

Use & Care Guide
Manual de Uso y Cuidado
Manuel d'utilisation et d'entretien
English / Español / Français

Model / Modelo / Modèle: 790.4028*

Kenmore®

Wall Oven

Horno de pared four encastré

* = color number, número de color, numéro de couleur

P/N A00327302 Rev. B

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

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



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Please carefully read and save these instructions

This Use and Care Manual contains general operating instructions for your appliance and feature information for several models. Your product may not have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

KENMORE LIMITED WARRANTY

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

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

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

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

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

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

Disclaimer of implied warranties; limitation of remedies

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

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

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

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

Sears Brands Management Corporation, Hoffman Estates, IL 60179

Sears Canada Inc., Toronto, Ontario, Canada M5B 2C3

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

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

DEFINITIONS

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

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

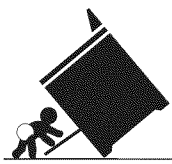
⚠ CAUTION - Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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

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

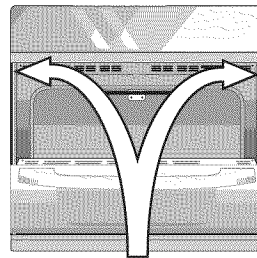
⚠ WARNING Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

⚠ WARNING



Tip Over Hazard

- A child or adult can tip the oven and be killed.
- Install the anti-tip device to oven and/or structure per installation instructions.
- Ensure the anti-tip device is re-engaged when the oven is moved.
- Do not operate the oven without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



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

Anti-tip mounting holes

Check for proper installation with a visual check that the anti-tip screws are present. Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

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

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

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

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

⚠ CAUTION Do not touch heating elements or interior surfaces of oven. Heating elements may be hot and can cause burns even though they are dark in color and appear to have cooled. Other surfaces of the appliance may become hot enough to cause burns such as oven vent openings, oven doors, and windows of oven doors.

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

- Remove all tape and packaging before using the oven. Destroy the carton and plastic bags after unpacking the oven. Never allow children to play with packaging material.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.
- Proper installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. In Canada, install in accordance with CSA Standard C22.1, Canadian Electrical code, Part 1, and local electrical code requirements. Install only per installation instructions provided in the literature package for this oven.
- User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the oven.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the oven at the circuit breaker or fuse box in case of an emergency.
- Never modify or alter the construction of an oven by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the oven.
- Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.
- Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

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

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

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

Clean the oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

SELF CLEANING OVENS (some models)

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

Grounding Instructions

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

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse.

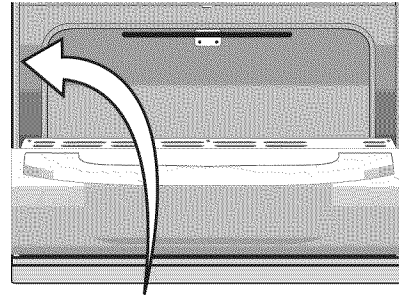
It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

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

Product Registration and Customer Information

Serial Plate Location

The serial plate is on the side of the oven frame.



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

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Save your sales receipt for future reference.

Before Setting Oven Controls

Oven Vent Location

The oven vent is located below the control panel (Figure 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Steam or moisture may appear near the oven vent. This is normal.

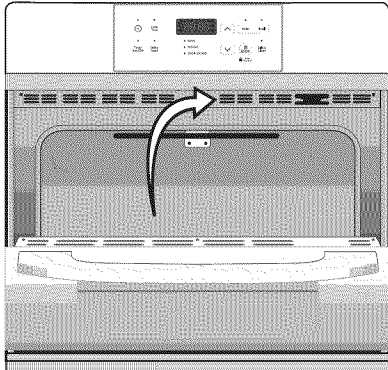


Figure 1: Oven vent location

⚠ 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.

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

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

Important: Remove all racks and accessories from the oven before starting a cleaning cycle.

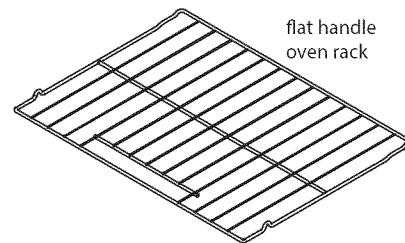
Arranging, Removing, and Replacing Racks

To arrange - always arrange the oven racks when the oven is cool.

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

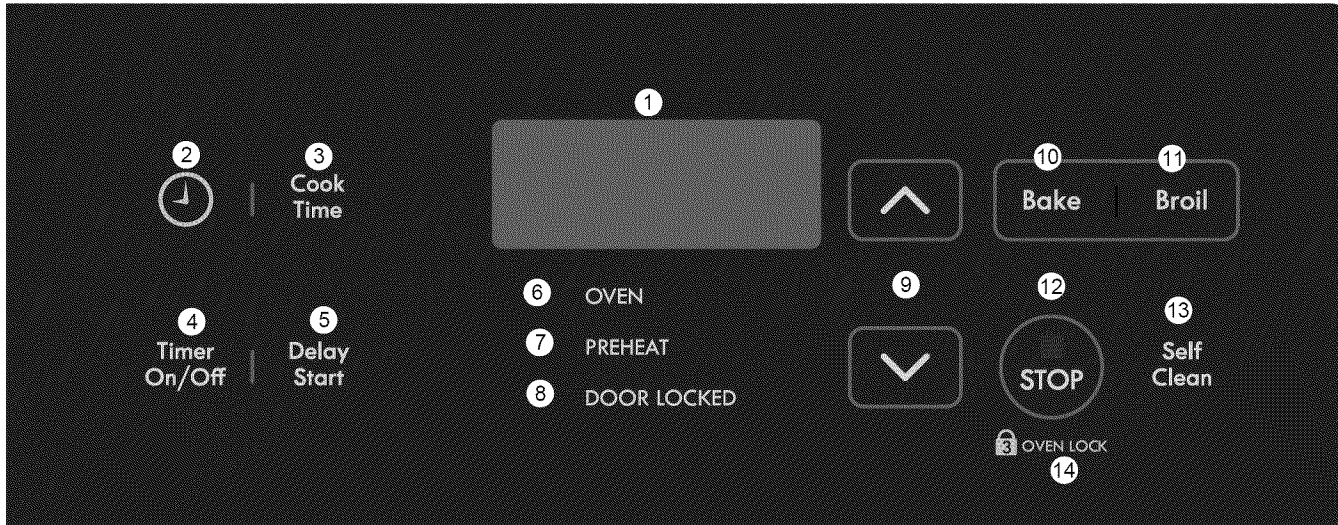
To replace - fit oven rack onto the rack guides on both sides of oven walls. Tilt the front of oven rack upward and slide the rack back into place. Be sure oven racks are level before using.

Type of Oven Racks



- To maximize oven cooking space place the oven rack in the lowest rack position for roasting large cuts of meat.

Oven Controls



Oven Controls

1. **Display** - Shows time and displays cooking information.
2. **Clock** - Use with Up/Down arrows to set the time of day (page 9).
3. **Cook Time** - Use to set the time needed for cooking, and cancels at end of set time (page 12).
4. **Timer On/Off** - Use to set or cancel the timer. The timer does not start or stop the cooking process. Timer on-off is used to set the continuous bake function (page 10).
5. **Delay Start** - Use with Bake to program a delayed start bake (page 12).
6. **OVEN** - Indicator light glows each time the oven cycles on to maintain the set oven temperature.
7. **PREHEAT** - Indicator light visible when oven is preheating. Stays on until the oven reaches the desired temperature.
8. **DOOR LOCKED** - Indicator light visible when door locks or unlocks and when oven lock is active.
9. **Up / Down arrow keys**- Use with the function keys to accept settings and adjust temperature and times.
10. **Bake** - Use with Up/Down arrows to select a temperature for baking selected foods (page 11).
11. **Broil** - Use with Up/Down arrows to select a temperature for broiling selected foods (page 13).
12. **STOP** - Cancels any active oven function except clock or timer. Use to activate or cancel OVEN LOCKOUT.
13. **Self Clean** - Use to select 2, 3, or 4 hour self clean cycle (page 13).
14. **OVEN LOCKOUT** - Use to lock the oven door and the oven control panel (page 10).

Table 1: Minimum and Maximum Settings




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

Setting the Clock

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

Important: The time of day must first be set before operating the oven. It is recommended to always set the clock for the correct time of day when power is applied to the appliance.

To set the clock:

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

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

Changing Between Continuous Bake Setting or 12-Hour Energy Saving Feature

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

To change to continuous bake mode:

1. Press and hold **Timer On/Off** until the control beeps once (about 6 seconds). -- hr will appear in display. The control is now set for continuous cooking. The current time of day will return to the display.




To change to 12-Hour Energy Saving feature:

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



Setting the Timer

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

To set the timer:

1. Press **Timer On/Off**.
2. Press  to increase the time in one minute increments. Press and hold  to increase the time in 10 minute increments. Release  when the desired time appears in the display. The timer will begin to count down.
3. When the set time has run out, the timer will sound with 3 beeps and will continue to beep 3 times every 60 seconds until **Timer On/Off** is pressed.

To change the time remaining:

1. Press and hold  or  to increase or decrease any time remaining.
2. To cancel the Timer at any time, press **Timer On/Off** once.

Important notes:




- The timer does not start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The timer may be used alone or when any other oven function is active.
- The indicator light located above the **Timer On/Off** key will glow when the timer is active.
- The timer will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.
- If the timer is active when oven cooking, the minute timer will show in the display by default. To view information of any other active oven function, press the key once for the active function to view status.

Oven Controls

Changing Temperature Display (F or C)

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

To change temperature display:

1. Press **Broil**. The display will show — —.
2. Press and hold  until **HI** appears in display.
3. Press and hold **Broil** until **F** or **C** appears in the display.
4. Press either  or  to change to **F** or **C**.
5. Release key when desired mode is displayed.
6. To accept selection, press any control key once. The display will return to the time of day.

Important note:


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

Oven Lockout



The control may be programmed to lock the oven control keys and oven door.

To activate oven lockout:

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

CAUTION Do not open the oven door while the indicator light is flashing. If any control pad is pressed with the oven lock feature active, **Loc** will appear in the display until the control pad is released.

Operating the Oven Light

The oven light will automatically turn on when the oven door is opened. Press the rocker switch marked **OVEN LIGHT** on the left side of the control panel to turn the oven light on or off whenever the oven door is closed.

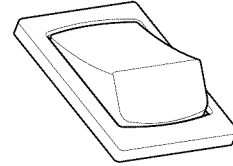


Figure 2: Oven light switch

The oven light is located at the upper right rear corner of the oven interior and is covered with a glass shield. The glass shield protects the bulb from high temperatures and should always be in place when the oven is in use.

Leave oven light off while baking.

To replace the interior oven light see “Replacing the Oven Lights” on page 18.

Silent or Audible Control Mode

When selecting a function, an audible tone is heard each time a key is pressed. If desired, the control can be programmed for silent operation.

To set the controls for silent operation, press and hold **Delay Start** for 6 seconds. The control will beep once, then release the key.

To return to non-silent operation, press and hold **Delay Start** again for 6 seconds until the control beeps once.

Setting Bake

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

Bake may be programmed for any temperature from 170°F to 550°F (77°C to 288°C). The factory preset bake temperature is 350°F (176°C).

For best results:

- Do not leave oven light on while baking.
- Fully preheat the oven before baking items like cookies, cakes, biscuits, or breads.
- Use single rack for best baking results and position food in the center of the oven on rack position 2.
- When baking cakes using 2 racks, place bakeware on oven rack positions 2 and 4 and position pans as shown. (See Figure 3).
- Use positions 2 and 4 when baking cookies on multiple pans.
- Allow at least 2" (5 cm) of space between bakeware to allow for proper air circulation.
- Dark or dull pans and glass absorb more heat than shiny bakeware resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- Do not open the oven door too often. Opening the door will reduce the temperature in the oven.

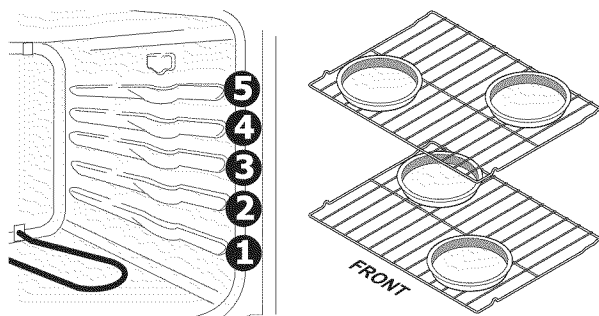



Figure 3: Rack positions (L) and pan spacing (R)

To set Bake:

1. Arrange the oven racks and close the oven door.
2. Press **Bake**. The display shows — — —.
3. Within 5 seconds, press \wedge or \vee . The display will show the default temperature of 350°F (176°C).
4. Press \wedge or \vee as needed to adjust the oven temperature in 5°F (1°C) increments.
5. As soon as \wedge or \vee is released, the oven will begin heating to the selected temperature. When the oven temperature reaches the set temperature, the **PREHEAT** indicator light will turn off and the oven control will beep 3 times.
6. To cancel bake at anytime press .

To change the oven temperature after Bake has started:

1. Press **Bake**. The current set oven temperature will display.
2. Press \wedge or \vee to increase or decrease the current set temperature to the new oven temperature.

Important: The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see “Changing Between Continuous Bake Setting or 12-Hour Energy Saving Feature” for detailed information.

Air Circulation in the Oven

For best air circulation when baking, allow a space of 2" to 4" (5-10 cm) around the bakeware for proper air circulation. Be sure pans and bakeware do not touch each other, the oven door, sides, or back of the oven cavity.

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







Oven Controls

Setting Cook Time


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


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

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



1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake**. The display will show — — —.
4. Within 5 seconds, press  or . The display will show the default oven temperature of 350°F (176°C). By pressing  or , the temperature may be adjusted in 5°F (1°C) increments.
5. Press **Cook Time**. The display will show :00.
6. Press  or  and release when the desired cook time appears in the display. The oven will then turn on and begin heating.

When the oven temperature reaches the set temperature, the PREHEAT indicator light will turn off and the oven control will beep 3 times.

To cancel at anytime press .

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

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

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

Important notes:










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

Setting Delay Start

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

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

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

1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake**. The display will show — — —.
4. Within 5 seconds, press  or  key. The display will show the default oven temperature of 350°F (176°C). By pressing  or , the oven temperature may be adjusted in 5°F (1°C) increments.
5. Press **Cook Time**. The display will show :00.
6. Press  or  and release when the desired cook time appears in the display.
7. Press **Delay Start**. The time of day will appear in the display.
8. Press  or  until the desired starting time appears in the display and release.
9. The oven will automatically turn on at the set delayed starting time and begin heating. When the oven temperature reaches the set temperature, the PREHEAT light will turn off and the oven control will beep 3 times.
10. To cancel at anytime press .

Setting Broil

Use the Broil feature to cook meats that require direct exposure to radiant heat for optimum browning results.

Position the rack as suggested in table 2. (See Figure 4)

⚠ WARNING Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a Class B/C fire extinguisher. Do not put water or flour on fire. Flour may be explosive. The broiler pan and insert allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite.

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking the oven interior and oven racks will become very hot which can cause burns. Always pull the rack out to the stop position before turning or removing food.

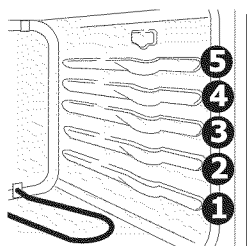


Figure 4: Rack positions

⚠ CAUTION Do not cover the broil pan insert with aluminum foil. The exposed grease could catch fire. Do not use a roasting rack when broiling

To set Broil:

1. Arrange the oven racks when cool.
2. Press **Broil**. The display will show **— —**.
3. Press **^** for HI broil or **v** for LO broil. Most foods may be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. For optimum browning results, preheat the oven for 2 minutes before adding food.
5. Place the insert on the broil pan, then place the food on the broil pan insert.
6. Place the broiler pan and insert on the oven rack. Broil with the oven door closed.
7. Broil on one side until food is browned. Turn and broil food on second side.
8. When finished broiling or to cancel press **STOP**.

Important: If a broiler pan and insert are not supplied with this appliance, they may be purchased from Sears. Call 1-844-553-6667 and order broiler pan kit 5304442087.

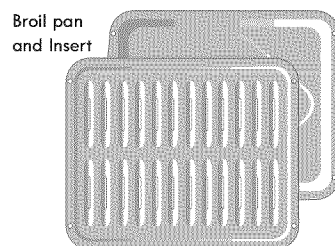


Table 2: Suggested Broil Settings

Food	Rack Position	Setting	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak, 1 inch thick	4th	Hi	5	4	140°F (60°C)*	Rare*
Steak, 1 inch thick	4th	Hi	6	4	145°F (63°C)*	Medium-Rare**
Steak, 1 inch thick	4th	Hi	7	5	160°F (71°C)	Medium-well
Steak, 1 inch thick	4th	Hi	8	7	170°F (77°C)	Well
Pork Chops, 3/4 inch thick	4th	Hi	8	6	170°F (77°C)	Well
Chicken, bone-in	3rd	Lo	20	10	170°F (77°C)	Well
Chicken, boneless	4th	Lo	8	6	170°F (77°C)	Well
Fish	4th	Hi	as directed			Well
Shrimp	4th	Hi	as directed			Well
Hamburger, 1 inch thick	4th	Hi	5	4	140°F (60°C)*	Rare*
Hamburger, 1 inch thick	4th	Hi	9	7	160°F (71°C)	Medium
Hamburger, 1 inch thick	4th	Hi	10	8	170°F (77°C)	Well

* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) **The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). NOTE: Broiling will produce some smoke. If smoke is excessive, place the food further away from the broil element. Always watch food carefully to prevent burning.

Oven Controls





Adjusting the Oven Temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you may adjust the control so the oven cooks hotter or cooler than the oven temperature displayed.

Important notes:

- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20°F to 40 °F (11°C to 23°C) from actual temperatures.
- Oven temperature adjustments will not change the Broil or Self Clean operating temperatures.
- The oven temperature may be changed as much as $\pm 35^{\circ}\text{F}$ ($\pm 19^{\circ}\text{C}$) from the factory calibrated settings.

To adjust the oven temperature:

1. Press **Bake**.
2. Set the oven temperature to 550°F (288°C) by pressing and holding . Release when 550°F (288°C) appears in the display.
3. Within 3 seconds, press and hold **Bake** until number digits appear.
4. Release **Bake**. The display now indicates the amount of degrees offset from the original factory temperature setting and the current temperature setting. If the control still has the original factory calibration, the display will read 0.
5. The temperature may be adjusted up or down 35°F (19°C), in 5°F (1°C) increments by pressing and holding the  or  keys. Adjust until the desired amount of temperature offset appears in the display and release key.
6. Press  to accept and return to normal operation.

Self Clean Operation

A self cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduce them to a fine powdered ash you can wipe away afterwards with a damp cloth. The Self Clean function offers three different cleaning times. A 2-hour time for light soils, a default 3-hour clean time for normal soils, and a 4-hour clean for heavier soils.

Before starting Self Clean:

Important notes: Read all the following important statements before starting a self clean cycle:

- Completely remove all oven racks and any accessories. If the oven racks are not removed they will lose their special coating properties and no longer slide in and out of the oven cavity easily.
- Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures and will melt.
- Do not line the oven walls, racks, oven bottom or any part of the range with aluminum foil. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior. During a self clean cycle the oven temperatures will be hot enough to melt foil.
- Do not spray oven cleaners or protective coatings in or around any part of the oven interior.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water. These areas are shown in white (See Figure 5).
- Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven gasket (See Figure 5). The woven material in the gasket is essential for a good seal. Do not rub, damage, or remove the oven frame gasket. Doing so could compromise the performance of the oven.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a self clean cycle. Refer to "Cleaning Exposed Bake Ovens" on page 18.

⚠ CAUTION

- Do not leave small children unattended near appliance. During self clean cycle the outside of the oven can become very hot and cause burns if touched.
- Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns stand to side of oven when opening door to allow steam or hot air to escape.
- The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

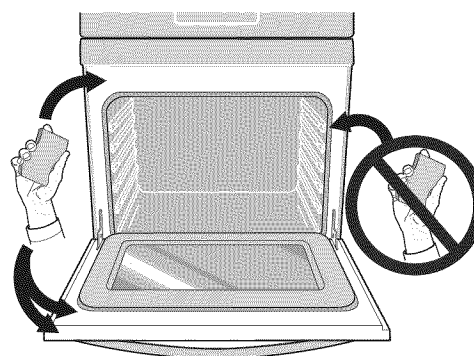


Figure 5: Areas to clean or avoid on door frame

⚠ CAUTION





- The oven bake and broil elements may still be hot after they appear to have cooled. Burns may occur if these elements are touched before they have cooled sufficiently.

Oven Controls

Setting Self Clean

Self Clean allows a user to select a 2, 3, or 4 hour self clean cycle.

To set a Self Clean cycle immediately:

1. Be sure the oven is empty and all oven racks are removed. Be sure the oven door is completely closed.
2. Press **Self Clean** once. The display will show — —.
3. Press  or . The display will show 3:00 to indicate the default 3 hour clean time is selected. To change to a 2 or a 4 hour clean time press ; until 2:00 appears  or 4:00 appears in the display then release the arrow key.
4. After selecting the clean time Self Clean will activate. The DOOR LOCKED indicator light will light and CLn will appear in the display. Do not attempt to open the oven door when the DOOR LOCKED indicator light is flashing and while self clean is active. Doing so could damage the door locking mechanism. Allow about 15 seconds for the oven door to completely lock.
5. Once the oven door locks, the DOOR LOCKED indicator light will glow steady.

⚠ CAUTION Use caution when opening the oven door after self cleaning. The oven may still be very hot and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

When Self Clean is finished:

1. Once the oven has cooled down (about 1 hour) and the DOOR LOCKED indicator light has turned off the oven door may be opened.
2. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.






Important note:

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


Important notes:

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

To start Delay Start Self clean:

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

If it becomes necessary to stop Self Clean when active:

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

Care and Cleaning

Cleaning Various Parts of Your Oven

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

Surface Type	Recommendation
Aluminum, plastic, or vinyl trim Painted body parts Painted decorative trims Plastic	Use hot, soapy water and dry with a clean cloth. Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control may damage the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.
Control panel Control keypad membrane Decorative trim (some models)	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.
Stainless Steel (some models)	Only use cleaners and polishes specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a cloth or sponge. Use clean water to rinse; use a cloth to dry.
Porcelain enamel broiler pan and Insert (available by mail order) Door liner and body parts	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.
Oven racks	Remove oven racks from the oven cavity before cleaning the oven interior. Use a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
Oven door	Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside door glass. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. The oven gasket is essential for a good seal. It is located on the inner frame of the door and visible when the door is opened. Do not clean the oven door gasket. On self clean models, the oven door gasket is made of a woven material. Care should be taken not to rub, damage, or remove this gasket.

Care and Cleaning

General Cleaning

Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Ammonia must be rinsed before operating the oven. Provide adequate ventilation. Wear rubber gloves when cleaning the appliance manually. Remove spillovers and heavy soiling as soon as possible.

Aluminum Foil, Aluminum Utensils, and Oven Liners

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven 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.

Protective Liners—Do not use aluminum foil or any other oven liners or materials to line the oven bottom. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results.

- **Aluminum foil** - Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- **Oven racks** - Do not use aluminum foil to cover the oven racks. Using a liner in the oven restricts the heat and air flow needed to obtain the best possible cooking results for any oven.
- During self clean the oven temperature can become hot enough to melt aluminum cookware and utensils or aluminum foil if left in the oven. This could result in permanent damage to the oven interior and porcelain finish.

Adhere to the following precautions when using spray oven cleaners:

- Do not spray cleaner on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
- Do not spray any cleaner on the oven door trim or gasket, broiler drawer glides, handles or any exterior surfaces of the oven, plastic or painted surfaces. The cleaner can damage these surfaces.

Cleaning Exposed Bake Ovens

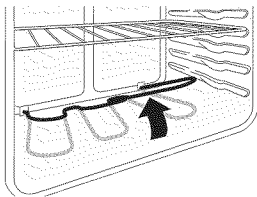


Figure 6: Exposed bake oven cavity

The bake element is located in the bottom of the oven cavity (Figure 6). Remove the bottom oven rack before raising the element. Be careful not to raise the element more than 4 or 5 inches from the resting position to clean the oven bottom.

Broiler Pan Cleaning Tips

To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan is extremely hot. Pour off grease. Soak the pan in hot, soapy water. Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

Replacing the Oven Lights

The interior oven light is located at the rear of the oven cavity and covered with a glass shield. The glass shield must be in place whenever the oven is in use (See Figure 7).

Be sure the oven is unplugged or power is turned off and all parts are cool before replacing oven light. Wear a leather-faced glove for protection against possible broken glass. Do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the bulb. Use a paper towel or cotton glove while handling the new bulb when installing.

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

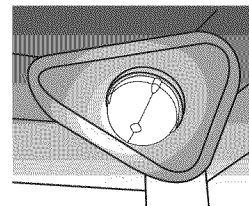


Figure 7: Halogen light

Removing and Replacing the Oven Door

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

To prevent possible burns, do not attempt to remove the oven door until the oven has completely cooled.

To remove the oven door:

1. Open oven door completely, horizontal with floor (Figure 8).
2. Pull down the door hinge locks located on each hinge support toward front of the oven until the lock stops. (Figure 9).
3. Grasp the door by the sides, and close the door until the door frame makes contact with unlocked hinges. (Figure 10)
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge arm from the roller pins. (Figure 11).

To replace the oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 10).
2. Hold the oven door at the same angle as the removal position. Carefully seat the hinge arms over the roller pins until you feel the hinge levers are secure.
3. Fully open the oven door, horizontal with floor (Figure 8).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 10).
5. Close the oven door.

IMPORTANT!

Special Door Care Instructions - Most oven doors contain glass that can break.

Read the following recommendations:

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

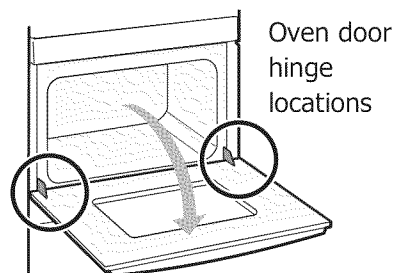


Figure 8: Location of hinges

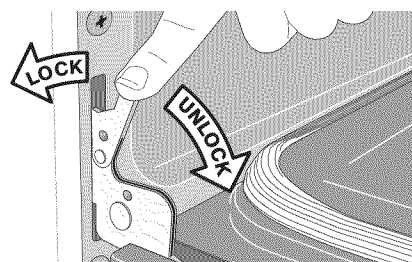


Figure 9: Hinge locks

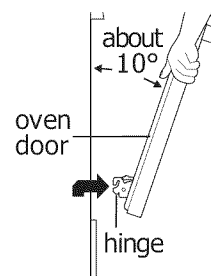


Figure 10: Lifting door from hinge hooks

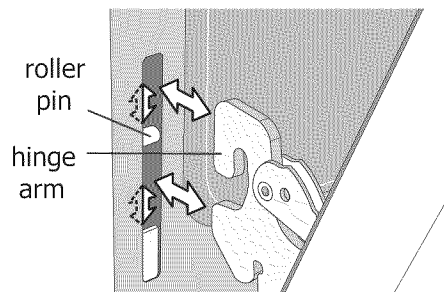


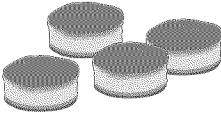
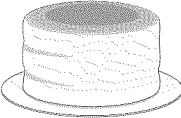
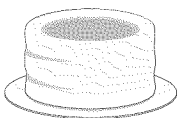
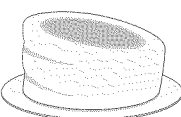
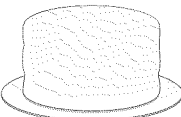
Figure 11: Remove (and replace) door

BEFORE YOU CALL

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

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

Baking Problems and Solutions

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded or rack position too low. • Dark pans absorb heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit 2" to 4" (5.1 cm to 10.2 cm) space on all sides when placed in the oven. • Use a medium weight baking sheet.
Cakes too dark on top or bottom 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F (13°C) lower than recommended.
Cakes not done in center 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 2" to 4" (5.1 cm to 10.2 cm) space on all sides of pan.
Cakes not level. 	<ul style="list-style-type: none"> • Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. • Oven light left on while baking. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. • Be sure to allow 2" to 4" (5.1 cm to 10.2 cm) clearance on all sides of each pan in the oven. • Do not use dented or warped pans. • Turn oven light off while baking.
Foods not done when cooking time is over. 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open the oven door only after shortest recommended baking time.

Solutions to Common Problems

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

Problem	Solution
Oven control panel beeps and displays error codes	<ul style="list-style-type: none"> Oven control has detected a fault or error condition. Press STOP to clear the error code. Press Bake or Broil. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Press Bake or Broil again. If fault recurs, press STOP to clear.
Poor baking results	<ul style="list-style-type: none"> Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting the Oven Temperature" on page 13.
Appliance is not level.	<ul style="list-style-type: none"> Poor installation. Place oven rack in center of oven and place a level on the oven rack. Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none"> Cabinets not square or are built in too tight to allow clearance for appliance. Contact builder or installer to make appliance accessible.
Entire appliance does not operate.	<ul style="list-style-type: none"> Make sure power cord is connected properly into outlet. If electricity to home is working, check fuse box or breaker. Call your local electric company for service outage information. Service wiring is not complete. Call 1-844-553-6667 for assistance (See back cover).
Oven portion of appliance does not operate.	<ul style="list-style-type: none"> The time of day is not set. The oven clock must first be set in order to operate the oven. See "Setting the Clock" on page 9. Be sure oven controls are set properly. See "Oven Controls" beginning on page 8 to review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none"> Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present see "Setting Broil" on page 13.
Oven light does not work.	<ul style="list-style-type: none"> Be sure the oven light is secure in the socket. See "Replacing the Oven Lights" on page 18.
Oven smokes excessively when broiling	<ul style="list-style-type: none"> Incorrect setting. See "Setting Broil" on page 13. Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven racks discolored or do not slide easily	<ul style="list-style-type: none"> Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.
Fan noise occurring after the oven is turned off	<ul style="list-style-type: none"> Some models are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven has been turned off.

Master Protection Agreements

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

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

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

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

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

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

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

Sears Installation Service

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

Acuerdos maestros de protección

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

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

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto**. No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección**.
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico**: se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía "sin sorpresas"**: se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un 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.
- ☑ **25% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

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

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

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

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

Servicio de instalación de Sears

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

Kenmore®

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

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

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

1-844-553-6667

www.kenmore.com

In Canada 1-800-469-4663

www.sears.ca

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

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

1-800-469-4663 (Canada)

To purchase a protection agreement on a serviceable product :

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

1-800-361-6665 (Canada)

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

1-888-SU-HOGAR®

(1-888-784-6427)

www.kenmore.com

Au Canada pour service en français:

1-800-LE-FOYER^{MC}

(1-800-533-6937)

www.sears.ca

