

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

Model/Modelo: 790.9301\*, 9701\*

# **Kenmore®**

# **Electric Range**

# **Estufa eléctrica**

\* = color number, número de color

P/N 808529902 Rev. B

Sears Brands Management Corporation  
Hoffman Estates, IL 60179 U.S.A.  
[www.kenmore.com](http://www.kenmore.com)



# Table of Contents

KENMORE LIMITED WARRANTY .....	2	Setting Bake .....	16
Before Setting Surface Controls .....	8	Broil .....	17
Setting Surface Controls.....	11	Care & Cleaning .....	19
Radiant surface element settings .....	11	Cooktop maintenance .....	20
Warmer Zone (some models) .....	12	Cooktop Cleaning .....	20
Before Setting Oven Controls .....	14	Replacing oven light .....	21
Oven vent location .....	14	Removing and replacing the lift-off oven door .....	22
Setting Oven Controls.....	15	Before You Call.....	23
Setting Oven Controls .....	15	Oven Baking .....	23
		Solutions to Common Problems .....	24

---

## KENMORE LIMITED WARRANTY

FOR ONE YEAR from the date of sale this appliance is warranted against defects in material or workmanship when it is correctly installed, operated and maintained according to all supplied instructions.

WITH PROOF OF SALE, a defective appliance will receive free repair or replacement at option of seller.

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

This warranty applies for only 90 DAYS from the sale date in the United States, and is void in Canada, if this appliance is ever used for other than private household purposes.

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

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

### Disclaimer of implied warranties; limitation of remedies

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

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

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

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

**Sears Brands Management Corporation, Hoffman Estates, IL 60179**  
**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 message 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.

**⚠ WARNING** Storage In or On Appliance—Flammable materials should not be stored in an oven. 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.

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

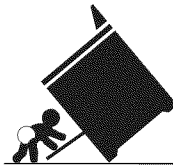
**⚠ WARNING** Do not soak removable heating element. Make sure reflector pans and drip pans are in place. Do not use aluminum foil to line drip bowls. Improper installation could cause a fire hazard.

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

**⚠ 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**

### Tip Over Hazard



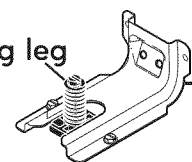
- A child or adult can tip the range and be killed.
- Verify the anti-tip device has been installed to floor or wall.

- Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
- Do not operate the range 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.



Range

leveling leg



Anti-tip  
bracket

To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of the range back. Carefully attempt to title range forward. When properly installaed, the range should not tilt forward.

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

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

**⚠ CAUTION** Wear proper apparel when cooking. 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** 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.

**⚠ WARNING** 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** Read and follow all the warnings, cautions and important notes regarding the 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.

**⚠ 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 ovens 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 sufficient time to cool. Other surfaces of the appliance may become hot enough cause burns such as the oven door, windows, and the oven vent.

- **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.
- **User Servicing**—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the oven.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the oven at the circuit breaker or fuse box in case of an emergency.
- Never modify or alter the construction of an oven by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the oven.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this 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.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.
- Only certain types of glazed cookware, glass, ceramic, earthenware, or other types of glazed utensils are suitable for use on the cooktop. Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.
- When you are flaming foods under a ventilating hood, turn on the fan.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- Know which knob or keypad controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.
- Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit heating element. The use of undersized cookware may expose a portion of the heating element to direct contact and may result in the ignition of clothing or other items. Using the proper cookware on the cooking zone will improve efficiency.
- To reduce the risk of burns, ignition of flammable materials, and spills due to unintentional contact with the utensil, the utensil handles should be turned inward and not extend over other cooking areas.
- Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.

## 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 clear. 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.
- Always handle oven racks when the oven is cool. Place oven racks in desired positions while the oven is cool. If a rack must be moved while the oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all bakeware and utensils before moving the rack.
- Do not use a broiler pan without its insert. 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.

- Do not use aluminum foil or other protective liners to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- Do not cook food on the oven bottom. Always use proper bakeware and use the oven racks.

## IMPORTANT INSTRUCTIONS FOR CERAMIC GLASS COOKTOPS

- Do not cook on a broken cooktop. If the cooktop is broken, cleaning solutions and spills may penetrate the cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

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

- Clean the range 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

- Use the self-clean cycle to clean only the parts listed in this manual. Before using self-clean, remove the broiler pan, any food, utensils, and bakeware from the oven. Remove oven racks unless otherwise instructed.
- Do not use oven cleaners. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven.
- Do not clean the oven door gasket. The door gasket is essential for a good seal. Do not 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.

## GROUNDING INSTRUCTIONS

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

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is the correct voltage, is correctly polarized and properly grounded in accordance with local codes. It is the personal responsibility of the consumer to have the appropriate outlet with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate.

**See bottom of this page** for serial plate location.

Model

No. 790.\_\_\_\_\_

Serial No.

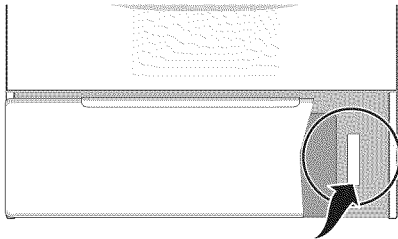
\_\_\_\_\_

Date of

Purchase \_\_\_\_\_

Save sales receipt for future reference.

## Serial Plate Location



To locate the serial plate open the storage drawer. The serial plate is attached to the lower right oven frame.

Save these instructions for future reference.

# Before Setting Surface Controls

## Using proper cookware

The size and type of cookware used will influence the radiant element power level setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware shown on this page.

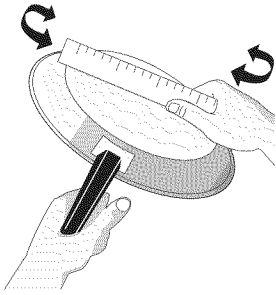

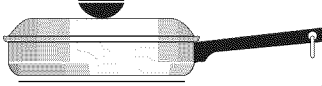

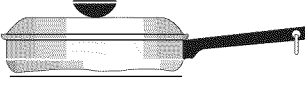
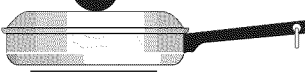
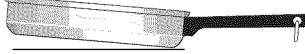
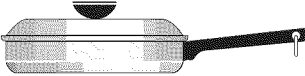


Figure 1: Check pan for flat bottom using ruler

 	 
<ul style="list-style-type: none"> <li>• Flat bottom and straight sides.</li> <li>• Tight fitting lids.</li> <li>• Weight of handle does not tilt pan. Pan is well balanced.</li> <li>• Pan sizes match the amount of food to be prepared and the size of the surface element.</li> <li>• Made of material that conducts heat well.</li> <li>• Easy to clean.</li> <li>• Always match pot diameter to element size.</li> </ul>	<ul style="list-style-type: none"> <li>• Curved and warped pans.</li> </ul>  <ul style="list-style-type: none"> <li>• Cookware larger than cooking area marked on cooktop by more than one-half inch or 12mm.</li> </ul>  <ul style="list-style-type: none"> <li>• Heavy handle tilts pan.</li> </ul>  <ul style="list-style-type: none"> <li>• Pan is smaller than the heating area marked on cooktop.</li> </ul>

## Cookware material types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. 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). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

**Copper** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum).

**Stainless** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

**Cast Iron** - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

**Porcelain-enamel on metal** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic

**Glass** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

### Important note:

Do not place empty aluminum, glass or porcelain-enamel coated cookware on the ceramic cooktop! The melting point of cookware made with these materials may be reached quickly especially if left empty & they may bond to the ceramic cooktop. If the cookware melts it will damage the cooktop! Be sure to follow all the cookware manufacturer's suggestions when using any type of cookware on the ceramic cooktop.



### About the ceramic glass cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. Be sure to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used. The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

### About the radiant surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

**⚠ CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

**⚠ CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range 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 surface elements.

Do not allow aluminum foil, empty glass-porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

### ELEMENT ON and HOT SURFACE indicator lights

Your appliance is equipped with different types of surface indicator lights that will glow on the control panel — the ELEMENT ON and HOT SURFACE indicator lights.

The ELEMENT ON indicator light is marked on the control panel and will glow when a surface cooking element is turned on. A quick glance at this indicator light after cooking is an easy check to be sure all surface controls are turned off.

The HOT SURFACE indicator light will glow when any surface cooking element heats up and will remain on until the cooktop has cooled to a moderate level

ELEMENT ON ●

HOT SURFACE ●

Figure 2: Element and hot surface indicator

#### Important notes:

- Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.
- Be sure to read the detailed instructions for ceramic glass cooktop maintenance and cleaning in the Care & Cleaning and Before You Call sections of this Use & Care Guide.

## Before Setting Surface Controls

### Types of cooktop surface elements

The ceramic glass cooktop has radiant surface elements located below the surface of the glass. The patterns on the ceramic glass will outline the size and type of element available.

The **single** radiant element or elements will have one round outline pattern shown on the cooktop. The **warmer zone** feature (on some models), located on the center rear area of the cooktop, uses one round outline and is designed to keep food warm only.

A **dual** (on some models) **radiant** element allows the user to set the smaller inner portion as a single element or both inner and outer portions may be set to heat together.

### Home Canning

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

#### Tips and procedures for canning foods:

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops. 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.
- Never place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This will cause uneven heating results and may cause the ceramic cooktop to fracture.

# Setting Surface Controls

## Radiant surface element settings

The suggested settings below are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

### Suggested settings for single and dual (some models) radiant surface elements

Table 1: Suggested settings for various cooking needs

Settings	Type of Cooking
High (HI-9)	Start most foods, bring water to boil, pan broiling
Medium high (7-8)	Continue a rapid boil, fry, deep fat fry
Medium (5-6)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
Medium-low (2-4)	Keep foods cooking, poach, stew
Low (LO-1)	Keep warm, melt, simmer

**CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

**CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range 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 surface elements.

**CAUTION** Do not allow aluminum foil, empty glass-porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

## Single radiant surface elements (all models)

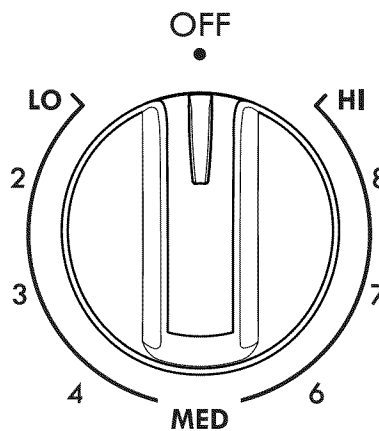


Figure 3: Single radiant element control

### To operate the single radiant element:

1. Place correctly sized cookware on single radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (Figure 3).
3. When cooking is complete, turn the radiant surface element off before removing the cookware.

### Important notes:

- For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting.
- Refer to the suggested radiant surface element settings for suggested power level settings. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

**CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently. Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range 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 surface elements.

Do not allow aluminum foil, empty glass/ porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

## Setting Surface Controls

### Dual radiant surface element (some models)

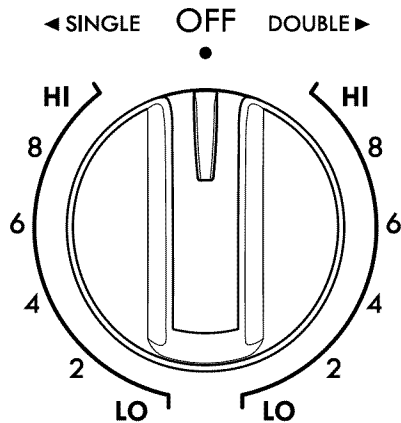


Figure 4: Dual radiant element control

#### To operate the dual radiant element:

1. Place correctly sized cookware on single radiant surface element.
2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer portions of the element. If only the inner heating portion is needed for smaller cookware, push in and turn the knob counter-clockwise to start.
3. When cooking is complete, turn the radiant surface element off before removing the cookware.

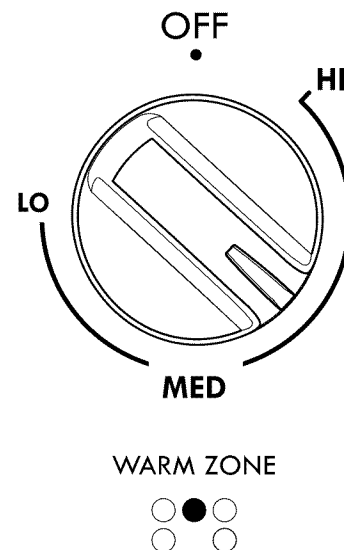
#### Important notes:

- For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting.
- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting. This helps prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.
- A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

### Warmer Zone (some models)

The purpose of the warmer zone is to keep hot cooked foods at serving temperature. Use the warmer zone feature to keep cooked foods hot such as; vegetables, gravies, casseroles, soups, stews, breads, pastries and oven safe dinner plates.

Always start with hot food. Do not heat cold food with the warmer zone. All food placed on the warmer zone should be covered with a lid to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Use only dish ware, utensils and cookware recommended for oven and cooktop use on the warmer zone. For suggested warmer zone settings refer to Table 2.



1. Push in either direction and turn the warmer zone control knob to the desired temperature level. The temperatures are approximate, and are designated by HI (high), MED (medium) and LO (low). However, the control can be set at any position between HI and LO for different levels of warming.
2. When ready to serve, turn the warmer zone control knob to OFF position. The warmer zone will remain hot until the hot surface indicator light turns off.

**Important notes:**

- Use only plates, utensils and cookware recommended for oven and ceramic cooktop use. Do not use plastic wrap or aluminum foil to cover food. Plastic or aluminum foil can melt onto the cooktop.

Refer to the warmer zone recommended food settings below. If a particular food is not listed, start with the medium level, and adjust as needed.

**Table 2: Suggested settings for Warmer Zone**

Food Item	Heating level
Breads/ Pastries	LO (Low)
Casseroles	LO (Low)
Dinner Plates with food	LO (Low)
Eggs	LO (Low)
Gravies	LO (Low)
Meats	MED (Medium)
Sauces	MED (Medium)
Soups (Cream)	MED (Medium)
Stews	MED (Medium)
Vegetables	MED (Medium)
Fried foods	HI (High)
Hot beverages	HI (High)
Soups (clear)	HI (High)

**⚠ CAUTION** Unlike other radiant surface elements, the warmer zone will not glow red when it is HOT. The glass surface may still be hot and burns can occur if the glass surface is touched before it has cooled sufficiently.

**⚠ CAUTION** Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range 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 surface elements. Do not allow aluminum foil, empty glass-porcelain cookware or any material that can melt to make contact with the ceramic cooktop.

# Before Setting Oven Controls

## Oven vent location

The oven vent is located under the left side of the control panel (Figure 5). 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:**

oven vent location

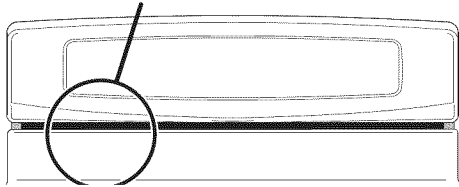


Figure 5: Oven vent location

**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

## Air circulation in the oven

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

## Type of oven racks

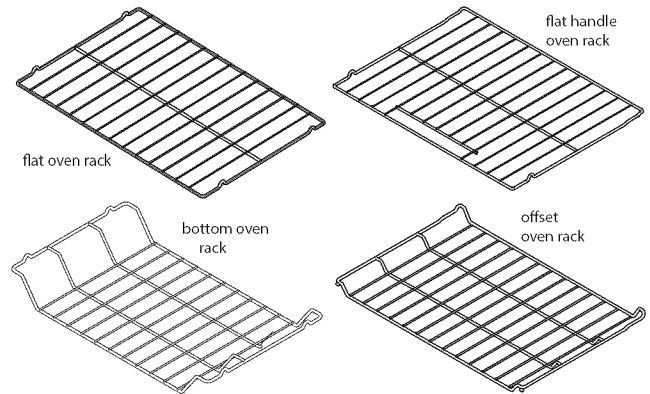


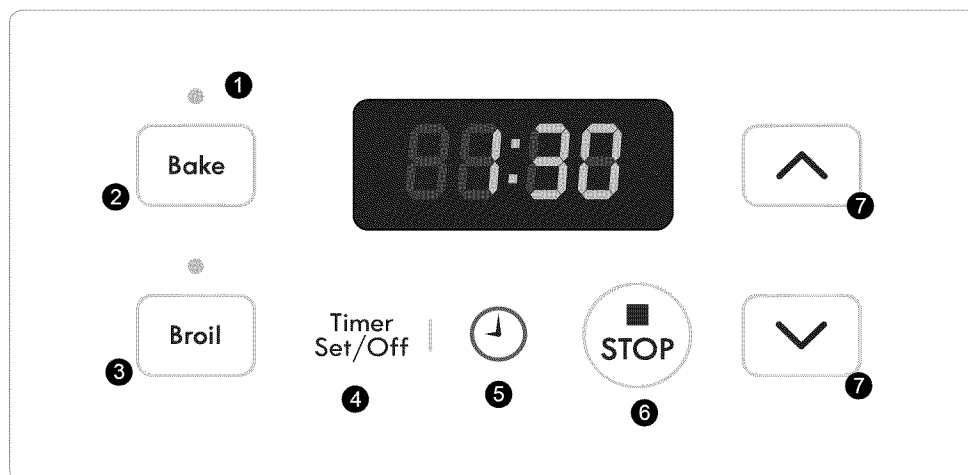
Figure 6:

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.

To maximize oven cooking space place the **bottom oven rack** (on some models) in the lowest rack position for roasting large cuts of meat.

# Setting Oven Controls



1. **Function Indicator lights** - These indicator lights show if Bake or Broil is active.
2. **Bake** - Use to select the bake feature.
3. **Broil** - Use to select the variable broil feature.
4. **Timer Set/Off** - Use to set or cancel the minute timer. The minute timer does not start or stop cooking.
5. **Clock** - Use to set the time of day.
6. **STOP** - Use to clear any feature previously entered except the time of day and minute timer. Press STOP to end cooking.
7. **Up/Down arrow keys** - Use with the feature or function pads to set oven temperature or adjusting the clock and minute timer.




## Setting Oven Controls

### Setting Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash 12:00.

You must set the clock for the time of day before using the appliance.



#### To set clock:

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


### Changing temperature display mode (°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 Celsius oven temperatures.

**To change temperature display mode from °F to °C (Celsius) or from °C to °F (Fahrenheit):**

1. Press and hold **Broil** key pad (for 6-8 seconds) until F or C appears in the display. At this time the display will show the current temperature display mode whether set for F or C.
2. Press either  or  to toggle between F (Fahrenheit) or C (Celsius) mode choices.
3. To accept the change, wait until the oven control provides the acceptance beep (See Notes below).
4. The display will return to the time of day with the temperature display mode changed the next time the oven is set for Bake or Broil.

#### Important:

If at any time during the process of changing the temperature display mode you decide not to change the mode, press  once before the acceptance beep. The temperature display mode cannot be changed when Bake or Broil is active.



## Setting Oven Controls


### Setting Timer

The timer allows you to track cooking times without interfering with the cooking process. The timer may be set from 1 minute up to 11 hours and 59 minutes.

The Timer will 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 minute timer can be used alone or when Bake or Broil is active. If another feature is active when the timer is running, the minute timer will show in the display.

#### To set Timer:

1. Press **Timer Set/Off**.
2. Press  to increase the time in one minute increments. Press and hold  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

**Note:** If  is pressed first, the timer will advance to 11 hours and 59 minutes.



3. When the set time has run out, the timer will sound a 3 second tone. 0:00 will show in the display until **Timer Set/Off** is pressed.

#### Important notes:

The Timer will 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 minute timer can be used alone or when Bake or Broil is active.

If another feature is active when the Timer is running, the minute timer will show in the display. To view information about other active features, press the key pad for that feature.

#### To change the time remaining on the Timer:

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

#### To cancel the Timer before the set time has run out:

- Press **Timer Set/Off** once.

### Setting Bake








The oven may be programmed to bake at any temperature from 170°F to 550°F (77°C to 287°C). The factory preset bake temperature is 350°F (177°C).

#### For the best results when baking:



- Fully preheat the oven before baking items like cookies, biscuits, and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.

For best results when baking cakes using two oven racks, place racks in positions 2 and 4 (Figure 7).

#### To set Bake:

1. Press **Bake**. — — — appears in display.
2. Within 5 seconds, press  or . The display will show 350°F (177°C). By pressing and holding  or , the temperature can be adjusted in 5°F increments (1°C if the control is set to display Celsius).
3. As soon as  or  is released, the oven will begin preheating to the selected temperature. As a reminder the control will beep when the oven reaches the set baking temperature.
4. To cancel Bake at any time, press .

#### To change oven temperature after Bake has started:

1. Press **Bake** once. Visually check the bake temperature and that it needs to be changed.
2. Press  or  to increase or decrease the set temperature to the desired new oven temperature.

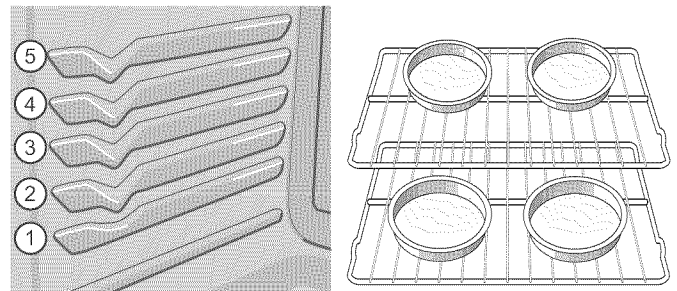


Figure 7: Rack positions and pan spacing for best results

- When baking using two oven racks, position cookware as shown in Figure 7. Allow at least 2 inches (5 cm) of space between cookware for proper air circulation.

### Baking layer cakes with 1 or 2 oven rack

For best results when baking cakes or cookies using 2 oven racks, place cookware in rack positions 3 & 5.

- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies, and muffins.



## Broil

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

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

### Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a quality broil pan along with a broil pan insert. A broil pan is designed to drain the fat from the food, help avoid spatter and reduce smoking.

Use the broil function to cook meats that require direct exposure to radiant heat for optimum browning results. The Broil function is factory preset to broil at 550°F. To purchase them, call Sears at 1-800-4-MY-HOME (1-800- 469-4663) and order broiler pan kit 5304442087.

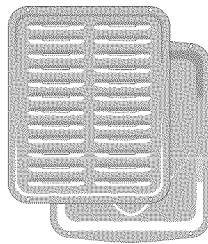


Figure 8: Broil pan and insert

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 5 minutes before adding food.
2. Position cookware in oven. Leave oven door open at broil stop position when broiling (See Figure 10).
3. Press **Broil**. — — will appear in display.
4. Press **▲** or **▼** until the desired broil setting level appears in the display: **nor** for normal, **hi** for high, and **lo** for low setting. Most foods can be broiled at the hi broil setting. Select the lo broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.
5. Broil on one side until food is browned. Turn and broil food on 2nd side.
6. When finished broiling or to cancel broil at any time, press **STOP**.

The suggested broil settings (Table 3) are provided for recommendations only. Increase or decrease broiling times or move to a different rack position to suit for doneness.

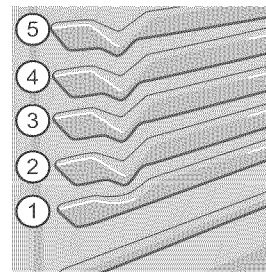


Figure 9: Rack positions

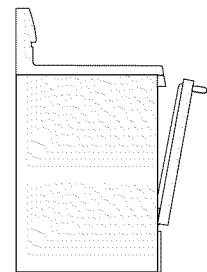


Figure 10: Broil stop position

To set Broil:

Table 3: Suggested Broil Settings

Food	Rack Position	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak, 1 inch thick	4 or 5*	550 °F	6	4	Medium
Steak, 1 inch thick	4 or 5*	550 °F	7	5	Medium-well
Steak, 1 inch thick	4 or 5*	550 °F	8	7	Well
Pork Chops, 3/4 inch thick	5	550 °F	8	6	Well
Chicken, bone-in	5	450 °F	20	10	Well
Chicken, boneless	5	450 °F	8	6	Well
Fish	5	550 °F	as directed		Well
Shrimp	4	550 °F	as directed		Well
Hamburger, 1 inch thick	5	550 °F	9	7	Medium
Hamburger, 1 inch thick	5	550 °F	10	8	Well



\*Use offset rack only (if provided) in rack position 7. (Cook times listed are approximate and should be used only as guide)

## Setting Oven Controls




### 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 control so the oven cooks hotter or cooler than the temperature displayed.

#### To adjust oven temperature:

1. Press & hold the Bake key pad and release after the display shows the factory temperature setting of 00. If the oven temperature has been previously adjusted from the factory setting, the latest adjusted value will appear in the display instead.
2. You may increase the oven temperature in 5°F increments with each press of . You may also adjust the oven temperature downward in 5°F increments with each press of . Total adjustment range is +35°F to -35°F.
3. To accept the change, wait until the oven control provides the acceptance beep (See Notes).
4. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

#### Important notes:

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press  once before the acceptance beep tone.
- The oven temperature adjustment feature cannot be modified if Bake or Broil is active.
- The oven temperature adjustment may be made if the oven control has been set for °C (Celsius) temperature display mode. In this case each press of  or  will adjust in 1°C increments upward (maximum +18°C) or downward (maximum -18°C), depending on which arrow key pad is pressed.
- Do not use oven thermometers (such as those found in grocery stores) to check the temperature settings inside the oven. These oven thermometers may vary as much as 20 to 40°F from actual temperatures.

### Operating oven light (on some models)

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

Press the rocker switch marked OVEN LIGHT on the control panel to turn the oven light on and off whenever the oven door is closed.

The interior oven light is located at the upper left rear wall of the oven interior. To replace the interior oven light, see Replacing oven light in the Care & Cleaning section.

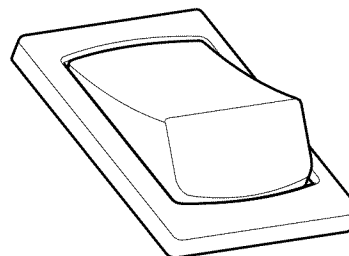


Figure 11: Rocker switch for oven light

## Care & Cleaning

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. <b>Do not</b> 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	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 dishcloth. Be sure to squeeze excess water from dishcloth 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 dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.
Porcelain enamel parts	Gentle scrubbing with a soapy no-scratch cleaning 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 no-scratch cleaning 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 spill overs from oven cavity bottom before starting Flex 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 instructions in the Flex Clean section.
Oven door	Use soap & 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. <b>Do not</b> immerse the door in water. <b>Do not</b> 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.
Ceramic cooktop	Do not use spray oven cleaners on the cooktop. See <b>"Cooktop cleaning"</b> and <b>"Cooktop maintenance"</b> later in the Care & Cleaning section.
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. <b>Do not use cleaners with high concentrations of chlorides or chlorine.</b> 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 dishcloth. Rinse and dry using clean water and a cloth.

## Cooktop maintenance

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface (on the web visit [www.sears.com](http://www.sears.com) for replacement cooktop cleaner, item number 40079). Buff with a non-abrasive cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface.

### Do Not:

- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook food directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they make cause it to crack.
- Slide anything metal or glass across the cooktop.

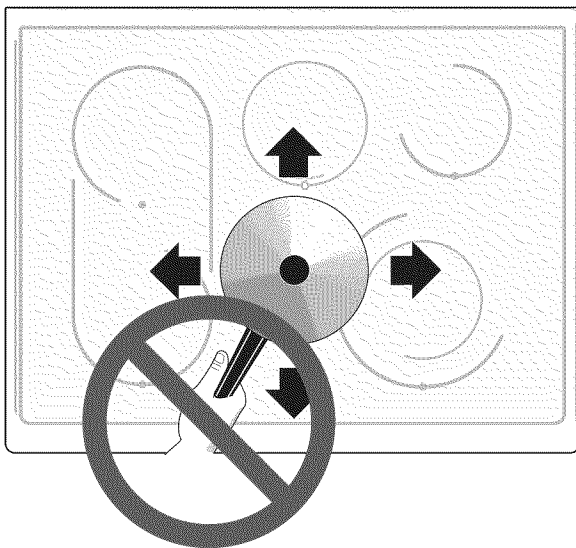


Figure 12: Do not slide pan on cooktop

## Cooktop Cleaning

**⚠ WARNING** Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

**⚠ CAUTION** Before cleaning the cooktop, be sure the controls are turned to off and the cooktop is COOL. The glass surface could be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

### For light to moderate soil

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a non-abrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

### For heavy, burned on soil:

Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

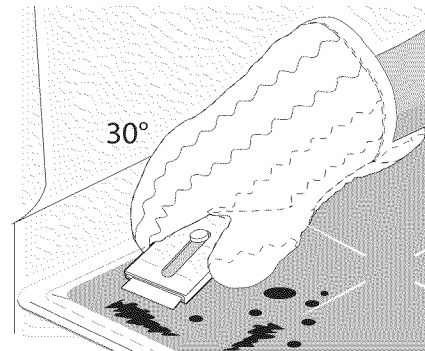


Figure 13: Cleaning with aid of razor blade

### Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements off, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

### Cooktop cleaning (cont'd)

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.

### Important note:

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

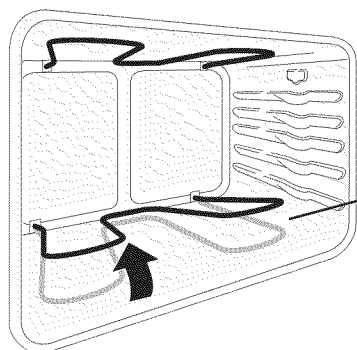


Figure 14: Do not use harsh cleaning chemicals

### Cleaning oven bottom

Please note:

On some models the lower oven bake element is visible. The following cleaning instruction applies ONLY for models that have a visible lower bake element.



On models with visible bake element only; lower bake element may be raised 4-5 inches to clean oven bottom.

Figure 15: Cleaning oven bottom

### Aluminum foil and utensils

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

**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.

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

### Replacing oven light

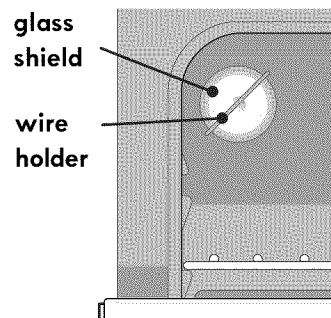


Figure 16: Replacing oven light

Be sure all parts are cool before replacing oven light. Wear leather faced glove to protect against possible broken glass.

1. Turn power off at main source or unplug range.
2. Replace bulb with new 40 watt appliance bulb.
3. Turn power back on or plug in range. Reset the oven clock.

## Removing and replacing the lift-off oven door

**⚠ CAUTION** To avoid possible injury when removing or replacing the oven door, follow the instructions below carefully and always hold the oven door with both hands positioned away from the door hinge area.

**⚠ 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 (Figure 17).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (Figure 18). 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 (Figure 19).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (Figure 20).

### To replace oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 19).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (Figure 20). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (Figure 17).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges to the locked position (Figure 18).
5. Close the oven door.

**Special door care instructions - Most oven doors contain glass that can break. Read the following recommendations:**

- 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.

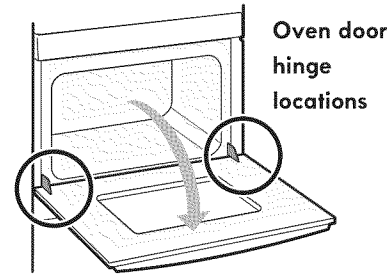


Figure 17: Door hinge location

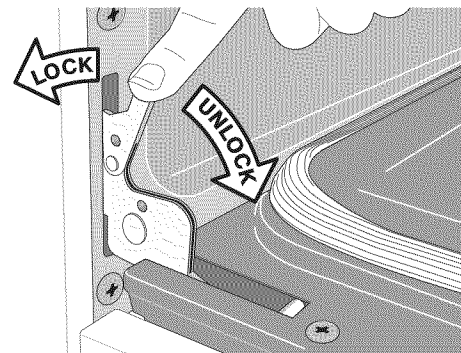


Figure 18: Door hinge locks

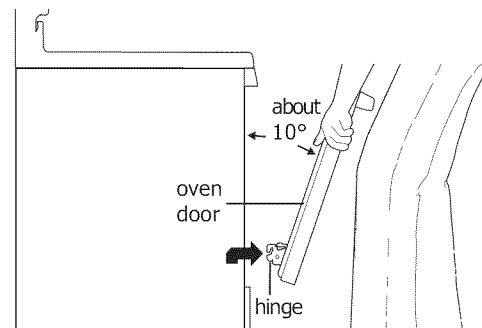


Figure 19: Holding door for removal

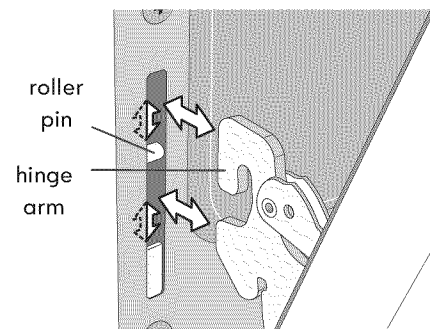


Figure 20: Replacement and location of hinge arm and roller pin

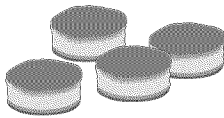
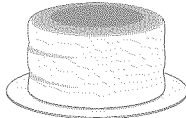

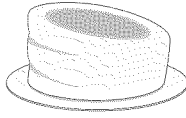
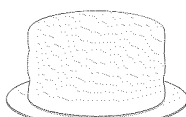
## Before You Call

### Oven Baking

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

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

#### Baking Problems and Solutions

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into oven before the preheating time is completed.</li> <li>• Oven rack is overcrowded.</li> <li>• Dark pans absorb heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to desired temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit 2" to 4" of air space (5.1 cm to 10.2 cm) on all sides when placed in the oven.</li> <li>• Use a medium weight baking sheet.</li> </ul>
Cakes too dark on top or bottom 	<ul style="list-style-type: none"> <li>• Cakes put in oven before preheating time is completed.</li> <li>• Rack position too high or too low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> </ul>
Cakes not done in center 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in oven.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.</li> </ul>
Cakes not level. 	<ul style="list-style-type: none"> <li>• Oven not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> </ul>	<ul style="list-style-type: none"> <li>• Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.</li> <li>• Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> </ul>
Foods not done when cooking time is over. 	<ul style="list-style-type: none"> <li>• Oven too cool.</li> <li>• Oven overcrowded.</li> <li>• Oven door opened too frequently.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> </ul>

## Before You Call

### Solutions to Common Problems

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

Problem	Solution
Poor baking results	Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Adjusting oven temperature" on page 18 if you feel the oven is too hot or cold.
Oven does not operate.	The time of day is not set. The oven clock must first be set in order to operate the oven. Be sure oven controls are set properly. See "Setting Clock" on page 15 and review instructions for the desired cooking function in this manual. Service wiring is not complete.
Oven light does not work.	Be sure the oven light is secure in the socket. See "Replacing oven light" on page 21.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using broil, see "Setting Bake" on page 16.
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during self clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven smokes excessively when broiling.	Incorrect setting. Follow broiling instructions in "Setting Bake" on page 16 Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. Press STOP to clear the error code. Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press STOP to clear.



## Master Protection Agreements

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

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

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ☑ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a "talking owner's manual".
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **25% discount** off the regular price of any non-covered repair service and related installed parts.

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

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

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

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

### Sears Installation Service

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

## Acuerdos maestros de protección

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

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

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto**. No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección**.
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico**: se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía "sin sorpresas"**: se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un período de 12 meses.
- ☑ **Reemplazo del producto**: en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto**: puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida**: es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un "manual parlante del usuario".
- ☑ **Protección contra fallas eléctricas**, contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **\$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **25% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

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

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

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

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

### Servicio de instalación de Sears

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

# Kenmore®

For Sears Home Services in-home repair  
of all Kenmore major appliances.

For the replacement parts, accessories and  
Use & Care Guides that you need to do-it-yourself.

For professional installation of major home appliances  
and items like air conditioners and water heaters.

## 1-844-553-6667

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

In Canada 1-800-469-4663

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

---

Call anytime for the location of your nearest  
Sears Parts & Repair Service Center

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

1-800-469-4663 (Canada)

---

To purchase a protection agreement on a serviceable product :

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

1-800-361-6665 (Canada)

---

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

1-888-SU-HOGAR®

(1-888-784-6427)

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

Au Canada pour service en français:

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

(1-800-533-6937)

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

