

Use & Care Guide

Manual de Uso y Cuidado

English / Español

Models/Modelos: 790.9731\*, 790.9732\*

# Kenmore Elite<sup>®</sup>

## Double Oven Range

## Estufa con un doble horno

\* = Color number, número de color

P/N 808574601B (1410)

Sears Brands Management Corporation

Hoffman Estates, IL 60179 U.S.A.

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

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



## Table of Contents

Appliance Warranty .....	2	Control Pad Features.....	15
Product Record.....	2	Setting the Clock .....	16
Serial Plate Location .....	2	Consumer Defined Control .....	17
IMPORTANT SAFETY INSTRUCTIONS .....	3-5	Setting Oven Controls.....	18-25
Range Features .....	6	Self-Cleaning.....	26-27
Before Setting Surface Controls .....	7	Adjusting the Oven Temperature.....	27
Setting Surface Controls.....	8-11	General Care & Cleaning .....	28-32
Surface Cooking .....	12	Before You Call .....	33-34
Before Setting the Oven Controls.....	12-14	Protection Agreements.....	35
		Sears Service.....	36

## Kenmore Elite Limited Warranty

When this appliance is installed, operated and maintained according to all supplied instructions, the following warranty coverage applies. To arrange for warranty service, call 1-800-4-MY-HOME® (1-800-469-4663).

U.S.A. Warranty Coverage

### • One Year Limited Warranty on Appliance

For one year from the date of purchase, free repair will be provided if this appliance fails due to a defect in material or workmanship.

### • Two Year Limited Warranty on Ceramic Cooktop (if equipped)

For two years from the date of purchase, if a ceramic cooktop fails due to thermal shock, or a ceramic cooktop element is defective, a free replacement part will be supplied. After the first year from purchase date, you are responsible for the labor cost of part installation.

All warranty coverage 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, 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 failure to maintain it properly according to all instructions supplied with the product.
3. Consumable items that can wear out from normal use, including but not limited to filters, belts, incandescent 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 in the U.S. or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

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

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

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

## 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 the serial plate.

Model No. \_\_\_\_\_

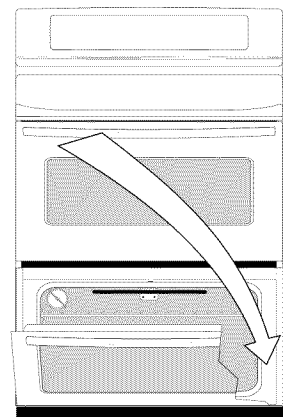
Serial No. \_\_\_\_\_

Date of purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

## Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located as shown.



**Please carefully read and save these instructions**

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

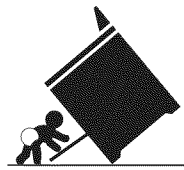
This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

**⚠ WARNING** This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

**⚠ CAUTION** This symbol will help alert you to situations that may cause bodily injury or property damage.

- Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material.
- Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with National Electrical Code ANSI/NFPA No.70 (USA) or CSA C22.1, PART 1 (Canada)-latest edition and local code requirements. Install only per installation instructions provided in the literature package for this appliance.
- In case of an emergency, know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box.
- 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 to reduce the risk of personal injury and damage to the appliance. Sears Parts & Repair is the recommended repair service for this appliance.
- Never modify or alter the construction of an appliance by removing panels, wire covers or any other part of the product.
- Remove the oven door from any unused appliance if it is to be stored or discarded.

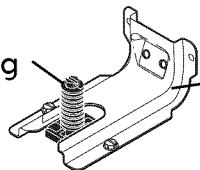
## **⚠ WARNING** Tip Over Hazard



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

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

**⚠ WARNING** Stepping, leaning, sitting or pulling down on the door of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance.

• **Storage on Appliance. Flammable materials should not be stored near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

**⚠ WARNING** Do not use the ovens for storage.

**⚠ CAUTION** Do not store items of interest to children in the cabinets above an appliance.

Children climbing on the appliance to reach items could be seriously injured.

• Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE SURFACES, OVEN HEATING ELEMENTS OR INTERIOR SURFACES.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

**⚠ WARNING** Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders.** Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholders touch hot heating surface units. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers.** Buildup of pressure may cause the container to burst and result in injury.

**IMPORTANT**—Do not attempt to operate the appliance during a power failure. If power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, it will begin to operate again. Once the power resumes, reset the clock and oven function.

**⚠ CAUTION** Electronic controllers can be damaged by cold temperatures. When you use your range for the first time, or if it has been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and then turn the unit off before removing the pan.
- **Use proper pan size.** This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never leave surface units unattended—** Boilovers cause smoking and greasy accumulations 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 rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door—**Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The upper oven is vented at the back of the cooktop and the lower oven at the center trim. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items near the oven vent. These items could melt or ignite.

# IMPORTANT SAFETY INSTRUCTIONS

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

- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot oven element or interior of the oven.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid or oven bottom with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.
- **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.

## SELF-CLEANING OVEN MODELS

- **Clean in the self-cleaning cycle only the parts of the appliance listed in this Use & Care Guide.** Before using the self-cleaning cycle of the appliance, remove the broiler pan and any utensils stored in the appliance.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.

**⚠ CAUTION** The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any oven. Move birds to another well ventilated room.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Clean Ventilating Hoods Frequently—**Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

## FOR CERAMIC GLASS COOKTOPS

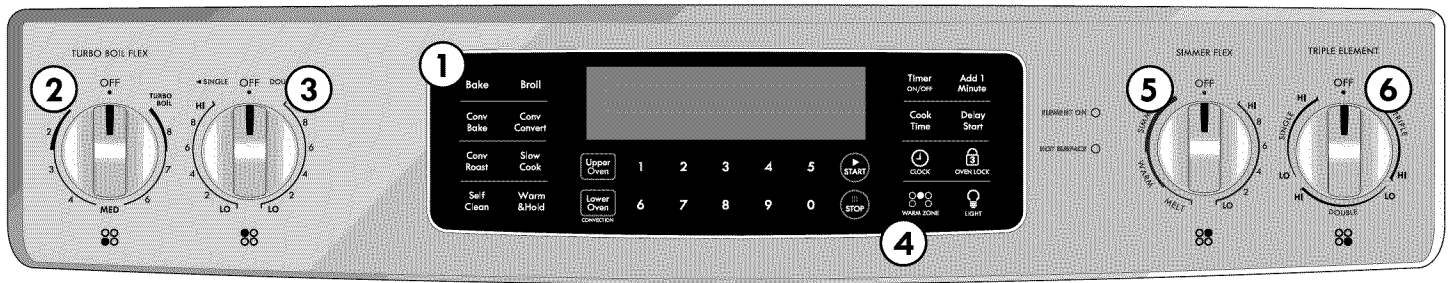
- **Do not clean or operate a broken cooktop—**If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cooktop glass with caution—**If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Avoid scratching the cooktop glass with sharp objects.**

## 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 the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

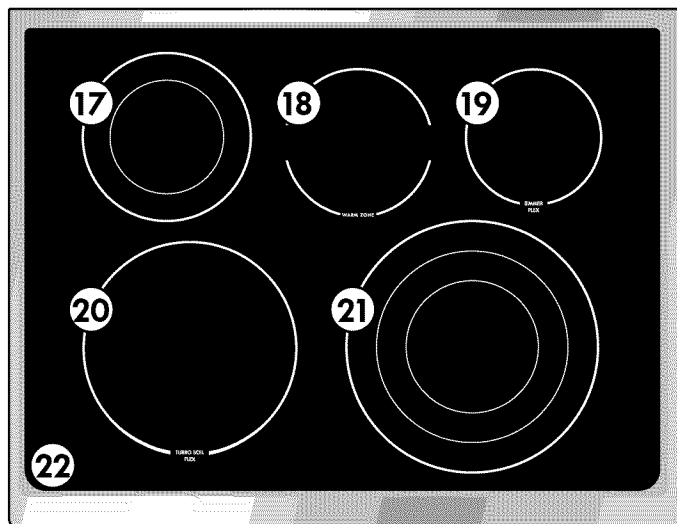
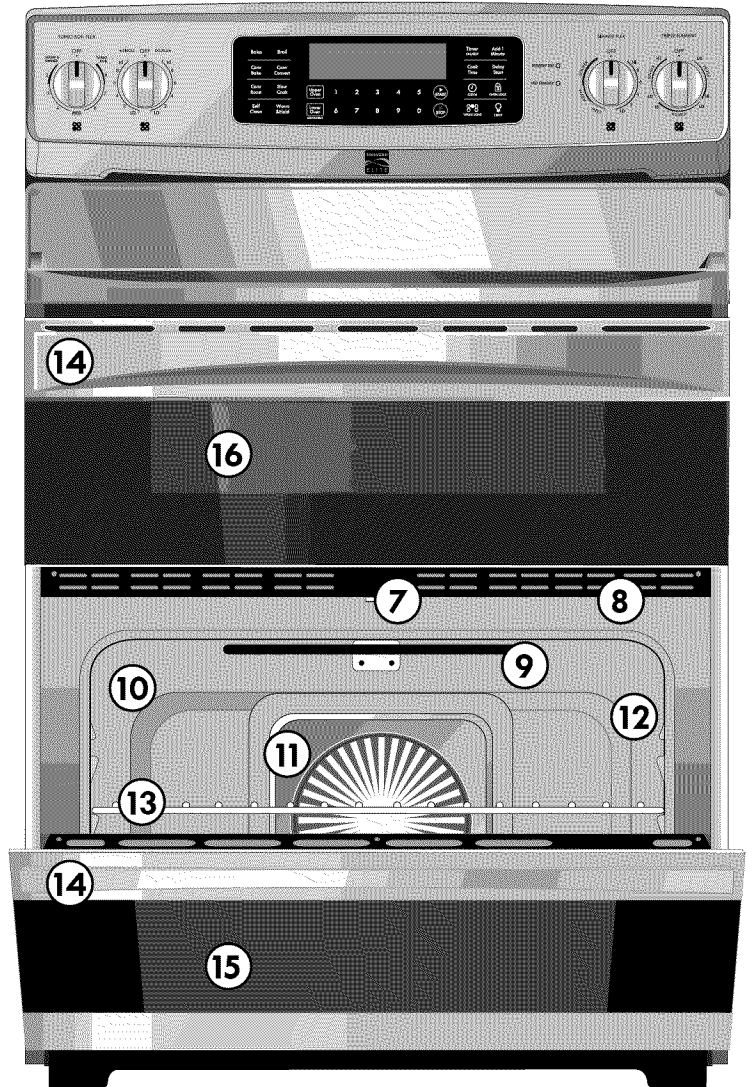
Save these instructions for future reference.

# Range Features



## Your Range includes:

1. Electronic oven control with kitchen timer.
2. Left front element control.
3. Left rear element control.
4. Warm zone control.
5. Right rear element control.
6. Right front element control.
7. Lower oven self-clean door latch.
8. Lower oven vent.
9. Broil element.
10. Self-cleaning oven interior.
11. Lower oven convection bake cooking system.
12. Oven interior light with removable cover.
13. Adjustable porcelain interior oven rack(s).
14. Large 1-piece oven door handle.
15. Full width lower oven door with window.
16. Full width upper oven door with window.
17. 5"/7" double radiant element.
18. Warm and ready element.
19. 6" simmer flex radiant element.
20. 9" turbo radiant element.
21. 6"/9"/12" triple radiant element.
22. Ceramic glass cooktop.



**NOTE:** The features of your range may vary according to model type & color.

# Before Setting Surface Controls

## 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. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop (See Figure).

Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom 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.

**CAUTION** 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.

**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.

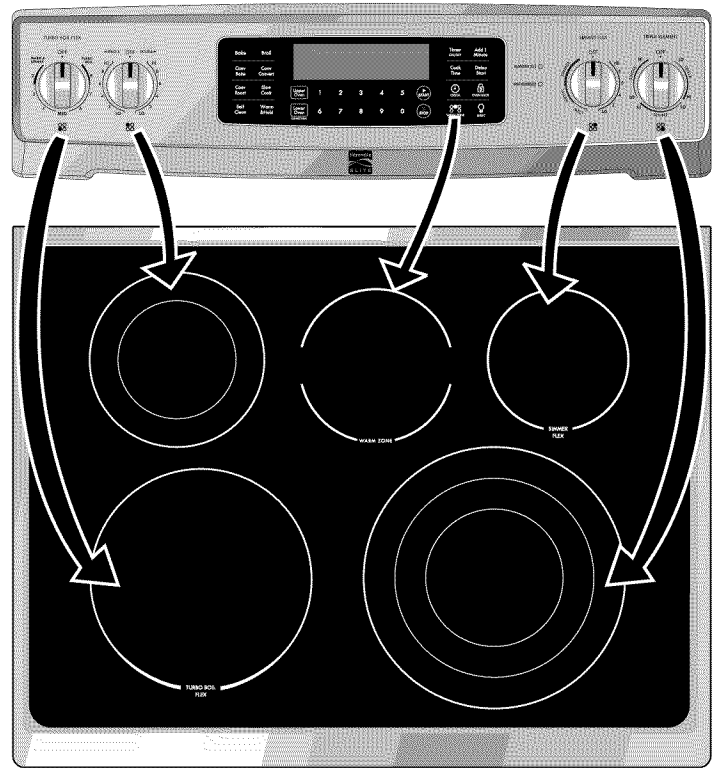
## Important notes:

- Never place or saddle a cooking utensil over two different surface cooking elements at the same time unless the utensil is designed for that purpose. This can cause uneven heating results. This can also cause the ceramic cooktop to fracture (for ceramic cooktop models only).
- Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic smooth top. 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 in this Use & Care Guide.

## Locations of the Radiant Surface Elements and Controls

Your range is equipped with radiant surface burners with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases. The radiant surface elements are located on the cooktop as follows:

- a **5/7 inch** double element located at the left rear position;
- a **6 inch** simmer flex element located at the right rear position;
- a **6/9/12 inch** triple element located at the right front position;
- a **9 inch** turbo boil radiant element located at the left front position;
- a **Warm Zone** located at the center rear position.



**Note:** (White glass cooktops only) Due to the high intensity of heat generated by the surface elements, the glass surface will turn green when the element is first turned off. This phenomenon is normal and the glass will come back to its original white color after it has completely cooled down.

# Setting Surface Controls

## Surface Cooking Settings

The size and type of utensil used, and the amount and type of food being cooked will influence the surface element power level setting needed for best cooking results.

The suggested settings found in the chart are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans. Simmer & Warm and Keep Warm settings are used to simmer and keep larger quantities of foods warm such as stews and soups. These settings are ideal for delicate foods and melting chocolate or butter.

### Recommended Settings for Surface Elements

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

Figure 1

### 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 chart above for suggested power level settings.
- 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 smooth top. Cycling at the HI setting is normal and will occur more often if 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.

## Operating Single Radiant Surface Elements

**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.

### To Operate the Single Surface Elements:

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting. Turn the knob to adjust the setting if desired.
3. When cooking has completed, turn the surface control knob to OFF before removing the cookware.

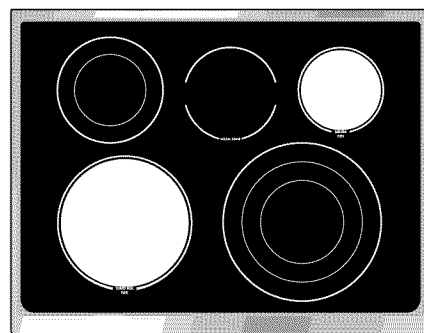


Figure 2

### Using Simmer Flex™ Element

The **Simmer Flex™** feature offers more precise control to simmer your favorite meal. The left side of the control area is used to adjust the simmer settings. The right side of the control area is used as a regular single element (Figure 3). The cooktop graphics will be clearly marked with this feature.

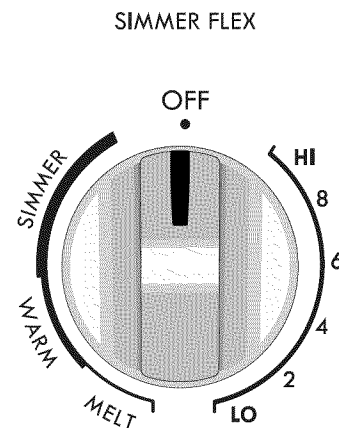


Figure 3

### Using Turbo Boil Flex™ Element

The **Turbo Boil Flex™** feature offers power to melt, warm, simmer and boil without moving the pot from element to element. The **Turbo Boil Flex™** will bring food items to boil much quicker and may be used when preparing larger quantities of food. The cooktop graphics will be clearly marked with this feature.

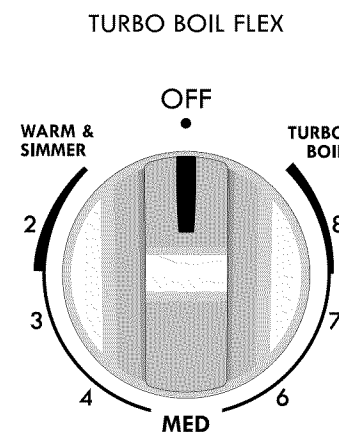


Figure 4



# Setting Surface Controls

## Operating Dual Radiant Surface Elements

(Some models)

**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.

### 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 chart above for suggested power level settings.
- 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 smooth top. Cycling at the HI setting is normal and will occur more often if 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.

### To Operate the Dual Surface Elements:

1. Place correctly sized cookware on the 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 (Marked double - see figure 1) If only the inner heating portion is needed (marked single - see figure 2) for smaller cookware, push in and turn the knob counterclockwise.

Note: You may switch from the single or double settings at any time during cooking.

3. When cooking has completed, turn the surface control knob to OFF before removing the cookware.

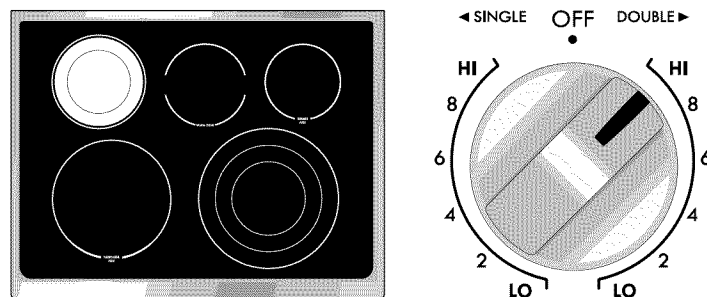


Figure 1 - Heating with both portion.

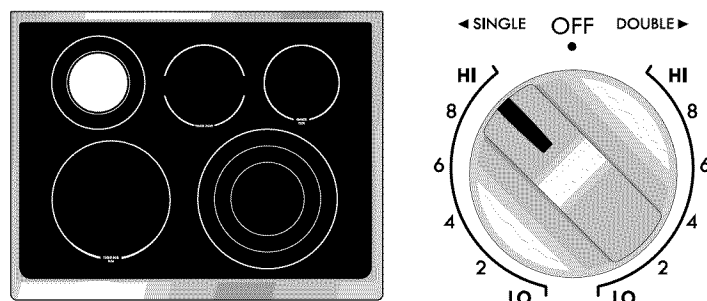


Figure 2 - Heating with inner (small) portion only.

# Setting Surface Controls

## Operating Triple Radiant Surface Elements (Some models)

The triple radiant element (some models) has three element portions and may be set to heat as 1 (single), 2 (double), or 3 (triple) element portions together.

**⚠ 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.

### 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 chart above for suggested power level settings.
- 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 smooth top. Cycling at the HI setting is normal and will occur more often if 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.

### To Operate the Triple Surface Elements:

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob clockwise to begin heating all, the inner, middle and outer portions of the element (Marked triple - see figure 1). If the two inner heating portions are needed turn the knob at position marked double (Marked double - see figure 2). If only inner heating portion is needed for smaller cookware, push in and turn the knob counterclockwise (Marked single - see figure 3).

Note: You may switch from the single, double or triple settings at any time during cooking. Please note that all three portions will adjust to the same power level.

3. When cooking has completed, turn the surface control knob to OFF before removing the cookware.

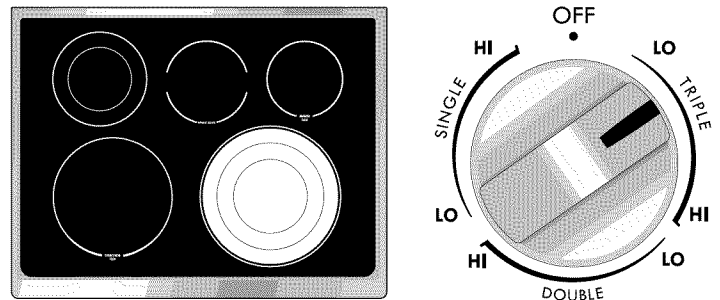


Figure 1 - Heating with all portions

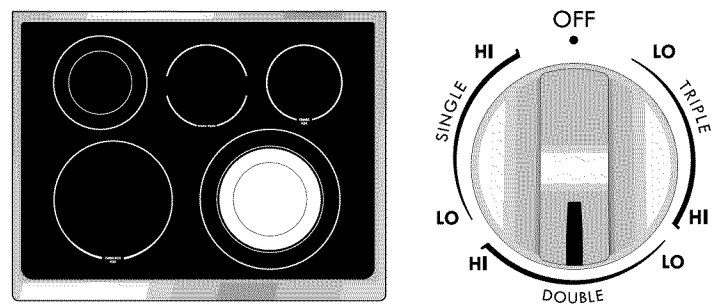


Figure 2 - Heating with the two inner portions

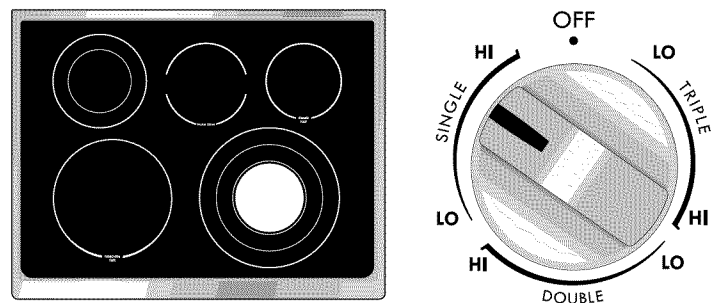


Figure 3 - Heating with inner portion only

# Setting Surface Controls

## Warm Zone Surface Element (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 keeping pastries or breads warm, the cover should have an opening to allow moisture to escape. Use only dishware, utensils and cookware recommended for oven and cooktop use on the warmer zone.

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

**CAUTION** Always use potholders or oven mitts when removing food from the warmer zone as cookware and plates will not be hot.




**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.

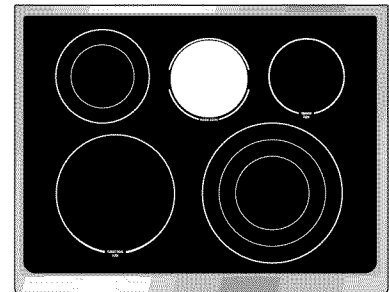
**CAUTION** Do not allow aluminum foil, empty glass/porcelain cookware or any material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

### 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.

### To Operate the Warm Zone Element:

1. Place correctly sized cookware on the Warm Zone surface element.
2. Press  then press . The Warm Zone indicator light will appear in the display. Note: If no **Start** pad is not touched within 5 seconds, the request to power the Warm zone ON will clear.
3. When it is time to serve food, touch  pad once to turn off the Warm Zone. The Warm Zone indicator will turn OFF.



# Surface Cooking

## Selecting Surface Cooking Cookware

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 1). Be sure to follow the recommendations for using cookware as shown in Figure 2.

**Note:** The size and type of cookware used will influence the setting needed for best cooking results.

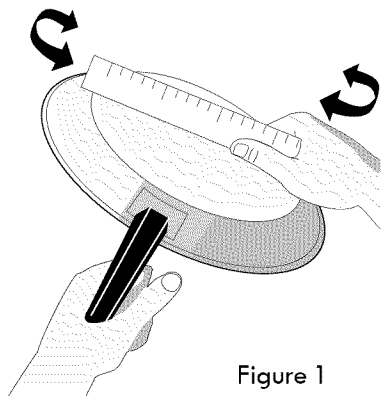


Figure 1

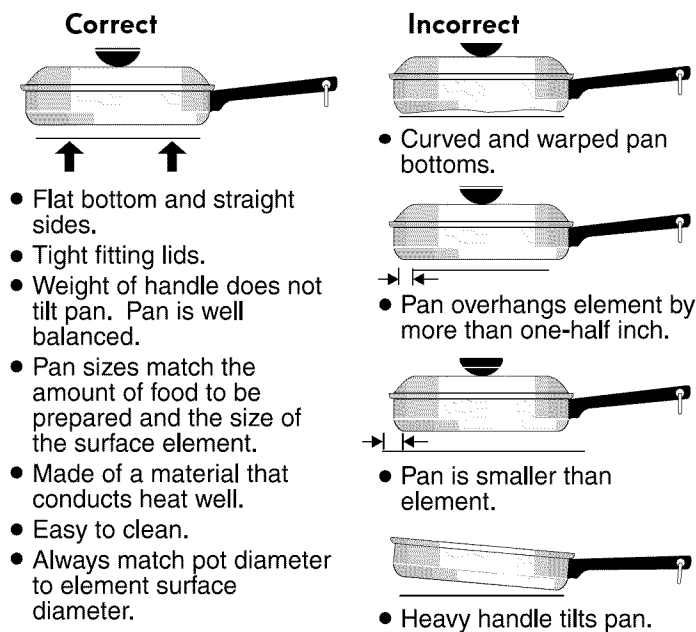


Figure 2

## 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 glass 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 above).

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

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

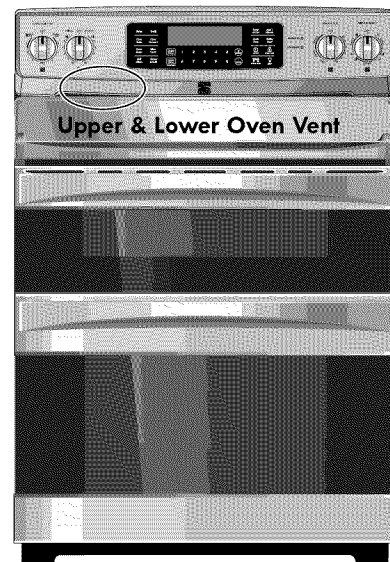
**PORCELAIN-ENAMEL on METAL-** Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

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

## Before Setting the Oven Controls

### Oven Vent Location

See illustration on left side for venting location of each oven. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

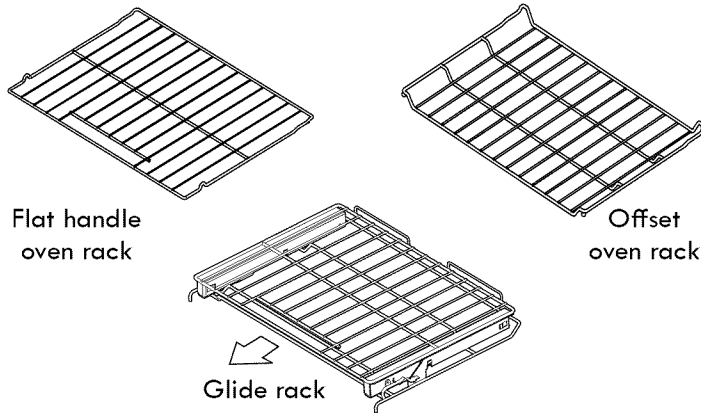


# Before Setting the Oven Controls

## Types of oven racks

### Important Note:

The oven racks are designed to fit the specific ovens they are shipped in. The rack provided for the upper oven, if placed in the lower oven, will not allow the door to close properly. The racks provided for the lower oven and the glide rack should only be used in the lower oven. When returning racks to the oven, make sure they are placed correctly for proper fit.

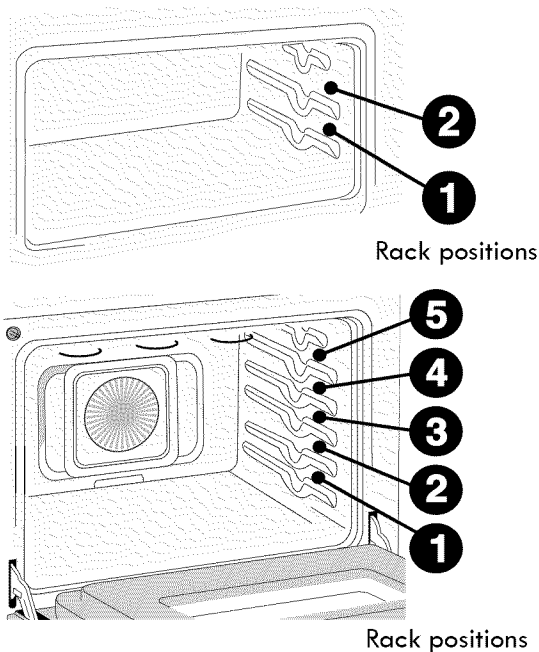


### Oven Rack Descriptions

- The flat handle oven rack may be used for most cooking needs and may be placed in most oven rack positions.
- The offset oven rack (some models) provides additional step down positions from the standard flat rack design. The offset design positions the base of the rack about half of a rack position lower than the flat rack and may be used in most oven rack positions.
- The extendable glide rack allows you to extend food away from the oven.

### Arranging Oven Racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).



## Recommended rack positions for baking and convection baking

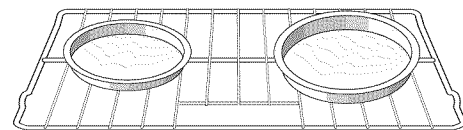
Food	Rack Positions		
	Lower oven		Upper oven
	Flat Rack	Glide Rack	
Cookies, muffins, cakes, pies & frozen pizzas			
To bake on:			
1 rack	2	1	2
2 Flat racks	2 & 4	N/A	N/A
2 racks (1 flat & 1 Glide)	4	1	N/A
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	1 or 2	1	1 or 2
Turkey, roast or ham	1*	N/A	N/A
Pizza	3**	2	2

\* Offset Rack can be used. \*\* Offset Rack must be used for best performance. Note: Always use oven mitts when removing food.

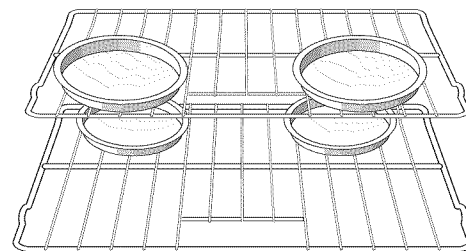
**Note:** It is recommended not to introduce food into the oven until the preheat cycle time is complete. During the preheat cycle, both the bake and the broil elements are cycling which may cause unsatisfactory cooking performance or premature scorching of food if placed in oven prior to completion of the preheat cycle.

### Air Circulation in the Oven

If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown. For best air circulation and 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. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.



Using One Oven Rack



Using Multiple Oven Racks

# Before Setting the Oven Controls

## 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.

**⚠ WARNING** Protective liners - Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

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

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

## Glide Racks

The glide rack is an extendable rack that makes food preparation easier. It has glide tracks that allow the rack to be pulled away from the oven without rubbing the sides of the oven wall.

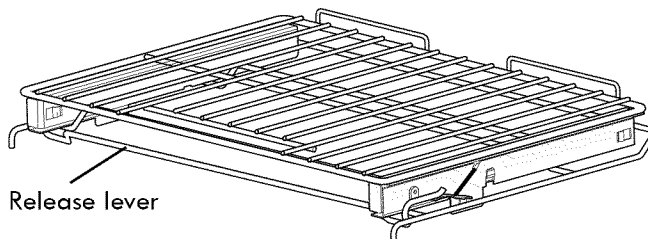
### Removing and replacing the glide racks

#### To remove the glide rack:

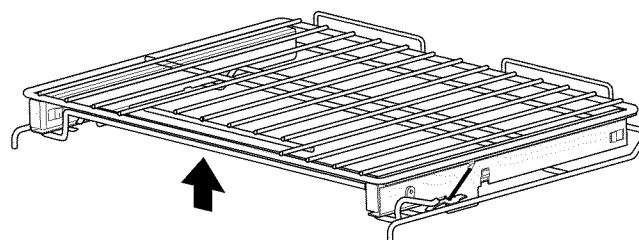
1. Lift up on the release lever located across the lower front of the rack, as shown in figure 1.
2. While holding up the release lever (see figure 2), pull the glide rack out of the oven until the stop position is reached, use two hands if necessary.
3. Using both hands, grasp the upper and lower portions of the glide rack (see figure 3).
4. Lift up the front of the rack slightly and continue to pull the rack away from the oven.
5. Be sure to grasp both upper and lower rack portions together when removing or handling the glide rack. The rack portions move independently and are difficult to handle unless held together.

#### To replace the glide rack:

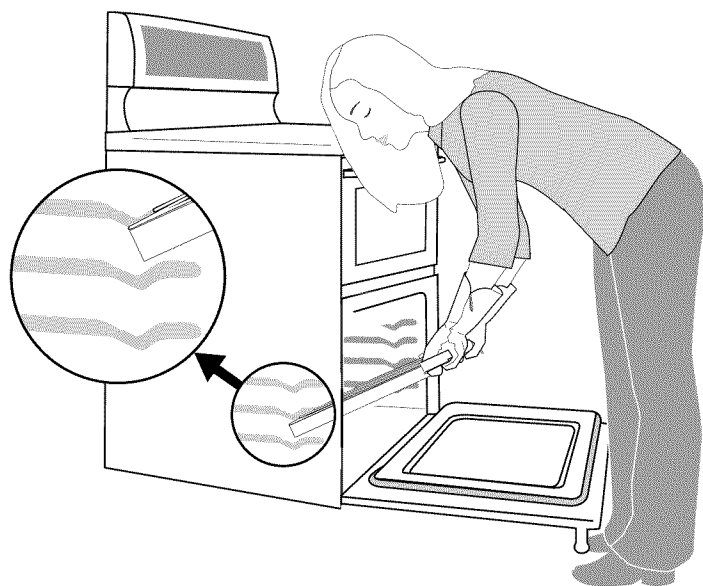
1. Grasp both upper and lower portions of the glide rack (see figure 3).
2. Lift and hold the rack level between the oven cavity walls.
3. Tilt the front of the rack upward slightly and slide the rack completely into position. Some force may be necessary to make sure the oven rack has snapped into place.



**Figure 1** - Extensible glide rack with release lever in locked position



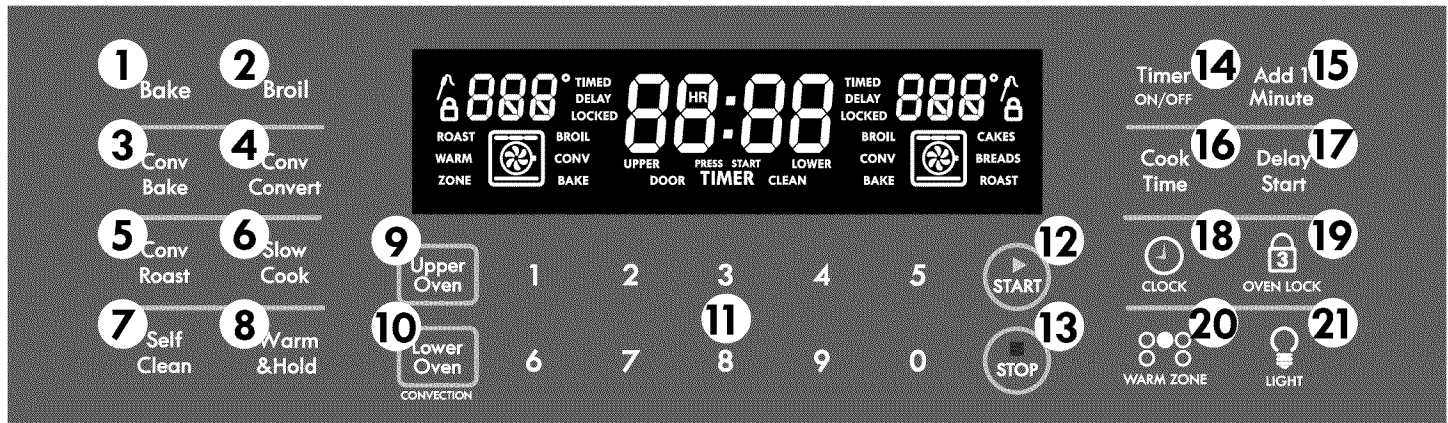
**Figure 2** - Extensible glide rack with release lever in unlocked position



**Figure 3** - Removing and replacing the oven glide rack.

# Control Pad Features

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**



## Oven Control Keypads

1. **Bake** - Used to enter the normal bake feature.
2. **Broil** - Used to select variable broil feature.
3. **Conv Bake** - Used to select the Convection Bake feature.
4. **Conv Convert** - Used to select the Convection Convert feature.
5. **Conv Roast** - Used to select the convection roast mode.
6. **Slow Cook** - Used to select the Slow Cook Feature cycle.
7. **Self Clean** - Used to set a 2 to 4 hours Self-Clean cycle.
8. **Warm & Hold** - Used to set the Warm & Hold function.
9. **Upper Oven** - Used to select the upper oven.
10. **Lower Oven** - Used to select the lower oven.
11. **0 thru 9 number** - Used to enter temperature and times.
12. **START** Used to start all oven features (not used with Oven Light).
13. **STOP** - Used to cancel any oven function previously entered except Clock and Timer. Also used to lockout oven functions and door.
14. **Timer On/Off** - Used to set or cancel Timer. The minute timer does not start or stop cooking.
15. **Add 1 Minute** - Used to add additional minutes to Timer.
16. **Cook Time**- Used to enter the length of the cook time desired.
17. **Delay Start** - Used to set the desired start time for baking. May be used with COOK TIME to program a delayed timed bake or clean cycle.
18. **Clock Set** - Used to set the time of day.
19. **Oven Lock** - Used to lock the oven key pads and oven door.
20. **Warm Zone** - Used to set the warmer zone element.
21. **Oven Light** - Used to turn oven light ON and OFF.

## Minimum & maximum control settings



All of the features listed below have minimum and maximum time or temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the Oven Lockout pad is delayed 3 seconds).

An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

Feature	Min. Temp. or time	Max. temp. or time
Bake	170°F/77°C	550°F/288°C
Broil	400°F/205°C	550°F/288°C
Timer	0:01 Min.	11:50 Hr./Min.
Self Clean	2 hours	4 hours
Conv Bake	170°F/77°C	550°F/288°C
Conv Convert	170°F/77°C	550°F/288°C
Conv Roast	170°F/77°C	550°F/288°C
Warm & Hold	170°F/77°C	170°F/77°C
Slow Cook	Lo (225°F/107°C)	Hi (275°F/135°C)
Cook Time	0:01 Min.	11:59 Hr./Min.
Delay Time 12 Hr.	1:00 Hr./Min.	12:59 Hr./Min.
Delay Time 24 Hr.	0:00 Hr./Min.	23:59 Hr./Min.



# Setting the Clock

## Setting the Clock




The  pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the time in the display will flash. Press . The display will stop flashing.



### To set the clock (example below for 1:30)

1. Press . "CLO" will appear in the display.
2. Press **1 3 0** pads to set the time of day to 1:30. Press . The time of day will appear in the display.



### Changing between 12 or 24 hour time of day display

1. Press and hold  for 6 seconds until "12Hr" or "24Hr" appears in the display.
2. Press **SELF CLEAN** pad to switch between the 12 and 24 hour time of day display. The display will show either "12Hr" or "24Hr".
3. Press  to accept the change or press  to reject the change.
4. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

## Setting Continuous Bake or 12 Hour Energy Saving

The **TIMER ON/OFF** and **SELF CLEAN** pads control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.

### To set the control for Continuous Bake or 12 Hour Energy Saving features



1. Press and hold **TIMER ON/OFF** pad for 6 seconds. After 6 seconds "12Hr OFF" or "STAY On" will appear in the display and the control will beep once.
2. Press **SELF CLEAN** to switch between the 12 Hour Energy Saving and continuous bake features. Note: "12Hr OFF" in the display indicates the control is set for the 12 Hour Energy Saving mode and "STAY On" indicates the control is set for the Continuous Bake feature.
3. Press  to accept the change or press  to reject the change.



## Setting Kitchen Timer

The **TIMER ON/OFF** pad controls the Kitchen Timer feature. The Kitchen Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Kitchen Timer feature can be used during any of the other oven control functions, except during a self-clean operation. Refer to "Minimum and Maximum Control Pad Settings" for time amount settings.

### To set the Kitchen Timer (example: 5 minutes)

1. Press **TIMER ON/OFF** pad.
2. Press the number pads to set the desired time in the display (example **5**). Press . The time will begin to count down in the display. Note: If  is not pressed the timer will return to the time of day after 30 seconds.
3. When the set time has run out, "End" and "TIMER" will show in the display. The clock will sound with 3 beeps every 7 seconds until **TIMER** pad is pressed.

**To cancel the Kitchen Timer before the set time has run out**  
Press **TIMER** pad. The display will return to the time of day.

## To Set Add 1 Minute Feature


The **ADD 1 MINUTE** pad is used to set the Add 1 Minute feature. When the **ADD 1 MINUTE** pad is pressed, 1 minute is added to the Minute Timer feature if this feature is already active. If the Minute Timer feature is not active and the **ADD 1 MINUTE** pad is pressed, the Minute Timer feature will become active and will begin counting down from 1 minute. For further information on how to set the Minute Timer feature see To Set the Minute Timer instructions above.






# Consumer Defined Control

Note: The Consumer Defined Control features are adjustments to the control that will not affect cooking results. These include the Oven Lockout, Temperature Display and Silent Control Operation features.




## Setting Oven Lock Feature

The  pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents the oven from being turned on. It does not disable the clock, Kitchen Timer or the interior oven lights. The ovens can be locked individually.

### To activate the Oven Lockout feature

1. Press  or  pad.
2. Press and hold  for 3 seconds.
3. After 3 seconds, "DOOR", "LOCKED" will flash and "Loc" will appear in the display. Once the oven door is locked the "DOOR" and "LOCKED" indicator will stop flashing and remain in the display. Allow 15 seconds for the oven door to lock.

### To reactivate normal oven operation:



1. Press  or  pad.
2. Press and hold  for 3 seconds. "LOC" will disappear from the display. "DOOR" and "LOCKED" will flash in the display until the oven door has completely unlocked.
3. The appliance is again fully operational.

**Note:** Because you can set the oven lockout individually, the lower oven can be used when the upper oven lockout feature is on.

## Setting Silent Control Operation

The **DELAY START** and **SELF CLEAN** pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

### To change control from normal sound operation to silent control operation



1. Press and hold **DELAY START** pad for 6 seconds. After 6 seconds, "bEEP" (On) will appear in the display.
2. Press **SELF CLEAN** pad to switch between normal sound operation and silent operation mode.
3. Press  to accept the change or press  to reject the change.

**Note:** The control will always beep at the end of a kitchen timer and will beep when a set temperature has been reached, even if the control is set to silent operation.

## Setting Temperature Display — Fahrenheit or Celsius

The **BROIL** and **SELF CLEAN** pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit. Note: both ovens will be changed at the same time.

### To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. Press **BROIL** pad and hold for 6 seconds. A beep will sound, "550" will appear "BROIL" will flash in the display. After 6 seconds a beep will be heard and "F" or "C" will appear in the display.  
  
If "F" appears, the display is set to show temperatures in Fahrenheit. If "C" appears, the display is set to show temperatures in Celsius.
2. Press **SELF CLEAN** pad to switch between Fahrenheit or Celsius display modes. The display will show either "F" or "C".
3. Press  to accept the change or press  to reject the change.

## Operating Oven Lights

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

Press  to turn oven light ON an 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 lights, see **Replacing oven lights** in the Care and Cleaning section.

**Note:** The oven light will not operate during self clean cycle.

# Setting Oven Controls

## Important Things to Know Before Setting any Basic Oven Cooking Function

This appliance has been factory pre-set to start any **BAKE**, **CONV BAKE** or **CONV ROAST** function with the oven set temperature automatically set for 350°F. However if desired, the oven set temperature may be adjusted at any time during the cooking process. You may also choose to add a **COOK TIME** or **DELAY START** with any of the functions listed above.




## Temperature Visual Display

Your oven is equipped with a temperature visual display. When a cooking mode is set, the actual temperature will be shown in the display and will rise as the unit preheat. When the unit has reached its target temperature, a chime will sound to remind you to place the food in the oven. This feature will be active with some cooking modes; bake, convection bake and convection roast. **NOTE:** The lowest temperature that can be displayed is 100°F.

## Setting Bake


The **BAKE** pad controls normal baking. The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C).

### To set the Bake Temperature to 350°F

1. Arrange interior oven racks and preheat the oven.
2. Place food in oven.
3. Press  or  pad.
4. Press **BAKE** pad, "350" will automatically appear in the display.
5. Press . The actual oven temperature will be displayed. A beep will sound once the oven temperature reaches 350°F.

Pressing  will cancel the Bake feature at any time.

### To change the Bake Temperature (example: changing from 350° to 425°F)

1. After the oven has already been set to bake at 350°F and the oven temperature needs to be changed to 425°F, press **BAKE** pad.
2. Press **4 2 5**. "425°" will appear in the display.
3. Press . The actual oven temperature will be displayed. A beep will sound once the oven temperature reaches "425°".

Pressing  will cancel the Bake feature at any time.

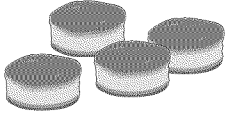
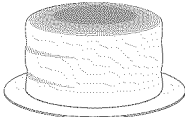
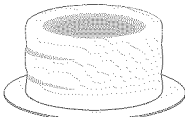
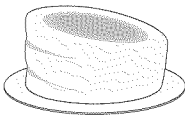
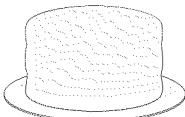
**Note:** If the oven was recently heated from prior cooking and has remained heated, the bake element symbol may not show in the display immediately.

# Setting Oven Controls

## 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 Chart		
Baking Problems	Causes	Corrections
<b>Cookies and biscuits burn on the bottom.</b> 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into the oven before the preheating time is completed.</li> <li>• Oven rack overcrowded.</li> <li>• Dark pan absorbs heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit 5.1 cm to 10.2 cm (2" to 4") of air space on all sides when placed in the oven.</li> <li>• Use a medium-weight aluminum baking sheet.</li> </ul>
<b>Cakes too dark on top or bottom.</b> 	<ul style="list-style-type: none"> <li>• Cakes put into the oven before preheating time is completed.</li> <li>• Rack position too high or 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/13°C lower than recommended.</li> </ul>
<b>Cakes not done in the center.</b> 	<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/13°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>
<b>Cakes not level.</b> 	<ul style="list-style-type: none"> <li>• Range 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 range.</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>
<b>Foods not done when cooking time is up.</b> 	<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/13°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>

# Setting Oven Controls


## Setting Cook Time


The **BAKE** and **COOK TIME** pads control the Cook Time feature. The automatic timer of the Cook Time feature will turn the oven OFF after cooking for the desired amount of time you selected.

### To program the oven to begin baking immediately and to shut off automatically (example : Bake at 350°F for 30 minutes)


1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press  or  pad.
4. Press **BAKE** pad.
5. Press . The actual oven temperature will be displayed.
6. Press **COOK TIME** pad.
7. Enter the desired baking time by pressing **3 0**.

**Note:** Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.

8. Press . The display returns to the time of day.  
Note: After the Timed Bake feature has been activated, press **COOK TIME** pad to display the bake time remaining in the Timed Bake mode. Once Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press  when baking has finished or at any time to cancel the Timed Bake feature.

### When the timed bake finishes:






1. **"End"**, and the time of day will show in display. The oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until  is pressed.


## Setting Delay Start

The **BAKE**, **COOK TIME** and **DELAY START** pads control the **Delay Start** feature. The automatic timer of the Delay Start feature will turn the oven **on and off** at the time you select in advance.


**Note:** If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed Timed Convection Bake cycle can never be set to start more than 12 hours in advance.

### To program the oven for a delayed BAKE start time and to shut off automatically (example: baking at 350°F for 30 minutes and starting at 5:30)

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press  or  pad.
4. Press **BAKE** pad.
5. Press . The actual oven temperature will be displayed.
6. Press **COOK TIME** pad.
7. Enter the desired baking time using the number pads by pressing **3 0**. Note: Baking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
8. Press .
9. Press **DELAY START** pad.
10. Enter the desired start time using the number pads **5 3 0**.
11. Press . The current time of day will appear in the display.
12. When the desired start time is reached, the oven icon will appear in the display and the oven will start to bake at the previously selected temperature.

Press  when baking has completed or at any time to cancel the Delayed Time Bake feature.

### When the set bake time runs out:

1. **"End"** will appear in the display and the oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until  is pressed.

**CAUTION** Use caution with the **DELAYED TIME BAKE** feature. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. 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 cooking is completed. Eating spoiled food can result in sickness from food poisoning.

# Setting Oven Controls




## Setting Broil

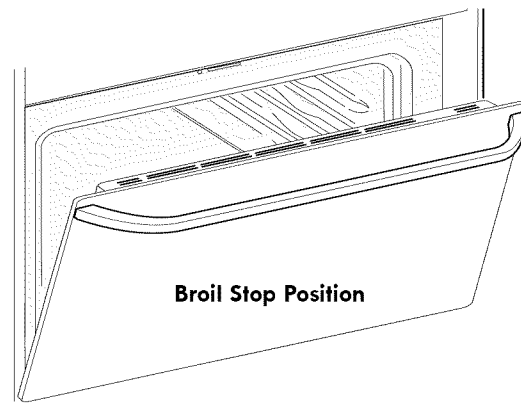
The **BROIL** pad controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil temperature may be set between 400°F and 550°F.

The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert. **DO NOT** cover the broil pan insert with foil. The exposed grease could catch fire.


**⚠ WARNING** Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

### To set the oven to broil at 550°F

1. Arrange the interior oven rack.
2. Press  or  pad.
3. Press **BROIL** pad.
4. If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing to step 5.
5. Press . The oven will begin to broil.
6. Preheat the oven with the door closed. Preheat the upper oven for 2 minutes and the lower oven for 5 minutes.
7. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
8. Place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position.**

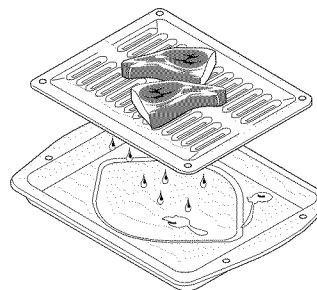


Broil Stop Position

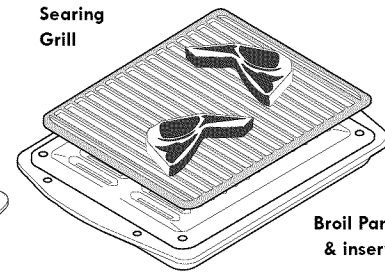
9. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
10. To cancel broiling or if finished broiling press .

## Broiling Times and Searing Grill (if equipped)

Use the following table for approximate broiling times. Increase or decrease broiling times, or move the broiling pan 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. Use the Searing Grill for meats and steaks if desired. Before placing the meat, be sure to heat the Searing Grill using Broil for 10 minutes. Cook times should be reduced 1-2 minutes per side when cooking with the Searing Grill. Place Searing Grill on top of Broiler Pan and insert for meats and steaks.



Supplied with some models



Broil Pan & insert

Supplied with some models

## Broiling Table Recommendations

Food Item	Lower Oven Rack Position	Upper Oven Rack Position	Temp Setting	Cook Time		Doneness
				1st side	2nd side	
Steak 1" thick	4th	1st	550°F	6:00	4:00	Rare
	4th	1st	550°F	7:00	5:00	Medium
Pork Chops ¾" thick	4th	1st	550°F	8:00	6:00	Well
Chicken - Bone In	3rd	2nd	450°F	20:00	10:00	Well
Chicken - Boneless	3rd	1st	450°F	8:00	6:00	Well
Fish	3rd	1st	500°F	13:00	n/a	Well
Shrimp	4th	2nd	550°F	5:00	n/a	Well
Hamburger 1" thick	3rd	1st	550°F	9:00	7:00	Medium
	4th	2nd	550°F	10:00	8:00	Well

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

# Setting Oven Controls

## Benefits of Convection Bake:

- Multiple rack baking.
- Some foods cook faster, saving time and energy.
- No special pans or bakeware needed.

## Setting Convection Bake- Lower Oven Only



The **CONV BAKE** pad controls the Convection Bake feature. Use the Convection Bake feature when cooking speed is desired. The oven can be programmed for Convection baking at any temperature between 170°F (77°C) to 550°F (288°C).

Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven (See Figure 1). This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using 2 or 3 racks at the same time. Breads and pastries brown more evenly. Convection bake cooks most foods faster and more evenly than conventional baking.

## General Convection Bake Instructions

1. When using Convection Bake, decrease your normal cooking times. Adjust the cook time for desired doneness as needed. Time reductions will vary depending on the amount and type of food to be cooked. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
2. Preheating is not necessary when cooking casseroles with Convection Bake.
3. When using Convection Bake with a single rack, place oven rack in position 2 or 3. If cooking on multiple racks, place the oven racks in positions 2 and 4 (when using 2 flat racks) or 1 and 4 (when using 1 flat rack (position 4) and glide rack (position 1)).
4. For batter and dough-based baked good such as cakes, pastries, and breads, allow the oven to fully preheat for best results.

## To set the oven for Conv. Bake and temperature to 350°F

1. Arrange interior oven racks and preheat the oven.
2. Place food in oven.
3. Press  pad.
4. Press **CONV BAKE** pad.
5. Press . The actual oven temperature will be displayed.

**Note:** The oven icon will appear and the rotating fan will start running in the display. The bake, broil and convection elements icon will show intermittently in the display indicating which element is on to help the oven reaching the desired temperature.

A beep will sound once the oven temperature reaches 350°F.

Note: The convection fan will start AS SOON AS the oven is set for Convection Bake.

Press  to cancel Convection Bake at any time.

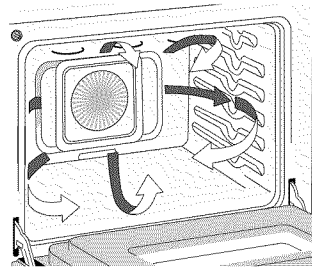


Fig. 1 - Air circulation during Convection Bake

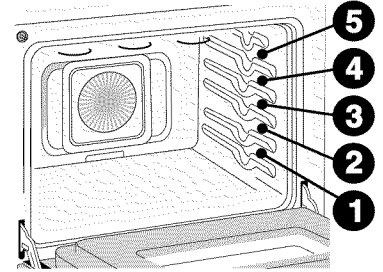





Fig. 2

## Setting Convection Roast- Lower Oven Only

The **CONV ROAST** pad (lower oven only) combines a cook cycle with the convection fan and element to roast meats and poultry. Preheating is not necessary for meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crisp brown on the outside while staying moist on the inside. **DO NOT** cover food during convection roast.

## To Set the Convection Roast feature at 375°F

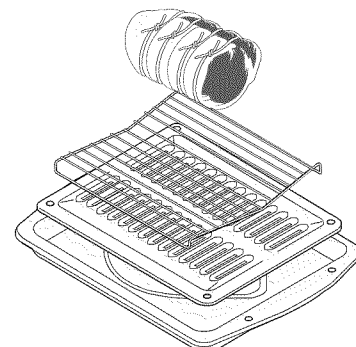
1. Arrange oven racks.
  2. Press  pad.
  3. Press **CONV ROAST** pad.
  4. Enter the desired roasting temperature using the number pads **3 7 5**.
  5. Press . The actual oven temperature and the fan icon will be displayed.
- Press  to stop Convection Roast at any time.

## Roasting Rack Instructions (if equipped)

When preparing meats for convection roasting, use broiler pan and insert along with the roasting rack. The broiler pan will catch grease spills and the insert will prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.

**WARNING** To prevent food from contacting the broil element and to prevent grease splattering, **DO NOT** use the roasting rack when broiling.

1. Place oven rack on bottom or next to the bottom rack position. Heated air to circulate under the food for even cooking and helps to increase browning on the underside. Make sure the roasting rack is securely seated on the insert in the broiler pan. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the insert with aluminum foil.
2. Position food (fat side up) on the roasting rack.
3. Place the broiler pan on the oven rack.



Supplied with some models



# Setting Oven Controls


## Setting Convection Convert feature- Lower Oven Only

The **CONV CONVERT** pad is used to automatically convert a standard **Baking** recipe for convection baking. When set properly, this feature is designed to display the oven set converted (reduced) temperature in the display.

Convection Convert **MUST** be used with the **Convection Bake** keypad. Cook Time or Delay Start function may be added.

### Using Convection Convert (Bake) feature to automatically adjust oven temperature (example: setting oven for 350°F):

1. Arrange interior oven racks and preheat the oven.
2. Place food in oven.
3. Press  pad.
4. Press **CONV BAKE** pad. If a **Cook Time** or a **Delayed Start** (Delayed Timed Bake) is desired, enter the times now.
5. Press .
6. Press **CONV CONVERT** pad. "**CONV BAKE**" and the oven temperature **adjustment** will appear briefly in the display (for this example it is 325°F). A beep will sound once the **adjusted** oven temperature is reached.

**Note:** When used with a **Cook Time** or a **Delay Start** setting, the **Convection Convert** feature will display a "CF" for check food when the bake time is 75% complete. At this time the oven control will sound 3 long beeps at regular intervals until baking has finished. When the bake time has completely finished the control will display "End" and will sound 3 long beeps every 30 seconds until  is pressed.

The oven icon will show a rotating fan within the square. This rotating fan icon indicates when the Convection Fan is operating.

Press  to cancel Convection feature at any time.

**Note:** The minimum amount of cook time using the Convection Convert feature with a **Cook Time** function is 20 minutes.

## Setting the Slow Cook Feature





The **SLOW COOK** pad is used to activate this feature. The **Slow Cook** feature may be used to cook foods more slowly, at lower oven temperatures and provides cooking results much the same way as a Slow Cooker or Crock-Pot. The **Slow Cook** feature is ideal for roasting beef, pork & poultry. Slow Cooking meats may result in the exterior of meats becoming dark but not burnt. This is normal.

There are 2 settings available, high (**Hi**) or low (**Lo**). The low setting is best for cooking foods from 8 to 9 hour time period. The high setting is best for cooking foods from 4 to 5 hour time period. The maximum cook time for the **Slow Cook** feature is 12 hours unless the oven control has been changed to the **Continuous Bake** mode. This feature may be used with the additional settings of a **Cook Time** or a **Delayed Start**.

Below is a list of preparation and cooking tips you should review for best possible results using Slow Cook:

- Completely thaw all frozen foods before cooking with the **Slow Cook** feature.
- When using a single rack, place in position 2 or 3.
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover the foods to keep them moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Cook times will vary; depending on the weight, fat content, bone & the shape of the food.
- Use the recipe's recommended food temperature and a food thermometer to determine when the food is done.
- Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

### To Program the Oven to begin baking with the Slow Cook feature

1. Place the food in the oven.
2. Press  or  pad.
3. Press **SLOW COOK** pad. "**SLO**" and "**Hi**" will appear in the display.
4. If lo setting is desired, press **SLOW COOK** pad again, "**Lo**" will appear in the display.
5. Press . The slow cook feature will activate.
6. If desired, add any **Cook Time** or **Delayed Start** settings at this time.
7. To cancel the **Slow Cook** feature press  at anytime.



# Setting Oven Controls

## Setting the Warm & Hold™ Feature


The **WARM & HOLD** pad turns ON the Warm & Hold feature and will maintain an oven temperature of 170°F (77°C). The Warm & Hold feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Warm & Hold feature will shut the oven OFF. The Warm & Hold feature may be used without any other cooking operations or can be used after cooking has finished using Bake, Convection Bake, Convection Roast, Slow Cook.

The Warm & Hold feature may be used with TIMED BAKE if you wish to have the Warm & Hold feature turn ON automatically when cooking has finished. The Timed Bake features require you to set start time and the amount of cooking time. With this information the control can calculate the time when cooking will complete and can then start the Warm & Hold feature automatically.

### To set Warm & Hold

1. Arrange interior oven racks and place food in oven.
2. Press  or  pad.
3. Press **WARM & HOLD** pad. "HLd" will appear in the display.

**Note:** If no pad is touched within 25 seconds the request to turn ON Warm & Hold feature will be cancelled.


4. Press **START** pad. "HLd" will remain on and the oven icon will appear in the display.
5. To turn the Warm & Hold OFF at any time press .

**Note:** The Warm & Hold feature will automatically turn OFF after 3 hours.

### To set Warm & Hold to turn ON automatically

1. Arrange interior oven racks and place food in oven. Set the oven properly for **Timed Bake or Delayed Timed Bake**.
2. Press **WARM & HOLD** pad. "HLd" will appear in the display.


**Note:** If no pad is touched within 25 seconds the request to turn ON the Warm & Hold feature and all functions previously programmed will be cleared.





3. Press . "HLd" will stop flashing and remain in the display.
4. When the Time Bake has finished, the Warm & Hold feature will turn ON automatically.

**Note:** The Warm & Hold feature will automatically turn OFF after 3 hours.




Pressing  at any time will stop all oven baking operations.

## To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)

The **COOK TIME** and **DELAY START** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **BAKE** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature. If the oven light will be needed during the Sabbath, press  before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature. **IMPORTANT**

**NOTES:** It is not advised to attempt to activate any other program feature other than **BAKE** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; **0** to **9**, **BAKE**, , ,  & . **ALL OTHER KEYPADS** will not function once the Sabbath feature is properly activated.




### To Program the Oven for 350°F Begin Baking Immediately & activate the Sabbath feature


1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press  or  pad. Press **BAKE** pad.
4. Press . The actual oven temperature will appear in the display.
5. If you desire to set the oven control for a **Cook Time** or **Delay Start** do so at this time. If not, skip this step and continue to step 6. Refer to the **Cook Time** or **Delay Start** section for complete instructions. Remember the oven will shut down after using **Cook Time** or **Delay Start** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Delay Start** time is 11 hours & 59 minutes.
6. The oven will turn ON and begin heating. If you desire to set both oven ON for the Sabbath, you should set both at this time. If you just want one oven ON so continue to step 7.



# Setting Oven Controls

7. Press and hold both the **COOK TIME** and **DELAY START** pads for at least 3 seconds. "**SAb**" will appear in the display (Fig. 3). Once SAb appears in the display the oven control will no longer beep or display any further changes. The oven is properly set for the Sabbath feature.

**Note:** You may change the oven temperature once baking has started. Select the oven by pressing  or  pad, press **BAKE** pad, enter the oven temperature change (170 to 550°F) and then press  **TWICE** (for Jewish Holidays only). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.

8. The oven may be turned OFF at any time by first pressing  (this will turn the oven OFF only).

## To turn OFF the Sabbath feature:

Press and hold both the **COOK TIME** and **DELAY START** pads for at least 3 seconds. This also turns off the oven. SAb will disappear from the display and the oven may be used with all normal functions.

## What to do during a power failure or power interruption after the Sabbath feature has been activated:

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath, and the oven display will show the message **SF** for Sabbath failure. The food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/holidays. After the Sabbath observance turn off the Sabbath feature. Press and hold both **COOK TIME** and **DELAY START** pads for at least 3 seconds simultaneously to turn the Sabbath feature off. **SF** will disappear from the display, and the oven may be used with all normal functions.


For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

## Restoring factory default settings

When new, your appliance left the factory with predetermined oven control setting. Over time, the user may make changes to these settings. The following options have user preferences that could be modified and may have been changed since the appliance was new:

- 12 or 24 hour display mode;
- Continuous bake or 12-Hour Energy Savings mode;
- Silent or audible control;
- Oven temperature display (Fahrenheit or Celsius);
- Oven temperature adjustment.

Please remember the if you choose to restore, ALL of the above preferences will be restored to factory default settings, the oven temperature offset will reset and any stored information will be cleared.

1. Press and hold **7** keypad until one beep sounds (about 6 seconds).
2. Press .

# Self-Cleaning

## Self-Cleaning Oven

A Self-Cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

### Adhere to the following cleaning precautions:

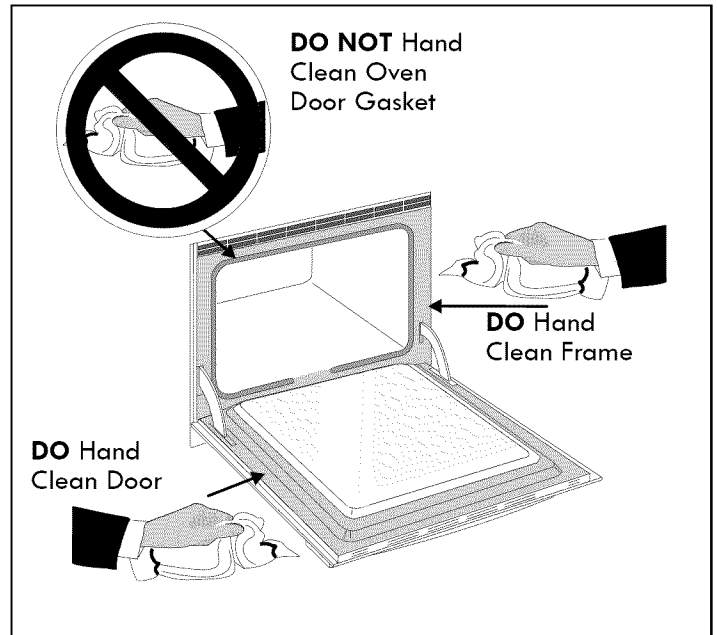
- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.
- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.**
- **Porcelain Coated Racks:** Some ovens come with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean this oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of oil. To maintain optimal rack sliding performance, periodically apply a thin layer of food safe oil (mineral or vegetable oil) to the sides of the rack.
- Before starting the Self-Cleaning cycle, hand 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. These surfaces are not in the self-cleaning area. Clean with soap and water. Burned-on residue can be cleaned off with a stiff nylon brush and water or nylon scrubber. **DO NOT** hand clean the oven door gasket or it will be permanently damaged.

**CAUTION** During the self-cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

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

**CAUTION** **DO NOT** line the oven walls, racks, bottom or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the interior (aluminum foil will melt to the interior surface of the oven).

**CAUTION** **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be **VERY HOT**.



Note: See additional cleaning information for the oven door in the **General Care & Cleaning** section.

**CAUTION** The broil burner may appear to have cooled after they have been turned OFF. **The burners may still be hot** and burns may occur if these burners are touched before they have cooled sufficiently.

# Self-Cleaning

## To Start the Self-Clean Cycle




The **SELF CLEAN** pad controls the Self-Cleaning feature. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So a 3 hour self-clean cycle will actually take about 4 hours to complete.

\*It is recommend to use a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results)

**CAUTION** To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

**CAUTION** **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be **VERY HOT**.

## To start an immediate Self-Cleaning cycle or to set a Delay Start time of 4:30 and shut-off automatically (example provided is a default 3 hour Self-Clean Cycle)

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press  or  pad.
3. Press **SELF CLEAN** pad. "**CLEAN**" will flash and "**3:00 HR**" will show in the display. The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press **2 0 0** for 2 hour or press **4 0 0** for a 4 hour clean time. Set the cleaning time based on the amount of soil: light, medium or heavy (\* See above).
4. Press . The "**DOOR LOCKED**" icon will flash; "**CLEAN**" icon and the letters "**CLn**" will remain on in the display.
5. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "**DOOR LOCKED**" indicator light will stop flashing and remain on. Also, the oven icon will appear in the display.

**Note:** Allow about 15 seconds for the oven door to lock.

**Note:** If the optional delay Self-Clean feature is desired, finish step 6-9. If Self-Clean is started immediately skip the remaining steps and continue with "When the Self-Clean cycle is done" on the following page.

6. Press **DELAY START** pad. Enter the desired start time using the number pads **4 3 0**.
7. Press **START** pad. "**CLEAN**", "**DELAY**", "**LOCK**" and "**DOOR**" will be displayed.


8. The control will start the self-cleaning at the set start time, for the period of time previously selected. At that time, the icon "**DELAY**" will go out.

## When the Self-Clean Cycle is Completed

1. "**HOT**" will appear in the display. The time of day, the "**DOOR LOCKED**" will remain in the display.
2. Once the oven has cooled down for approximately 1 HOUR, and the "**DOOR LOCKED**" icon is no longer displayed, the oven door can then be opened.

## Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

1. Press .
2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR and the "**DOOR LOCKED**" icon is no longer displayed.





Note: If your clock is set for normal 12 hour display mode the Delayed Self-Clean cycle can never be set to start more than 12 hours in advance. To set for Delayed Self-Clean Cycle 12-24 hours in advance set the control for the 24 hour time of day display mode.

## Adjusting Oven Temperature

The temperature in the oven has been pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven temperature is cooking too hot or too cool for the temperature you select, you can adjust the actual oven temperature to be more or less than what is displayed. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

**Note:** The oven temperature adjustments made with this feature will not change the Self-Clean cycle or Broil temperature.

## To adjust the oven temperature

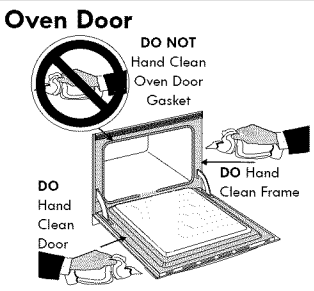
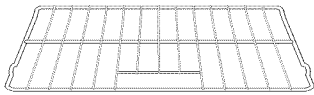
1. Press  or  pad.
2. Press and hold **BAKE** pad for 6 seconds. The preset adjustment number will appear and "**UPPER**" or "**LOWER**" icon will be on indicating in which cavity the oven temperature will be adjust.
3. To increase the temperature use the number pads to enter the desired change. (Example 30°F) **3 0**. The temperature may be increased as much as 35°F (19°C). To decrease the temperature use the number pads to enter the desired change. (Example -30°F) **3 0** and then press **SELF CLEAN** pad. The temperature may be decreased as much as 35°F (19°C).
4. Press  to accept the temperature change and the display will return to the time of day. Press  to reject the change if necessary.

**NOTE:** Each oven may be adjusted individually.

# General Care & Cleaning

Before cleaning any part of the oven, be sure all controls are turned OFF and the oven is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE EXTENT AND DIFFICULTY OF MAJOR CLEANING LATER.

Surfaces	How to Clean
<b>Aluminum (Trim Pieces) &amp; Vinyl</b>	Use hot, soapy water and a cloth. Dry with a clean cloth. Do not scour or use all-purpose cleaners, ammonia, powdered cleaners or commercial oven cleaner. They can scratch and discolor aluminum.
<b>Painted and Plastic Control Panel, Body Parts, and Decorative Trim</b>	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 to 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 the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
<b>Stainless Steel, Chrome Control Panel, Decorative Trim</b>	Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.  Clean <b>stainless steel</b> with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
<b>Porcelain Enamel Broiler Pan and Insert (some models), Door Liner, Body Parts</b>	Gentle scouring with a soapy 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 scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.
<b>Oven Racks</b>	<b>Porcelain Coated Racks:</b> Some ovens come with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean this oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of oil. To maintain optimal rack sliding performance, periodically apply a thin layer of food safe oil (mineral or vegetable oil) to the sides of the rack.
<b>Oven Door</b>	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 spray or allow water or the glass cleaner to enter the door vents.</b>  <b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.



# General Care & Cleaning

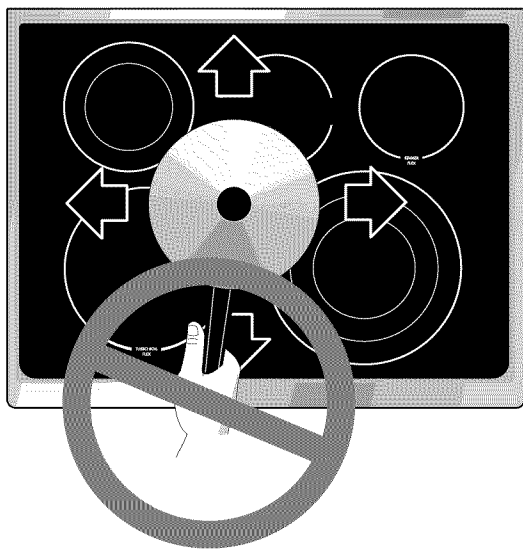
## Ceramic Glass Cooktop Cleaning & Maintenance

**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 slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, because they may cause it to crack.



## Cleaning Recommendations for the Ceramic Glass Cooktop

**CAUTION** Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is **COOL**.

**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.

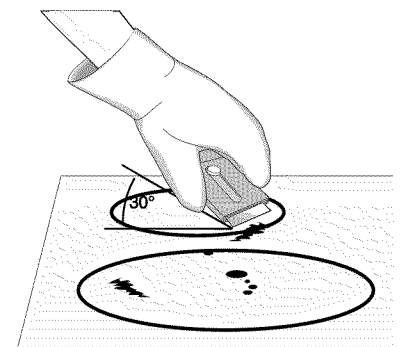
### For light to moderate soil:

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, then apply a few drops of cleaning cream and buff surface clean.



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

### 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.

### Do not use the following on the ceramic glass cooktop:

- **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.**




# General Care & Cleaning

## Special Caution for Aluminum Foil and Aluminum Cooking Utensils

- **Aluminum foil:** Use of aluminum foil will damage the cooktop. Do not use under any circumstances.
- **Aluminum utensils:** Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by breaking, fusing to, or marking it.



## Changing the Oven Light

An halogen interior oven light will turn on automatically when the oven door is opened. The oven light may be turned on when the door is closed by pushing  or  to select the oven and then pushing  located on the control panel. Your appliance is equipped with two different type of halogen oven light: round halogen oven light located in the upper oven cavity and a rectangular halogen oven light located in the lower oven cavity.

**CAUTION** Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass or burns.

### To replace the light bulb:

#### Replacing the Round Halogen Oven Light:

1. Turn the power off at the main source or unplug the appliance.
2. The bulb is covered with a glass shield screwed in place (fig. 1). Replace bulb with 25-watt halogen appliance bulb only (fig. 2). **Please note: do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the new bulb. Use a paper towel to cover the new bulb when installing.**

3. Replace the glass shield (fig.1). **The glass shield must be in place whenever the oven is in use.**
4. Turn power back on again at the main source (or plug the appliance back in).
5. The clock will then need to be reset.

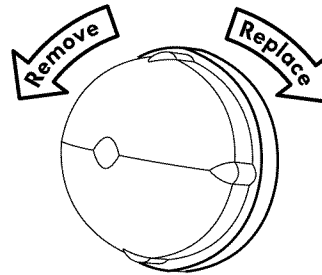


Figure 1 - Glass shield removal

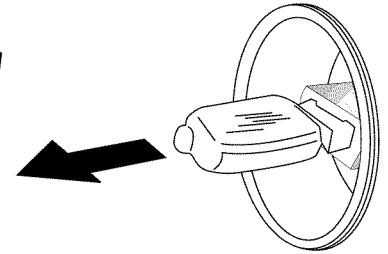


Figure 2 - Pull bulb out.

#### Replacing the Rectangle Halogen Oven Light:

1. Turn the power off at the main source or unplug the appliance.
2. Remove light shield as illustrated below (fig. 4).
3. Replace bulb with a new T-4 type 40 Watt halogen appliance bulb (fig. 5). Please note: do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the new bulb. Use a paper towel to cover the new bulb when installing.
4. Replace glass shield over bulb. **The glass shield must be in place whenever the oven is in use.**
5. Turn power back on again at the main source (or plug the appliance back in).
6. The clock will then need to be reset.

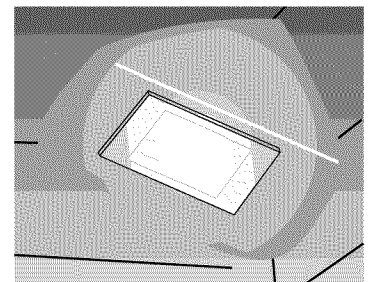


Figure 3 - Rectangular Halogen Oven Light Location

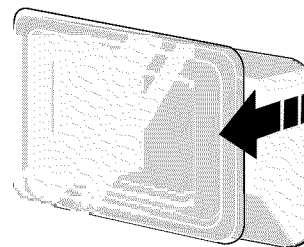


Figure 4 - Lift backside of glass shield and remove it.

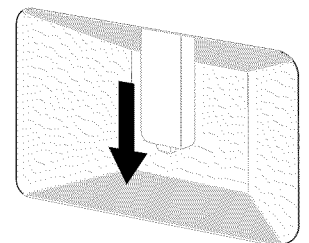


Figure 5 - Pull bulb out.

# General Care & Cleaning

## 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 Oven Door:

1. Open oven door completely (horizontal with floor- See Fig. 1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Fig. 2). 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 Fig. 3).
4. Close the door to about a 10 degree angle as shown in Fig. 3.
5. With the oven door in this position, lift the oven door hinge arms away from the roller pins located on each side of the oven frame (See Fig. 4).

### To Replace Oven Door:

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

**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.

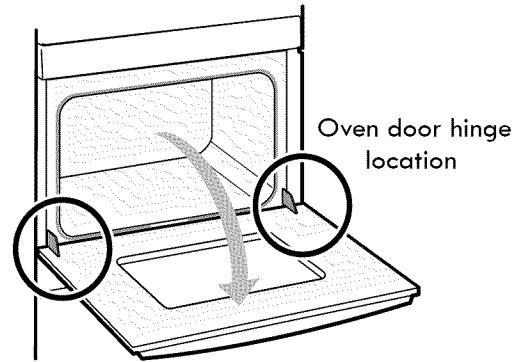


Figure 1 - Door hinge location

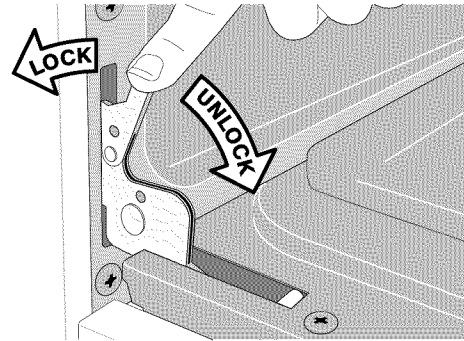


Figure 2 - Door hinge locks

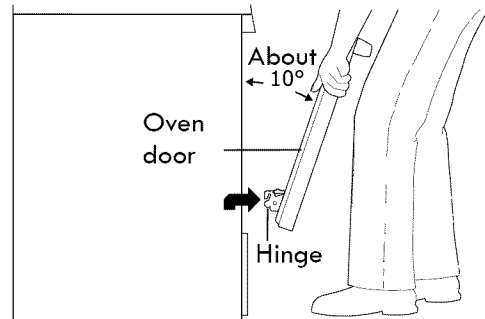


Figure 3 - Holding door for removal

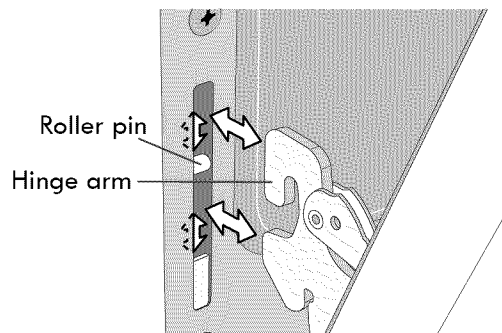


Figure 4 - Location of hinge arm and roller pin

# General Care & Cleaning

## Caring for your porcelain enameled glide racks

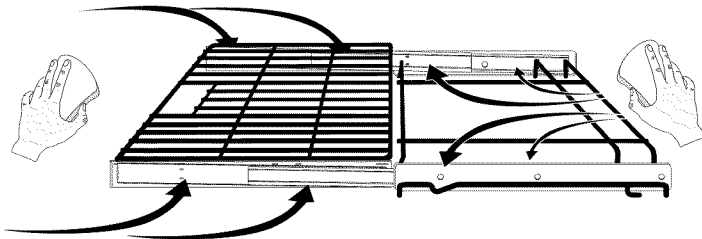
**CAUTION** Handle oven racks only when they are cool. After cooking or after the self clean cycle, racks will be very hot and can cause burns.

### Important Notes:

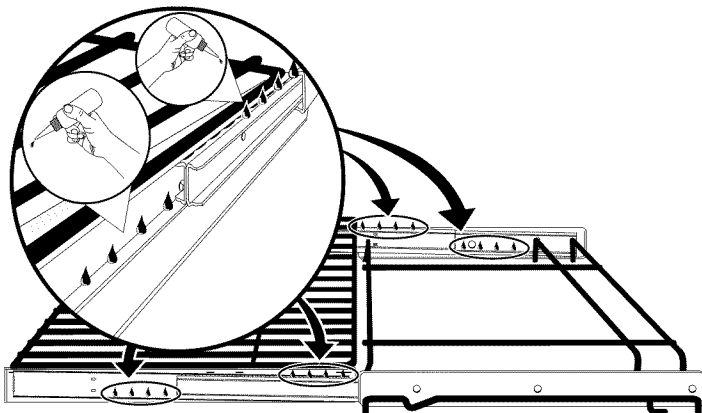
- It is recommended to remove all racks from the oven during self-clean cycles, but porcelain racks may be left in the oven if they are soiled. After a self clean cycle, or anytime the gliding is rough, the glide racks should be treated with graphite lubrication.
- Do not use cooking oil, cooking spray, or other oil-based lubrication products on the glide rack extension tracks. Use only the graphite lubrication in this area. To order graphite lubrication, contact your installer, servicer or dealer.
- It is important that the parts of the rack that contact the oven sides always have a light coating of vegetable oil. Apply a thin layer of vegetable oil to the sides of the rack after every self-clean cycle and when the rack becomes difficult to reposition in the oven.

### To lubricate the glide rack:

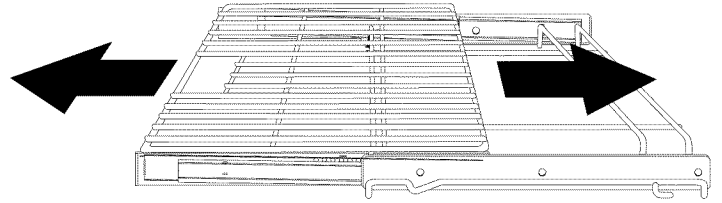
1. Remove the rack from the oven and place the rack on a large flat surface covered with newspaper or scrap cloth. Fully extend the rack.
2. Wipe away debris and crumbs from the glide track using a cloth or sponge.



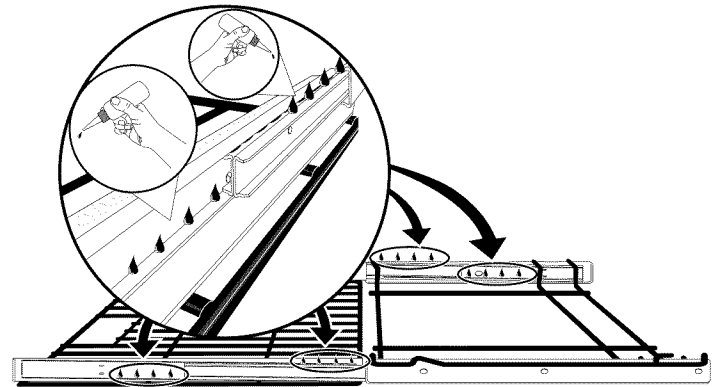
3. Shake graphite lubrication very well before applying. Place four drops of graphite lubrication along the tracks (see area circled on figure below). Repeat on both sides of the glide rack.



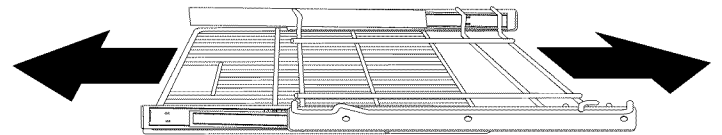
4. Extend and return the glide rack several times along the tracks to distribute the lubrication.



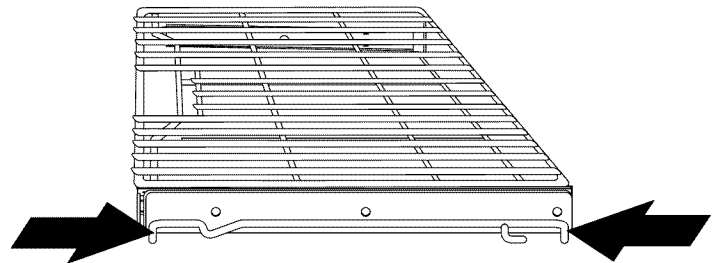
5. Turn glide rack over. Shake graphite lubrication very well before applying. Place four drops of graphite lubrication along the tracks. Repeat on both sides of the glide rack.



6. Extend and return the glide rack several times along the tracks to distribute the lubrication.



7. Apply a thin layer of cooking oil to the outer frame of the glide rack as shown below. Keeping the frame sides lightly lubricated allows the entire rack to slide easily when changing rack positions.



8. Replace rack in oven right-side up.



# Before You Call

## Solutions to Common Problems

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Oven Control Beeps and Displays any F code error (example F11).</b>	Electronic control has detected a fault condition. Press <b>STOP</b> to clear the display and stop the beeping. Reprogram the oven. If a fault reoccurs, record the fault number. Press <b>STOP</b> and call Sears or another qualified servicer.
<b>"d-O" is displayed.</b>	The door was left open and controls set for self-cleaning cycle. Close the door and push <b>STOP</b> pad.
<b>Faulty installation. Range not leveled. Bad cooking results.</b>	Place oven rack in center of oven. Place a level or a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, adjust the leveling legs of the unit (refer to the installation instructions for leveling the range). If the level is still uneven, contact an installing agent to adjust the cabinet cutout flooring. Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
<b>Surface element does not heat.</b>	No power to the appliance. Check steps under "Entire range or oven does not operate" in this <b>Before You Call</b> checklist. Too low heat setting. Turn control to a slightly higher setting until element comes on. Incorrect control is on. Be sure to use correct control for the element to be used.
<b>Surface element too hot or not hot enough.</b>	Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly. Voltage is incorrect. Be sure appliance is properly connected to the power source specified in the installation instructions. If you are not sure about this requirement call <b>1-800-4-MY-HOME®</b> for service (See back cover). Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
<b>Surface element turns off by itself.</b>	This is normal. 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.
<b>Warmer zone element does not turn on.</b>	The warmer element will not glow when turned on. The indicator light will turn on when the warmer element is on.
<b>Scratches or abrasions on cooktop surface.</b>	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See " <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> " section under General Care & Cleaning. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
<b>Metalmarks.</b>	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See " <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> " section under General Care & Cleaning.
<b>Brown streaks or specks.</b>	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See " <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> " section under General Care & Cleaning.
<b>Areas of discoloration with metallic sheen.</b>	Mineral deposits from water and food. Remove using a ceramic glass cooktop cleaning cream. Use cookware with clean, dry bottoms.

# Before You Call

## Solutions to Common Problems

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Oven light does not work.	Burned-out or loose bulb. Follow the instructions under <b>Changing Oven Light</b> to replace or tighten the bulb.
Fan noise during cooking operation.	A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after oven is turned off.
Entire oven does not operate.	When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set.
Entire oven does not operate.	When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set.
	Be sure electrical cord is securely connected into the electrical junction box.
	Cord/plug is not installed and/or connected. Cord is not supplied with oven. Contact Sears or another qualified servicer.
	Service wiring not complete. Contact Sears or another qualified servicer.
	Power outage. Check house lights to be sure. Call your local electric company.
	Short in cord/plug. Replace cord/plug.
	Controls are not set properly. See instructions under <b>Setting Oven Controls</b> to set the controls
	House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.
	House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call Sears or another qualified servicer.
Oven smokes excessively during broiling	Make sure the oven door is open. Door should be opened at the broil stop position during broiling.
	Meat too close to the broiler unit. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil burner for quick searing operation.
	Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.
	Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.
	Broiler pan used without grid or grid cover with foil. <b>DO NOT</b> use the broiler pan without the grid or cover the grid with foil.
	Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Poor baking results	Many factors affect baking results. See <b>Baking</b> for hints, causes and corrections. See <b>Adjusting Oven Temperature</b> .
Self-cleaning cycle does not work.	Make sure the oven door is closed.
	Controls not set properly. Follow Self-Cleaning instructions in this Use & Care Guide.
	Self-cleaning cycle was interrupted. Stop time must be set 2-4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" in this Use & Care Guide.
Soil not completely removed after self-cleaning cycle is completed.	Before starting the Self-Cleaning cycle, hand 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. These surfaces are not in the self-cleaning area. Clean with soap and water. Burned-on residue can be cleaned off with a stiff nylon brush and water or nylon scrubber. <b>DO NOT</b> hand clean the oven door gasket or it will be permanently damaged.
	Excessive spillovers in oven. Set the self-clean cycle for longer cleaning time.
Flames inside oven or smoke from vent.	Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive pie filling spillovers.

# PROTECTION AGREEMENTS

## 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.
- ☑ **10% 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 periodo 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.
- ☑ **10% 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.

# Get it fixed, at your home or ours!

## Your Home

For troubleshooting, product manuals and expert advice:



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

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For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

**1-800-4-MY-HOME<sup>®</sup>** (1-800-469-4663)

Call anytime, day or night (U.S.A. and Canada)

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

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## Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call anytime for the location of your nearest

**Sears Parts & Repair Service Center**

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

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

**1-800-469-4663** (Canada)

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

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To purchase a protection agreement on a product serviced by Sears:

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

**1-800-361-6665** (Canada)

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

**1-888-SU-HOGAR<sup>®</sup>**

(1-888-784-6427)

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

The Sears logo, consisting of the word "sears" in a lowercase, serif font.

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