

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

Models/Modelos/Modèles : 790.4029\*

# Kenmore

## Gas Built-In Oven

### Horno de pared

### Four à encastrer au gaz

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

P/N A00327501 Rev. A  
Sears Brands Management Corporation  
Hoffman Estates, IL 60179 U.S.A.  
[www.kenmore.com](http://www.kenmore.com)

Sears Canada Inc  
Toronto (Ontario) Canada M5B 2C3  
[www.sears.ca](http://www.sears.ca)



# Table of Contents

Wall Oven Warranty ..... 2  
IMPORTANT SAFETY INSTRUCTIONS ..... 3-6  
Liquefied Petroleum (Propane) Gas Conversion .....5  
Grounding Instructions..... 6  
Product Record ..... 6  
Serial Plate Location ..... 6  
Oven Ignition.....7  
Oven Vent and Racks .....7  
Air Circulation in the Oven ..... 7

Control Pad Features ..... 8  
Setting the Oven Controls ..... 9  
General Care & Cleaning..... 12  
Before You Call..... 15

---

## 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.

Save these instructions for future reference.

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

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

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

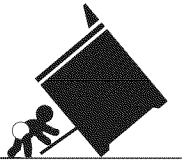
**Important:** Indicates installation, operation, maintenance, or valuable information that is not hazard related.

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

## FOR YOUR SAFETY:

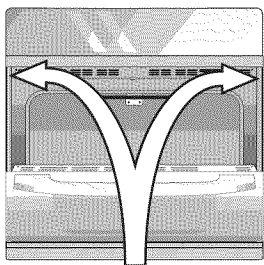
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, servicer or the gas supplier.

### **⚠ WARNING** 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.

- Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material.
- **Proper Installation.** Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 latest edition, and National Electrical Code ANSI/NFPA No.70-latest edition and local code requirements. Install only per installation instructions provided in the literature package for this appliance.

Sears Parts & Repair is the recommended repair service for this appliance. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

- **User Servicing.** Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance.
- **Never modify or alter the construction of an appliance by removing panels, wire covers or any other part of the product.**
- Remove the oven door from any unused appliance if it is to be stored or discarded.

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

# Important Safety Instructions

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

**⚠ CAUTION** Do not store items of interest to children in the cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH INTERIOR OVEN BURNER OR INTERIOR SURFACES OF THE WALL OVEN UNTIL THEY HAVE COOLED.** The oven heating burner may be hot even though the flames are not visible. Areas near the burner may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the oven vent openings, the surfaces near these openings, oven door, window and broiler drawer.
- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

**⚠ WARNING** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

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

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

and oven function.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

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

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

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

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Cleaners/Aerosols—**Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols

# Important Safety Instructions

may ignite causing damage and/or injury.

## SELF-CLEANING OVEN MODELS

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

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

## IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other productive harm, and requires businesses to warn customers of potential exposure to such substances.

## Conversion to L.P. Gas

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

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

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

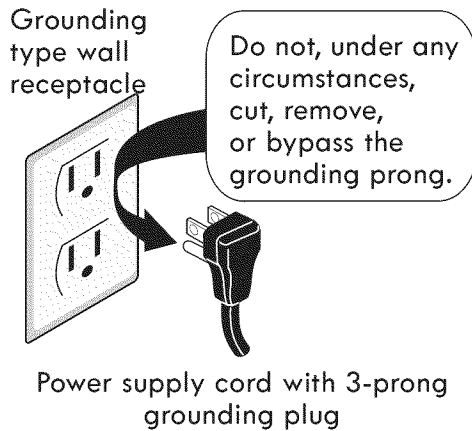
If L.P. conversion is needed, contact your local L.P. Gas provider for assistance. The L.P. conversion kit is provided with this appliance and is located on the lower REAR (back side) panel of the range. Before installing the kit be sure to read the L.P. Installation Instructions and follow them carefully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

# Important Safety Instructions

## Grounding Instructions

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

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.



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

If a two-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded three-prong wall receptacle installed by a qualified electrician.

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

## Product Record

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

Model No. 790.

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

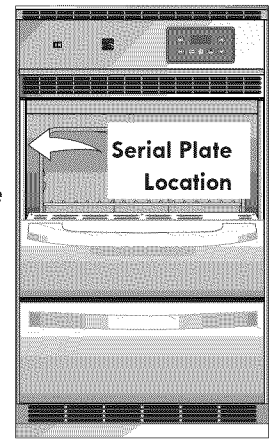
Date of purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

## Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located along the interior side trim and visible when the oven door is opened.

Remember to record the serial number for future reference.

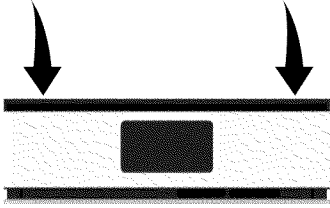


## Please carefully read and save these instructions

This Use & 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.

## Oven Vent and Racks

Oven Vent Location



**⚠ CAUTION** Some models are equipped with a blower which runs in the baking mode to keep all internal components at a cool temperature. The blower may keep running even if the oven has been turned off, until the components have cooled down.

### Oven Vent Location

The oven is vented through the **upper control panel trim**. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Steam or moisture may appear near the oven vent. This is normal

### Arranging Oven Racks

**⚠ WARNING** Protective Liners — Do not line the oven walls, racks, bottom, or any other part of the oven 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. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

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

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

**To remove an oven rack**, pull the rack forward until it stops. Lift up front of rack and slide out.

**To replace an oven rack**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

## Air Circulation in the Oven

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

## Oven Ignition

**⚠ WARNING** Do not attempt to light the oven burners during a power failure. The oven burner valves will not open up and will prevent the gas from flowing through the burner valves to the burners. In the event of a power failure, turn the Temperature Control knob to OFF. When power resumes, turn the Temperature Control knob back to the desired temperature.

When you turn the oven on, the glow bar igniter begins to heat. When the lighter is hot enough, in less than 1 minute, the gas flows into the burner and is ignited. The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.

## Control Pad Features

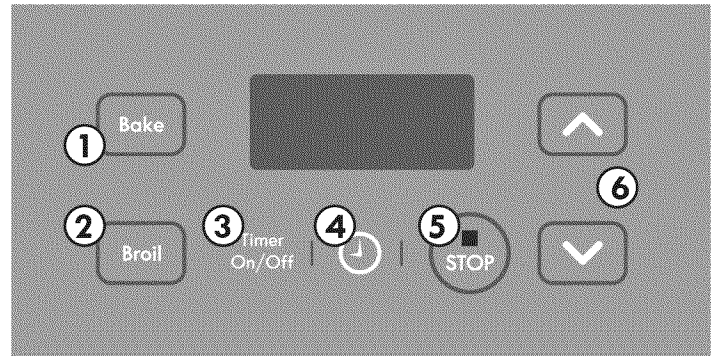
**Note:** The appearance of your oven control may differ slightly from the one illustrated below. However, all functions are the same. Also, push buttons or pads may be shaped differently than those appearing in this Use and Care Guide.

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various functions of the oven as described below.

**Note:** The time of day must first be set in order to operate the oven.

### Oven Control Key Pads

1. **Bake** - Used to enter the normal bake feature.
2. **Broil** - Used to select the variable broil function.
3. **Timer On/Off** - Used to set or cancel Timer. The minute timer does not start or stop cooking.
4. **Clock Set** - Used to set the time of day.
5. **Stop** - Used to cancel any function previously entered except the time of day and minute timer. Press STOP CLEAR to stop cooking. Also the STOP CLEAR pad is used to activate oven lockout setting.
6. **▲ or ▼** - Used along with the function pads to select oven temperature, cook time, start time (when programming an automatic start time), time of day, clean time and minute timer.



### To Set the Clock

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

1. Press **CLOCK SET** pad.
2. Within 5 seconds, press and hold the **▲** or **▼** pad until the correct time of day appears in the display.

### To Change the Temperature Display Mode

The electronic oven control temperature display mode was factory preset to display (Fahrenheit) °F oven temperatures. **Note:** Oven cooking temperatures may be set from 170°F to 500°F (76°C to 260°C).

**To change the Temperature Display Mode to °C (Celsius) or from °C to °F** (do not use Bake or Broil while changing the Temperature Display Mode):

1. Press & hold the **BROIL** key pad for 6-8 seconds until **F** or **C** appears in the display. **Note:** At this time the display will show the current Temperature Display Mode whether set for **F** or **C**.
2. Press the **▲** or **▼** key pad once to toggle between the °F (Fahrenheit) and °C (Celsius).
3. To accept the change, wait 5 more seconds until the oven control beeps once. To complete the change skip step 4 below, **OR;**
4. If at any time during the process of changing the Temperature Display Mode (**F** or **C**) you decide the change is not desired, press the **STOP** key pad before the oven control beeps once to **cancel** the process.
5. The display will then return to the time of day with any temperature display mode change you may have requested.

### To Set the Minute Timer:

1. Press **TIMER ON/OFF** pad.
2. Press the **▲** pad to increase the time in one minute increments. Press and hold the **▲** pad to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

**Note:** If you press the **▼** pad first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will sound a 3 seconds beep. 0:00 will appear in the display until **TIMER ON/OFF** pad is pressed.

**Note:** While the minute timer is counting down, the ":" will flash. The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

### To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, press and hold the **▲** or **▼** pad to increase or decrease the time.

**To Cancel the Minute Timer before the set time has run out:** Press **TIMER ON/OFF**.



# Setting Oven Controls

## To Set or Change the Temperature for Baking

The oven can be programmed to bake at any temperature from 170°F to 500°F.

### To Set the Controls for Baking:

1. Press **BAKE** pad. "— — —°" appears in the display.
2. Within 5 seconds, press the **▲** or **▼** pad. The display will show "350°F." By pressing and holding the **▲** or **▼** pad, the temperature can then be adjusted in 5°F increments.
3. When the **▲** or **▼** pad is released, the oven will begin heating to the selected temperature. When the

displayed temperature reaches the desired baking temperature, the control will beep once (1 time).

4. To cancel the baking function, press **STOP** pad.

### To Change the Oven Temperature after Baking has Started:

1. Press **BAKE** pad and make sure the bake temperature is displayed.
2. Press the **▲** or **▼** pad to increase or decrease the set temperature.

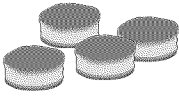
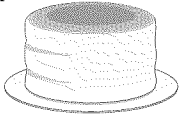
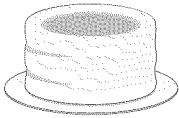

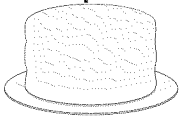
## Oven Baking

"Baking" means to cook foods such as cakes or casseroles by dry heat in a covered or uncovered pan. Roasting, often confused with baking, means to cook meat in an uncovered pan.

### Baking Problems and Solutions Chart (Below)

### Product Expectations

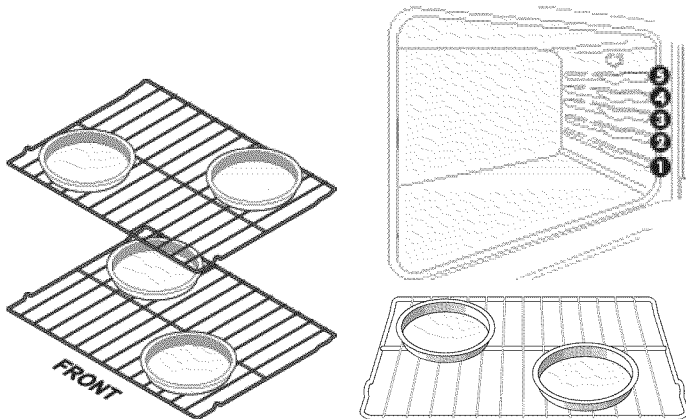
The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance

Baking Problems	Causes	Corrections
<b>Cookies and biscuits burn on the bottom.</b> 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into the oven before the preheating time is completed.</li> <li>• Oven rack overcrowded.</li> <li>• Dark pan absorbs heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit 2-4" (5-10 cm) of air space on all sides when placed in the oven.</li> <li>• Use a medium-weight aluminum baking sheet.</li> </ul>
<b>Cakes too dark on top or bottom.</b> 	<ul style="list-style-type: none"> <li>• Cakes put into the oven before preheating time (10 minutes approx.) is completed.</li> <li>• Rack position too high or low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> </ul>
<b>Cakes not done in the center.</b> 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in oven.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there is 2-4" (5-10 cm) of space on all sides of pan.</li> </ul>
<b>Cakes not level.</b> 	<ul style="list-style-type: none"> <li>• Wall oven not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> <li>• Oven light left on during baking.</li> </ul>	<ul style="list-style-type: none"> <li>• Place a marked glass measuring cup filled with some water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range.</li> <li>• Be sure to allow 2-4" (5-10 cm) of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> <li>• Do not leave oven light on while baking.</li> </ul>
<b>Foods not done when cooking time is up.</b> 	<ul style="list-style-type: none"> <li>• Oven too cool.</li> <li>• Oven overcrowded.</li> <li>• Oven door opened too frequently.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> </ul>

## Setting Oven Controls

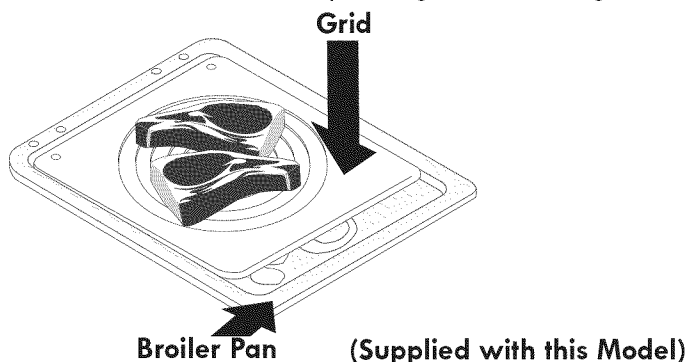
### For Best Baking Results

- Fully preheat oven before baking items like cookies, cakes, biscuits, or breads.
- For best results when baking using one flat oven rack, place bakeware on oven position 4 and place pans as shown below.
- For best results when baking using two flat oven racks, place bakeware on oven positions 2 and 4 and place pans as shown below.
- Do not open oven door too often. Opening the door will reduce the temperature in the oven.
- Dark or dull pans and glass absorb more heat than shiny bakeware resulting in dark or over browning of foods. To prevent this, it may be necessary to reduce 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.



### Broiling Information

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. Be sure you center your broiler pan directly under the broil element for best results. Always use the broiler pan and grid supplied with the appliance for broiling. The broiler pan and its insert allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its insert. **DO NOT** cover the insert with foil. The exposed grease could ignite.



**⚠ WARNING** Should an oven fire occur, close the oven door and broiler drawer 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.

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

### Preheating

Preheating the oven is suggested when searing rare steak. (Remove your broiler pan before preheating. Foods will stick if placed on hot metal.) To preheat, set the control (s) to BROIL as instructed in this Use & Care Guide.

### To broil

Broil on side until the food is browning; turn and cook on the second side. Season and serve. Always pull rack out to the stop position before turning or removing food.

### Determine broiling times

Broiling times vary, so watch the food closely. Time not only depends on the distance from burner, but on the thickness of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than second. Frozen meats also require additional time.

### Broiling tips

The broiler pan and its grid allow dripping grease to drain and be kept away from high heat of the broiler. **DO NOT** use the pan without its grid. **DO NOT** cover the grid with foil. The exposed grease could ignite.

### Broiler clean-up tips

To make cleaning easier, line the bottom of the broiler pan with aluminum foil. **DO NOT** cover the broiler grid with foil.

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.

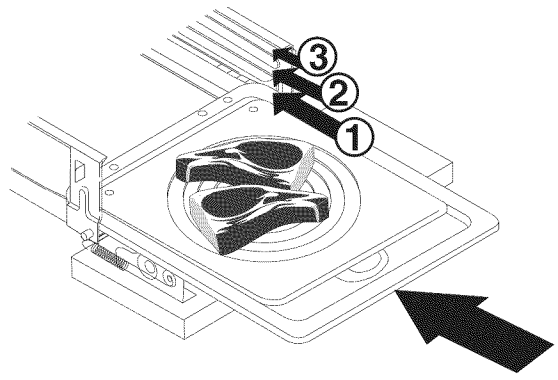
### To set for Broiling

1. Press **BROIL** pad.
2. Press the **^** or **v** pad. Press again the **^** for HI broil or **v** for LO broil. Most foods can be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.
4. Place the insert on the broiler pan, then place the

## Setting Oven Controls

food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed grease could ignite.

5. After preheating for five minutes, slide the broiler pan on the broiler pan guide at the position desired (1 to 3). **Close the drawer panel when broiling.**
6. Broil on one side until food is browned; turn and cook on the second side.  
**Note:** Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, press **STOP** pad.



## Broiling Notes

- Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Always watch food carefully to prevent burning.
- 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 beef medium 160°F, well done 170°F.

## Adjusting your oven temperature

Your new oven 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 feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking.

**Note: DO NOT** adjust your oven temperature based on oven thermometers, such as those found in grocery stores, they may not be accurate.

**To Adjust the Oven Temperature** (do not use Bake or Broil while adjusting the oven temperature):

1. Press & hold the **BAKE** key pad and release after the display shows the factory temperature setting of **00**.  
**Note:** If the oven temperature has been previously adjusted from the factory setting, the current temperature adjusted value will appear in the display instead.
2. You may increase the oven temperature in 5°F increments with each press of the **▲** key pad to a maximum oven adjustment of +35°F. You may also adjust the oven temperature downward in 5°F increments with each press of the **▼** key pad (total range of **-35** to **+35**). **Note:** Your oven control was factory set in the (Fahrenheit) °F Temperature Display Mode. To change for (Celsius) °C, see **Changing the Temperature Display Mode** in the Oven Control Functions section of this Use & Care Manual.

## To operate the oven light

The interior oven light will automatically turn ON when the oven door is opened. To open the oven light when the oven door is closed, use the oven light switch located on the control panel.

The interior oven light is located at the upper left (and right, some models) rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be placed whenever the oven is in use. To change the interior Oven Light in the General Care & Cleaning section.

3. If no other key pad is pressed after 5 seconds the display will begin to flash.
4. If you **do not want** to keep the display adjustment, press the **STOP** key pad before the oven control beeps. This will cancel the temperature adjustment procedure. To start this procedure over again begin with step 1 above **OR**;
5. If **you want** to keep the adjustment, wait until the display quits flashing and the oven control beeps once.
6. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

**Notes:** The oven temperature adjustment may be made if your oven control has been set to operate in the (Celsius) °C **Temperature Display Mode**. In this case each press of the **▲** or **▼** key will adjust in 1°C increments upward (maximum +18°C) or downward (maximum -18°C), depending on which arrow key pad is pressed.

## Failure Modes

All failure modes give a visual and audible alarm. When display shows **F10** (internal fault), **F30-F31** (oven sensor circuit fault) or any other F error codes, the electronic oven control has detected a fault condition. Note that code and push the **STOP** pad to clean the display and stop the beeping. Reprogram the oven. If fault recurs, push **STOP** pad, disconnect the appliance to prevent damage and contact an authorized servicer.

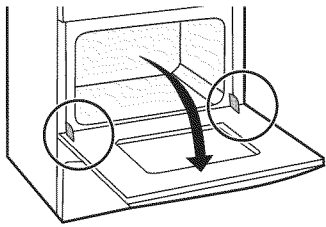
# General Care & Cleaning

## Cleaning Various Parts of Your Oven

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

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth. Do not scour or use all-purpose cleaners, ammonia, powdered cleaners or commercial oven cleaner. They can scratch and discolor aluminum.
Painted and Plastic Control Panel, Body Parts, and Decorative Trim	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch.
Stainless Steel, Chrome Control Panel, Decorative Trim	Before cleaning the control panel, turn all controls OFF. Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. Clean <b>stainless steel</b> with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorine.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain Enamel Broiler Pan and Grid, Door Liner, 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 Door	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. <b>DO NOT</b> immerse the door in water. <b>DO NOT spray or allow water or the glass cleaner to enter the door vents.</b> DO NOT use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. <b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.

## General Care & Cleaning



Door Hinge locations  
with oven door fully open  
Fig. 1

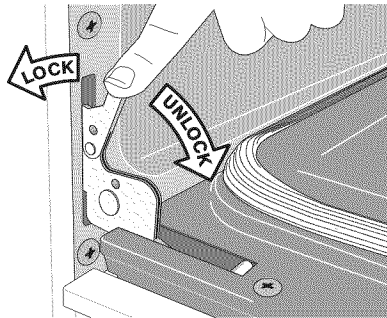


Fig. 2

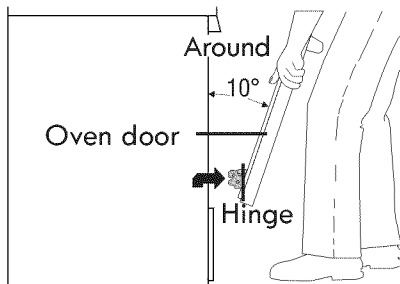


Fig. 3

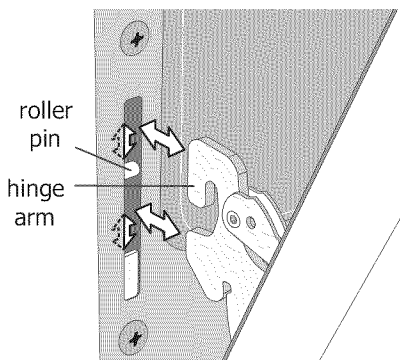
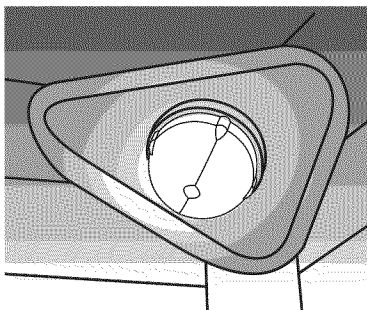


Fig. 4



### Removing and Replacing the Oven Door

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

#### To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Fig. 2). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Fig. 3).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Fig. 4).

#### To Replace Oven Door:

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

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

Read the following recommendations:

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

### Changing the Oven Light

On some models an interior oven light will turn automatically when the oven door is opened. The oven light may be turned on when the door is closed by pushing oven light switch located on the control panel. On some models, the lamp is covered with a glass shield held in place by a wire holder. **THE GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.**

#### To replace the light bulb:

**CAUTION: BE SURE THE OVEN IS COOL.**

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a new T-4 type 25-watt Halogen appliance bulb.
4. For models with glass shield, press holder on one side to release glass shield, change bulb and be sure to replace the glass shield.

## General Care & Cleaning

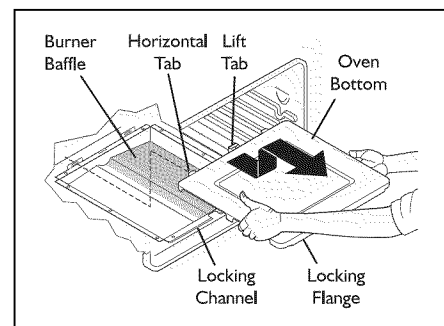
### To Remove and Replace Oven Bottom

#### To Remove the Oven Bottom:

1. Unscrew the two screws in the back of the oven bottom.
2. Lift up the rear of the oven bottom and push toward the rear of the oven, and then pull out.

#### To Replace the Oven Bottom:

1. Place in the oven bottom, push toward the rear, and push down.
2. Screw the two screws in the back of the oven bottom.



### To Remove and Replace Storage Drawer (some models)

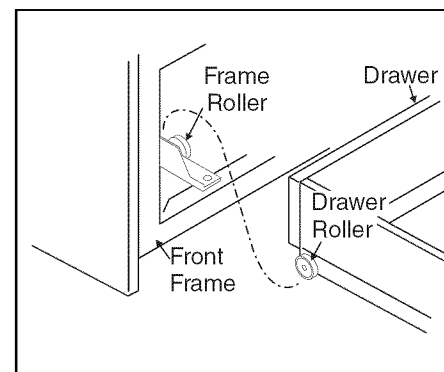
The drawer can be removed to facilitate cleaning under the wall oven. Use care when handling the drawer.

#### To Remove the Storage Drawer

1. Open and empty the drawer of all utensils.
2. Pull drawer out until it stops.
3. Lift the drawer to allow the drawer rollers to clear the first guide stopper (not visible).
4. Pull the drawer out until it stops again.
5. Tilt the drawer down to allow the drawer rollers to clear the frame rollers.

#### To Replace the Storage Drawer

1. Insert the rear end of the drawer into the opening.
2. Tilt the drawer down and fit the drawer rollers behind the frame rollers.
3. Push the drawer in until it stops, then lift the drawer to allow the drawer rollers to clear the guide stoppers (not visible).
4. Close the drawer.



**⚠ WARNING** Flammable materials should not be stored in an oven or in the storage or broiler drawer. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosive containers, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

## General Care & Cleaning

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

**⚠ CAUTION** Ammonia must be rinsed before operating the oven. Provide adequate ventilation.



## Aluminum Foil and Utensils

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

**⚠ 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.

## Before You Call Solutions to Common Problems

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Oven Control Beeps and Displays any F code error (example F11).</b>	Electronic control has detected a fault condition. Press <b>STOP/CLEAR</b> to clear the display and stop the beeping. Reprogram the oven. If a fault reoccurs, record the fault number. Press <b>STOP/CLEAR</b> and call 1-844-553-6667 in the U.S.A. and 1-800-469-4663 in Canada for assistance (see back cover).
<b>Installation.</b>	Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level.
	Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
<b>Entire appliance does not operate.</b>	Make sure cord/plug is securely plugged into electrical outlet.
	Cord/plug is not installed or connected. Contact Sears or another qualified servicer.
	Service wiring is not complete. For assistance call 1-844-553-6667 in the U.S.A. and 1-800-469-4663 in Canada (see back cover).
	Power outage. Check house lights to be sure. Contact your local electric company.
	Short in cord/plug. Replace cord/plug.
	Controls are not set properly. See instructions in the <b>Oven Control Guide</b> to set the controls.
	House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse or engage circuit breaker securely.
	House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely. Call your local electric company for service outage information. For assistance call 1-844-553-6667 in the U.S.A. and 1-800-469-4663 in Canada (see back cover).
	Wall oven is not properly connected to gas supply. Check connection (see Installation Instructions).
	Make sure gas supply shut-off valve is opened before turning on the oven after installing the wall oven.
<b>Oven light does not work.</b>	Burned-out or loose bulb. Follow the instructions under <b>Changing Oven Light</b> to replace or tighten the bulb.
<b>Oven or broiler drawer smokes excessively during broiling.</b>	Door is open. Door should be closed during broiling.
	Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler.
	Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.
	Grid on broiler pan wrong side up. Grease cannot drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.
	Broiler pan used without grid or grid covered with foil. DO NOT use the broiler pan without the grid or cover the grid with foil.
	Grease spatters and food buildup cause excessive smoke. Regular cleaning is necessary when broiling frequently.

## Before You Call

### Solutions to Common Problems

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Poor baking results.	Many factors affect baking results. See <b>Oven Baking</b> for hints, causes and corrections. See <b>Adjusting Oven Temperature</b> .
Appliance is not level.	Be sure floor is level, strong, and stable enough to adequately support range. If floor is sagging or sloping, contact a carpenter to correct the situation. Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level. Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet. Gas line is hard-plumbed. Have a flexible CSA International approved metal appliance connector installed.
Flames inside oven or smoke from vent.	Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers.
Oven portion of appliance does not operate.	Be sure regulator gas valve is turned to ON. See installation instructions. The time of day is not set. The time of day must first be set in order to operate the oven. See "To Set the Clock" on page 9. Be sure the oven controls are set properly for the desired function. See the "Oven Controls" chapter starting on page 9 and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
Fan noise occurring after the oven is turned off.	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 is off.



# Master Protection Agreements

## Master Protection Agreements

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

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

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ☑ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a "talking owner's manual".
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **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. call **1-844-553-6667**, and in Canada call **1-800-469-4663**.

# Kenmore®

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

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

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

**1-844-553-6667**

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

In Canada **1-800-469-4663**

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

---

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

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

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

---

To purchase a protection agreement on a serviceable product :

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

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

---

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

**1-888-SU-HOGAR®**

(1-888-784-6427)

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

Au Canada pour service en français:

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

(1-800-533-6937)

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

