

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

Model / Modelo / Modèle: 790.4025\*

# Kenmore®

## Double Wall Oven

## Horno de pared four encastré

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

P/N A00327303 Rev. B

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

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

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

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

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

## Disclaimer of implied warranties; limitation of remedies

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

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

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

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

Sears Brands Management Corporation, Hoffman Estates, IL 60179

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

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

## DEFINITIONS

**⚠** This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety 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.

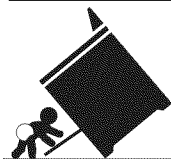
**⚠ CAUTION** - Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

**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.

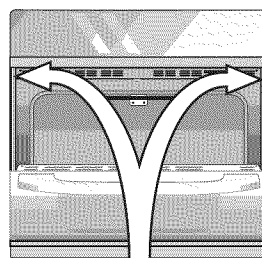
**⚠ WARNING** Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

### **⚠ 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.



Anti-tip mounting holes

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

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 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

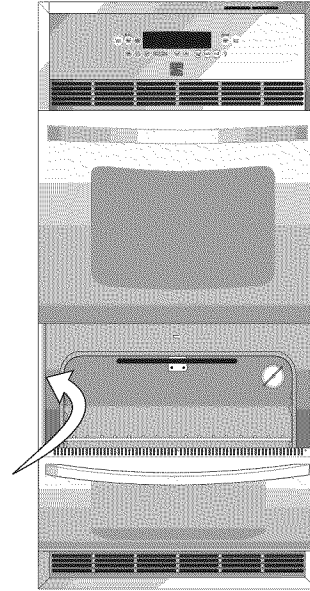
Read all instructions before using this appliance.

**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.

**Product Registration and Customer Information**

## Serial Plate Location

The serial plate is located as shown below:



## 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.

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 as shown in 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.

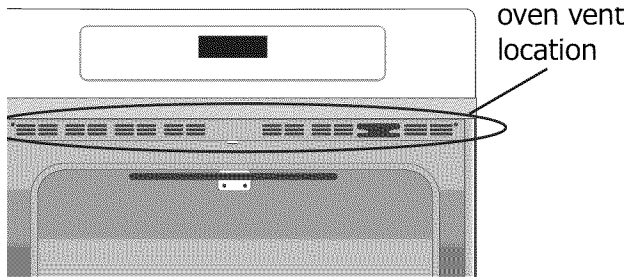


Figure 1: Oven vent location

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

**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.

## Types of Oven Racks

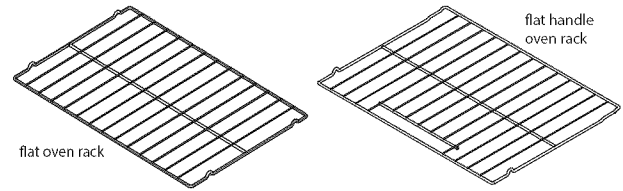


Figure 2: Flat oven racks for most cooking uses

**CAUTION** Remove all racks and accessories from the oven before starting a cleaning cycle.

## Arranging, Removing, and Replacing Racks

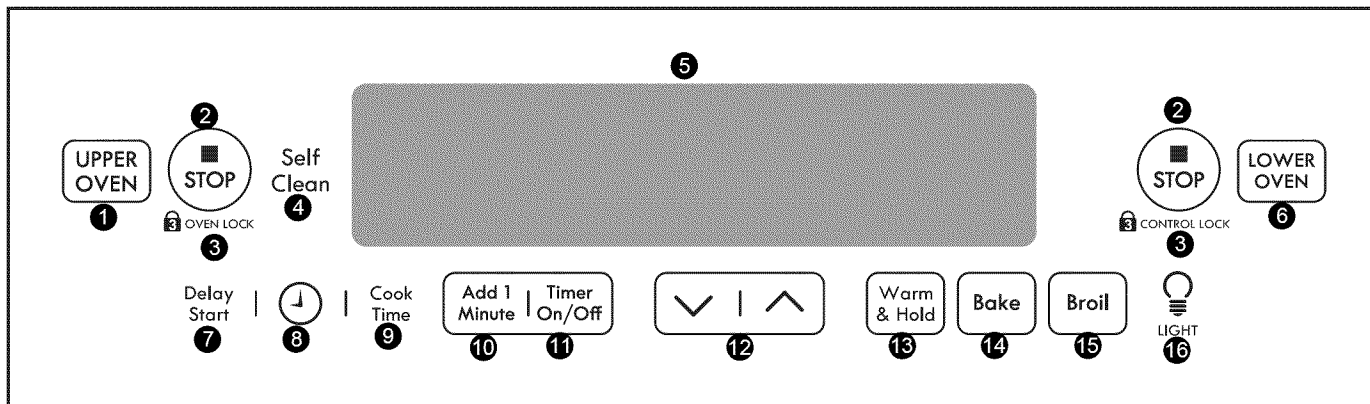
**To arrange** - always arrange the oven racks when the oven is cool.

**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.

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

# Setting Oven Controls



1. **Upper Oven** - Used to select the upper oven for cooking functions.
2. **Stop** - Used to cancel any active function except Clock and Timer.
3. **Oven Lock and Control Lock** - The STOP key is used to activate the oven lockout setting in the upper oven and the control lock setting in the lower oven.
4. **Self Clean** - Used to set a 2, 3, or 4 hour self cleaning cycle and is available only in the upper oven.
5. **Display** - Shows time and displays cooking information.
6. **Lower Oven** - Used to select the lower oven for cooking functions.
7. **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 (page 12).
8. **Clock Set** - Used to set the time of day.
9. **Cook Time** - Used to enter the length of the cook time desired.
10. **Add 1 Minute** - Used to add more minutes to Timer.
11. **Timer On/Off** - Used to set or cancel timer. The minute timer does not start or stop cooking.
12. **Up / Down arrow keys** - Use with the function keys to accept settings and adjust temperature and times.
13. **Warm & Hold** - Used to set the Warm and Hold function (page 14).
14. **Bake** - Used to enter the normal bake feature for either oven (page 11).
15. **Broil** - Used to select variable broil feature (page 13).
16. **Oven Light** - Used to turn oven light on and off.

## Minimum and 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 key is touched (the Oven Lockout 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 (204°C)	550°F (288°C)
Clock	1:00 Hr./Min.	23:59 Hr./Min
Timer	1 Min.	11:59 Hr./Min.
Self Clean (Upper)	2 hours	4 hours
Warm & Hold	170°F (77°C)	3 hours
Cook Time	1 Min.	11:59 Hr./Min.
Delay Time 12 Hr.	1:00 Min.	11:59 Hr./Min.
Delay Time 24 Hr.	1:00 Min.	23:59 Hr./Min.





### Setting the Clock

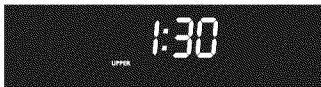
The  key is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the time in the display will flash. Press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

To set the clock for 1:30:

1. Press  once. CLO will appear in the display.






2. Press  or  until 130 appears in the display then release the key.




3. The time change will automatically be accepted after approximately 3 seconds and will appear in the display.



### Changing Between 12 or 24 Hour Time of Day Display

1. Press and hold  for 7 seconds until 12Hr or 24Hr appears in the display.
2. Press  or  to switch between the 12 and 24 hour time of day displays. The display will show either 12Hr or 24Hr.



3. The change will automatically be accepted after approximately 3 seconds.
4. Press  to cancel the setting.
5. Reset the correct time as prescribed in **Setting the Clock** above.

**Important note:** If the 24 hour time of day was selected, 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** keys control the Continuous Bake or 12 hour Energy Saving features. The oven control has a factory preset 12 Hour Energy Saving feature that shuts off the oven control if 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 Continuous Bake or 12 Hour Energy feature:

1. Press and hold **Timer On/Off** for about 3 seconds. The display will show either 12Hr OFF or Stay On and the control will beep once.



2. Press **Self Clean** to switch between the 12Hr Energy saving and Continuous Bake features.

**Important note:** 12 Hr OFF indicates the control is set for the 12 hour energy saving mode. Stay On indicates the control is set for the Continuous Bake mode.

3. The control will accept your selection after a few seconds and the display will return to show the time of day.

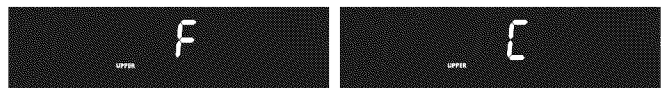
### Setting Temperature Display -- Fahrenheit or Celsius



The **Broil** key is used to set the Fahrenheit or Celsius temperature display. The oven has been preset to display in temperatures in Fahrenheit.

**Important note:** Both ovens will be changed at the same time.

To change temperature display:

1. Press and hold the **Broil** key (for about 6 seconds) until the control beeps and F or C appears in the display.



2. Press  or  to toggle to switch between Fahrenheit or Celsius modes. The setting will be automatically accepted after approximately 3 seconds.

## Setting Oven Controls

### Setting the Oven Lock or Control Lock

The OVEN LOCK or CONTROL LOCK is activated using the STOP key.

- The upper oven STOP key locks the upper oven door and the oven controls (keypad).
- The lower oven STOP key only locks the oven controls.

**NOTE:** Locking the ovens does not disable the clock, timer or the interior oven lights. The ovens can be locked individually.

#### To activate oven lockout:

1. Select UPPER OVEN then press and hold the STOP key for 3 seconds. After 3 seconds, DOOR, LOCKED will flash and Loc will display.
2. 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 by unlocking door:

1. Press and hold the STOP key for 3 seconds. Loc will disappear from the display. DOOR and LOCKED will flash in the display until the door has completely unlocked and the oven will be operational.

**Important note:** To lock the lower oven controls, first select lower oven before pressing the STOP key and follow the same procedure as described above. An unlocked oven may be used when the other is locked.

### Operating Oven Lights

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

Press  to turn oven light on or 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.


**Important note:** The oven light will not operate during a self clean cycle.

To replace the interior oven lights, see "Replacing the Oven Lights" on page 19.

### Setting the Oven Timer

The Timer On/Off key controls the timer and serves as an extra timer that will beep when the set time ends. It does not start or stop cooking. The timer feature can be used during any of the other oven control functions, except self clean and Sabbath.

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

1. Press Timer On/Off. When dashes appear in the display press the  until 5:00 shows in the display and release the key. The time will begin to count down.



2. When timer runs out, End and TIMER show in display. The clock will beep 3 times every 7 seconds until Timer On/Off is pressed. Press Timer On/Off to cancel at any time.

#### To set the Add 1 Minute feature:

The <sup>dd 1</sup> Minute key is used to set the Add 1 Minute feature. When the key is pressed, 1 minute is added to the timer if this feature is already active. If the timer is not active and <sup>dd 1</sup> Minute is pressed, the timer will become active and will begin counting down from 1 minute.

### Setting Silent Control Operation

The Self Clean and Delay Start keys control the silent control operation feature. This feature allows the oven control to be operated without sounds or beeps whenever necessary and later returned to operating with all the normal sounds and beeps.

#### To change from normal to silent operation:

1. Press and hold Delay Start for 6 seconds. The display will show bEEP on in the display.
2. Press Self Clean to switch between normal sound (bEEP ON) and silent operation (bEEP OFF).
3. The control will accept the change in a few seconds and return the display to the time of day.

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

## Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures. Bake may be set for any oven temperature between 170°F to 550°F (77°C to 288°C).

### For best results:

- Fully preheat the oven before baking items like cookies, biscuits, and breads.
- Leave oven light off while baking.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Use single rack baking for best results and position the rack in position 2. (Figure 4).
- When baking cakes using two racks, position cake pans as shown in Figure 4. Allow at least 2 to 4 inches (5 to 10 cm) space between bakeware for proper air circulation.
- When baking using two oven racks, place the oven racks on positions 2 and 4 (Figure 3). Be sure the pans do not touch each other, the door, sides, or the back of the oven.

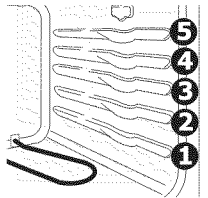


Figure 3: Wall oven rack positions

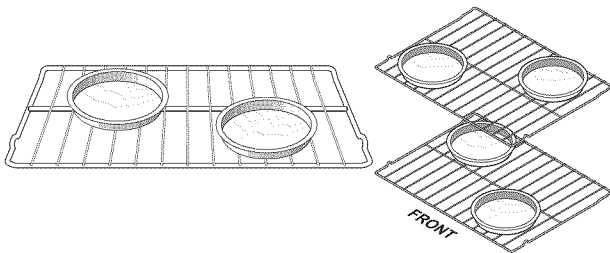


Figure 4: Pan arrangements for single and multiple rack

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

### What to expect when setting Bake:

During preheat the oven temperature will appear in the display along with the bake icon. The oven indicator (green box in the display) will turn on during preheat and remain on throughout the baking cycle. This is normal and indicates that the oven is maintaining the selected baking temperature. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven.

### To set Bake for oven temperature of 425°F (218°C):

1. Press **UPPER OVEN** or **LOWER OVEN** as needed.
2. Press **Bake**. The display will show **---**.
3. Within 5 seconds, press **▲** or **▼**. The default baking temperature of 350°F (177°C) will appear in the display.
4. Press **▲** or **▼** to adjust the temperature in 5°F (1°C) increments to **4 2 5 (2 1 8)** in the display. The oven will automatically begin to preheat to the selected temperature.
5. To cancel Bake at any time press **STOP**.

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

1. Press **Bake**.
2. Press **▲** or **▼** to increase or decrease to a new temperature in 5°F (1°C) increments.
3. To cancel Bake at any time press **STOP**.

## Setting Oven Controls

### Setting Cook Time

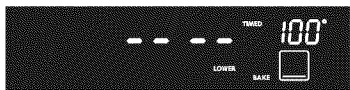
The **Bake** and **Cook Time** keys control the cook time feature. The automatic timer of the cook time feature will turn the oven off after cooking for the amount of time selected.

**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 oven racks and place food in oven.
3. Press **UPPER** or **LOWER OVEN**.
4. Press **Bake**.



5. Press **^**. The default (350°F) oven temperature will display.
6. Press **Cook Time**. -- -- appear in the display.



7. Press the up arrow key until 30 appears in the display and then release.

The control will sound an acceptance tone for the set time and begin baking within a few seconds. While baking, press **cook time** to display the bake time remaining in the timed bake mode. A beep will sound once the oven has reached the set temperature. When the programmed cook time is over, **END** and the time of day shows in the display and the oven turns off automatically. The control will beep 3 times and continue to beep every 30 seconds until **STOP** is pressed.

**Important:** To stop the cooking process at any time press **STOP**.

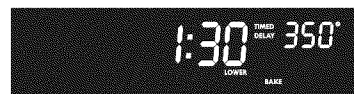
**CAUTION Food Poisoning Hazard.** Do not let food sit for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness. Even when chilled, food should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

### Setting Delay Start

The **Delay Start** key control the Delay Start feature. The automatic timer of the Delay Start will turn the oven on and off at the time you select in advance. **Note:** If the clock is set for normal 12 hour display baking time can be set from 1 minute to 11 hours and 59 minutes.

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

1. Be sure that the clock is set with the correct time of day. Arrange oven rack(s) and place the food in the oven.
2. Press **UPPER** or **LOWER OVEN**.
3. Press **Bake**.
4. Press **^**. The default (350°F) oven temperature will appear in the display.
5. Press **Cook Time**. -- -- appears in the display.
6. Press **^** until 30 appears in the display and release the key. The control will accept the cook time within a few seconds.
7. Press **Delay Start**. -- -- appears in the display.
8. Press the **^** to scroll until the start time of 530 appears in the display. Release the arrow key and the control will accept the delay start time. The current time of day, timed, delay and set temperature will appear in the display.



9. When the set delay time is reached the oven will begin baking automatically.
10. Press **STOP** when baking is finished or at any time to cancel the delayed time bake feature.

**When the bake time runs out:**

1. **END** will appear in the display and the oven will turn off automatically. The control will beep 3 times every 30 seconds until **STOP** is pressed.



### Setting Broil

Use the broil function to cook meats that require direct exposure to heat for optimum browning results. The Broil function is factory preset to broil at 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 (Figure 5). Do not use the broil pan without the insert. Do not cover the insert with foil; the exposed grease could catch fire.

**⚠ CAUTION** Always use pot holders or oven mitts when using the oven. The oven interior and exterior and oven racks can become very hot and can cause burns.

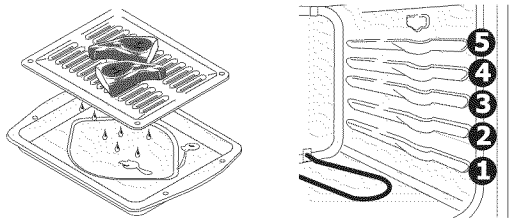


Figure 5: Broil pan and insert (L); oven rack positions (R)

**⚠ 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 to the desired broil position.
2. Press UPPER or LOWER OVEN.
3. Place the broiler pan and insert on the rack. Be sure to center the broiler pan directly under the broiler element. Press **Broil**. Close door and preheat the oven for 2 minutes.
4. Place the food on the broiler pan insert and center under broil element.



5. If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the down arrow until desired temperature appears.
6. 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.
7. To cancel broiling or if finished broiling 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.

Food	Rack Position	Temperature	Cook time (minutes)		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	4th*	550F (288°C)	4	4	140°F (60°C)	Rare*
Steak 1" thick	4th*	550F (288°C)	6	4	145°F (63°C)	Medium*
Steak 1" thick	4th*	550F (288°C)	8	7	170°F (77°C)	Well
Pork Chops 3/4" thick	4th	550F (288°C)	8	6	170°F (77°C)	Well
Chicken bone-in	4th	550F (288°C)	20	10	170°F (77°C)	Well
Chicken boneless	4th	550F (288°C)	8	6	170°F (77°C)	Well
Fish	3rd	550F (288°C)	13	n/a	170°F (77°C)	Well
Shrimp	3rd	550F (288°C)	5	n/a	170°F (77°C)	Well
Hamburger 1" thick	4th*	550F (288°C)	4	4	140°F (60°C)	Rare*
Hamburger 1" thick	4th*	550F (288°C)	9	7	145°F (63°C)	Medium
Hamburger 1" thick	4th*	550F (288°C)	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). All cook times shown are after 2 minutes of preheating. Broiling will produce some smoke. If smoke is excessive, place the food further away from the broil element. Watch food carefully to prevent burning.

## Setting Oven Controls






### Warm & Hold™

Warm & Hold will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours the Warm & Hold will shut off automatically. Warm & Hold should only be used with foods that are already at serving temperatures. Warm & Hold will maintain the oven temperature at 170° F (77°C).

#### Example - To set Warm & Hold:

1. If needed, arrange oven racks and place cooked food in oven.
2. Press **Warm & Hold**. **Hld** will appear in the display. If no other keys are touched within 25 seconds the request for Warm & Hold will clear.
3. Press  once to start Warm & Hold.
4. The control will accept Warm & Hold after a few seconds. Warm & Hold will automatically turn off after 3 hours.
5. To turn Warm & Hold off at any time press .

#### To set Warm & Hold to start after a timed bake automatically

1. Press **Bake**. Press  or  to set temperature.
2. Press **Cook Time**.
3. Press  or  to set cook time.
4. When the control accepts the cook time press **Warm & Hold**.
5. Press .
6. Warm & Hold is now set to turn on automatically after the timed bake or delayed time bake has finished.



### Adjusting oven temperature

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

**Important:** Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 °F degrees from actual temperatures.



The oven temperature may be increased as much as +35 °F (+19 °C) or decreased -35 °F (-19 °C) from the factory calibrated settings.

#### To adjust oven temperature

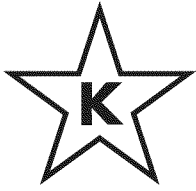
1. Press and hold **Bake** for 3 seconds. The UPO value will appear in the display with a degree sign.
2. The display now indicates the amount of degrees offset from the original factory temperature setting. If the control still has the original factory calibration, the display will read 0.
3. The temperature may be adjusted up or down 35 °F (19°C), in 1°F increments by pressing and holding  or . Adjust until the desired amount of temperature offset appears in the display and release the key. The control will accept the new UPO and then return to display the time of day.
4. If the **STOP** key is pressed during the programming mode, the UPO value will remain unchanged.

#### Important notes:

- Oven temperature adjustments made will not change the Broil or Self Clean operating temperatures.
- The oven temperature adjustment may be made if your oven control has been set to display °C (Celsius) temperatures. Minimum and maximum settings for Celsius is plus (+) or minus (-) 19 °C.

If the display mode is set for Celsius, adjustments made will be in 1 °C increments on each press of  or .

## Setting the Sabbath Feature (for use on Jewish Sabbath and Holidays)



The **Cook Time** and **Delay Start** keys are used to set the Sabbath feature.

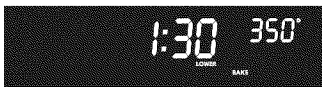
For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at [www.star-k.org](http://www.star-k.org).

The Sabbath feature may only be used with the Bake function. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain on until canceled. The Sabbath feature overrides the factory preset 12 Hour Energy Saving feature.

If the oven light is needed during the Sabbath, press Oven light 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.

**To program the oven to begin baking immediately and activate the Sabbath feature (example: baking at 350°F):**

1. Be sure that the clock is set to correct time of day and place food in oven.
2. Press **Lower Oven**.
3. Press **Bake**. The display will show — — .



4. Press **^** or **v**. 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 to the next step. 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 and Jewish Holidays. The maximum delay start time is 11 hours and 59 minutes.
6. The oven will turn on and begin heating. If you need to set both ovens for the Sabbath, both should be set at this time.

7. Press and hold both **Cook Time** and **Delay Start** for at least 3 seconds. **SAb** will appear in the display. 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.

1. Press **Bake**.
2. Press **^** or **v** to change the oven temperature (170°F to 550°F). Remember that the oven control will no longer beep or display any further changes once the oven is set for the Sabbath feature.

**⚠ WARNING** Food poisoning hazard: Do not let food sit for more than one hour before or after cooking. Doing so may result in food borne illness.

**To turn off the Sabbath feature:**

**Important note:** The oven may be turned off at any time by first pressing **STOP** (this will turn the oven off only).

To turn off the Sabbath feature press and hold both the **Cook Time** and **Delay Start** keys for at least 3 seconds. This also turns off the oven. **SAb** will disappear from the display and the oven will be ready for normal use.

**Power failure while using Sabbath feature:**

Should you experience a power failure or interruption, the oven will shut off. When power is returned, **SF** (Sabbath Failure) will be displayed and the oven will not turn back on automatically. If your food was nearly fully cooked, you may allow the trapped heat in the oven to finish the cooking process. Otherwise, you should remove the food when the power failure occurs, because you may only start the oven once during the Sabbath and Jewish Holidays.

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

## Setting Oven Controls

### Self Clean

**⚠ 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.

**⚠ WARNING** 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).

**⚠ WARNING** 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.

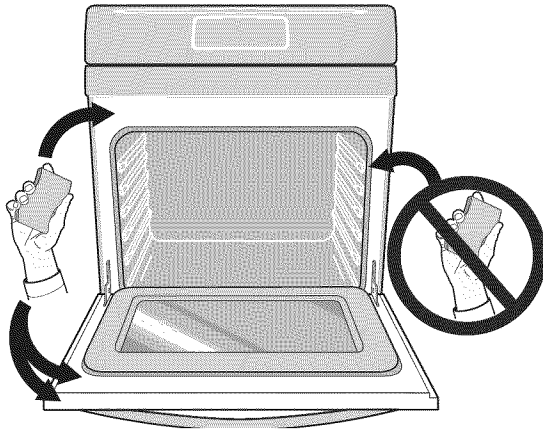


Figure 6: Do not rub or move the oven door gasket

**Note:** See additional cleaning information for the oven door in the “Care and Cleaning” section.

### 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.
- 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 hand clean or 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.
- Chrome Oven Racks: Some models come with chrome oven racks and must be removed from the oven during the self clean cycle or else their finish will turn dull and their color slightly blue. If left in, after the cycle is complete and the oven has cooled, rub the sides of the oven racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack position). Clean chrome oven racks by using a mild cleaner following manufacturer’s instructions. Rinse with clean water and dry.
- Before starting a self clean cycle, hand clean any soil from the oven frame, door liner outside the oven door gasket, and the small area at the front of the oven (Figure 6). 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.
- Remove any excess soil or debris from the oven bottom before starting self clean. Large spillovers can cause heavy smoke or fire when subjected to high temperatures.
- Do not allow foods with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices, pie fillings, etc.) to remain on surfaces. They may leave a dull spot after cleaning.

### Cleaning Lower Oven

The lower oven must be manually cleaned. For directions on how to clean the lower oven and the oven bottom See “Cleaning Exposed Bake Ovens” on page 19 in the Care and Cleaning section.




### Self Clean (available in upper oven only)

The Self Clean key controls the self clean 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 4 hours for heaviest soils.

**⚠ 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. The oven bake and broil elements may appear to have cool after they are been turned off. The elements may still be hot enough to cause burns if touched before they have cooled completely.

Do not force the oven door open during self clean or while the door is locking. 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 clean cycle or to set a delay start time of 4:30 and shut-off automatically (example is a default 3 hour self clean cycle):

1. Be sure clock is set for correct time of day and door is closed.
2. Press **UPPER OVEN**.
3. Press **Self Clean**. The display will show ---.
4. Press . **CLEAN** will flash and **3:00 HR** will show in the display. The oven will automatically clean for a 3 hour period (default clean cycle). Note: if a 2 or 4 hour clean time is desired, press the arrow key to toggle to 2 hour or a 4 hour clean time.



5. When the control accepts the self clean the **DOOR LOCKED** icon will flash; **CLEAN** icon and the letters **CLn** will remain in the display.
6. 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 15 seconds for the oven door to lock.

### 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.

### Delayed Start Self Clean:

#### 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 **UPPER OVEN**.
4. Press **Delay Start**.
5. Press and hold  to scroll to the time desired to start the self clean cycle. Release the arrow key when the desired start time is displayed and wait for the control to accept the set time.
6. Press **Self Clean**. The display will show ---.
7. Press . **CLEAN** will flash and **3:00 HR** will show in the display. The oven will automatically clean for a 3 hour period (default clean cycle). Note: If a 2 or 4 hour clean time is desired, press the arrow key to toggle to 2 hour or a 4 hour clean time.
8. When the control accepts the self clean the **DOOR LOCKED** icon will flash; **CLEAN** icon and the letters **CLn** will remain in the display.
9. 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.
10. Once the starting time is reached **CLn** will appear in the display and the self clean will start 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 **OVEN LOCK** 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

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## 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 Oven interior	Remove oven racks from the oven cavity before cleaning racks or before cleaning the oven interior. Clean oven racks using a mild cleaner following manufacturer's instructions. For the oven interior, use a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
Manual clean lower oven	Wear rubber gloves when cleaning any parts of the oven manually. Do not use oven cleaners or oven protective coatings in or around any part of the oven interior. Use care in raising the lower bake element. See "Cleaning Exposed Bake Ovens" on page 19.
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.

## 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

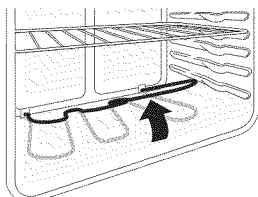


Figure 7: Exposed bake oven cavity

The bake element is located in the bottom of the oven cavity (Figure 7). 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 allow easier access to the oven bottom for cleaning.

## 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 lights are 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 8).

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.

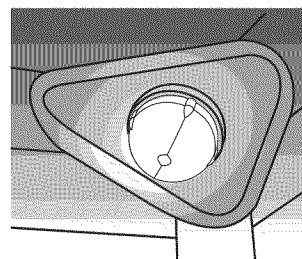


Figure 8: Halogen light

## Care and Cleaning

### 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 9).
2. Pull down the door hinge locks located on each hinge support toward front of the oven until the lock stops. (Figure 10).
3. Grasp the door by the sides, and close the door until the door frame makes contact with unlocked hinges. (Figure 11)
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 12).

#### 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 11).
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 9).
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 11).
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.

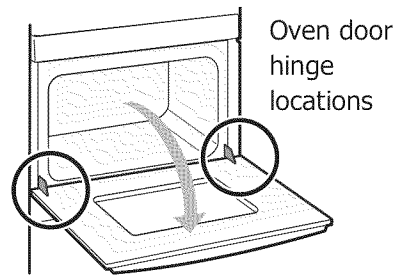


Figure 9: Location of hinges

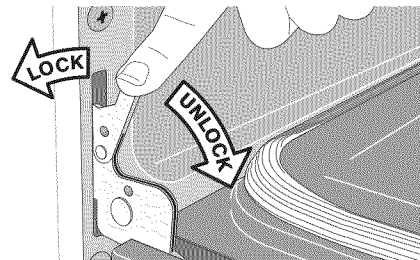


Figure 10: Hinge locks

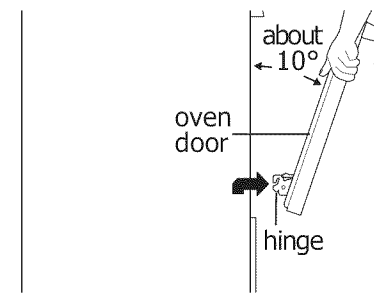


Figure 11: Lifting door from hinge hooks.

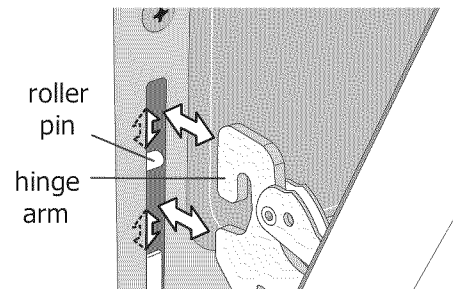


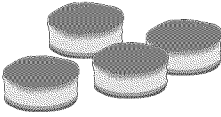
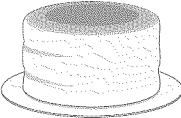
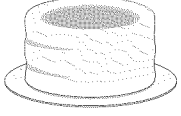

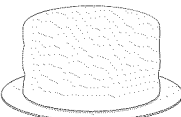
Figure 12: Remove (and replace) door

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

## Before You Call

### Solutions to Common Problems

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

Problem	Solution
Oven control panel beeps and displays error codes	<ul style="list-style-type: none"><li>Oven control has detected a fault or error condition. Press <b>STOP</b> to clear the error code.</li><li>Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press <b>STOP</b> to clear.</li></ul>
Poor baking results	<ul style="list-style-type: none"><li>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. If you feel the oven is too hot or cool, see "Adjusting oven temperature" on page 14.</li></ul>
Appliance is not level	<ul style="list-style-type: none"><li>Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</li></ul>
Cannot move appliance easily	<ul style="list-style-type: none"><li>Cabinets not square or are built in too tight to allow clearance for appliance. Contact builder or installer to make appliance accessible.</li></ul>
Appliance does not operate	<ul style="list-style-type: none"><li>Make sure power cord is plugged properly into outlet. If electricity to home is working, check fuse box or breaker. Call your local electric company for service outage information.</li><li>Service wiring is not complete. Call 1-844-553-6667 for assistance (See back cover).</li></ul>
Flames inside oven or smoking from oven vent	<ul style="list-style-type: none"><li>Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven.</li></ul>
Oven smokes excessively when broiling	<ul style="list-style-type: none"><li>If flames or excessive smoke are present during Broil, see "Setting Broil" on page 13.</li><li>Incorrect setting. Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element.</li></ul>
Self Clean does not work	<ul style="list-style-type: none"><li>Oven control not set properly. Make sure the oven door is closed. Make sure you have removed the oven racks. See "Self Cleaning Oven" on page 16</li></ul>
Oven does not operate	<ul style="list-style-type: none"><li>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.</li><li>Be sure oven controls are set properly. See "Setting Oven Controls" beginning on page 8 and review instructions for the desired cooking function in this manual.</li></ul>
Soil not completely removed after Self Clean	<ul style="list-style-type: none"><li>Excessive spills on oven bottom. Clean before starting Self Clean.</li><li>Failure to clean soil from the oven frame, the door liner outside the gasket, and the small area at the front center of the oven bottom. These areas get hot enough to burn on residue. Clean these areas before starting the self cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</li></ul>
Fan noise occurring after the oven is turned off	<ul style="list-style-type: none"><li>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.</li></ul>
Oven racks discolored or do not slide easily	<ul style="list-style-type: none"><li>Oven racks left in oven cavity during Self Clean. Always remove oven racks from oven cavity before starting a self clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.</li></ul>
Oven light does not work.	<ul style="list-style-type: none"><li>Be sure the oven light is secure in the socket. See "Replacing the Oven Lights" on page 19.</li></ul>

## 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.

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

In Canada 1-800-469-4663

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

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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)

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To purchase a protection agreement on a serviceable product :

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

1-800-361-6665 (Canada)

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

**1-888-SU-HOGAR®**

(1-888-784-6427)

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

Au Canada pour service en français:

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

(1-800-533-6937)

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

