

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

Model/Modelo: 790.3260*

Kenmore®

Slide-in Gas Range

Estufa de Gas

*** = color number, número de color**

P/N 139901305 Rev A

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

Sears Canada Inc.
Toronto, Ontario, Canada M5B 2C3
www.sears.ca



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Kenmore Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair. This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

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

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

Disclaimer of implied warranties; limitation of remedies

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

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

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

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

Sears Brands Management Corporation, Hoffman Estates, IL 60179 U.S.A. and Canada.
Sears Canada Inc., Toronto, Ontario, Canada M5B 2C3


IMPORTANT SAFETY INSTRUCTIONS


Read all instructions before using this appliance.


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

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

DEFINITIONS

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


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


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

Important note: Indicates installation, operation, maintenance, or valuable information that is not hazard related.

Important note:

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


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


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


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

WHAT TO DO IF YOU SMELL GAS:

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

⚠ WARNING



Tip Over Hazard

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



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

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

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

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

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

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

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

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

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

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

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

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

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

⚠ CAUTION Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Cleaning a hot oven can cause burns. Clean the oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury. Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

SELF-CLEANING OVENS

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

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

⚠ CAUTION Do not let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have sufficient time to cool.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

Grounding Instructions

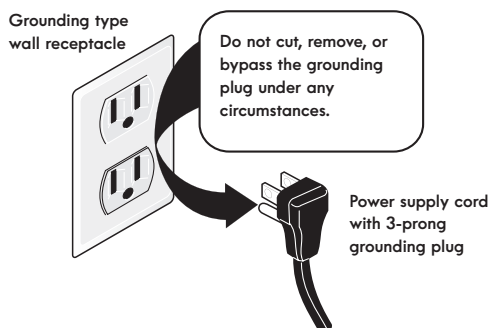
⚠ WARNING Avoid fire hazard or electrical shock. Do not use an adapter plug, and extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

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

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

If a 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 three-prong wall receptacle installed by a qualified electrician.

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



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

Conversion to L.P. Gas

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

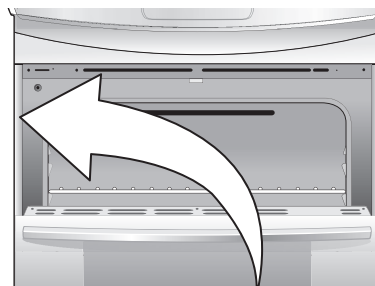
⚠ WARNING Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

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

Product Record: You may find the model and serial number printed on an identification label. The label is located on the left side of the oven frame. Open the oven door to see the serial label.

Serial Plate Location

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



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

Model Number: _____

Serial Number: _____

Date of Purchase _____

Save your sales receipt for future reference.

Save these instructions for future reference.

Before Setting Surface Controls

Check burner cap placement before operating the surface burners

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

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

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

Remember:

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

Installing burner grates

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

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

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

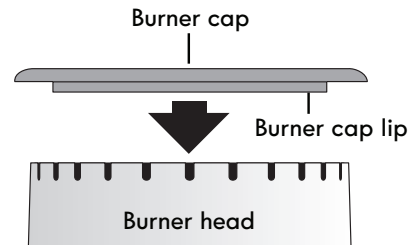


Figure 1: Burner cap on burner head

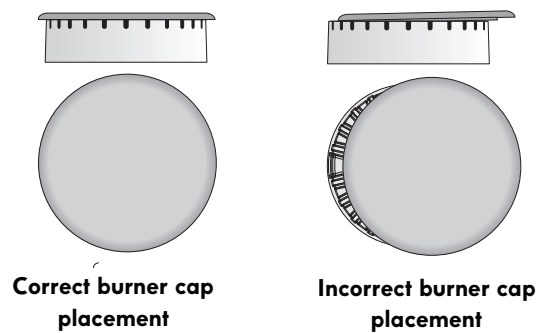


Figure 2: Correct placement (L) Incorrect placement (R)

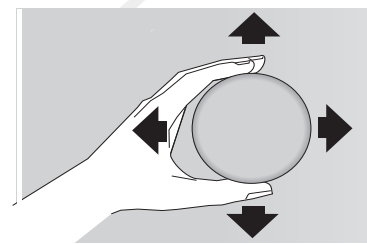


Figure 3: Moving cap gently until seated properly

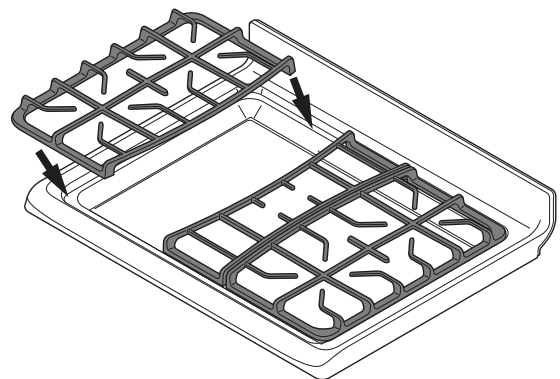


Figure 4: How to place burner grates properly

Using Proper Cookware

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

Important: Do not place aluminum foil or any material that can melt on the range cooktop. If these items melt they may damage the cooktop.

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



Figure 5: Check for flat bottom cookware

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

Cookware Material Types

The most popular materials available are:

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

Setting Proper Burner Flame Size

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

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

The color of the flame is the key to proper burner adjustment.

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

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

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

Table 1: Suggested flame settings

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

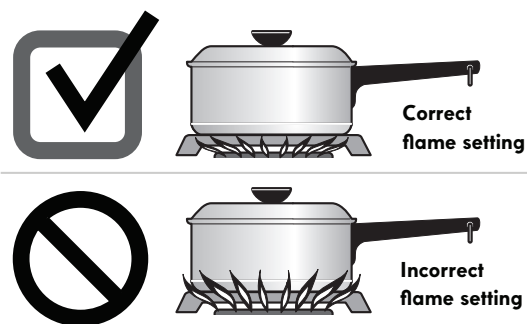


Figure 6: How to set flame for efficient cooking

Setting Surface Burners

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

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

To set surface burners:

1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil sets stable on the burner grate.
2. Push the desired surface control knob in and turn counterclockwise out of the **OFF** position (Figure 7) and rotate to the **Lite** position. While the burner is in the **Lite** position you will hear the clicking sound of the igniter. Visually check to see that the burner has lit.
3. Once the burner has a flame, push the control knob in and turn counterclockwise to the desired flame size. Use the control knob markings and adjust the flame as needed.

Important notes:

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



Figure 7: Proper way to turn on cooktop burners

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

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

Home Canning

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

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

Before Setting Oven Controls

Oven Vent Location

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

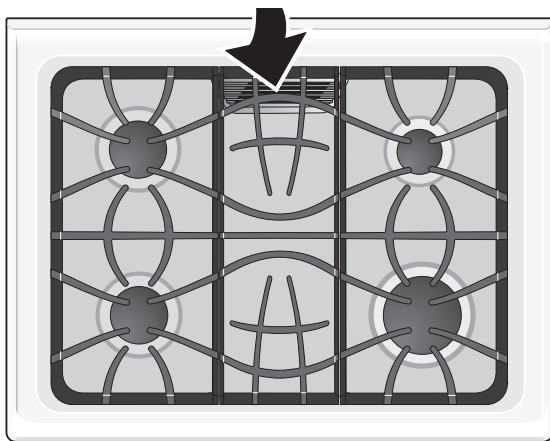


Figure 8: Oven vent in rear of range top

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

⚠ CAUTION 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.

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

Removing, replacing, and arranging flat or offset oven racks

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

Types of Oven Racks

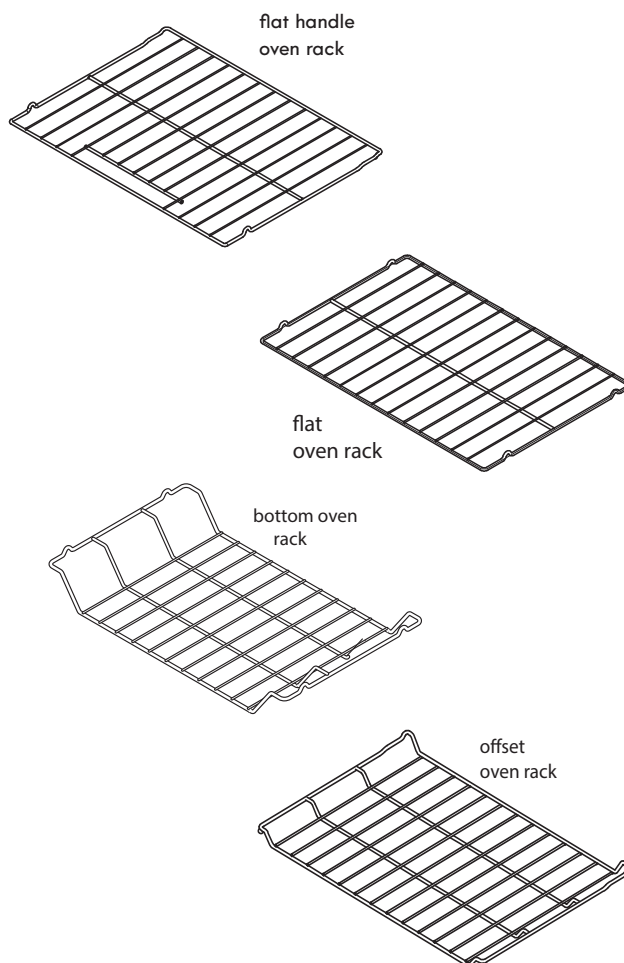


Figure 9: Variety of racks and their uses

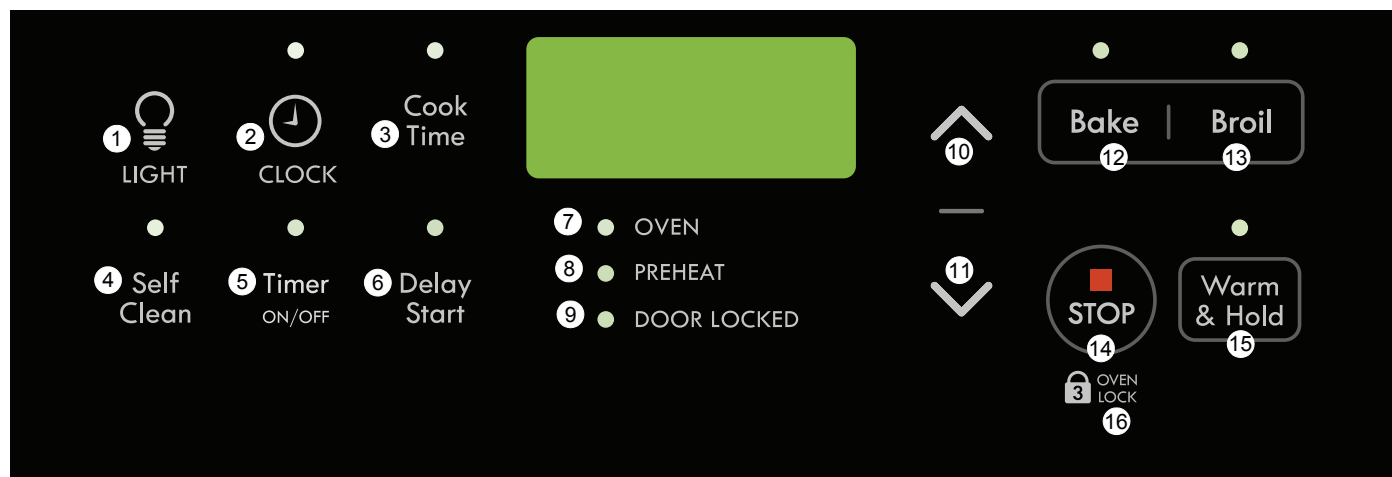
- The flat oven rack (some models) or flat handle oven rack (some models) may be used for most cooking needs.
- The offset oven rack (on some models) is designed to place the base of the rack about 1/2 of a rack position lower than flat oven racks. This design allows several additional positions between the flat rack positions.

Air circulation in the oven

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

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

Oven Controls



1. **LIGHT** - Use to turn internal oven light on and off.
2. **CLOCK** - Use with arrow keys to set time of day.
3. **Cook Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
4. **Self Clean** - Use to select 2, 3, or 4hr Self Clean cycle.
5. **Timer ON/OFF** - Use to set and cancel the timer and to set the Continuous Bake feature.
6. **Delay Start** - Use with Bake and Self Clean functions to program a delayed start bake or delayed start self clean cycle.
7. **OVEN ON indicator light** - Glows each time the oven cycles on to maintain the set oven temperature.
8. **PREHEAT indicator light** - Is on when oven is preheating. Stays on until the oven reaches the desired temperature.
9. **DOOR LOCKED indicator light** - Is on when door locks or unlocks and when oven lockout is active.
10. **Up arrow** - Use with the function keys to accept settings and adjust temperature and times.
11. **Down arrow** - Use with the function keys to accept settings and adjust temperature and times.
12. **Bake** - Selects Bake function.
13. **Broil** - Selects Broil function.
14. **STOP** - Cancels any active oven function except clock and timer.
15. **Warm & Hold** - Use to keep cooked food warm and at serving temperature for up to 3 hours.
16. **OVEN LOCK** - Use STOP key to activate oven door lock.

Minimum & maximum control settings

All of the cooking features listed have minimum and maximum time and temperature settings that may be entered into the control. An entry error tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum allowable setting or above the maximum setting for the cooking feature.



Table 2: Minimum and maximum control settings

Feature	Min. Temp. or Time	Max. Temp. or Time
Bake	170°F (77° C)	550°F (288°C)
Broil	LO (400°F/205°C)	HI (550°F/288°C)
Timer	1 Min	11 Hr. 59 Min.
Self Clean	2 Hours	4 Hours
Warm & Hold	170°F (77° C)	3 hours
Cook Time	1 Min.	11:59
Delay time	1:00	12:59
Clock	1:00	12:59

Setting Clock

When the appliance is first powered up or when the power supply to the appliance has been interrupted, **12:00** will flash in the display. The time of day must first be set before operating the oven.

To set the clock

1. Press **CLOCK** once. **CLO** appears in display.
2. Press  or . Time of day appears in the display. Continue to hold key until the correct time of day appears.
3. Release arrow key to accept time of day.

Important note: The time of day cannot be changed when the oven is set for cooking.

Silent or Audible Control Mode

The oven control is factory preset with audible tones active. The control may be programmed for silent operation.




To block the control from sounding when any key is pressed, press and hold Delay Start key until the control beeps once (about 6 seconds).

To return to the audible control mode, press and hold Delay Start key until the control beeps once (about 6 seconds).

Changing Temperature Display (°F or °C)

The electronic oven control is set to display °F (Fahrenheit) when shipped from the factory. The display may be changed to show either Fahrenheit or °C (Celsius) oven temperatures.

To change temperature display mode from °F to °C or from °C to °F

1. Press **Broil**.
2. Press .
3. Press and hold **Broil** until **F** or **C** appears in the display.
4. Press either  or  to toggle between **F** or **C** mode choices and release the arrow key.
5. The display will sound an acceptance tone and the display will return to the time of day.

Important note:

The temperature display mode cannot be changed when the oven is set for cooking.

Oven Lock

The OVEN LOCK feature allows you to lock the oven portion of the appliance while the oven is not in use.

To activate OVEN LOCK feature:

1. Be sure the door is completely closed.
2. Press and hold **STOP** for 3 seconds. **Loc** will appear in the display.
3. The **DOOR LOCKED** indicator light will flash while the motor driven door latch begins locking the oven door. Do not open the door during this time. Allow 15 seconds for the door to completely lock.
4. Once oven door is locked, the time of day will appear in the display.

To cancel the OVEN LOCK feature

Important note: Cancelling the Oven Lock feature does not work while oven is in self clean.

1. Press and hold **STOP** for 3 seconds. The **DOOR LOCKED** indicator light will flash and the motor driven door latch will begin to unlock. Do not open the door at this time. The door will unlock completely in about 15 seconds.
2. The oven control keys will be available and the oven door can be opened again.

Important notes:

- To avoid possible damage to the oven door latch mechanism, do not attempt to open or close the oven door whenever the DOOR LOCKED indicator light is flashing. If a control key is pressed when the OVEN LOCK is active, **Loc** will appear in the display as a reminder that the oven keys are inactive when the OVEN LOCK feature is active.

Changing between Continuous Bake setting or 12-Hour Energy Saving feature

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

To change to continuous bake mode

Press and hold **Timer ON/OFF** until the control beeps once (about 6 seconds). **-- hr** will appear in display. The control is set for continuous bake setting.

To change to 12-Hour Energy Saving feature:


Press and hold **Timer ON/OFF** until the control beeps once (about 6 seconds). **12hr** will now appear in display. The control is set for 12-Hour Energy Saving feature.

Important note:

Changing between continuous bake and the 12-Hour Energy Saving mode does not change how the cooktop controls operate.

Operating Oven Lights

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

Press  to turn the interior oven lights on and off whenever the oven door is closed.



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



To replace the interior oven light, see [“Replacing the Oven Light”](#) on page 21. The oven light will not operate during a self clean cycle.

Oven Controls

Setting Timer

To set the timer

1. Press **Timer ON/OFF**.
2. Press and hold  to increase the time. Release  when the desired time appears in the display.
3. Release and the timer will begin to count down.
4. When the set time has run out, the Timer will sound with 3 beeps and will continue to beep 3 times every 60 seconds until **Timer ON/OFF** is pressed.

To change time remaining in Timer, press and hold  or  to increase or decrease any time remaining.

To cancel the Timer before at any time, press **Timer ON/Off** once.

Important notes:

- The timer does not start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The timer may be used alone or when any other oven function is active.
- The indicator light located above **Timer ON/OFF** will glow when the timer is active.
- The timer may be set from 1 minute to 11 hours and 59 minutes. The timer will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.

Setting Bake

Use the bake function whenever the recipe calls for baking using normal temperatures. A reminder tone will sound when the set bake temperature is reached and the PREHEAT indicator light will turn off. The OVEN indicator light will turn on and off as the oven cycles to maintain the set temperature.





Bake may be programmed for any temperature from 170°F to 550°F (77°C to 288°C). The factory preset bake temperature is 350°F (177°C).

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

Important note:



If you wish to bake longer than 12 hours, see [“Changing between Continuous Bake setting or 12-Hour Energy Saving feature”](#) mode for detailed information on [page 13](#).

To set Bake

1. Arrange oven racks and close oven door.
2. Press **Bake**. The display will show **350°**.
3. To set temperature press  or . By pressing  or , the oven temperature may be adjusted in 5°F increments (1°C if the control is set to display Celsius).
4. **Release arrow key** when desired temperature appears.
5. When the oven reaches the set temperature, the **PREHEAT** indicator light will turn off and the control will beep 3 times.

To cancel bake at anytime Press .

To change the oven temperature after Bake has started

1. Press **Bake**. The current set oven temperature will display.
2. Press  or  to increase or decrease the current set temperature to the new oven temperature.
3. When the new oven temperature appears, release the arrow key. The control will automatically accept the change.

Baking tips

- Fully preheat the oven before cooking items like cookies, biscuits and breads. When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes or cookies using 2 oven racks, place cookware as shown in [Figure 10](#) and place racks in rack positions 2 & 4. Allow at least 2 inches (5cm) of space between bakeware for proper air circulation.
- Do not open oven door too often. Opening the door will reduce the oven temperature and may increase cooking time.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over-browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over-browning of some foods. Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies and muffins.

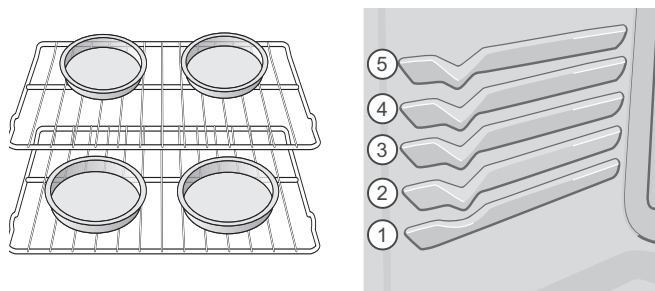







Figure 10: Pan spacing and rack positions

Setting Cook Time

Use Cook Time to set the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set cook time ends.



⚠ 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.

To program the oven to begin baking immediately and to shut off automatically

1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake**. The display will show **350 °**.
4. By pressing  or , the temperature may be adjusted in 5°F increments (1°C if the control is set to display Celsius). Release key when desired set temperature is in display.
5. Press **Cook Time**. The display will show **00**.
6. Press  or  to reach the desired cook time and release arrow key for oven control to accept cook time.
7. When the oven temperature reaches the set temperature, the **PREHEAT** indicator light turns off and the oven control will beep once
8. To cancel at anytime press .

When the cook time runs out **End** will appear in the display. The oven control will beep 3 times every minute as a reminder until **STOP** is pressed.

To change the oven temperature or cook time after baking has started

1. Press **Bake** (for oven temperature) or **Cook Time**.
2. To adjust temperature or cook time press  or  and release when the desired temperature or cook time setting appears in the display and release arrow key.

Important:

- Cook Time and Delay Start may be set with Bake but are not available for use with Broil.
- While baking with Cook Time, press **Cook Time** to display any cook time remaining.
- The maximum Cook Time or Delay Start setting is 11 hours and 59 minutes.







Setting Delay Start

Delay Start allows you to set a delayed starting time to the oven baking or cleaning functions.

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



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

To program oven for a delayed starting time and to shut off automatically

1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake**. The display will show **350°**.
4. Press  or , to set desired temperature (the oven temperature may be adjusted in 5°F increments- 1°C if the control is set to display Celsius). When desired temperature is reached release arrow key for control to accept.
5. Press **Cook Time**. The display will show **00**.
6. Press the  or  to set the desired cook time. Release arrow key when desired cook time appears in the display.
7. Press **Delay Start**. The time of day will appear in the display. Press  or  until the desired starting time appears in the display and release arrow key.
8. The oven will turn on at the set delayed starting time and begin heating. When the oven temperature reaches the set temperature, the **PREHEAT** indicator light will turn off and the oven control will beep 3 times.

To cancel at anytime press .

To change the oven temperature or cook time after baking has started

1. Press **Bake** (for oven temperature) or **Cook Time**.
2. Press  or  and release when the desired temperature or cook time setting appears in the display.

When the cook time runs out:

End will appear in the display. The oven control will beep 3 times every minute until  is pressed.

Oven Controls

Setting Broil

Use the broil function to cook meats that require direct exposure to flame heat for optimum browning results. The Broil function is factory preset to broil at **HI** (550°F/288°C).

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

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






The suggested broil settings are recommendations only. Increase or decrease broiling times, or move to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking. Do not use pan without the insert. Do not cover the insert with foil- exposed grease could ignite.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.

If a broil pan and insert are not included you may purchase them. Call Sears at 1-800-4-MY-HOME (1-800-469-4663) and order broiler kit 5304442087.

To set Broil

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 2 minutes before adding food.
2. Position cookware in oven. **Close oven door** when broiling.
3. Press **Broil**. **HI** will appear in display.
4. Press  or  until the desired broil setting level appears in the display. Press  for **HI** broil or  for **LO** broil setting (400°F/204°C) and release arrow key.
5. Turn and broil food on other side. Do not open the door while broiling.
6. When finished broiling or to cancel at any time press .

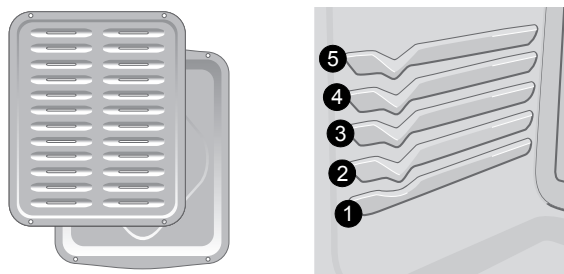


Figure 11: Broil pan and insert (L) Rack positions (R)

Table 3: Suggested Broil Settings

Food	Rack Position	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak, 1 inch thick	4th or 5th*	Hi	8	6	Medium
Steak, 1 inch thick	4th or 5th*	Hi	10	8	Medium-well
Steak, 1 inch thick	4th or 5th*	Hi	11	10	Well
Pork Chops, 3/4 inch thick	4th	Hi	12	8	Well
Chicken, bone-in	4th	Lo	25	15	Well
Chicken, boneless	4th	Lo	10	8	Well
Fish	4th	Hi	as directed		Well
Shrimp	3rd	Hi	as directed		Well
Hamburger, 1 inch	4th or 5th	Hi	12	10	Medium


*Use offset rack only in rack position 5.

Warm & Hold™





Warm & Hold will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours the Warm & Hold will shut off automatically.

Warm & Hold should only be used with foods that are already at serving temperatures. Warm & Hold will maintain the oven temperature at 170° F (77°C).

Example - To set Warm & Hold:

- If needed, arrange oven racks and place cooked food in oven.
- Press **Warm & Hold**. **Hld** will appear in the display.
- Press the up arrow to accept Warm & Hold. The oven control will beep when Warm & Hold is accepted.
- To turn Warm & Hold off at any time press .

To set Warm & Hold to start after a Timed Bake automatically




1. Press **Bake**. Press  or  to set temperature and release the arrow key for the oven to accept the set temperature.
2. Press **Cook Time**.
3. Press  or  to set time. Release arrow key when desired cook time appears in the display.
4. Press **Warm & Hold**. The oven control will beep when Warm & Hold is accepted.
5. Warm & Hold is set to turn on automatically after the Timed Bake or Delay Timed Bake has finished. The Warm & Hold indicator light will glow indicating that the Warm & Hold feature is set to start when the timed bake is finished.

Adjusting Oven Temperature



Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. 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 **UPO** (User Programmable Offset) 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 adjust oven temperature

1. Press **Bake**.
2. Press and hold  until **550** appears in the display.
3. Hold **Bake** until **0** appears. (If the control still has the original factory calibration, the display will read **0**.)
4. The temperature may be adjusted up or down 35 °F (19°C) in 1°F increments by pressing and holding  or .
5. Adjust until the desired amount of temperature offset appears in the display and **release arrow key** for control to accept the change.
6. If the **STOP** key is pressed during the programming mode, the UPO value will remain unchanged.

Important notes:

- Oven temperature adjustments made will not change the Broil or Self-Clean operating 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 to 40 °F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control has been set to display °C (Celsius) temperatures. Minimum and maximum settings for Celsius is (±) 19 °C.
- If the display mode is set for Celsius, adjustments made will be in 1 °C increments on each press of  or .

Oven Controls

Self Clean

A self cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate 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 select 3 different cleaning times from 2, 3 or 4 hours. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour clean time for heavier stubborn soils.

Read before starting Self Clean

Be sure to read all following caution and important statements before starting a self clean cycle

⚠ WARNING Do not leave small children unattended near appliance. During self clean cycle the outside of the oven can become very hot and cause burns if touched.

⚠ WARNING Do not line the oven walls, racks, oven bottom or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will melt to the oven interior.

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

The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

Important notes:

- 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 and cooktop including cookware, 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 12). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.

- Remove any excessive spills. Any spills 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 spills can cause heavy smoke or fire when subjected to high temperatures. Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven door gasket (Figure 12). The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.





Figure 12: Take note of areas to clean and areas to avoid

Important notes:

- The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the 1st self clean cycle. This will help eliminate the normal odors associated with the 1st self clean cycle.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.
- The Self Clean function will not operate whenever a radiant surface element is ON or the oven lockout is active.

Setting Self Clean

To set Select Clean to start immediately:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the cooktop. Be sure the oven door is completely closed.
2. Press **Self Clean**. **3:00** appears in the display.
3. To change to a 2 hour clean time press ; **2:00** appears in the display. To select a 4 hour clean time press : The display will show **4:00**.
4. After selecting the clean time release the arrow key for the oven control to activate the self clean. The **DOOR LOCKED** indicator light will turn on and **CLn** will appear in the display.
5. When Self Clean begins the cleaning cycle, the motorized door latch mechanism will automatically start to lock the oven door and the DOOR LOCKED indicator light will flash. Do not open the oven door when the DOOR LOCKED indicator light is flashing. Allow about 15 seconds for the oven door to completely lock.

Once the oven door is locked the DOOR LOCKED indicator light will glow steady. When **CLn** appears in the display Self Clean is active.





⚠ 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.

When Self Clean is finished:


1. The time of day will appear in the display window and the DOOR LOCKED indicator light will continue to glow.
2. Once the oven has cooled down (about 1 hour) and the DOOR LOCKED indicator light has turned off the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Delayed Start Self Clean:

To start Delay Start Self Clean:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the cooktop. Be sure oven door is completely closed.
2. Be sure the clock shows the correct time of day.
3. Press **Delay Start**.
4. Press and hold  to scroll to the time desired to start the self clean cycle. and release arrow key when the desired start time is displayed.
5. Press **Self Clean**. **--** appears in the display.
6. Press  if a 3 hour clean is desired. To select a 2 hour clean time press , the display will show **2:00**. To select a 4 hour clean time press  until **4:00** appears in the display.
7. After selecting the desired clean time release arrow key. Self Clean is set to activate. The DOOR LOCKED indicator light will turn on and the oven door will lock in advance of the starting time. Once the starting time is reached **CLn** will appear in the display.

If it becomes necessary to stop Self Clean when active

1. Press .
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool and for the DOOR LOCKED indicator light to turn off. When this indicator light turns off the oven door may be opened.
3. Restart Self Clean if needed.

Important notes:

If Self Clean is active and a power failure occurs, the oven may not have thoroughly cleaned. This would depend on how much cleaning time had elapsed before the power failure. If needed after power is restored, set Self Clean again.

Care and Cleaning

Cleaning Various Parts of Your Oven

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

Surface Type	Recommendation
Control knobs Painted body parts Painted decorative trim Aluminum, plastic, or vinyl trim	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30-60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to OFF position. Grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both knob and shaft, then push knob into place.
Control panel Control keypad membrane Decorative trim (some models)	Before cleaning the control panel, turn all controls off, activate oven lockout (on some models), and if needed remove any knobs from panel. Do not use abrasive cleaners on any of these materials; they can scratch. Clean using hot, soapy water and a cloth or sponge. Be sure to squeeze excess water from cloth or sponge before wiping control panel, especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a cloth or sponge and be sure to squeeze excess water from cloth or sponge before wiping the control panel.
Porcelain enamel parts and door liner	Gentle scrubbing with a soapy non-abrasive scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled non-abrasive scouring pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices, or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.
Oven interior	For oven interior remove excessive spills from oven cavity bottom before starting Self Clean. Clean any soils from oven frame and door liner outside the oven door gasket. For very important cleaning precautions, be sure to read all the “Setting Self Clean” instructions on page 19 .
Oven racks	Remove oven racks from oven cavity before starting Self Clean. Clean by using a mild, non-abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and then replace in oven.
Oven door	Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
Cooktop surface Surface burners Burner grates	Do not use spray oven cleaners on the cooktop. See “Cleaning the cooktop and surface burners” instructions on page 21 .
Stainless Steel (some models)	Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a cloth or sponge. Rinse and dry using clean water and a cloth.

Cleaning the cooktop and surface burners

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

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

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

To clean recessed and contoured areas of cooktop

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

To clean burner grates

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

To clean burner caps

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

To clean the surface burner heads

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

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

To clean the burner head ignition ports

Each burner head has a small ignition port (see [Figure 13](#)). Should you experience ignition problems it may be that this port hole is partially blocked with soil. With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port.

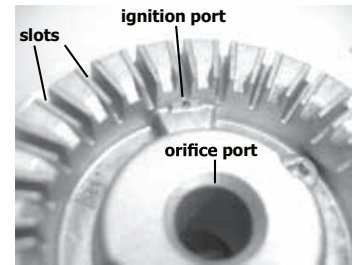


Figure 13: Cooktop burner head

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

When replacing the burner caps, be sure the burner caps are seated firmly on top of the burner heads. The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop. For proper flow of gas and ignition of burners.

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

Replacing the Oven Light

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

The interior oven light is located at the rear of the oven cavity. (See [Figure 14](#)).

To replace the oven interior light bulb:

Important note:

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. Unscrew the glass cover by turning the cover counter-clockwise. Replace bulb with a new Halogen bulb.
3. Screw on glass cover clockwise. Turn power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.

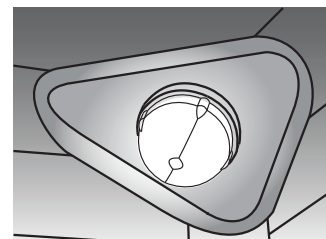


Figure 14: Replacing oven light

Removing and Replacing the Oven Door

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

To remove the oven door:

1. Open oven door completely, horizontal with floor (See [Figure 15](#)).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See [Figure 16](#)). 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 17](#)).
4. Close the door to approximately 10 degrees from the oven door frame.
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See [Figure 18](#)).

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 17](#)).
2. Holding the oven door at the same angle as the removal position (See [Figure 17](#)), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See [Figure 18](#)). 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 15](#)).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position ([Figure 16](#)).
5. Close the oven door.

Important: Special Door Care Instructions

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

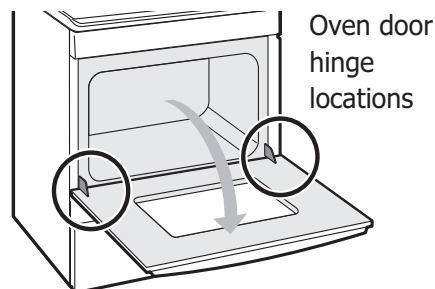


Figure 15: Door hinge location

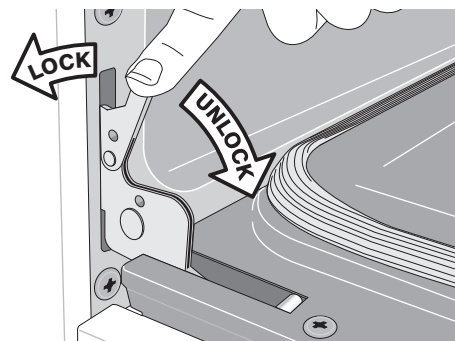


Figure 16: Door hinge locks

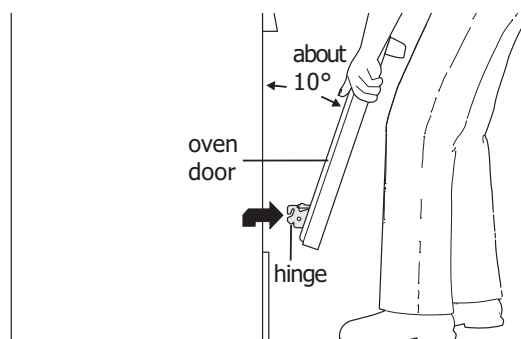


Figure 17: Holding door for removal

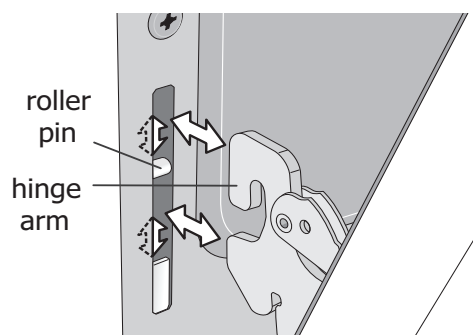


Figure 18: Location of hinge arm and roller pin






Before You Call

Oven Baking

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

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

Baking Problems and Solutions

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> • 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 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 2" to 4" (5.1 cm to 10.2 cm) 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 2" to 4" (5.1 cm to 10.2 cm) 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.

Solutions to Common Problems

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

Problem	Solution
Poor baking results	<ul style="list-style-type: none">Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting Oven Temperature" on page 17.
Appliance is not level.	<ul style="list-style-type: none">Be sure floor is level, strong, and stable enough to adequately support range.If floor is sagging or sloping, contact a carpenter to correct the situation.Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none">Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.Gas line is hard-plumbed. Have a flexible CSA International approved metal appliance connector installed.
Entire appliance does not operate.	<ul style="list-style-type: none">Make sure power cord is plugged properly into outlet.Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.Service wiring is not complete. Call 1-800-4-MY-HOME® for assistance (See back cover).
Oven portion of appliance does not operate.	<ul style="list-style-type: none">Be sure regulator gas valve is turned to ON. See installation instructions.The time of day is not set. The time of day must first be set in order to operate the oven. See "Setting Clock" on page 12.Be sure the oven controls are set properly for the desired function. See the "Oven Controls" chapter starting on page 12 and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
Oven light does not work.	<ul style="list-style-type: none">Be sure the oven light is secure in the socket. Also see "Replacing the Oven Light" on page 21.
Oven smokes excessively when broiling.	<ul style="list-style-type: none">Incorrect setting. Follow the "Setting Broil" instructions on page 16.Be sure oven door is closed when broiling.Meat too close to the broiler. Reposition the broil rack to provide proper clearance between the meat and the broiler. Preheat the broiler for searing.Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none"> Excessive spillovers in oven. For example, this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present, follow the “Setting Broil” instructions on page 16.
Oven control panel beeps and displays any F code error.	<ul style="list-style-type: none"> Oven control has detected a fault or error condition. Press STOP to clear the error code. Try Bake or Broil function. If the F code error repeats, remove power from appliance, wait 5 minutes, and then repower appliance and set clock with the correct time of day. Try Bake or Broil function again. If the fault recurs, press STOP to clear and call 1-800-4-MY-HOME® for assistance (See back cover).
Self Clean does not work.	<ul style="list-style-type: none"> Oven control not set properly. Review the “Setting Self Clean” instructions on page 19.
Soil not completely removed after Self Clean.	<ul style="list-style-type: none"> Self Clean was interrupted. Review the “Setting Self Clean” instructions on page 19. Excessive spillovers on oven bottom. Remove before starting Self Clean. Failure to clean soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
Oven racks discolored.	<ul style="list-style-type: none"> Oven racks left in oven cavity during Self Clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.
Convection fan does not rotate.	<ul style="list-style-type: none"> Allow 6 minutes for convection fan to start rotating after setting Convection. Oven door is open. Convection fan will turn off if oven door is opened when Convection is active. Close oven door.
Surface burners do not ignite.	<ul style="list-style-type: none"> Surface control knob was not completely turned to Lite. Push in and turn the surface control knob to Lite until burner ignites and then turn control knob to desired flame size. Burner ports are clogged. With the burner OFF, use a small-gauge wire or needle to burner head slots and ignition ports. See “Cleaning the cooktop and surface burners” in the Care & Cleaning section on page 21 for additional cleaning instructions. Range power cord is disconnected from outlet (electric ignition models only). Be sure power cord is securely plugged into the power outlet. Electrical power outage. Burners may be lit manually. See “Setting Surface Burners” on page 10.
Surface burner flame uneven or only part way around burner cap.	<ul style="list-style-type: none"> Burner slots or ports are clogged. With the surface burner OFF, clean ports with a small-gauge wire or needle. Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Burner caps are not seated properly. Check that all burner caps are level and seated correctly on burner heads. See “Cleaning the cooktop and surface burners” in the Care & Cleaning section on page 21 for additional cleaning instructions.
Surface burner flame is too high.	<ul style="list-style-type: none"> Surface control knob is set too high. Adjust to lower flame setting. Burner caps are not seated properly. Check that all surface burner caps are level and seated correctly on surface burner heads. See “Cleaning the cooktop and surface burners” in the Care & Cleaning section on page 21 for additional cleaning instructions. Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct.

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