

Kenmore®

ELECTRIC RANGE

#,* = Color number

Models :405.9222#

Transform SR Brands Management LLC
Hoffman Estates, IL, U.S.A. 60179 U.S.A
www.kenmore.com



TABLE OF CONTENTS

Product Record	3
Limited Warranty	4
Important Instructions	5-8
Safety Definition	5
Specification	8-9
Product Overview	10
Range Parts Diagram	10
Electronic Oven Controls	11-13
Review of Controls	11
Oven Use	14-21
Steam Clean	20-21
Cleaning and Maintenance	22-24
Troubleshooting Guide	25
Customer Care and Service	26

PRODUCT RECORD

In the space below, record the data of purchase, model and serial number of your product. You will find the model and serial number printed on an identification label located on the interior liner of the Range compartment. Have these items of information available whenever you contact Sears concerning your product.

Model No. _____

Date of Purchase _____

Serial No. _____

Save these instructions and attach your sales receipt for future reference.

Kenmore Limited Warranty

Kenmore® products are sold and distributed by Kenmore and Kenmore authorized distributors and licensees in various countries.

For information on the limited warranty and authorized provider applicable to your product and country please visit: <https://www.kenmore.com/warranty-information/>

For a printed copy please contact us at 1-844-553-6667 or at the address below:

*ATTN: Kenmore Warranty Request
5407 Trillium Suite B120
Hoffman Estates, IL 60192*

IMPORTANT INSTRUCTIONS

Safety Definitions

- Warnings and safety instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven. Known hazards and their severity are identified in this manual with the following symbols:

WARNING

This symbol indicates the presence of a hazard which may result in death or serious injury if not avoided.

CAUTION

This symbol indicates the presence of a hazard which may result in minor or moderate personal injury if not avoided.

NOTICE

This symbol indicates the presence of a hazard which may result in minor property damage if not avoided.

NOTE

This alerts the user to information that will help avoid confusion or common cooking mistakes and obtain the best possible user experience.

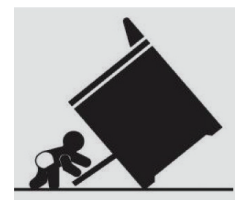
WARNING

Read all safety instructions before using this product. Failure to follow these instructions may result in fire, electrical shock, serious injury, or death. It is the owner's responsibility to ensure that anyone using the appliance knows how to operate it safely.

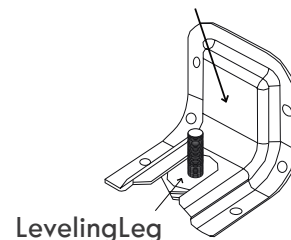
Tip Over Hazard

- A child or adult can tip the range and be killed. Verify the anti-tip device has been properly installed and engaged per installation instructions.
- Ensure the anti-tip device is re-engaged when the range is moved. Do not operate the range without the anti-tip device in place and engaged. Failure to do so can result in death or serious burns to children or adults. Do not remove the leveling legs. Doing so will prevent the range from being secured by the anti-tip device.
- To confirm the anti-tip bracket is properly installed, look underneath the range to confirm rear leveling leg is engaged in bracket. If visual inspection is not possible:

- Slide range forward
 - Confirm anti-tip bracket is securely attached to floor or wall in correct position according to installation instructions.
 - Fully slide the range back against the wall so that leveling leg engages with anti-tip bracket.
- If range is removed from service, secure door closed or remove door to minimize tip over risk. (See "Door" section under "Cleaning and Maintenance" in this manual for instructions on how to remove door.)



Anti-Tip Bracket



LevelingLeg

IMPORTANT INSTRUCTIONS

Installation and Maintenance

- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- Be sure your appliance is properly installed and grounded by a qualified service provider.
- DO NOT operate this appliance if it has been damaged or is not working properly. Contact a qualified service provider for repairs.
- DO NOT repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified service provider.
- This appliance requires connection to a 3-prong or 4-prong, 240VAC split phase, 60 Hz grounded electrical source. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C21.1-02.
- DO NOT allow cooking grease or other flammable materials accumulate in or on the range. Grease in the oven or on the cooktop may ignite.
- Clean kitchen ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter.
- Clean cook-top with caution – To avoid steam burns, do not use wet sponge or cloth while cooking area is hot. Some cleaners can produce noxious fumes if applied to a hot surface.
- DO NOT use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used with any part of this appliance.
- 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.
- Clean only parts and areas listed in the "Cleaning and Maintenance" section of this manual.

General Usage

- DO NOT store any flammable materials or temperature sensitive items inside oven, in storage drawer, or on top or near surface cooking units of the appliance.
- Never use your appliance for warming or heating the room.
- Children should not be left alone or unattended in the area where appliance is in use.
- DO NOT allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, drawer or operation panel.
- CAUTION - DO NOT store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Loose-fitting or hanging garments should never be worn while using the appliance.
- This appliance has not been evaluated for use with any 3rd party after-market systems. Do not attempt to use this appliance with a working or any other after-market device.

Ceramic Glass Cooktop

- The Hot Surface Indicator Light will glow if any surface cooking area is too hot to touch, even after the surface cooking area is turned off. Use caution as the cooktop surface may still be warm after the hot surface indicator light has shut off.

WARNING

FIRE HAZARD

- Never leave the range unattended
- Turn off controls when not cooking
- Failure to follow these instructions can result in death or fire
- When range is in use, the entire cooktop may become hot!

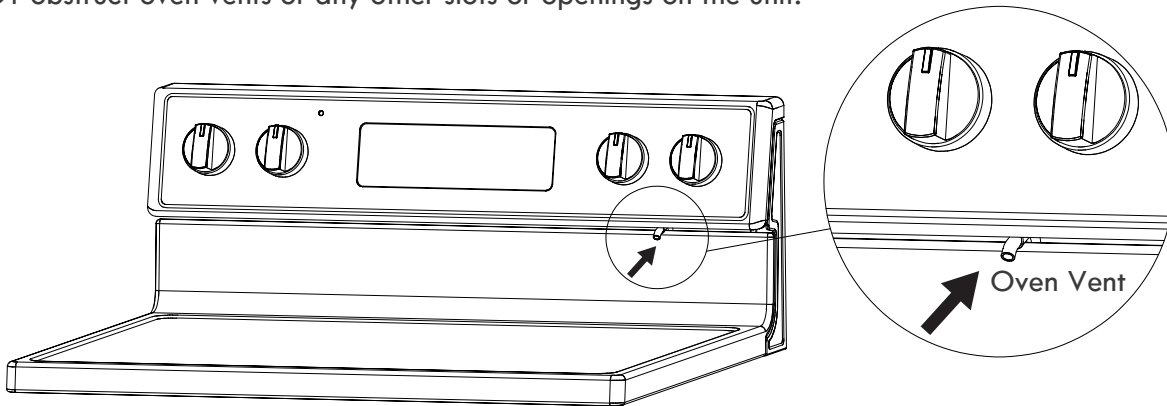
IMPORTANT INSTRUCTIONS

- The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. It will also randomly cycle off and back on again, even while on High, to keep the cooktop from extreme temperatures.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- **DO NOT USE WATER ON GREASE FIRES.** Smother fire or flame with a close-fitting lid or metal tray. Never pick up a flaming pan. Dry chemical or foam-type extinguisher may be used if it is CLASS ABC or CLASS K and you already know how to use it.
- **DO NOT Cook on Broken Cook-Top** – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cook-Top With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- It is strongly recommended that a CLASS ABC or CLASS K fire extinguisher be kept near the range in an easily accessible location, and that household members are familiarized in advance with its operating instructions.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over the front of the counter top or over adjacent surface cooking units.
- **DO NOT TOUCH SURFACE COOKING UNITS OR AREAS NEAR ELEMENTS** – surface cooking units may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface cooking units or areas near elements until they have had sufficient time to cool. Among these areas are the cook-top and surfaces facing the cook-top.
- Use proper pan size. This appliance is equipped with surface cooking units of different size. Select utensils having flat bottoms large enough to cover the entire surface cooking unit. The use of undersized utensils will expose a portion of the surface cooking unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
- Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- Hot oil is capable of causing severe burns. Never move cooking utensils containing hot grease. Wait until it has cooled before disposing of grease.
- Use high heat settings only when necessary. To avoid splattering, heat oil slowly on medium-low settings.
- In the event of house power failure, turn off any cooktop elements that were in use. This will prevent the cooktop from unexpectedly turning back on when power is restored.

IMPORTANT INSTRUCTIONS

Oven Hazards

- Never place anything (aluminum foil, spill mat, baking stone, cookware, etc.) on the bottom of the oven cavity. These items can trap heat or melt, resulting in damage to the appliance and risk of electric shock, smoke, or fire.
- Use care when opening the door. Let hot air or steam escape before removing or replacing food.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. **DO NOT** let pot holder touch hot grates or flames. Do not use a towel or other bulky cloth.
- **DO NOT** heat unopened food containers – Build-up of pressure may cause container to burst and result in injury.
- **DO NOT** obstruct oven vents.
- Always place oven racks in the desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- **DO NOT TOUCH OVEN 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. 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 had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- **DO NOT** use a broiler pan without its insert. Do not cover the broiler insert with aluminum foil, as exposed fat and grease could ignite.
- If materials inside the oven should ignite, keep door closed and turn off power at the fuse or breaker box. Wait for the oven to cool before removing contents, cleaning the oven, and restoring power.
- **DO NOT** obstruct oven vents or any other slots or openings on the unit.



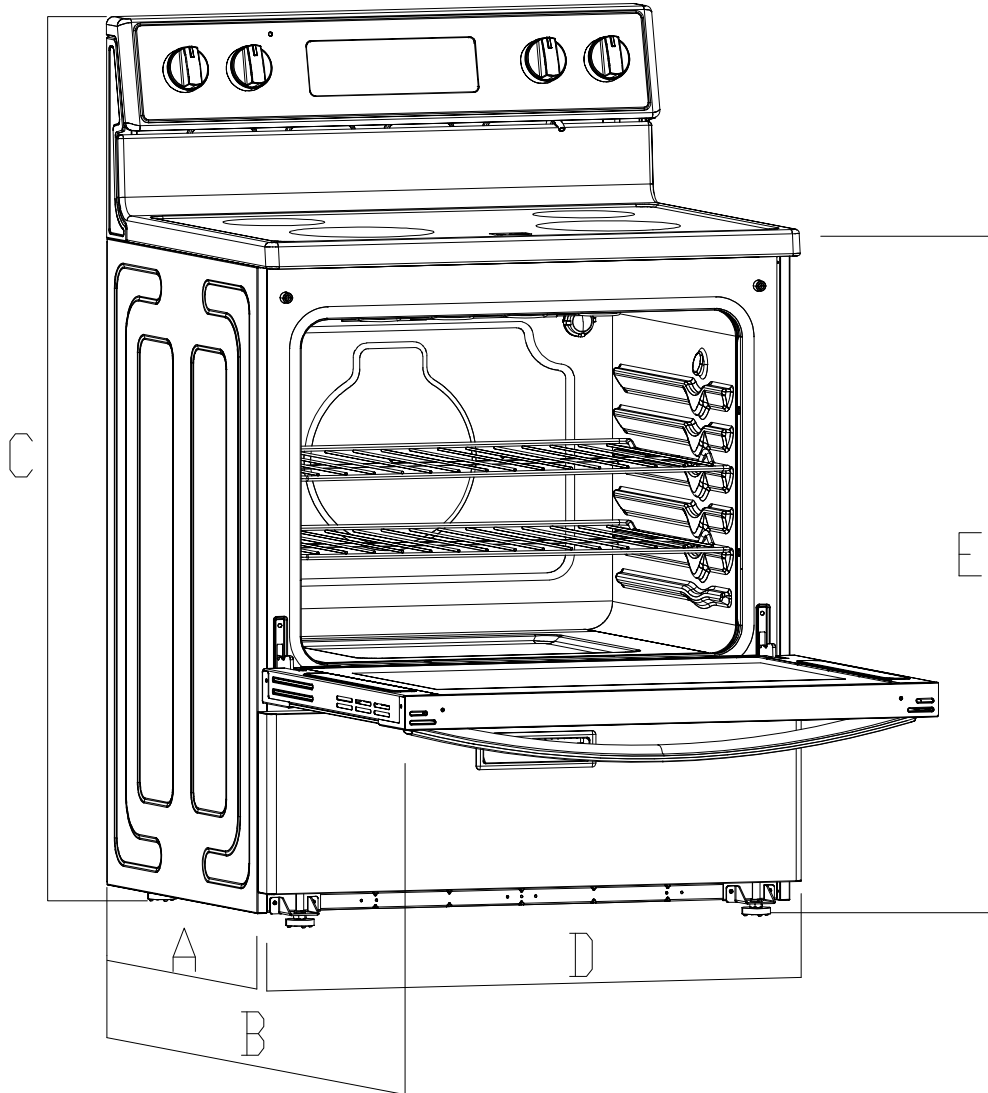
SPECIFICATION

Model	405.9222#	
Rated Voltage	120/208VAC~ 60Hz	120/240VAC~60Hz
Power Supply	7.238 kW	9.65kW
Oven Capacity	5.2cf	
Net Weight	167.2 Lbs	

SPECIFICATION

Product Dimensions

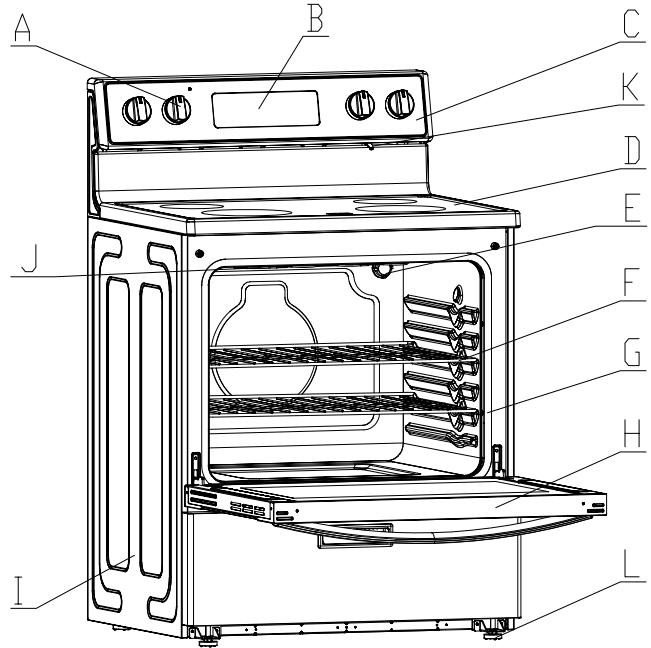
- A. 25.63" (65.1 cm) depth. Back of range to front of cooktop
- B. 46.4" (117.9 cm) max. depth. Back of range to the top with the door opened
- C. 46.38" (117.8 cm) overall height (max.) with leveling legs
- D. 29.87" (75.9 cm) width
- E. 35.9" (91.2 cm) cooktop height (max.) with leveling legs



PRODUCT OVERVIEW

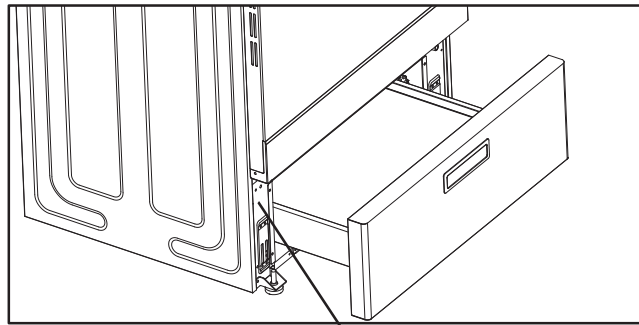
Range Parts Diagram

- A. Cooktop Knob
- B. Control Panel
- C. Cooktop Knob
- D. Ceramic Glass Surface
- E. Oven Light
- F. Oven Racks
- G. Gasket
- H. Oven Door with Handle
- I. Storage Drawer
- J. Broiler
- K. Oven Vent
- L. Adjustable Feet x 4



Rating Plate Label Location:

- The rating plate label contains appliance certification, rating, and identification information. The model and serial number from the rating plate label is needed to register the product, order replacement parts, or when contacting customer service. The rating plate label is located in the left side of the front frame.



Rating Label Position

⚠ WARNING

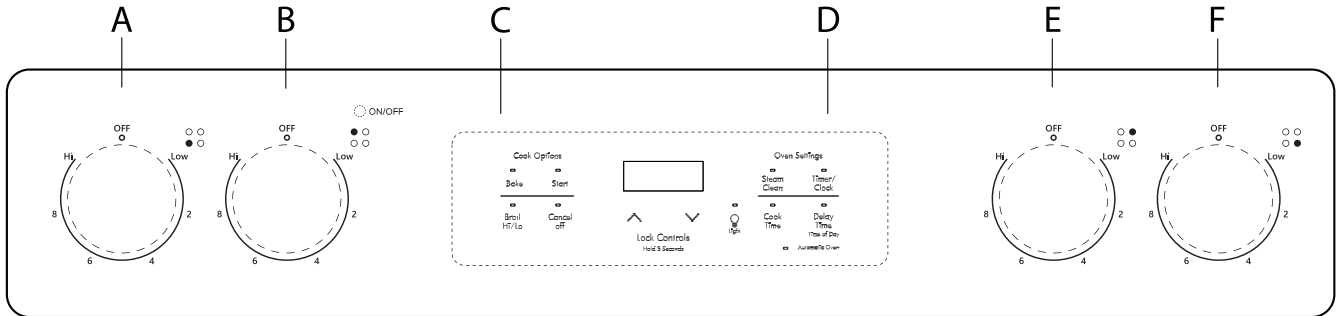
CHOKING HAZARD

SMALL PARTS. NOT FOR CHILDREN UNDER 3 YEARS OLD.

ELECTRONIC OVEN CONTROLS

Review of Controls

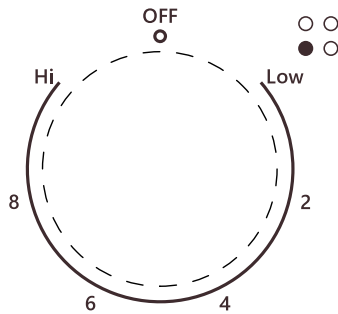
CONTROL PANEL DIAGRAM



A	FRONT LEFT BURNER	C	OVEN COOKING OPTIONS	E	REAR RIGHT BURNER
B	REAR LEFT BURNER	D	OVEN SETTINGS	F	FRONT RIGHT BURNER

CONTROL KNOB

- The control knobs can be set to anywhere between “HI” to “LOW”.
- Push in and turn to activate.



When the unit is powered for the first time or in case of a power outage, the control will display “12:00” and will be flashing until the time is set. When the oven is OFF, the control will display the daytime.

BEFORE USING YOUR NEW RANGE FOR THE FIRST TIME:

1. Ensure all packaging, literature, removable labels, and protective plastic film are removed. Check inside oven, inside drawer, and around door and trim edges carefully.
2. While cool, wipe down all surfaces, including inside oven and drawer, with a damp cloth to remove dust that may have settled during shipping and storage.
3. Familiarize yourself with the controls and features described in this manual.
4. Confirm that surface elements and oven operate as intended.
5. Start the oven in BAKE mode at the highest available temperature setting. Allow oven to run for 1 hour to remove any dust or impurities. There will be a distinctive odor - this is normal. Ensure your kitchen is well ventilated during this conditioning period.

NOTE

1. The clock function on this range has two available time settings. 12-hour or 24-hour time.
2. The range is programmed with the 12-hour time mode set as the default setting.
3. Before setting the clock, make sure the oven and timer are off.
4. If you would like to change the time mode from the default setting, you must change it before setting the clock.

HOW TO SELECT THE 12-HOUR OR 24-HOUR TIME SETTING:

1. To switch the clock mode from 12-hour or 24-hour time, press the "COOK TIME" pad, and hold for 3 seconds.
2. After 3 seconds, 12 or 24 will appear on the display.
 - If the display shows "12" you are switching the time mode to 12-hour time.
 - If the display shows "24" you are switching the time mode to 24-hour time.
3. Once your desired time mode appears, the display will automatically switch back to the clock display indicating that your time mode has been updated.

HOW TO SET THE CLOCK

After the desired time setting mode has been selected you can now set the clock time on the range.

1. To set the clock, press the "TIMER/CLOCK" pad for 3 second, and the hours will begin to flash, press the "+ or -" pad to adjust the hour. To lock in the hour, press the "TIMER/CLOCK" pad.
2. Once the hour is locked in, the minutes will begin to flash on the display, next press the "+ or -" pad to adjust the minutes. To lock in the minutes, press the "TIMER/CLOCK" pad.
3. The clock time on your range is now set.

CANCEL/OFF

The CANCEL/OFF pad stops any function except the Control Lock.

OVEN LIGHT

Press the "OVEN LIGHT" pad to turn the lights on or off. If there are no other operations, the oven light will switch off automatically after 5 minutes .

START

The “START” Pad begins the oven function. If the “START” pad is not pressed within 30 seconds after pressing a function pad, the display will begin to flash for 30 seconds, then 5 reminder tones will sound, and “PUSH” icon and “On” icon will begin to flash alternately on the display for 30 seconds. If the “START” pad is not pressed the oven function will be canceled and the display will return to showing the clock time.

TIMER

The timer can be set in hours or minutes up to 11 hours and 59 minutes (in the 12-hour time mode; 23-hours and 59 minutes in the 24-hour time mode), and counts down the set time programmed into the system. The timer does not start or stop the oven.

HOW TO SET THE TIMER

1. To set the Timer, press the “TIMER/CLOCK” pad. The Timer indicator light will light up.
2. Next, the display will begin to flash, to set the desired hour or minutes, press the “+ or –” pad.
3. Then press the “TIMER/CLOCK” pad to begin the Timer.
4. When the set time ends, the end-of-cycle tones will sound.
5. Press the “TIMER/CLOCK” pad to stop the timer and the reminder tones.

NOTE

If you would like to stop the Timer at any time, press the “TIMER/CLOCK” pad twice.

OVEN TEMPERATURE FORMAT

1. The default temperature scale setting for the oven is set to Fahrenheit.
2. When using the oven, the oven temperature on the display will appear in Fahrenheit (F).
3. However, if you would like to change the temperature scale to Celsius (C), please see directions below.

HOW TO CHANGE THE OVEN TEMPERATURE SCALE TO CELSIUS:

1. To change the oven temperature scale to Celsius (C), press the “BAKE” pad and hold for 3 seconds.
2. Next, the letter “C” will appear on the display for a few seconds.
3. The “C” will disappear from the display, and the clock time will reappear on the display indicating the oven temperature scale has been switched.
4. When using the Bake function, the oven temperature will now display the letter “C” next to the temperature.

HOW TO CHANGE THE OVEN TEMPERATURE SCALE BACK TO FAHRENHEIT:

- To change the oven temperature scale back to Fahrenheit (F), repeat above steps 1-3. However, during the adjustment the letter “F” will appear on the display instead of a “C”.

LOCK CONTROLS

The Lock Controls function locks the control panel pads from being used to avoid any unintended use of the cook functions. When the control panel is locked, only the Oven Light will function.

To Lock/Unlock Control Panel:

1. To lock the control panel, press both the “+ and –” pads at the same time and hold for three seconds, then “LOC” icon will appear on the display and begin to flash. Once “LOC” stops flashing, your control panel is now locked.
2. To unlock the control panel, press both the “+ and –” pads at the same time and hold for three seconds, then “OPN” icon will appear on the display and begin to flash. Once “OPN” icon stops flashing, your control panel is now unlocked.

WARNING

LOCK CONTROLS

LOCK CONTROLS FUNCTION DOES NOT LOCK THE OVEN DOOR.

REMOVING/INSERTING RACKS:

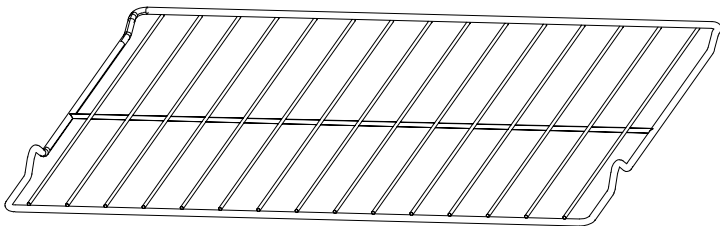
⚠ CAUTION

BURN HAZARD

Always place oven racks in the desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot oven surfaces.

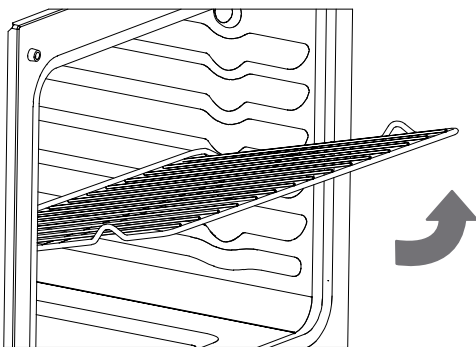
Oven Racks:

Flat Rack: Versatile and low profile, each range is supplied with one or more flat oven racks. Flat racks slide in and out of oven on rack guides formed into side of oven wall. Multiple racks can be used simultaneously, if desired. If racks do not move smoothly, use the corner of a paper towel to apply a thin layer of vegetable oil to reduce friction. Wipe off any excess before use.



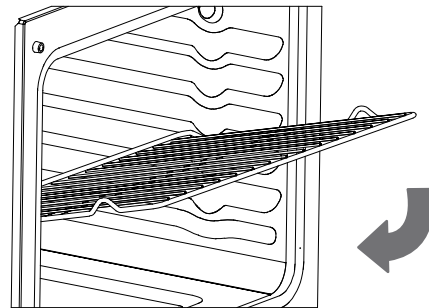
Removing Rack: Racks are designed to stop before coming completely out of the oven to reduce the risk of dropped or spilled foods. To remove the rack:

1. Remove all food and utensils from rack.
2. Grasp firmly from both sides.
3. Pull rack out until it contacts the stop position.
4. Lift up on the front of the rack and continue pulling outward.



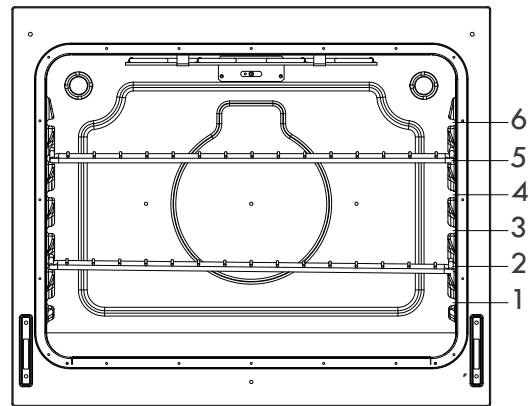
Inserting Rack: The rack can be installed in only one direction. To insert the rack:

1. Orient the rack so that the handle is towards the front and the interlock features are on the top side.
2. Tip rack so that the front is several inches higher than the back.
3. Slip the interlock features under the stop position on the rack guides formed in the oven walls.
4. Rotate rack down while pushing back to complete the insertion process.



Rack Positions

For best performance, adjust rack so food is placed at the center of the oven. For most foods this will be rack position #3



OVEN FUNCTION	RACK POSITION
BAKING	
Large Roast/Turkey	Use Rack 1
Meat/Poultry	Use Rack 2
Cake/Cookies	Use Rack 3
Batch Baking	Use Rack 2 and 5

For best results when baking layer cakes on 2 racks, use racks 2 and 5 in the lower and upper section of the oven. For an even bake, stagger the cake pans on the bottom rack so that it is not positioned directly below the pans on the top rack. Place the cake pans on the racks as shown in the illustration below. (Diagram A)

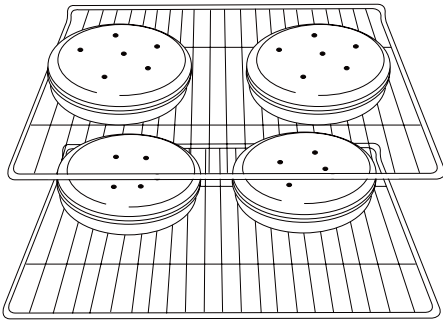


Diagram A

For best results when baking layer cakes on 2 racks in the middle section of the oven, use racks 3 and 5. For an even bake, stagger the cake pans on the bottom rack so that it is not positioned directly below the cake pans on the top rack. Place the cake pans on the racks as shown in the illustration below. (Diagram B)

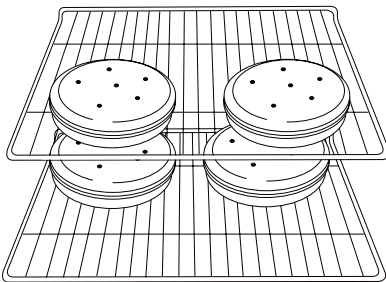


Diagram B

! NOTE

1. Please wear an oven mitt when touching the oven racks or placing food in/removing food from the oven!
2. During cooking, if you want to change the temperature, you must first press the "CANCEL/OFF" pad then repeat the setting steps to reset the temperature.

PREHEATING

Preheating is generally desirable, although not absolutely necessary in all circumstances. Some foods are more robust and may have acceptable results without preheating. These foods include large pieces of meat (whole roasts, hams, or poultry) where the total cooking time is much longer than the time required to preheat. These foods also include frozen potato products and frozen processed dinners that, by their nature and design, are more robust to baking variations. More delicate foods, such as breads (including cakes, cookies, pastries, and pizzas), desserts, soufflés, etc. will likely not have acceptable results without proper preheating.

1. For oven modes that require preheating, the control will automatically enter preheat mode after START is pressed. "PrE" will appear on the display and 3 beeps will be heard when preheating is done.
2. The oven will take approximately 11 to 15 minutes to reach 350 F (177 C). Higher temperatures will take longer preheating times.
3. DO NOT open the door, until preheating is done.

! NOTE

During cooking, if you want to change the temperature, you must first press the "CANCEL/OFF" button and repeat the setting steps to select a new temperature.

BAKE

Designed for general baking recipes, BAKE applies heat from both above and below to achieve exceptional baking performance. Works best for small- and medium-sized foods that require only one rack position at the center of the oven, such as casseroles, frozen dinners, single-layer cakes, and individual racks of cookies.

Directions:

1. Press the BAKE button.
2. The control will default to 350 F (175 F).
3. Use “+ or –” buttons to adjust to the desired temperature. Note: Oven temperature can be selected from 170F (77 C) to 550 F (288 C).
4. Press the START button, “PrE” will be displayed indicating the preheating process has started.
5. Once the oven has reached the specified temperature, three beeping will be heard and the set temperature will appear on the display.
6. Press CANCEL/OFF to exit.

BROIL

NOTE

FOR BEST EXPERIENCE

- The broil heating element is very powerful. Follow recipe directions and monitor food closely to reduce risk of burning food.
- For broiling meat, it is recommended to use a broiling pan to allow grease and juices to drain away from the meat. Do not line broiling pan with aluminum foil, as this will prevent greases from draining properly.

Directions:

High Setting:

1. Press the BROIL HI/LO button.
2. Press “START”, the display will show HI and is set to the highest temperature setting of 550°F.

Low Setting:

1. Press “BROIL HI/LO” button twice.
2. Press “START”. The display will show LO and is set to the lowest temperature setting of 450°F.
3. The oven will be ready when 3 beeping tones sound.
4. Place food in the oven and close the door to ensure proper oven temperature.
5. Press CANCEL/OFF to exit.

COOK TIME

The cook time function is available in the Bake or Broil Hi/Lo mode.

HOW TO SET THE COOK TIME FUNCTION

1. When you’re cooking with “Bake, If a set cooking time is desired, press the “COOK TIME” button.
2. Use the “+ or –” pad to enter the desired cooking time.
3. Once you have set your cooking time, press the “COOK TIME” pad again to begin the set cooking time, and the Automatic Oven indicator will light up.
4. At the end of the set time, the oven will automatically turn off, and the “OFF” icon appear on the display and begin to flash and the end of cycle tone will sound. You can press any pad on the control panel to stop the “OFF” icon.

NOTE

If you would like to set a cooking time first, press the “COOK TIME” pad, and use the “+ or –” pad to enter the desired cooking time, then press the “COOK TIME” pad again to begin the set cooking time. Next, select to press the “BAKE” , and use the “+ or –” pad to adjust to the desired oven temperature, then press the “START” pad to begin the oven heating process to cooking, and the Automatic Oven indicator will light up.

FOOD SAFETY

Cook food thoroughly to help protect against any food borne illnesses. Use a food thermometer to take food temperatures and check in different locations.

DELAY TIME

The delay time function is available in the Bake mode.

HOW TO SET THE DELAY TIME

1. To set the Delay Time, press the “DELAY TIME” pad, and the display will begin to flash.
2. Next, press the “+ or –” pad to set the time to when you would like your cooking time to begin.
3. Once you have set your desired delay time, press the “DELAY TIME” pad again to lock in the set time.
4. Next, press the “BAKE” pad.
 - If the “BAKE” pad has been pressed, press the “+ or –” pad to adjust to the desired oven temperature.
5. Next, press the “START” pad to begin the delay time and the set time will appear on the display indicating that your Delay Time mode has been started.
6. When your delay time has been programmed, the Automatic Oven indicator will light up.
7. If you would like to cancel the Delay Time function, press the “CANCEL/OFF” pad.

WARNING

FOOD POISONING HAZARD

DO NOT LET FOOD SIT IN THE OVEN MORE THAN ONE HOUR BEFORE OR AFTER COOKING. DOING SO CAN RESULT IN FOOD POISONING OR SICKNESS.

COOKTOP OPERATION

WARNING

WARNING FIRE HAZARD

- DO NOT USE WATER ON GREASE FIRES. Smother fire or flame with a close-fitting lid or metal tray. Never pick up a flaming pan.
- Never leave surface cooking units unattended. Boil-over causes smoking and greasy spillovers that may ignite. Turn off all controls when done cooking.
- DO NOT place items that can melt or burn on the cooktop, even when it is not being used.

CAUTION

BURN, CUT, ELECTRIC SHOCK HAZARDS

- DO NOT use if cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified service provider immediately for repairs.
- To prevent cooktop glass breakage, do not slide cookware across cooking surface or otherwise scratch cooktop glass. DO NOT use the glass cooktop as a cutting board.
- DO NOT store heavy items above the cooktop. They could fall and break the glass.
- To minimize burn risk and maximize cooking efficiency, cookware should completely cover the outlined area of the cooking element.
- Until the cooktop has completely cooled after use, the surface may still be hot and burns may occur after the cooking element has been turned off. To avoid steam burns, do not use wet sponge or cloth while cooking area is hot.

NOTE

PREVENTING DAMAGE

- DO NOT allow cookware to boil dry or otherwise overheat.
- DO NOT cook foods packaged in aluminum foil directly on the cooktop. DO NOT otherwise use aluminum foil, or any material that could melt, directly on the cooktop.
- Never cook directly on cooktop. Always use appropriate cookware.

OPERATION INSTRUCTIONS

Types of Cooking Elements:

All Seasons ranges are provided with 4 cooking elements (capable of raising foods to safe cooking temperatures). As the cooking elements operate, they will automatically cycle on and off - even at the highest setting - to maintain power levels. NOTE: Higher powered elements are placed towards the front for higher temperature or shorter duration cooking, such as boiling, searing, and pan frying. Lower powered elements are placed towards the rear for lower temperature or longer duration cooking, such as simmer or melting chocolate.

Pan Size/Element Size Selection:

To minimize burn risk and maximize cooking efficiency, cookware should completely cover the outlined area of the cooking element as indicated below:

Correct Selection:

Small Pan on
Small Element



Large Pan on
Large Element

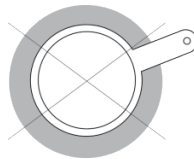


Small Pan on
Large Element
(with only inner
ring of activated)

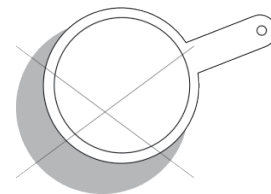


Incorrect Selection:

Small Pan on
Large Element



Pan Off -Center
on Element



Cookware

! WARNING

STORAGE DRAWER

WHEN THE OVEN IS IN USE, THE DRAWER MAY BECOME HOT. DO NOT STORE PLASTICS, CLOTH, OR OTHER ITEMS THAT COULD MELT OR BURN IN THE DRAWER.

! WARNING

OVEN VENT

THE OVEN VENT RELEASES HOT AIR AND MOISTURE FROM THE OVEN, IT SHOULD NOT BE BLOCKED OR COVERED. DO NOT SET PLASTICS, PAPER OR OTHER ITEMS THAT COULD MELT OR BURN NEAR THE OVEN VENT.

! WARNING

CLEANING COOKTOP

TO AVOID PERMANENT DAMAGE TO THE COOKTOP SURFACE AND TO MAKE SPILLS EASIER TO REMOVE, CLEAN THE COOKTOP AFTER EACH USE.

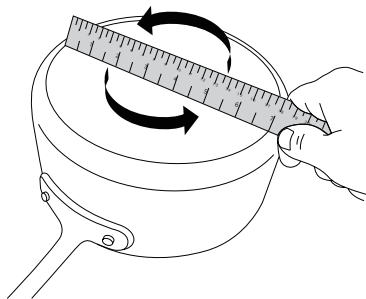
! WARNING

EMPTY COOKWARE

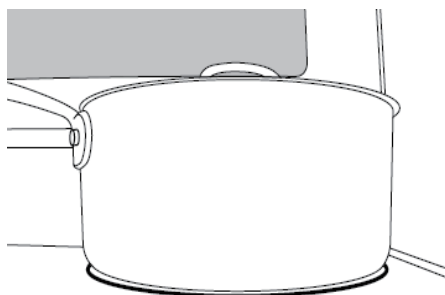
DO NOT LEAVE EMPTY COOKWARE ON A HOT SURFACE COOKING AREA, ELEMENT, OR SURFACE BURNER.

Ideal cookware should have a flat bottom, straight sides and a well fitted lid, and the material should be of medium-to-heavy thickness.

- Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware.
- Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results.
- Cookware with nonstick surfaces should not be used under the broiler.
- Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



Use the following chart as a general guide for cookware material characteristics. Individual results may vary.

COOKWARE	CHARACTERISTICS
Aluminum	Heats quickly and evenly Suitable for all types of cooking. Medium or heavy thickness is best for most cooking tasks.
Cast iron	Heats slowly and evenly. Good for browning and frying. Maintains heat for slow cooking.
Ceramic or Ceramic Glass	Follow manufacturer's instructions. Heats slowly, but unevenly. Ideal results on low to medium heat settings. May scratch the cooktop.
Porcelain Enamel-On Steel or Cast Iron	See stainless steel or cast iron.
Stainless Steel	Heats quickly, but unevenly. A core/base of aluminum or copper on stainless steel provides even heating.

Cooktop Indicators:

All Seasons ranges are provided with separate indicators alerting the user that the cooktop is in use and that the cooktop surface is hot.

Surface-On Indicator: Some models will indicate that a cooktop element is on using a single light on the control panel.

Cooktop Indicators (continued):

Hot Surface Indicator: Some models will have individual indicators for each element under the cooktop glass. Alternatively, other models may only have a single light under the cooktop glass indicating that one or more elements are still hot. The Hot Surface Indicator will illuminate shortly after turning an element on, and it will remain illuminated after the element has been turned off.

NOTE

When the Hot Surface Indicator turns off, the glass surface may still feel slightly hot to the touch. Avoid touching or placing anything on the cooktop until it has completely cooled. The Hot Surface Indicator may illuminate when the cooktop heats up during long baking cycles. This is normal.

OVEN OPERATION

WARNING

FIRE HAZARD

- Never place anything (aluminum foil, spill mat, baking stone, cookware, etc.) on the bottom of the oven cavity. These items can trap heat or melt, resulting in damage to the appliance and risk of electric shock, smoke, or fire.
- If materials inside the oven should ignite, keep door closed, turn off the appliance, and disconnect the circuit at the circuit breaker box. Wait for the oven to cool before removing contents, cleaning oven, and restoring power.

Controlling the Cooking Elements:

To turn a cooking element on, push in on the control knob and turn in either direction. The small icon above the control knob indicates the location of the element being controlled. Adjust to the desired heat setting by aligning the power level on the knob to the indicator mark on the control panel. To turn an element off, simply rotate the control knob to the OFF position.

CAUTION

BURN HAZARD

- Use only dry pot holders or oven mitts when using the oven.
- The oven is vented along the rear of the cooktop and below the control panel.
When the oven is in use, this area may get very hot. DO NOT block or cover the oven vent.

NOTE

FOR BEST EXPERIENCE

- Proper preheating is important for good results. Unless the recipe specifically instructs differently, place food in the oven only after preheating is complete.
- For best results, place food in immediately after preheat beep is sounded.
- Steam or moisture may appear at the oven vent - this is normal.
- If your model is equipped with a convection fan, it is normal for fan to operate during preheat, even if not in convection baking mode.
- DO NOT leave the door open any longer than necessary.
- If in operation, the convection fan will automatically shut off any time door is opened.
- If oven is left in operation for extended periods, it will automatically shut off. Bake modes shut off after 12 hours, Broil will shut off after 12 hour.

Steam Clean

CAUTION

- Oven surfaces-especially oven bottom-may be hot. Use caution to avoid contact with hot surface.
- Hot surface may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled. Designed to generate steam and gently warm the oven surface to grease and light soils.

OVEN CLEANING

Directions:

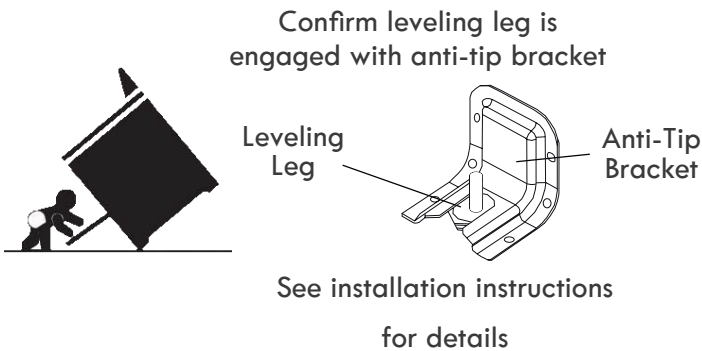
1. Ensure oven is at room temperature before beginning.
2. Remove all items from oven, including oven racks.
3. Wipe out any large spills or excess debris prior to starting a steam clean cycle. Scrape off and remove any burnt-on debris with a stiff plastic utensil (hard plastic spatula, plastic paint scraper, old credit card, etc).
4. For improved softening of stains, spray inside surfaces with water spray bottle or wipe surfaces with a wet sponge before starting.
5. Pour 1-1/4 cups (10 oz) of water in the center cavity of the oven and close the door.
6. Press "STEAM CLEAN" button to enter steam cleaning mode.
7. Once in steam cleaning mode, press "START" button to begin.
8. After "STEAM CLEAN" ends, the prompt tone will beep 6 times, and then beep once every 9 seconds. OFF will appear on the display and begin flashing.
9. Press the "CANCEL/OFF" button to exit at any time.
10. Once the steam cleaning cycle is complete, wipe the inside of the oven to remove dirt.

CLEANING AND MAINTENANCE

! CAUTION

BURN HAZARD

- If range is moved for cleaning, servicing, or any other reason, confirm the Anti-Tip device is engaged per the installation instructions.
- A child or adult can tip the range and be killed.
- Failure to follow these instructions can result in death or serious burns to children and adults.



Glass Cooktop:

! CAUTION

LACERATION, SHOCK, BURN, INHALATION HAZARDS

- Glass cooktop is durable, but may break when heated if scratched or otherwise damaged during cleaning. Clean only as described below to avoid glass breakage.
- Clean cook-top with caution - To avoid steam burns, do not use wet sponge or cloth while cooking area is hot. Wear oven mitt if cleaning with razor while cooktop is hot (see special instructions below for sugary spills and melted plastic).
- Some cleaners can produce noxious fumes if applied to a hot surface. Allow cooktop to cool completely before applying any cleaning chemicals.

For best results and prolonged cooktop life, it is recommended to clean the cooktop after each use.

Light soiling:

- Clean with general purpose kitchen cleaner, followed by glass cleaner to remove streaks.

Moderate soiling:

- Commercially available glass cooktop cleaners may be used. Follow instructions on product packaging.

Heavily burned on residue:

- Clean using commercially available glass cooktop cleaner. Follow instructions on product packaging.
- Use a razor blade scraper designed for cleaning glass surfaces. Ensure razor is clean and new to minimize risk of scratching cooktop.
- Hold razor at approximately 45° angle, apply firm pressure, and smoothly press razor through residue.
- After heavy residue is removed, clean again using glass cooktop cleaner compound.

Sugary spills/plastic - Sugary spills and melted plastics may cause damage the cooktop not covered by warranty if not removed immediately.

- Turn off all surface cooking units and remove all cookware from cooktop.
- As described above, use a clean, new razor blade scrape and wear oven mitt for protection to quickly remove sugary spills or melted plastic from cooktop glass while cooktop is hot.
- Quickly wipe removed material away from hot surface cooking unit using dry paper towel.
- Wait until the cooktop glass has completely cooled before attempting a more thorough cleaning as described above.

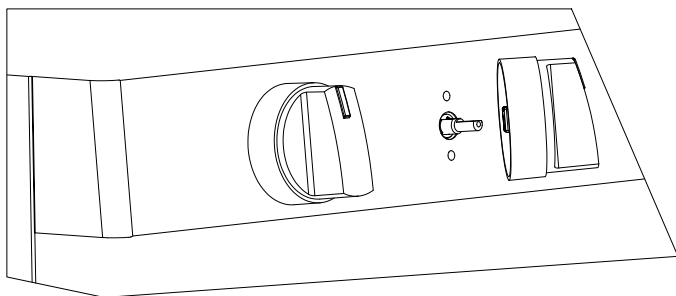
Control Panel:**⚠ CAUTION****ELECTRIC SHOCK HAZARD**

- DO NOT use excessive amounts of water or cleaners to clean knob areas. If moisture is forced into openings behind knobs, there is a potential for electric shocks.
- Avoid spraying kitchen cleaners directly into the openings behind knobs.

⚠ NOTE**TO PREVENT COSMETIC DAMAGE**

DO NOT use scouring pads, abrasive cleaners, strong liquid chemicals, steel wool, or oven cleaners, as these may damage the control panel finish.

For best results, it is recommended to clean the user interface and control panel after each use. Control knobs can be removed for easier cleaning. Ensure knobs are in the "OFF" position before removing. Pull straight back with a firm pressure to remove knob from stem. Clean entire panel with a lightly damp soft cloth using mild soap and water. Glass cleaner can be used on oven control to remove streaks. Stainless steel cleaner can be used on the exposed metal to remove streaks. Knobs should be washed by hand in warm soapy water - do not wash in dishwasher. Wait until knobs are dry before placing back on stem. Be sure to align profile in knob to stem shape to ensure smooth fit and avoid damage to knob or control.

**Oven Interior:****⚠ CAUTION****BURN HAZARD**

- Oven surfaces - especially oven bottom - may be hot. Use caution to avoid contact with hot surfaces.
- Hot surfaces may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled.

Check oven after each use to determine if any spills or splattering occurred that require cleaning. Wipe out oven interior with a lightly damp soft cloth using mild soap and water to remove light spills.

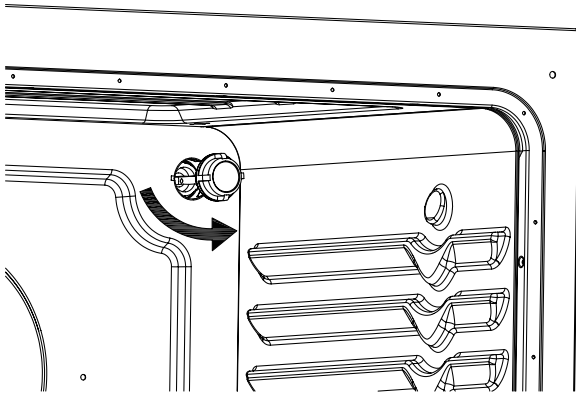
Oven Lights:**⚠ CAUTION****SHOCK, BURN, AND LACERATION HAZARDS**

- Disconnect power to oven and wait until oven is cool before attempting to service light bulbs.
- Handle glass cover carefully to reduce risk of breakage. If lamp cover is difficult to remove, do not force. Contact a qualified service provider for repairs.
- DO NOT operate oven without glass cover in place.

The oven's light is a standard 25-watt (G9 Halogen) appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are off.

HOW TO REPLACE OVEN LIGHT

1. Disconnect the power supply.
2. Turn the glass cover counter clockwise to remove.
3. Pull out the bulb straight out of the socket.
4. Replace bulb by pushing in, then reinsert glass cover clockwise
5. Reconnect power.



CLEANING METHOD FOR STAINLESS STEEL

- Use a stainless-steel cleaner or a mild cleaner recommended on stainless-steel surfaces.
- Wipe cleaner with a soft cloth in the direction of the grain to avoid damage.
- Remove any excess with a clean and dry, lint-free cloth.

CLEANING THE OVEN DOOR EXTERIOR

- Clean with a mild soap and warm water.
- Wipe clean with a dry soft cloth.

Service panel:

⚠ CAUTION

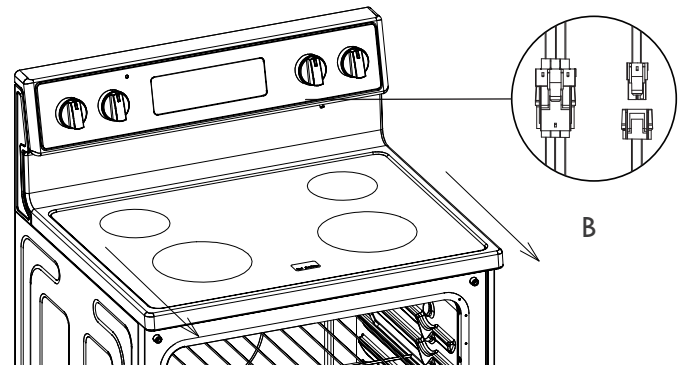
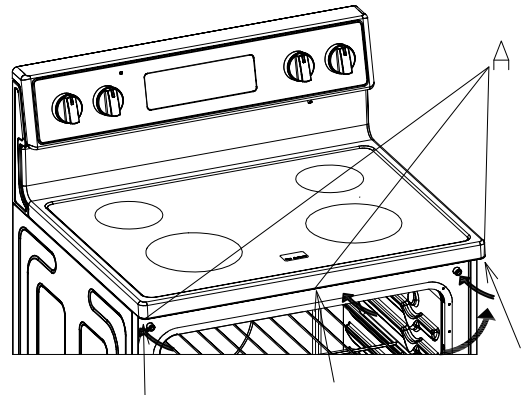
Ensure the range is powered off and all functions are turned off. Unplugging range or turning power off at the breaker is recommended.

Removal:

1. Open the oven door and remove the three screws and washers at the bottom of the panel using a Phillips screwdriver (See image A).
2. Once the screws are removed, slide the cooktop towards you while lifting upwards slightly in order to expose the wire connectors at the back of the cooktop.
3. Locate the two wire connectors behind the cooktop (See image B). To release the connectors, depress the tab and pull.
4. Once the wires are disconnected, the cooktop can now be removed.

Installation:

Follow the removal steps in reverse order by connecting the two wires, sliding the cooktop into place, and securing the three screws and washers into the bottom of the panel.



TROUBLESHOOTING GUIDE

Read before calling for service

If you find something that is not working as anticipated, check the table below for helpful hints and advice that might save you the time and expense of calling for repair.

OVEN WILL NOT OPERATE	POSSIBLE SOLUTIONS
Has a household fuse blown, or has a circuit breaker tripped?	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Is the Electronic Oven Control set correctly?	<ul style="list-style-type: none"> See “Electronic Oven Controls” section.
Display shows “E02”	<ul style="list-style-type: none"> Temperature sensor error. Call Customer Service.
Display shows “E03”	<ul style="list-style-type: none"> High temperature warning. Oven function will shut off automatically. Allow oven to cool for 30 minutes and resume using oven functions. If error continues to occur call Customer Service.
Is the Oven Control Lockout set?	<ul style="list-style-type: none"> See “Control Lockout” section.

OVEN TEMPERATURE TOO HIGH OR TOO LOW	POSSIBLE SOLUTIONS
Does the Oven Temperature Calibration need adjustment?	<ul style="list-style-type: none"> See “Oven Temperature Control” section.
Do the Oven Indicator Lights flash?	<ul style="list-style-type: none"> See the “Display” and/or the “Oven Lights” section. If the indicator light(s) keeps flashing, call for service.

OVEN COOKING RESULTS NOT WHAT EXPECTED	POSSIBLE SOLUTIONS
Is the proper oven temperature calibration set?	<ul style="list-style-type: none"> See “Oven Temperature Control” section.
Was the Oven preheated?	<ul style="list-style-type: none"> See “Baking” section.
Are the racks positioned properly?	<ul style="list-style-type: none"> See “Positioning Racks and Bakeware” section.
Is there proper air circulation around bakeware?	<ul style="list-style-type: none"> See “Positioning Racks and Bakeware” section.
Is the batter evenly distributed in the pan?	<ul style="list-style-type: none"> Check that batter is level in the pan.
Is the proper length of time being used?	<ul style="list-style-type: none"> Adjust cooking time.
Has the oven door been opened while cooking?	<ul style="list-style-type: none"> Oven peeking releases oven heat and can result in longer cooking times.
Are baked items too brown on the bottom?	<ul style="list-style-type: none"> Move rack to higher position in the oven.
Are pie crust edges browning early?	<ul style="list-style-type: none"> Use aluminum foil to cover the edge of the crust and/or reduce backing temperature.

Kenmore®

For Customer Care go to:

www.kenmore.com/contact-us/

to select your local area or retailer where this appliance was purchased for contact information on scheduling in-home repair service or ordering replacement parts.

