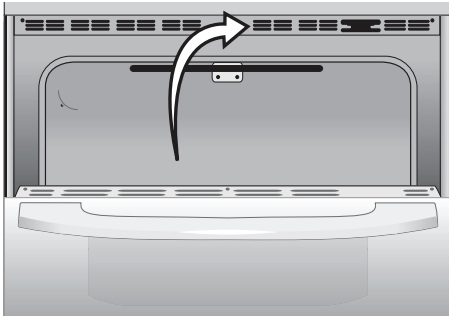


Figure 2: Oven vent

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

⚠ 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. Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior. During self clean temperatures, the oven will be hot enough to melt foil.

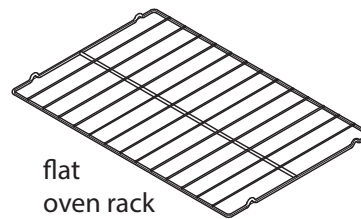
Removing, arranging and replacing racks:

Arranging - always arrange the oven racks when the oven is cool (prior to operating the oven).

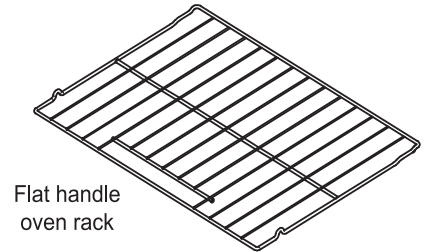
To remove - pull the rack forward until it stops. Lift up front of rack and slide out.

To replace - fit oven rack onto the rack guides on both sides of oven walls. Tilt the front of oven rack upward and slide the rack back into place. Be sure oven racks are level before using.

Type of oven racks



flat
oven rack



Flat handle
oven rack

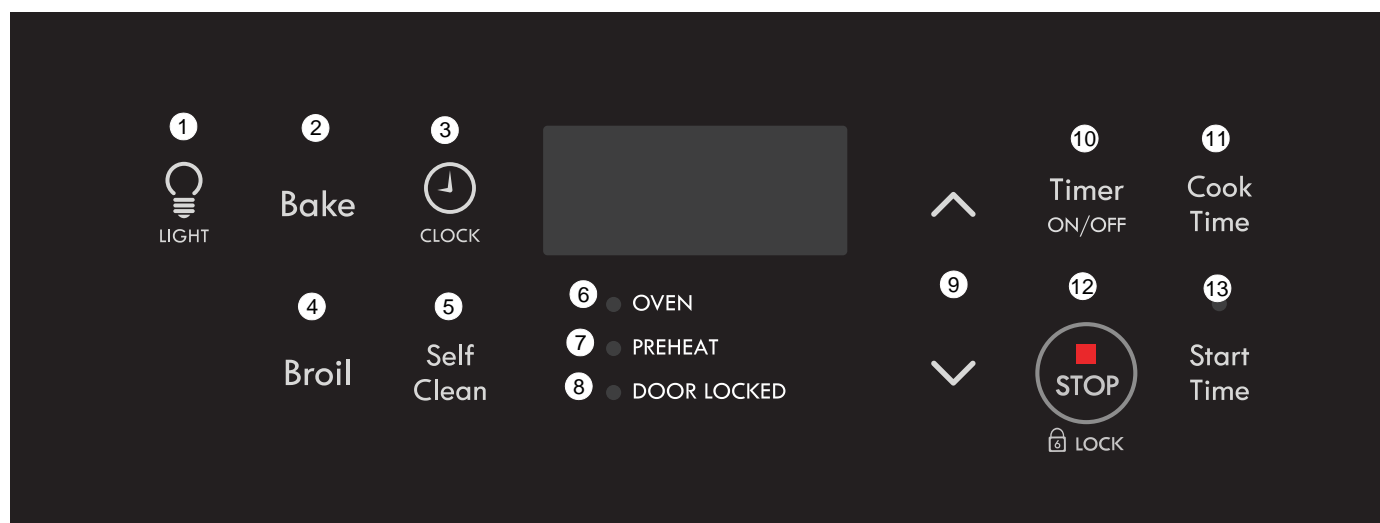
Figure 3:

The flat oven rack (some models) or flat handle oven rack (some models) may be used for most cooking needs.

Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food.

Oven Control Features



1. **Oven Light** - Use the light symbol to turn on the oven internal oven light when checking on food. The oven light turns on automatically when the door is open. Do not leave oven light on during baking.
2. **Bake** - Use to select Bake feature.
3. **Clock** - Use with numeric keys to set the time of day.
4. **Broil** - Use to set Broil feature.
5. **Self Clean** - Use to with arrow keys to set self clean cycle of 2 or 3 hours.
6. **Oven on indicator light** - The oven light will glow each time the oven turns on to maintain the set oven temperature.
7. **Preheat light** - The preheat light will glow when the oven is preheating or if the desired temperature is reset higher than the actual oven temperature.
8. **Door Lock indicator light** - Will glow when door is locking and remain on while door is locked.
9. **Up and Down arrows** - Use with the feature or function keys to set oven temperature, Bake Time, Start Time, clean time, and setting or adjusting the clock and minute timer.
10. **Timer on-off** - Use to set or cancel the minute timer. The minute timer does not start or stop any cooking function. Timer on-off is used to set the continuous bake function.
11. **Cook Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
12. **STOP** - Use to stop any cooking function except time of day and timer. Use to lock oven door and controls by holding stop button until door locked indicator light starts to glow then release.

13. **Start Time** - Use with Cook Time to program a delayed starting time for baking or self clean.

Minimum and Maximum Control Settings

All of the 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 touched. An entry error tone (three short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

Table 1: Minimum and maximum control settings



Feature	Mode	MinTemp. /Time	Max Temp. /Time
Bake		170°F (77°C)	550°F (288°C)
Broil		LO	HI
Cook Time		1:00 Hr./Min.	11:59 Hr./Min.
Start Time		1 Min.	11:59 Hr./Min.
Self Clean		2 hours	3 hours
Timer	12 Hr.	0:01 Min.	11:59 Hr./Min..
Clock	12 Hr.	1:00 Hr./Min.	12:59 Hr./Min.

Oven Control Features

Setting the Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash **12:00**. It is recommended to always set the clock for the correct time of day before using the appliance.

To set the clock:




1. Press **clock** once (do not hold clock key down).
2. Within 5 seconds, press and hold  or  until the correct time of day appears in the display.

Important note: The clock cannot be changed when the oven is set for cooking or self clean is active.

Temperature display (Fahrenheit/Celsius)

The electronic oven control is set to operate in Fahrenheit (°F) at the factory. The oven may be programmed for any temperature from 170°F to 550°F (77°C to 288°C).

To change the temperature to Celsius (°C) or from °C to °F:

1. Press **broil**. — — appears in the display.
2. Press and hold  until **HI** appears in the display.
3. Press and hold **broil** until °F or °C appears in the display.
4. Press  or  to change °F to °C or °C to °F. To accept the change, wait 6 seconds.

Changing between continuous bake setting or 12-hour energy saving feature

The oven control has a built-in 12-hour energy saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking.

To change the continuous bake setting:

1. Press and hold **timer on-off** for 6 seconds until a tone sounds. — — **hr** will appear in the display for continuous cooking. The current time of day will return to the display.
2. To cancel the continuous bake setting, press **timer on-off** and hold for 6 seconds until a tone sounds. **12 hr** will appear in display indicating that the control has returned to the 12-hour energy saving feature.

Important note: Changing to continuous bake or 12 hour mode does not change how the cooktop controls operate.

Operating oven light



(The interior oven light will automatically turn on when the oven door is opened. Press the oven light icon located on the upper left control panel to turn the interior oven light on and off whenever the oven door is closed.)

The interior oven light is located at the upper left rear wall of the oven interior. To change the interior oven light, see “Changing the oven light” in the **Care & cleaning** section.



Setting oven lockout

The control can be programmed to lock the oven door and lockout the oven control keypad.

To set the oven lockout feature:



1. Press **STOP** and hold for 6 seconds. **Loc** will appear in display, the door locked indicator light will flash, and the motor driven door lock will begin to close. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the Oven Lockout feature, press **STOP** and hold for 6 seconds. The control will unlock the oven door and resume normal operation.

Setting the minute timer

1. Press **Timer on-off**.
2. Press  to increase time in one-minute increments. Press and hold  to increase time in 10-minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
3. When the set time ends, the timer will beep three times and will continue to beep three times every minute until **timer on-off** is pressed.

Important: The minute timer will not start or stop the cooking process. The minute timer can be used alone or while using any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

To change the timer while it is in use:

While the timer is active and shows in the display, press and hold  or  to increase or decrease the time remaining.

To cancel the minute timer before the set time has run out: Press timer on-off once.

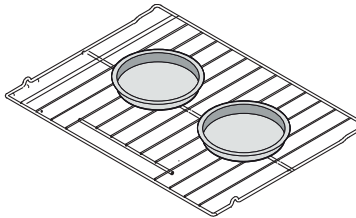
Setting Bake

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset automatic bake temperature is 350°F (177°C).

Baking Tips

For best bake results:

- Fully preheat the oven before baking.
- When baking items like cookies, cakes, biscuits, and breads using a single rack place rack in position 3.
- When using any single rack for items like frozen pies, angel food cake, breads, and casseroles, use rack position 3.



- When baking cakes using two oven racks, place racks in positions 3 and 5 (See [Figure 5](#)).
- When baking using two oven racks, position cookware as shown in [Figure 4](#).
- Allow at least 2 inches (5 cm) of space between cookware for proper air circulation..

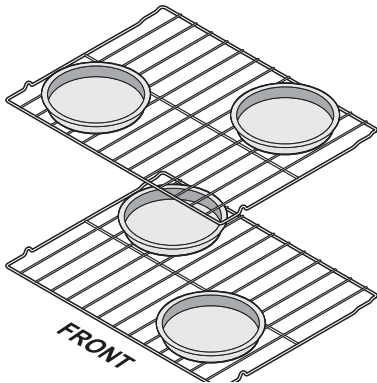








Figure 4: Pan positions two rack baking

To set Bake:

1. Press **Bake**. — — — appears in the display.
2. Within 5 seconds, press  or . The display will show **350°F (177°C)**. The temperature can then be adjusted in 5°F (1°C) increments.
3. When a key is released, the oven will begin heating to the selected temperature. When the oven reaches the set temperature, the preheat indicator light will turn off and the control will beep three times.
4. To cancel the baking function, press .

To change oven temperature after Bake has started:

1. Press **Bake**.
2. Press  or  to increase or decrease to a new temperature. The oven indicator light on the electronic display will turn on and off when using the bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature. To cancel baking press .

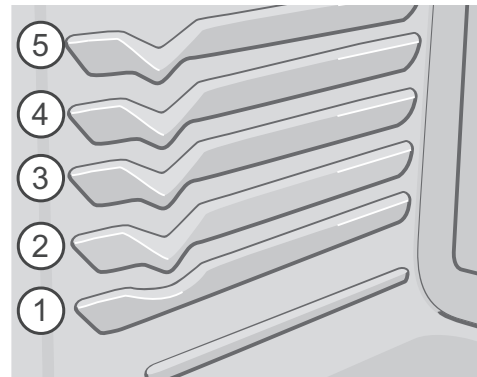







Figure 5: Rack positions for raised bake and hidden bake ovens

Setting Cook Time

Cook time is used when a recipe calls for a specific temperature and cook time. Following the recipe's suggested cook time can help ensure the best possible results. The oven will turn on immediately and stop automatically after the set cook time ends.

To program oven to bake with oven default temperature of 350°F (177°C) and to shut-off after 30 minutes:

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

1. Press **Bake**. The display will show — — —.
2. Within 5 seconds, press  or . The display will show 350°F (176°C). The temperature can then be adjusted in 5°F (1°C) increments by pressing and holding the  or  key.
3. Press **Cook Time**. Press  until **30** appears. Release the key and the control will accept the entry with a beep.
4. The oven will begin heating to the selected temperature. When the displayed temperature reaches the set temperature, the preheat indicator light will turn off and the control will emit one long beep. When the programmed cook time ends:


End will appear in the display window, and the oven will shut-off automatically (Figure 6). The oven control will beep three times every 30 seconds as a reminder until  is pressed.



Figure 6: Display showing cooking has ended

Important note:







- The Cook Time feature may be set with Bake, Conv Bake, Conv Roast, Broil, and Slow Cook.
- 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 **Cook Time** once and the time remaining will appear in the display momentarily.

Setting Start Time


Start Time 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.

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):

⚠ 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.

1. Press **Cook Time**. Press  until **5 0** appears. The control will accept the entry with a beep.
2. Press **Start Time**. Press  until **5 3 0** appears. The control will accept the entry with a beep.
3. Press **Bake**. Within 5 seconds, press  or . The display will show 350°F (176°C). The temperature can then be adjusted in 5°F (1°C) increments by pressing and holding the  or  key.
4. The display will lock in the starting time and will begin cooking at 5:30 and turn off automatically after 50 minutes.

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 three times every 30 seconds as a reminder until  is pressed.

Important:

To use the Delay Start function with any of the oven cooking or cleaning functions, first choose the desired function, the temperature, the cook time--if any, and then select the desired start time.

Setting Broil

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning.

When broiling, always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 2.




⚠ 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 oven mitts. Oven racks will become very hot which can cause burns.

Important notes:

- If using broil pan and insert, place insert on broil pan. Place on oven rack, preheat on broil HI for 10 minutes before placing food on insert. Broil with the oven door closed.
- The broiler pan and the insert (some models) allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite.
- Always pull the oven rack out to the stop position before turning or removing food.

To set broil

1. Arrange the oven rack while oven is still cool.
2. Press **broil**. — — will appear in display.
3. Press  for **HI** broil or  for **LO** broil. Most foods may be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. For optimum results, preheat pan using Broil HI for 10 minutes before placing food on pan.
5. Broil with the oven door closed.
6. Broil on one side until food is browned. Turn and broil food on second side.
7. When broiling is finished press .

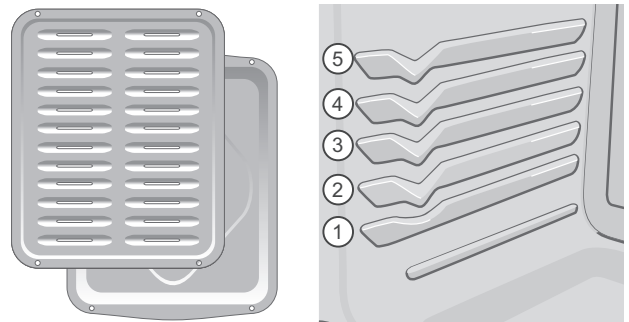


Figure 7: Broil pan and insert (L); Rack positions(R)

- If a broil pan and insert are not included with this appliance, you may purchase them. Call Sears at 1-800-4-MY-HOME (1-800-4663) and order broil pan kit 5304442087.

Oven Control Features

Table 2: Broil recommendations: Based on 10 minute preheat in Broil

Food item	Rack Position	Temp	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	5	HI	8:00	8:00	135°F (57°C)	Rare**
Steak 1" thick	5	HI	9:00	9:00	145°F (63°C)	Medium-well
Steak 1" thick	5	HI	10:00	10:00	170°F (77°C)	Well
Pork Chops 3/4 "thick	4	HI	13:00	11:00	170°F (77°C)	Well
Chicken - Bone In	4	HI	30:00	30:00	170°F (77°C)	Well
Chicken Boneless	4	HI	13:00	11:00	170°F (77°C)	Well
Fish	4	HI	16:00	--	170°F (77°C)	Well
Shrimp	3	HI	7:00	--	170°F (77°C)	Well
Hamburger 1" thick	5	HI	8:00	8:00	135°F (57°C)	Rare**
Hamburger 1" thick	5	HI	9:00	9:00	145°F (63°C)	Medium-Well
Hamburger 1" thick	4	HI	10:00	10:00	170°F (77°C)	Well

The U.S. Department of Agriculture states, "**Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). All cook times shown are after 2 minutes of preheating.

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 3 hours. A 3 hour cleaning time is recommended for normal cleaning, 2 hours for light 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.

⚠ CAUTION 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.

⚠ CAUTION 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 8). 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 8). 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 8: Oven door area to clean and not clean (gasket).

Oven Control Features

To set self clean:

1. Be sure the oven is empty. Removing oven racks is recommended.
2. Press **Self Clean** and press  for 3 hour clean time. Press  for 2 hour clean time. Release the key.
3. Self Clean will start after the oven door locks.
4. As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically and **DOOR LOCKED** will appear in the display. Do not open the oven door when door **DOOR LOCKED** 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.

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.

⚠ CAUTION The oven bake and broil elements may appear to have cooled after they have been turned off. The elements may still be hot and burns may occur if these elements are touched before they have cooled.

1. **CLn** message will turn off, and **Hot** will appear in display window.
2. When **DOOR LOCKED** disappears from the display, the oven 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**. Press  until 9:00 appears in the display. The control will accept the delay start time with a beep.
3. Press **Self Clean** and press  for 3 hour clean time will appear in the display.
4. The oven door locks and the Self Clean will begin at the time you set.

If it becomes necessary to stop Self Clean when active:

1. Press . **DOOR LOCKED** will flash.
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool. When **DOOR LOCKED** disappears from the display, 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.
- The Delay Start (Start Time) 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). 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.

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, you may 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 3 seconds). The factory offset temperature of 0 (zero) should appear in the display.
2. Enter **2 0** using numeric keys.
3. To offset the oven by -20°F, press **Self Clean** to toggle to the minus (-) setting.
4. Press  to accept change.

Important note:

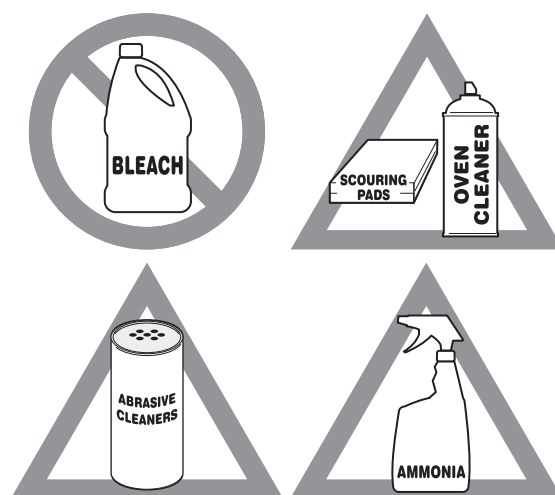
- Oven temperature adjustments will not change the Broil or Self Clean function temperatures.
- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20°F to 40°F degrees from actual temperatures.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

Care and Cleaning

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

⚠ CAUTION

- Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.



Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. 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. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.
Porcelain-enameled broiler pan and insert Porcelain door liner Porcelain body parts	Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Self-cleaning oven interior	Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See "Self Clean" on page 19 .

Surface or Area	Cleaning Recommendation
Oven door	<p>Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners 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.</p> <p>Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.</p>

Aluminum Foil and Utensils

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

Important notes:

- Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under any circumstances.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break, or mark the ceramic glass surface, permanently damaging the cooktop surface.

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 9](#)).

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 or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.
4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).
6. Be sure to reset the time of day on the clock.

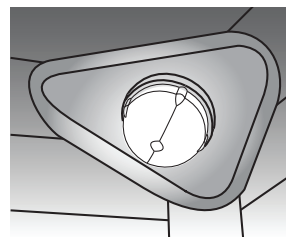


Figure 9: Wall oven Halogen light

Removing and Replacing the Oven Door

To remove oven door:

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

1. Open oven door completely, horizontal with floor (See [Figure 10](#)).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See [Figure 11](#)). 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 12](#)).
4. Close the door to approximately 10 degrees from the door frame (See [Figure 12](#)).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See [Figure 13](#)).

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 12](#)).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See [Figure 12](#) and [Figure 13](#)). 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 10](#)).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges to the locked position (See [Figure 11](#)).
5. Close the oven door.

Important note:

Special door care instructions - Most oven doors contain glass that can break. 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. Do not close the oven door until all of the oven racks are fully in place.

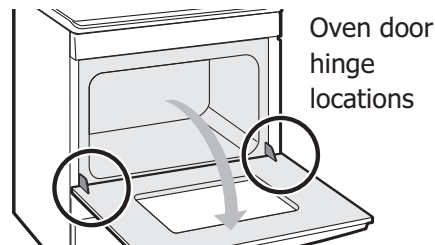


Figure 10: Door hinge location

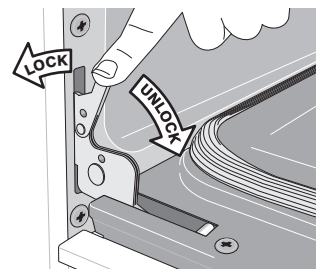


Figure 11: Door hinge locks

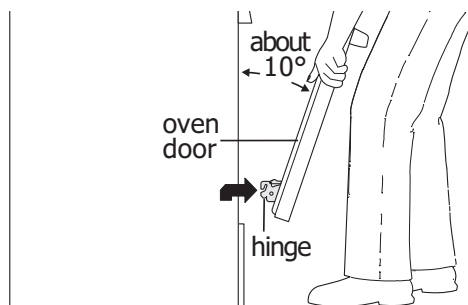


Figure 12: Holding door for removal

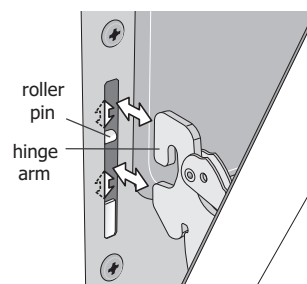


Figure 13: Replacement and location of hinge arm and roller pin






Before You Call

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies, pastries, et cetera. 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

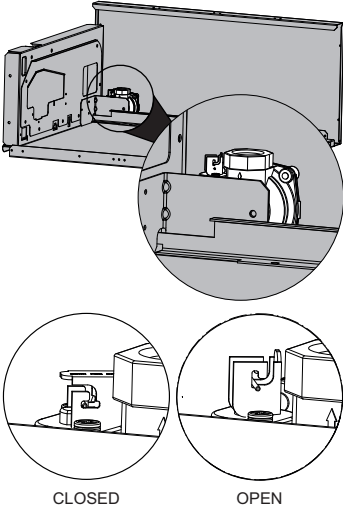
Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded. • Dark pans absorb heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • 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. • Use a medium weight baking sheet.
Cakes too dark on top or bottom 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F (13°C) lower than recommended.
Cakes not done in center 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended. • Use pan size suggested in recipe. • 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.
Cakes not level. 	<ul style="list-style-type: none"> • Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • 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. • 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. • Do not use pans that are dented or warped.
Foods not done when cooking time is over. 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

Before You Call

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	Cause / Solution
Entire appliance does not operate.	Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.
Oven Problems	
Poor baking results.	Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "" on page 18 if you feel the oven is too hot or too cool.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see " Setting Broil " on page 17 .
Oven smokes excessively when broiling.	Incorrect setting. Follow the " Setting Broil " instructions on page 17 . Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.

Problem	Cause / Solution
Oven portion of appliance does not operate.	<p>Make sure the valve on the regulator is OPEN. If the valve is closed the oven will not operate; the illustration shows the valve in the closed position and the open position. See installation instructions for further information.</p>  <p style="text-align: center;">CLOSED OPEN</p> <p>The time of day is not set. The clock must be set in order to operate the oven. See “Setting the Clock” on page 14.</p> <p>Be sure the oven controls are set properly for the desired function. See “Oven Control Features” starting on page 13 and review instructions for the desired cooking function in this manual or see “Entire appliance does not operate.” in this checklist.</p>
Other Problems	
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.</p> <p>See the installation instructions for guidelines specific to your appliance.</p>
Oven light does not work.	Be sure the oven light is secure in the socket. See “Replacing the oven light” on page 23 .

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