

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

Model/Modelo: 790.4252\*, 790.4250\*

# Kenmore<sup>®</sup>

## Electric Range

## Estufa Eléctrica

\* = color number, número de color

P/N 139901300 Rev. B

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



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## Please carefully read and save these instructions

This Use & Care Guide contains 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 with installing, operating and maintaining any appliance.

### Kenmore Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if any non-consumable part of this appliance fails due to defects in material or workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® (1-800-469-4663) to arrange for free repair.

This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

#### This warranty covers only defects in material and workmanship. Sears will not pay for:

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from failure to maintain it properly according to all instructions supplied with the product.
3. Consumable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
4. A service technician to instruct the user in correct product installation, operation or maintenance.
5. A service technician to clean or maintain this product.
6. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
7. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
8. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

#### Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears 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.

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

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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, near surface units or in the storage 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.

## **⚠ WARNING**



## **Tip Over Hazard**

- A child or adult can tip the appliance and be killed.
- Verify the device is engaged with the countertops or that the device has been installed to the walls of the cabinet, the wall, or the floor as per the installation instructions
- Ensure the anti-tip device is re-engaged with the countertop, the walls of the cabinet, the wall, or the floor as per the installation instructions when the appliance is moved.
- Do not operate the appliance 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.



To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the

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

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

**⚠ 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 oven door, storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

**⚠ 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.

**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.

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

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

- Remove all tape and packaging before using the range. Dispose of the carton and plastic bags after unpacking the range. 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 Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. Install only per installation instructions provided in the literature package for this range.
- User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should only be done by a qualified technician. This reduces the risk of personal injury and damage to the range.
- 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 a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.
- Remove the oven door from any unused range if it is to be stored or discarded.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

- Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven functions.
- 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 three hours before turning on the power to the appliance.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.
- Placement of oven racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, use extreme caution and 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 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.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- Never use your appliance for warming or heating the room.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the range 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.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- Know which controls affect each surface heating unit. Place a pan of food on the surface element unit before turning it on, and turn the element off before removing the pan.
- Use proper pan size — This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

- Utensil handles should be turned inward and not extend over adjacent surface elements. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, position the utensil handle inward to keep from extending it over adjacent surface units.
- Never leave surface elements unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- Glazed cooking utensils — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- When flaming foods under a ventilating hood, turn the fan on.
- Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.
- Do not use decorative surface burner covers. If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

## IMPORTANT INSTRUCTIONS ON COOKTOPS WITH COIL ELEMENTS

**⚠ CAUTION** Protective liners — Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Do not immerse or soak removable surface heating elements. Surface heating elements should never be immersed in water. Heating elements clean themselves during normal operation.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

**⚠ 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.

- Clean the range regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area around each surface element. Do not allow grease to accumulate on the hood or filter.
- Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR SELF-CLEANING OVENS

- 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.

**⚠ CAUTION** Do not touch surface heating units or surface cooking elements, areas near these surface heating units, or interior surface of the oven. Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door window.

## GROUNDING INSTRUCTIONS

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

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

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## PRODUCT RECORD

In the space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. See [Figure 1](#) for serial plate location.

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

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

Date of Purchase \_\_\_\_\_

Save sales receipt for future reference.

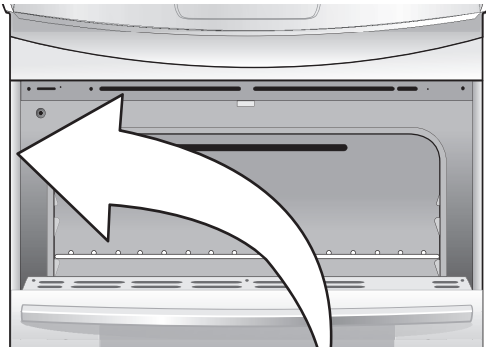


Figure 1: Serial plate location

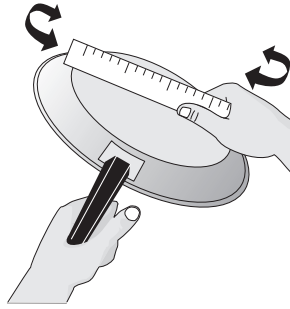
The model and serial number identification label is located on the upper left of the oven frame. Open the door to see the serial label.



# Before Setting Surface Controls

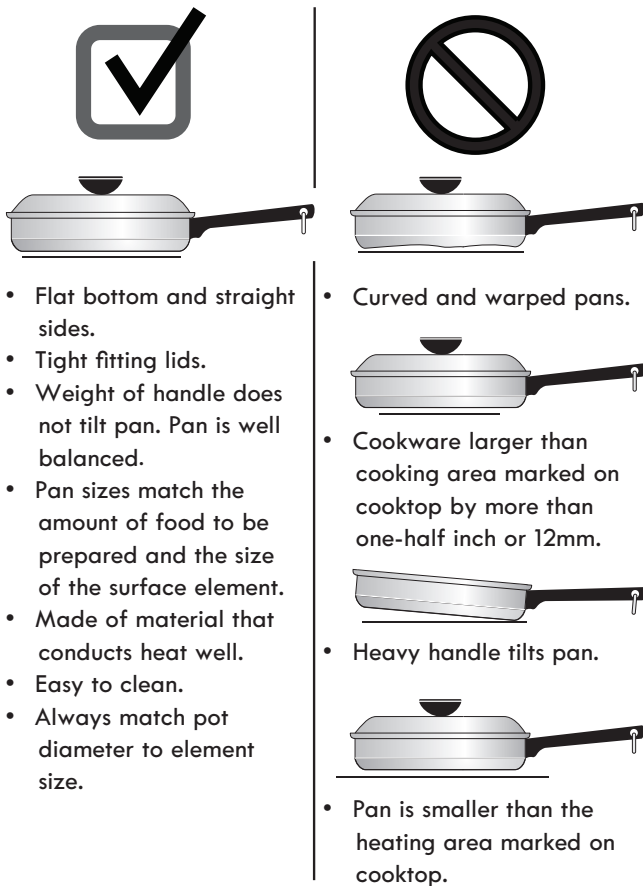
## Using proper cookware

The size and type of cookware used will influence the radiant element power level setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in both [Figure 2](#) and [Figure 3](#).



**Figure 2: Testing cookware**

Check for flatness by rotating a straight-edged ruler across the bottom of the cookware (see [Figure 2](#)). Cookware should have flat bottoms that make good contact with the entire surface heating element (see [Figure 3](#)).



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.

- Curved and warped pans.
- Cookware larger than cooking area marked on cooktop by more than one-half inch or 12mm.
- Heavy handle tilts pan.
- Pan is smaller than the heating area marked on cooktop.

**Figure 3: Proper cookware placement**

## Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

**Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).

**Copper** - Excellent heat conductor but discolors easily (see Aluminum).

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

**Cast Iron** - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached.

**Porcelain-enamel on metal** - Heating characteristics will vary depending on base material.

**Glass** - Slow heat conductor.

## About the surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. For efficient cooking, turn off the surface element just before cooking is complete. This will allow residual heat to complete the cooking process.

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

**CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

**CAUTION** Do not use aluminum foil to line surface unit drip bowls, or reflector pans. 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 place aluminum foil or any material that could melt on the surface elements.

Make sure reflector pans or drip bowls are in place —Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

## Home Canning

**⚠ CAUTION** Canning can generate large amounts of steam. Use extreme caution to prevent burns. Always raise the lid to vent steam away from you. Safe canning requires that harmful micro-organisms are destroyed and the jars are sealed completely. When canning in a water bath canner, a gentle but steady boil must be maintained continuously for the required time.

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

- Use only quality flat bottom canners when home canning. Use a straight-edged ruler to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.
- Alternate surface units between each batch to allow the units and surrounding surfaces to cool down. Try to avoid canning on the same burner unit all day.

## Element On and Hot Surface Indicator Lights

Your appliance is equipped with two different types of surface control indicator lights that will glow on the control panel—the ELEMENT ON indicator light and the Hot Surface indicator lights.

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



ELEMENT ON

Figure 4: Element indicator light

The Hot Surface indicator light is located on the glass top surface, centered, in front. It will glow when any surface cooking area heats up and will remain on until the cooktop has cooled to a moderate level.



HOT SURFACE

Figure 5: Element indicator light

### Important note:

Never place or straddle a cooking utensil over two different surface cooking elements at the same time unless the utensil is designed for that purpose. This can cause uneven heating results. This can also cause the ceramic cooktop to fracture (for ceramic cooktop models only).

# Setting Surface Controls

## Surface element settings

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

**⚠ CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

**⚠ CAUTION** Do not place aluminum foil or any material that could melt on the surface elements.

The size and type of utensil used, and the amount and type of food being cooked will influence the surface element power level setting needed for best cooking results. The suggested settings found in [Table 1](#) are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

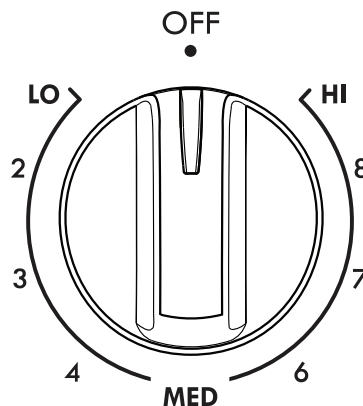
**⚠ CAUTION** Do not straddle cookware between two cooking surfaces unless the cookware, such as a griddle, is designed for that purpose.

**Table 1: Suggested settings for surface elements**

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

To operate the surface elements:

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (see [Figure 6](#)).
3. When cooking is complete, turn the surface element to the **OFF** position before removing the cookware.



**Figure 6: Surface control knob**

### Important notes:

- The surface control knobs do not have to be set exactly on a particular spot (see [Figure 6](#)). Use the graphics provided as a guide and adjust the control knob as needed. Refer to [Table 1](#) for suggested power level settings.
- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- The ELEMENT ON indicator light(s) will glow when one or more surface elements are turned on. A quick glance at these indicator lights when finished surface cooking is an easy check to be sure all surface controls are turned off.

# Before Setting Oven Controls

## Oven vent location

The oven vent is located under the control panel (see [Figure 7](#)). 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. Doing so may cause cooking failures, fires, or damage to the range. Steam or moisture may appear near the oven vent. This is normal.



Figure 7: Oven vent location

## Removing, replacing, and arranging flat or offset oven racks

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

**To Arrange** - Always arrange the oven racks when the oven is cool (prior to operating the oven).

**To Remove** - Pull the oven rack straight forward until it reaches the stop position. Lift up the front of oven rack slightly and slide out.

**To Replace** - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

**CAUTION** Protective Liners — Do not use aluminum foil to line the oven walls, racks, bottom, or any other parts of the range. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior. The temperatures reached during the self-clean process are hot enough to melt the foil. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

## Type of oven racks

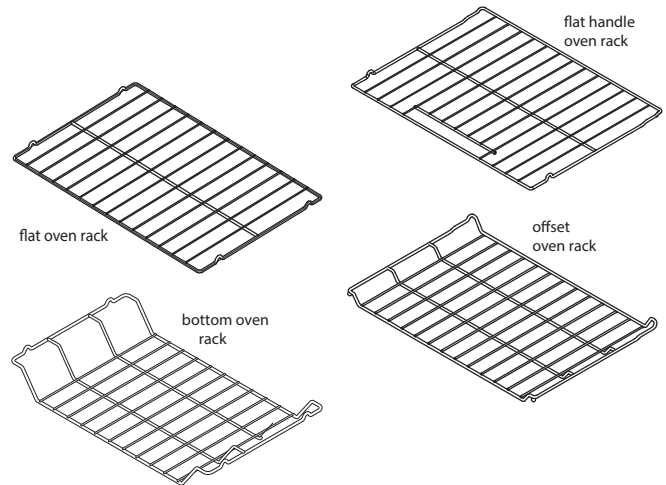


Figure 8: Variety of oven racks

The flat oven rack (some models) or flat handle oven rack (some models) may be used for most cooking needs.

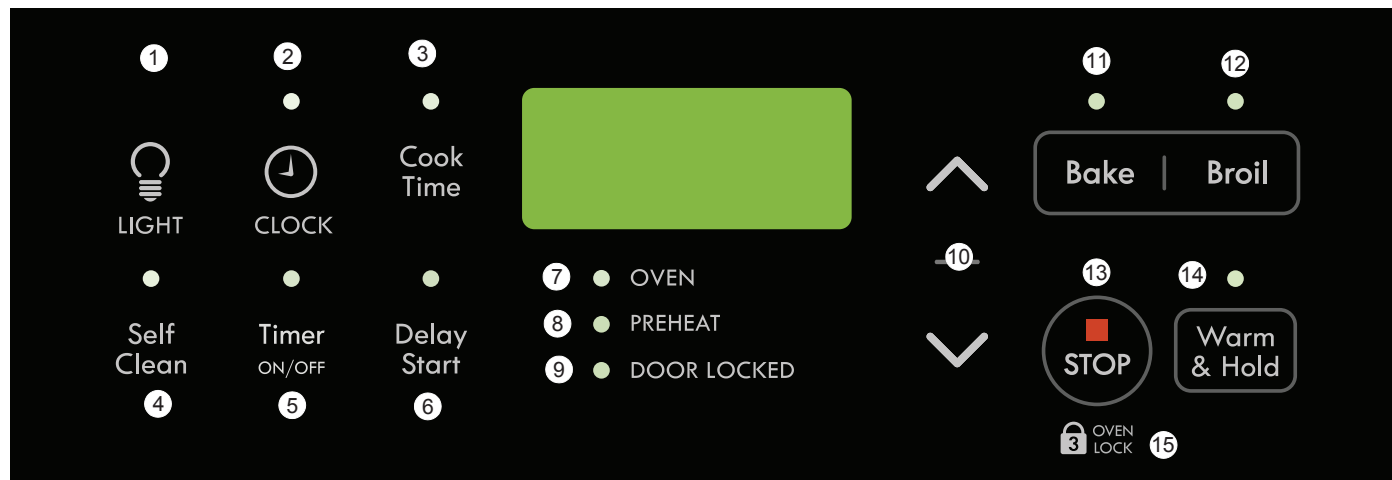
The offset oven rack (on some models) is designed to place the base of the rack about 1/2 of a rack position lower than flat oven racks. This design allows several additional positions between the flat rack positions.

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

### Important:

When cleaning the oven, completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor. Remove all items from the oven and cooktop including cookware, utensils and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.

# Oven Controls



1. **LIGHT** - Use to turn internal oven light on and off.
2. **CLOCK** - Use with arrow keys to set time of day.
3. **Cook Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
4. **Self Clean** - Use to select 2, 3, or 4hr Self Clean cycle.
5. **Timer ON/Off** - Use to set and cancel the timer and to set the Continuous Bake feature.
6. **Delay Start** - Use with Bake and Self Clean functions to program a delayed start bake or delayed start self clean cycle.
7. **OVEN indicator light** - Glows each time the oven cycles on to maintain the set oven temperature.
8. **PREHEAT indicator light** - Is on when oven is preheating. Stays on until the oven reaches the desired temperature.
9. **DOOR LOCKED indicator light** - Is on when door locks or unlocks and when oven lockout is active.
10. **Up and Down arrows** - Use with the function keys to accept settings and adjust temperature and times.
11. **Bake** - Selects Bake function. Bake light illuminates when in use.
12. **Broil** - Selects Broil function. Broil light illuminates when in use.
13. **STOP** - Cancels any active oven function except clock and timer.

14. **Warm & Hold** - Use to keep cooked food warm and at serving temperature for up to 3 hours.
15. **OVEN LOCK** - Use STOP key to activate oven door lock.

## Minimum & Maximum Control Settings

All of the cooking features listed have minimum and maximum time and temperature settings that can be entered into the control. An entry error tone (three short beeps) will sound if the entry of the temperature or time is below the minimum allowable setting or above the maximum setting for the cooking feature.

**Table 2: Minimum and maximum control settings**



Feature	Min. Temp. or Time	Max. Temp. or Time
Bake	170 °F (77 °C)	550 °F (288 °C)
Broil	LO (400 °F / 205 °C)	HI (550 °F / 288 °C)
Timer	1 Min	11 Hr. 59 Min.
Self Clean	2 Hours	4 Hours
Warm & Hold	170 °F (77 °C)	3 hours
Cook Time	1 Min.	11:59
Delay Time 12hr	1:00	12:59
Clock 12hr	1:00	12:59

## Oven Controls

### Setting the Clock

When the appliance is first powered up or when the power supply to the appliance has been interrupted, **12:00** will flash in the display. The time of day must first be set before operating the oven. Most models will not work properly without first setting the clock.

#### To set the clock:

1. Press **CLOCK** once. **CLO** appears in display.
2. Press  or  and the time appears in the display. Continue to hold arrow key until the correct time of day appears in the display.
3. Release the Arrow key to accept the time of day.

#### Important note:

The time of day cannot be changed when the oven is in use.

### Silent or Audible Control Mode

The oven control is factory preset with audible tones active. The control may be programmed for silent operation.

To block the control from sounding when any key is pressed, press and hold **Delay Start** until the control beeps once (about six seconds).

To return to the audible control mode, press and hold **Delay Start** until the control beeps once (about six seconds).

### Operating Oven Light

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

Press **OVEN LIGHT** on the control panel to turn the oven light on or off whenever the oven door is closed. The oven light will not operate during a self clean cycle.



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

To replace the interior oven light, see [page 27](#).

### Changing Temperature Display (°F or °C)

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

#### To change temperature display mode from °F to °C or from °C to °F:

1. Press **Broil**. **HI** appears in the display.
2. Press and hold **Broil** until **F** or **C** appears in the display.
3. Press either  or  to toggle between **F** or **C** mode choices and release the arrow key.
4. The display will sound an acceptance tone and the display will return to the time of day.

#### Important note:

The temperature display mode cannot be changed when the oven is in use.

### Oven Lock

The OVEN LOCK feature allows you to lock the oven portion of the appliance while the oven is not in use.

#### To activate OVEN LOCK feature:

1. Be sure the door is completely closed.
2. Press and hold **STOP** for three seconds. **Loc** will appear in the display. The DOOR LOCKED indicator light will flash while the motor driven door latch begins locking the oven door. Do not open the door during this time. Allow 15 seconds for the door to completely lock. Once oven door is locked, the time of day will appear in the display.

#### To cancel the OVEN LOCK feature:

1. Press and hold **STOP** for three seconds. The DOOR LOCKED indicator light will flash and the motor driven door latch will begin to unlock. Do not open the door at this time. The door will unlock completely in about 15 seconds.



#### Important notes:



- Cancelling the Oven Lock feature does not work while the oven is in self-clean.
- To avoid possible damage to the oven door latch mechanism, do not attempt to open or close the oven door whenever the DOOR LOCKED indicator light is flashing.
- If a control key is pressed when the OVEN LOCK is active, **Loc** will appear in the display as a reminder that the oven keys are inactive when the OVEN LOCK feature is active.

## Setting Timer

The timer may be set from 1 minute to 11 hours and 59 minutes.

### To set the timer:

1. Press **Timer ON/OFF**.
2. Press and hold  to increase the time. Release  when the desired time appears in the display.
3. Release and the timer will begin to count down.
4. When the set time has run out, the timer will sound with three beeps and will continue to beep three times every 60 seconds until **Timer ON/OFF** is pressed.

To change time remaining in timer, press and hold  or  to increase or decrease any time remaining.

To cancel the timer, press **Timer ON/OFF** once.

### Important notes:

- The timer does not start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The timer may be used alone or when any other oven function is active.
- The indicator light located above **Timer ON/OFF** will glow when the timer is active.
- The timer will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.

## Changing Between Continuous Bake Setting and 12-Hour Energy Saving Feature

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

### To change to continuous bake mode:

Press and hold **Timer ON/OFF** until the control beeps once (about six seconds). **- - hr** will appear in display. The control is set for continuous bake setting.

### To change to 12-Hour Energy Saving feature:

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

### Important note:

Changing between continuous bake or the 12-Hour Energy saving mode does not change how the cooktop controls operate.





## Oven Controls

### Setting Bake


Use the bake function whenever the recipe calls for baking using normal temperatures. A reminder tone will sound when the set bake temperature is reached. Bake may be programmed for any temperature from 170 °F to 550 °F (77 °C to 288 °C). The factory preset bake temperature is 350 °F (177 °C).

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



#### To set Bake:

1. Arrange oven racks and close oven door.
2. Press **Bake**. The display shows **350**. The light above the Bake key illuminates while in use. The OVEN indicator light will glow each time the oven cycles on to maintain the set oven temperature.
3. To set temperature, press  or . By pressing  or , the oven temperature may be adjusted in 5 °F increments (1 °C if the control is set to display Celsius).
4. Release **arrow key** when desired temperature appears. When the oven reaches the set temperature, the PREHEAT indicator light will turn off and the control will beep three times.

The oven light will cycle on and off as the oven maintains the set temperature.

To cancel bake at anytime, press .

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

1. Press **Bake**. The current set oven temperature will display.
2. Press  or  to increase or decrease the current set temperature to the new oven temperature.
3. When the new oven temperature appears, release the arrow key. The control will automatically accept the change.

#### Important note:

- If you wish to bake longer than 12 hours, see “[Changing Between Continuous Bake Setting and 12-Hour Energy Saving Feature](#)” on [page 15](#) mode for detailed information.

### Baking tips:

- Fully preheat the oven before cooking items like cookies, biscuits and breads.
- When using any single rack, use position 2.
- Allow at least 2 inches (5 cm) space between bakeware to allow for proper air circulation.
- Do not open the oven door often. Opening the door will reduce the temperature in the oven and may increase cooking time.
- When baking cakes or cookies using two oven racks, place cookware as shown in [Figure 9](#) and place racks in rack positions 2 and 5.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over-browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over-browning of some foods. Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies and muffins.

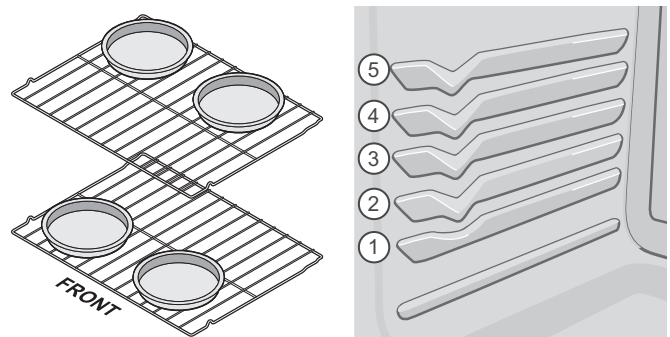


Figure 9: Pan spacing (L) and rack (R) positions








## Setting Cook Time

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



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

**⚠ WARNING** Food Poisoning Hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake**. The display shows **350**.
4. By pressing  or , the temperature may be adjusted in 5 °F increments (1 °C if the control is set to display Celsius). Release key when desired set temperature is in display.
5. Press **Cook Time**. The display shows **:00**.
6. Press  or  to reach the desired cook time and release arrow key for oven control to accept cook time.
7. When the oven temperature reaches the set temperature, the PREHEAT indicator light turns off and the oven control will beep once.
8. To cancel at anytime, press .

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

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

1. Press **Bake** (for oven temperature) or **Cook Time**.
2. To adjust temperature or cook time, press  or  and release when the desired temperature or cook time setting appears in the display.
3. Release the **Arrow** key. Oven control will beep when the change is accepted.

### Important notes:

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







## Setting Delay Start

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

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



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

**⚠ CAUTION** Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks and cook-top will become very hot which can cause burn


1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake**. The display shows **350**.
4. Press  or , to set desired temperature (the oven temperature may be adjusted in 5 °F increments (1 °C if the control is set to display Celsius). When desired temperature is reached release arrow key for control to accept.
5. Press **Cook Time**. The display shows **:00**.
6. Press the  or  to set the desired cook time. Release arrow key when desired cook time appears in the display.
7. Press **Delay Start**. The time of day will appear in the display. Press  or  until the desired starting time appears in the display and release arrow key.
8. The oven will turn on at the set delayed starting time and begin heating. When the oven temperature reaches the set temperature, the PREHEAT indicator light will turn off and the oven control will beep three times.

To cancel at anytime, press .

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

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

**When the cook time runs out:**

**End** will appear in the display. The oven control will beep three times every minute until  is pressed.






## Oven Controls

### 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 suggested broil settings found in Table 3 below are recommendations only. Increase or decrease broiling times, or move to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

#### To set Broil:

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for two minutes before adding food. If using multiple racks, arrange food on the racks as seen in Figure 9.
2. Position cookware in oven. Close oven door when broiling.
3. Press **Broil**. **HI** will appear in display.
4. Press  or  until the desired broil setting level appears in the display. Press  for **HI** broil or  for **LO** broil setting and release arrow key.
5. Turn and broil food on other side.
6. When finished broiling or to cancel at any time, press .

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

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

#### Important notes:

- Always arrange oven racks when the oven is cool.
- Do not use a broil pan without the broil pan insert. It is designed to drain the grease from the food and help avoid splatter and reduce smoking. Do not cover insert with foil.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- To purchase broil pan and insert call Sears at 1-800-4-MY-HOME® (1-800-469-4663) and order broiler kit 5304442087.

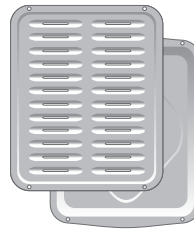


Figure 10: Broiler pan and insert

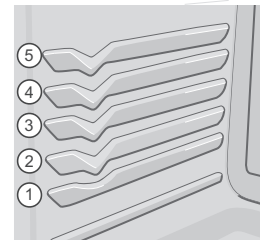


Figure 11: Rack positions

Table 3: Suggested Broil Settings<sup>1</sup>

Food	Rack Position	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak, 1 inch thick	4th or 5th <sup>2</sup>	Hi	8	6	Medium
Steak, 1 inch thick	4th or 5th <sup>2</sup>	Hi	10	8	Medium-well
Steak, 1 inch thick	4th or 5th <sup>2</sup>	Hi	11	10	Well
Pork Chops, 3/4 inch thick	4th	Hi	12	8	Well
Chicken, bone-in	4th	Lo	25	15	Well
Chicken, boneless	4th	Lo	10	8	Well
Fish	4th	Hi	as directed		Well
Shrimp	3rd	Hi	as directed		Well
Hamburger, 1 inch	4th or 5th	Hi	12	10	Medium

1.Cook times are suggestions and should only be used as a guide.


2.Use offset rack (if available) only in rack position 5.

## Warm & Hold™





Warm & Hold will keep cooked foods warm and ready for serving for up to three hours after cooking has finished. After three 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).

### To set Warm & Hold:

- If needed, arrange oven racks and place cooked food in oven.
- Press **Warm & Hold**. **Hld** will appear in the display. The oven control will beep when Warm & Hold is accepted.
- 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 and release the arrow key for the oven to accept the set temperature.
2. Press **Cook Time**.
3. Press  or  to set time. Release arrow key when desired cook time appears in the display.
4. Press **Warm & Hold**. The oven control will beep when Warm & Hold is accepted.
5. Warm & Hold is set to turn on automatically after the Timed Bake or Delay Timed Bake has finished. The Warm & Hold indicator light will glow indicating that the Warm & Hold feature is set to start when the timed bake is 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 your recipe times, you may adjust the User Programmable Offset (UPO) so the oven cooks hotter or cooler than the oven temperature displayed.

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 **Bake**.
2. Hold the  arrow until **5 5 0** appears.
3. Press and hold **Bake** until **0** appears.
4. Use the  or  arrow keys to adjust the temperature.
5. If the **STOP** key is pressed during the programming mode, the UPO value will remain unchanged.

### Important notes:

- Making oven temperature adjustments will not change the Broil or Self-Clean operating temperatures.
- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 °F to 40 °F from actual temperatures.
- The oven temperature adjustment may be made if your oven control is set to display °C temperatures. Minimum and maximum settings for °C is plus or minus (±) 19 °C.
- If the display mode is set for °C, adjustments made will be in 1 °C increments on each press of  or .

## Oven Controls

### Self Clean

A self cleaning oven cleans itself with high temperatures well above normal cooking temperatures, which eliminate soils completely or reduces them to a fine powdered ash. You can wipe these soils away afterwards with a damp cloth.

The Self Clean function allows you to select three different cleaning times from 2, 3 or 4 hours. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour clean time for heavier stubborn soils.

#### Read before starting Self Clean:

Be sure to read all following caution and important statements before starting a self clean cycle.

**⚠ WARNING** Do not leave small children unattended near appliance. During self clean cycle the outside of the oven can become very hot and cause burns if touched.

**⚠ WARNING** Do not line the oven walls, racks, oven bottom or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will melt to the oven interior.

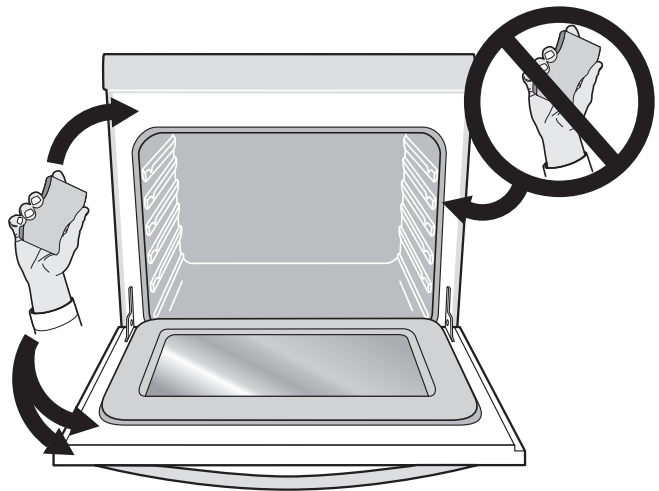
**⚠ WARNING** Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns stand to side of oven when opening door to allow steam or hot air to escape.

**⚠ WARNING** Some birds are extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

#### Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor. Remove all items from the oven and cooktop including cookware, utensils and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior. Clean any soil from the oven frame, the inside oven gasket, including the area at the bottom center between gasket ends, and from the oven door (see [Figure 12](#)). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.

- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a self clean cycle. To clean use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures. Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.



**Figure 12: Areas to clean and to avoid**



- Do not clean the oven door gasket (Figure 11). The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.

#### Important notes:

- The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the first self clean cycle. This will help eliminate the normal odors associated with the first self clean cycle.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about one additional hour for the oven to cool before you will be able to open the oven door.
- The Self Clean function will not operate whenever a radiant surface element is on or when the oven lockout is active.

## Setting Self Clean

### To set Select Clean to start immediately:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the cooktop. Be sure the oven door is completely closed.
2. Press **Self Clean**. The display shows **3:00**.
3. To change to a 2-hour clean time press  until **2:00** appears in the display. To select a 4-hour clean time press  until **4:00** appears in the display.
4. After selecting the clean time release the **Arrow** key for the oven control to activate the self clean. The DOOR LOCKED indicator light will turn on and **CLn** will appear in the display.
5. When Self Clean begins the cleaning cycle, the motorized door latch mechanism will automatically start to lock the oven door and the DOOR LOCKED indicator light will flash. Do not open the oven door when the DOOR LOCKED indicator light is flashing. Allow about 15 seconds for the oven door to completely lock.

Once the oven door is locked the DOOR LOCKED indicator light will glow steadily. When **CLn** will appear in the display Self Clean is active.

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




### When Self Clean is finished:

1. The time of day will appear in the display window and the and the DOOR LOCKED indicator light will continue to glow.
2. Once the oven has cooled down (about one hour) and the DOOR LOCKED indicator light has turned off the oven door may be opened.
3. When the oven interior is completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.


## Delayed Start Self Clean

### To start Delay Start Self Clean:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the cooktop. Be sure oven door is completely closed.
2. Be sure the clock shows the correct time of day.
3. Press **Delay Start**.

4. Press and hold  to scroll to the time desired to start the self clean cycle. and release arrow key when the desired start time is displayed.
5. Press **Self Clean**. The display shows **3:00**.
6. Release the arrow key if a 3-hour clean is desired. To select a 2-hour clean time press  ; **2:00** appears in the display. To select a 4-hour clean time press  ; **4:00** appears in the display.
7. After selecting the desired clean time release the **Arrow** key. Self Clean is set to activate. The DOOR LOCKED indicator light will turn on and the oven door will lock in advance of the starting time. Once the starting time is reached **CLn** will appear in the display.

### If it becomes necessary to stop Self Clean when active:

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

### Important notes:

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.

**⚠ CAUTION** The oven bake and broil elements may appear to have cooled after they have been turned off. The elements may still be hot and burns may occur if these elements are touched before they have cooled.

**⚠ CAUTION** Do not force the oven door open when self-clean is active. This can damage the automatic door-locking system. Use caution when opening the door after the self-clean cycle is complete. The oven may still be very hot.

# Care and Cleaning

Table 4: Cleaning Recommendations

Surface Type	Recommendation
Aluminum and Vinyl	<ul style="list-style-type: none"> <li>Use hot, soapy water and a cloth. Dry with a clean cloth.</li> </ul>
Painted and Plastic Control Knobs Painted body parts Painted decorative trims	<ul style="list-style-type: none"> <li>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.</li> <li>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.</li> <li>Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.</li> </ul>
Control panel Control keypad membrane Decorative trim (some models)	<ul style="list-style-type: none"> <li>Before cleaning the control panel, turn all controls off, activate oven lockout (on some models), and if needed remove any knobs from panel.</li> <li>Do not use abrasive cleaners on any of these materials; they can scratch. Use hot, soapy water and a cloth or sponge to clean. Squeeze excess water from cloth or sponge before wiping control panel, especially when wiping around the controls area.</li> <li>Excess water in or around the controls may cause damage to the appliance. Use clean water to rinse. Use a cloth or sponge. Squeeze excess water from cloth or sponge before wiping the control panel.</li> </ul>
Stainless Steel (some models) Only	<ul style="list-style-type: none"> <li>Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a cloth or sponge. Rinse and dry using clean water and a cloth.</li> </ul>
Easy Clean™ Stainless Steel (some models)	<ul style="list-style-type: none"> <li>Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a cloth or sponge. Rinse and dry using clean water and a cloth.</li> </ul>
Porcelain enamel broiler pan and insert (available by mail order) Door liner and body parts	<ul style="list-style-type: none"> <li>Gentle scrubbing with a soapy non-abrasive 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.</li> <li>Rinse with clean water and a damp cloth, and then scrub with a soap-filled non-abrasive scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.</li> <li>Do not allow food spills with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices, or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.</li> </ul>
Oven racks	<ul style="list-style-type: none"> <li>Remove oven racks from oven cavity before starting self clean. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</li> </ul>

Table 4: Cleaning Recommendations

<b>Surface elements and drip bowls</b>	<ul style="list-style-type: none"> <li>Do not use spray oven cleaners on the cooktop. See <a href="#">“Coil Cooktop Surface elements and Drip Bowls Cleaning”</a> on <a href="#">page 25</a>.</li> </ul>
<b>Oven door</b>	<ul style="list-style-type: none"> <li>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 glass of the door. Do not immerse the door in water.</li> <li>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.</li> <li>Do not clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.</li> </ul>
<b>Oven interior</b>	<ul style="list-style-type: none"> <li>For oven interior remove excessive spillovers from oven cavity bottom before starting Self Clean. Clean any soils from oven frame and door liner outside the oven door gasket. For very important cleaning precautions be sure to read all the instructions in the <a href="#">“Self Clean”</a> section of the Oven Controls chapter on <a href="#">page 20</a>.</li> </ul>

## Care and Cleaning

### General Cleaning

See [Table 4](#) for more detailed information about cleaning specific parts of the range.

**⚠ 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.

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

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

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

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

#### Aluminum Foil and Utensils

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

**⚠ 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.

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

### Models with Coil Surface Elements

To raise the top for cleaning:

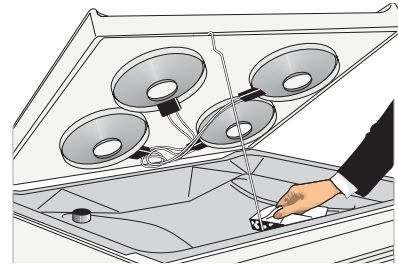


Figure 13: Raising the cooktop

1. Grasp the sides and lift from the front. A lift-up rod will support the top in its raised position. Only lift the top high enough to allow the support rod to rest in place under the front of the cooktop.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower the top, lift the top slightly and lower the rod. Lower the range top down into the range frame.

**⚠ CAUTION** When lowering the lift-up range top, grasp the sides with fingertips only. Be careful not to pinch fingers. Do not drop or bend the range top when raising or lowering. This could damage the surface.

#### Exposed Bake Elements (some models)

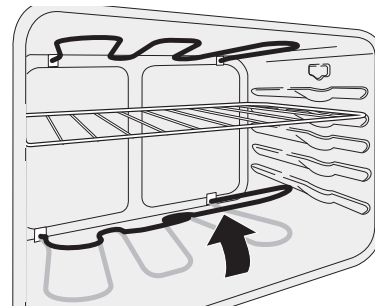


Figure 14: Exposed Bake Elements

**⚠ CAUTION** The oven bake & broil elements may appear to have cooled after they have been turned OFF. The elements may still be hot and burns may occur if these elements are touched before they have cooled sufficiently.

The bake element is located in the lower oven cavity (see [Figure 14](#)). For some models, if the lower bake element is visible it may be tilted up about 4 or 5 inches to clean the oven bottom. It is designed to be tilted up using your hand from the front of the bake element. This will allow easier access to the oven bottom for cleaning. 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.



## Coil Cooktop Surface elements and Drip Bowls Cleaning

Surface elements may be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used.

**To remove the surface elements and drip bowls:**

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

1. Lift the edge of the drip bowl across from the terminal end.
2. Lift the surface element and drip bowl together, just enough to clear the cooktop.
3. While holding the drip bowl and surface element, gently pull the terminal end out from the terminal plug. Do not remove the hold down clip from the drip bowl, if equipped.

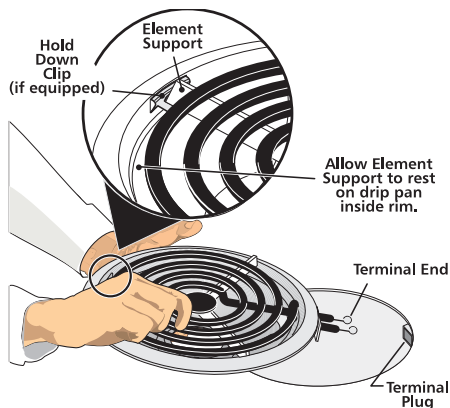


Figure 15: Coil and drip pan removal

## Cleaning Drip Bowls

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard to remove soils can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to one gallon of water). A nylon scrubber may be used after soaking. **Do not** use abrasive cleaners or steel wool, they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

**To replace drip bowls and surface elements:**

1. Slide the terminal end on the element through the opening in the drip bowl (see Figure 15).
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold down clip, align the element support opposite the terminal end with the slot in the hold down clip and snap into place.
3. After the element is positioned in the drip bowl, align the terminal end with the terminal plug as shown in the figure.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug.
5. Ensure the element terminal is seated properly into the terminal plug.
6. Verify that the surface element is level to reduce the hazard of pans sliding off the element.

## Care and Cleaning

### Removing and Replacing the Oven Door

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

#### To remove the oven door:

1. Open oven door completely, horizontal with floor (see [Figure 16](#)).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (see [Figure 17](#)). 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 [Figure 18](#)).
4. Close the door to approximately 10 degrees from the oven door frame.
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (see [Figure 18](#)).

#### To replace oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (see [Figure 18](#)).
2. Holding the oven door at the same angle as the removal position (see [Figure 18](#)), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (see [Figure 19](#)). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (see [Figure 16](#)).
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 (see [Figure 17](#)).
5. Close the oven door.

#### Important:

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

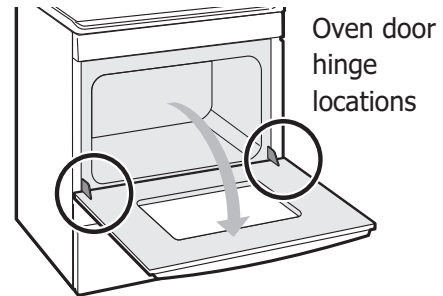


Figure 16: Door hinge location

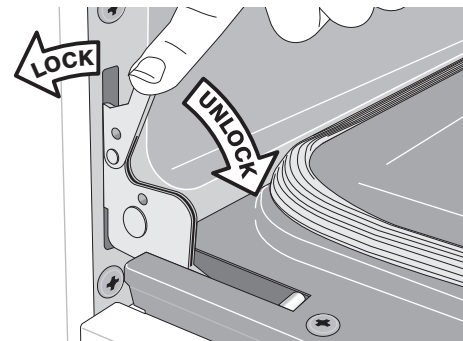


Figure 17: Door hinge locks

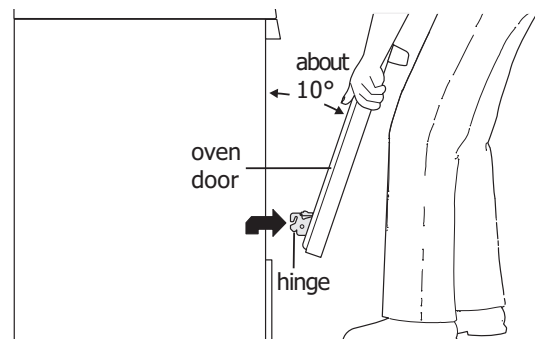


Figure 18: Holding door for removal

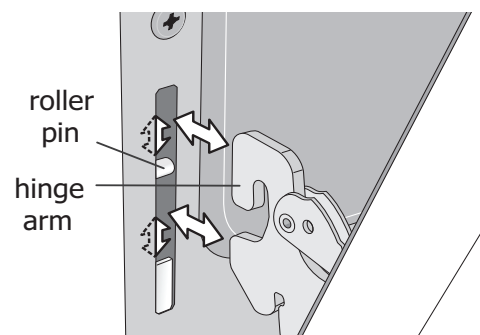


Figure 19: Location of hinge arm and roller pin

## Replacing the Oven Light

**⚠ CAUTION** Be sure the oven is unplugged and all parts are cool before replacing oven light.

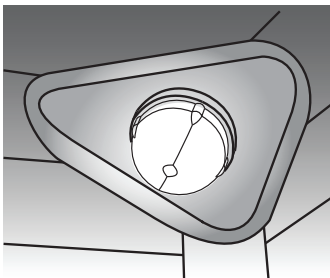
The interior oven light is located at the rear of the oven cavity (see [Figure 20](#)).

### To replace the oven interior light bulb:

#### Important note:

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. Replace bulb with a new Halogen bulb.
3. Turn power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.



**Figure 20:** Replacing the oven light






# Before You Call

## Oven Baking

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

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

### Baking Problems and Solutions

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

## 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
<b>Poor baking results</b>	<ul style="list-style-type: none"> <li>• Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See <a href="#">"Setting Self Clean"</a> on <a href="#">page 21</a> if you feel the oven is too hot or cold.</li> </ul>
<b>Appliance is not level</b>	<ul style="list-style-type: none"> <li>• Be sure floor is level, strong, and stable enough to adequately support range.</li> <li>• If floor is sagging or sloping, contract a carpenter to correct the situation.</li> <li>• 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.</li> <li>• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</li> </ul>
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	<ul style="list-style-type: none"> <li>• Cabinets not square or are built in too tightly to allow clearance for appliance. Contact builder or installer to make appliance accessible.</li> <li>• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.</li> </ul>
<b>Entire appliance does not operate</b>	<ul style="list-style-type: none"> <li>• Make sure power cord is plugged in properly to the outlet.</li> <li>• Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</li> <li>• Service wiring is not complete. Call 1-800-4-MY-HOME® for assistance (see back cover).</li> </ul>
<b>Oven portion of appliance does not operate</b>	<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.</li> <li>• Be sure oven controls are set properly. See <a href="#">"Setting the Clock"</a> on <a href="#">page 14</a> and review instructions for the desired cooking function in this manual.</li> <li>• Service wiring is not complete.</li> </ul>
<b>Surface element is too hot or not hot enough</b>	<ul style="list-style-type: none"> <li>• Incorrect surface control setting. Adjust power level setting.</li> </ul>
<b>Surface element does not heat or does not heat evenly</b>	<ul style="list-style-type: none"> <li>• Be sure the correct surface control knob is turned on for element needed.</li> <li>• Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavy-weight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</li> </ul>
<b>Oven light does not work</b>	<ul style="list-style-type: none"> <li>• Be sure the oven light is secure in the socket. See <a href="#">"Replacing the Oven Light"</a> on <a href="#">page 27</a>.</li> </ul>
<b>Oven smokes excessively when broiling</b>	<ul style="list-style-type: none"> <li>• Incorrect setting. Follow broiling instructions in <a href="#">"Self Clean"</a> on <a href="#">page 20</a>.</li> <li>• Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element.</li> <li>• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling.</li> <li>• Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</li> </ul>

## Before You Call

<b>Flames inside oven or smoking from oven vent</b>	<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. If flames or excessive smoke are present when using broil, see <a href="#">“Self Clean”</a> on page 20.</li></ul>
<b>Oven control panel beeps and displays any code error</b>	<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 error codes repeat, turn off power to appliance, wait five minutes and then reapply power to the appliance.</li><li>Set clock with correct time of day. Try bake or broil function again. If fault occurs again, press <b>STOP</b> to clear.</li></ul>
<b>Self clean does not work</b>	<ul style="list-style-type: none"><li>Oven control not set properly. Review <a href="#">“Setting Self Clean”</a> on page 21.</li></ul>
<b>Soil not completely removed after self clean</b>	<ul style="list-style-type: none"><li>Self Clean was interrupted. Review instructions in <a href="#">“Setting Self Clean”</a> section on page 21.</li><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 oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but they 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>
<b>Oven racks discolored or do not slide easily</b>	<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 using a mild abrasive cleaner following manufacturer’s instructions. Rinse with clean water, dry, and replace in oven.</li></ul>
<b>Drip bowls are pitting or rusting</b>	<ul style="list-style-type: none"><li>Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spill over.</li><li>Normal environment. Along coastal areas, houses are exposed to high salt content in air. Protect bowls as much as possible from direct exposure to air with high salt content.</li></ul>
<b>Drip bowls are turning color or distorted</b>	<ul style="list-style-type: none"><li>Bottom surface of cookware extends beyond surface element and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. Do not use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your appliance dealer.</li></ul>

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*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.
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- ☑ **Revisión anual preventiva de mantenimiento del producto**: puede solicitarla en cualquier momento, sin costo alguno.
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- ☑ **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!

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