

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

**Model: 790.9799\***

# **Kenmore Elite®**

## **Electric Range**

\* = color number, número de color

P/N 808576401 Rev A

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

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

For five years from the date of purchase, if the cooktop glass fails due to thermal shock or the cooktop elements are defective, call 1-800-4-MY-HOME® to arrange for free repair. After the first year from purchase date, you must pay the labor cost of part installation.

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. Expendable 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**

# IMPORTANT SAFETY INSTRUCTIONS


Read all instructions before using this appliance.

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

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 risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

## DEFINITIONS

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

**NOTE** – Indicates a short, informal reference – something written down to assist the memory or for future reference.

## **WARNING**

### Tip Over Hazard



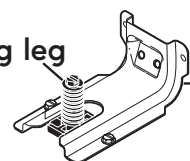
- A child or adult can tip the range and be killed.
- Verify the anti-tip device has been installed to floor or wall.

- Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



Range

leveling leg



Anti-tip  
bracket

To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

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

- 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. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.
- Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.
- Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

## GROUNDING INSTRUCTIONS

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

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

**Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

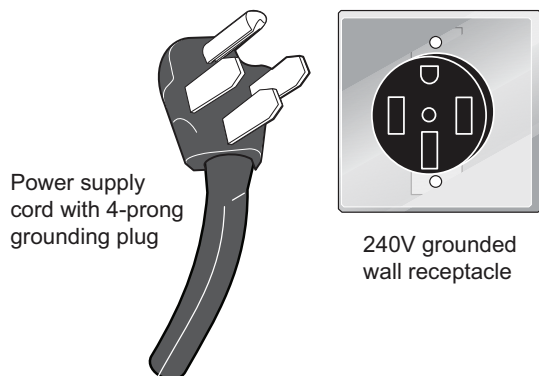
For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box 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.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



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

## IMPORTANT INSTRUCTIONS FOR USING YOUR APPLIANCE

**⚠ WARNING** Storage In or On Appliance—Flammable materials should not be stored in an oven, near surface elements, or in the warmer drawer (if equipped). 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 range.

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

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

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

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

**⚠ 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** Do not use oven warmer drawer (if equipped) for storage.

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

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

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

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

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

**⚠ CAUTION** Wear proper apparel when cooking. 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 touch surface heating units or surface cooking elements, areas near these units or elements, interior surface of the oven, or the warmer drawer (if equipped). Surface heating areas and oven heating elements may be hot even though they appear cool. 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 are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

**⚠ CAUTION** Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

## IMPORTANT INSTRUCTIONS FOR USING YOUR RADIANT COOKTOP

- Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.
- Cookware 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, the handle of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.
- Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.
- Glazed cooking utensils— Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

- Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.
- Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.
- Do not use a searing grill meant for use with a broiler pan on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.
- When you are flaming foods under a ventilating hood, turn on the fan.

## IMPORTANT INSTRUCTIONS FOR GLASS AND CERAMIC COOKTOPS ONLY

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- Protective Liners - Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). 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. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.
- Placement of oven racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware 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.
- Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

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

- Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.
- 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 vent hoods.

## IMPORTANT INSTRUCTIONS FOR SELF-CLEANING OVENS

- Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.
- Use the self clean cycle to clean only the parts listed in this manual.
- Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer (if equipped). Remove oven racks unless otherwise instructed.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

- Some birds are extremely sensitive to the fumes given off during the self clean cycle of any oven. Move birds to another well-ventilated room.
- Important Safety 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 requires businesses to warn customers of potential exposures to such substances.

## IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

- Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.
- Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

## Product Registration and Customer Information

The serial plate is located on top of the range's lower front panel, and can be clearly viewed when door is open.

### Serial Plate Location



Figure 1: Open oven door to view the serial plate information.

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

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

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

Save your sales receipt for future reference.



# Before Setting 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 shown on this page.



Figure 2: Check pan for flat bottom using ruler

## Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom.

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- **Copper** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum).
- **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. Not recommended for use on ceramic cooktops.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic
- **Glass** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

**⚠ CAUTION** Do not allow aluminum foil, empty glass-porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop. If the cookware melts it will damage the cooktop! Be sure to follow all the cookware manufacturer's suggestions when using any type of cookware on the ceramic cooktop.

- 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.

## About the ceramic glass cooktop

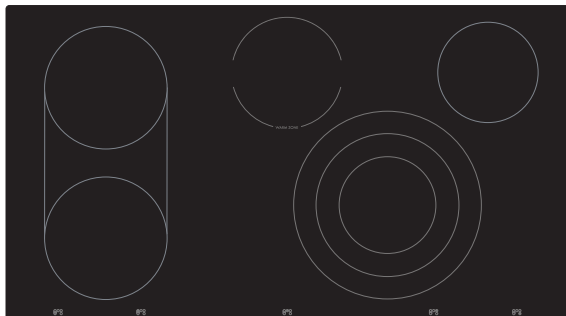
The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. Be sure to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used. The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

Always lift cookware before moving on the ceramic cooktop. Any cookware that has rough or dirty bottoms can mark and scratch the ceramic glass surface. Only flat-bottom cookware should be used.

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

## About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.



**Figure 3: Single elements (left w/ bridge element) Warmer Zone (rear) and triple element (front right)**

## Locations of the Radiant Surface Elements and Controls

Your range is equipped with radiant surface elements with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases. The radiant surface elements are located on the cooktop as follows: (Figure 3)

- Two smaller **7 inch** radiant elements located at the right and left rear position and a bridge element.
- An expandable **6 , 9 or 12 inch** element located at the right front position;
- A **warmer zone** at the center rear of the cooktop.
- A single **6 inch** element at the right rear of the cooktop.

**Important:** When any cooktop element is turned on the Element On indicator light will glow. When the surface becomes very hot the Hot Element indicator light will glow and remain on until the cooktop element has cooled to a safe temperature.

Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic glass cooktop. Cycling at the HI setting is normal and can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to page 9 for using correct cookware instructions with the cooktop).

## Home Canning

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

### Tips and procedures for canning foods:

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or element. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops. 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.
- Never place or straddle a cooking utensil over two different surface cooking areas at the same time. This will cause uneven heating results and may cause the ceramic cooktop to fracture.
- (White glass cooktops only) Due to the high intensity of heat generated by the surface elements, the glass surface will turn light green when the element is first turned off. This phenomenon is normal and the glass will come back to its original white color after it has completely cooled down.

**Important note:** Please read detailed instructions for ceramic glass cooktop cleaning in the General Care & Cleaning section and Before You Call checklist section of this Use and Care Guide.

## Setting Surface Controls

### Operating Surface Controls

The size and type of cookware used, and the amount and type of food being cooked will influence the surface element power level setting needed for best cooking results. Once an element is heating it will cycle on and off to maintain the heat setting. The element on indicator light will glow once an element is turned on.

### Suggested settings for single and dual (some models) radiant surface elements

**Table 1:** Suggested settings for various cooking needs

Settings	Type of Cooking
High (HI-9)	Start most foods, bring water to 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, steam vegetables
Medium-low (2-4)	Keep foods cooking, poach, stew
Low (LO-1)	Keep warm, melt, simmer

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

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

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

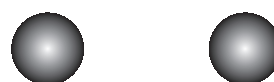
### ELEMENT ON AND HOT SURFACE indicator lights

Your appliance is equipped with different types of surface indicator lights that will glow on the control panel.

The **ELEMENT ON** indicator light will glow when any surface element is turned on.

The **HOT SURFACE** indicator light will glow when any surface cooking element heats up and will remain on until the cooktop has cooled to a moderate level

Element On      Hot Surface



**Figure 4:** ELEMENT ON and HOT SURFACE indicators

Note: The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting. Refer to Table 1 for suggested settings.

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

### Single Element Control

The cooktop has two or three single radiant surface elements: the left rear and left front elements, and the right rear element. The left front element may also be used with the bridge element.

#### To operate the single element:

1. Place correctly sized cookware on single radiant surface element.
2. Turn the control knob and adjust temperatures from Lo to HI.
3. When cooking is complete, turn the radiant surface element off before removing the cookware.

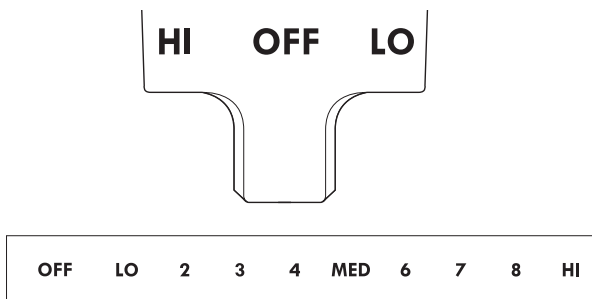


Figure 5: Single element control

#### Important notes:

- For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- Refer to the suggested radiant surface element settings for suggested power level settings as shown in the table on this page. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

### Triple Surface Element

The expandable element can handle 6 inch, 9 inch, or 12 inch cookware. The triple element is especially useful for canning or heating large amounts of water.

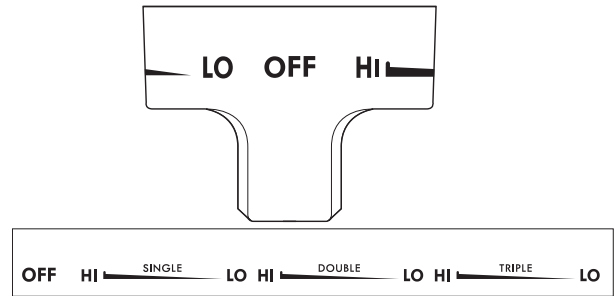


Figure 6: Triple element control knob

#### To operate the triple surface element:

1. Place correctly sized cookware on the triple surface element.
2. Push in and turn the control knob to the element size that best fits the cookware.
3. Each surface element provides a constant amount of heat at each setting.
4. When finished cooking, turn the control knob to OFF before removing the cookware.

#### Important notes:

- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting. This helps prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.
- A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.
- Be sure to read the detailed instructions for ceramic glass cooktop maintenance and cleaning in the Care & Cleaning and Before You Call sections of this Use & Care Guide.

## Bridge Control

On the left side of the cooktop there are two single elements with a bridge element between them. When turned on, the bridge control allows for a larger cooking area by cycling at the same temperature as the left front element and can accommodate specialized cookware.

### To operate the bridge element:

1. Turn the control knob clockwise to activate the front element and the bridge element.
2. When the bridge element is active, it will maintain the same heat setting as the left front element.
3. To turn on the front element only, turn the control knob counter-clockwise to the desired setting.

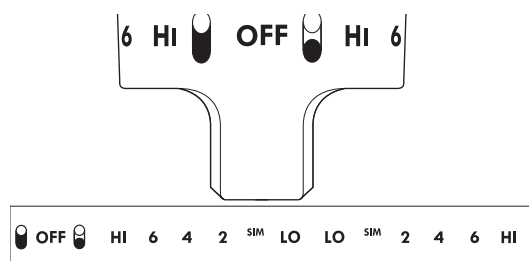


Figure 7: Bridge element

**Important:** Use only cookware specifically designed for use with the bridge element.

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

**CAUTION** Do not allow aluminum foil, empty glass-porcelain cookware or any material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop. Do not straddle cookware between two cooking surfaces unless the cookware is designed for that purpose.

## Warmer Zone

**CAUTION** Unlike other radiant elements, the warmer zone will not glow red when it is hot, but becomes hot enough to cause burns. Use the warmer zone feature to keep cooked foods hot such as vegetables, gravies, casseroles, soups, stews, breads, and pastries at serving temperature. Avoid placing hands on or near the warmer zone until the hot surface indicator light is off. Always use potholders or oven mitts when removing food from the warmer zone as cookware and plates will be hot.

- Always start with hot food. Do not heat cold food on the warmer zone. All food placed on the warmer zone should be covered with a lid to maintain quality.
- For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean.
- Use only plates, and cookware recommended for oven and cooktop use on the warmer zone.
- The warmer zone is on when the indicator light is lit.

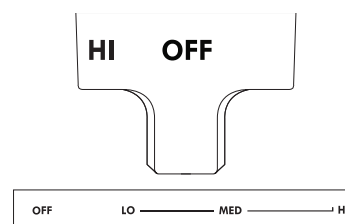


Figure 8: Warmer Zone control

Table 2: Recommended settings for WARMER ZONE

Food Item	Heating level
Breads and Pastries	LO (Low)
Casseroles	LO (Low)
Dinner Plates with food	LO (Low)
Meats	MED (Medium)
Sauces	MED (Medium)
Vegetables	MED (Medium)
Fried foods	HI (High)
Hot beverages	HI (High)
Soups (clear)	HI (High)

**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.

## Before Setting Oven Controls

### Oven Vent Location

The oven vent is located under the control knobs. When the oven is in use, warm air passes through this vent for proper air circulation and provides good baking results. Steam or moisture may appear near the oven vent. This is normal. Do not block this vent.

### Cooling Fan

The cooling fan may continue to run for a while even after the oven has been turned off; this is normal.

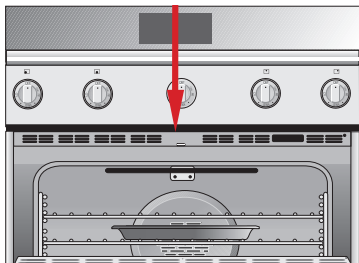


Figure 9: Oven vent location

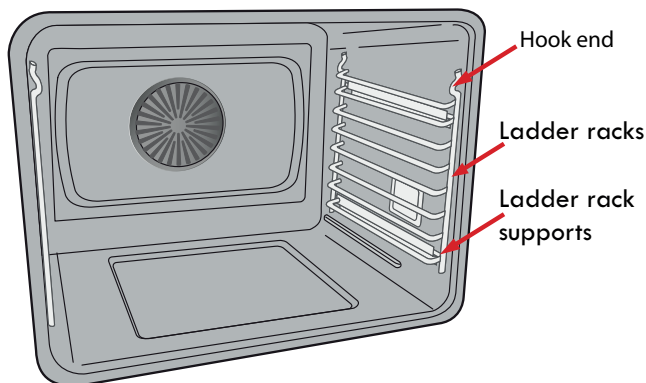


Figure 10: Make sure that the hook end of the ladder rack is at the top of the oven cavity when installed

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

Use aluminum foil only as recommended in this manual. Improper installation or use of these liners may result in risk of electric shock or fire.

### Oven Racks

#### ⚠ CAUTION

Always use potholders or oven mitts when removing food or adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be very hot and may cause burns. Remove all oven racks and rack ladders before starting a self clean cycle. Clean oven racks according to the instructions provided in the Care and Cleaning section.

#### IMPORTANT!

To prevent possible damage to the oven, do not attempt to close the oven door until all oven racks are fully positioned inside the oven cavity.

Your appliance comes with the following rack type (See Figure 11):

- Flat handle oven racks are used for most cooking needs and can be placed in most oven rack positions.

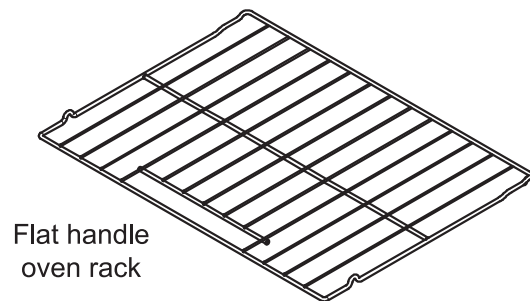
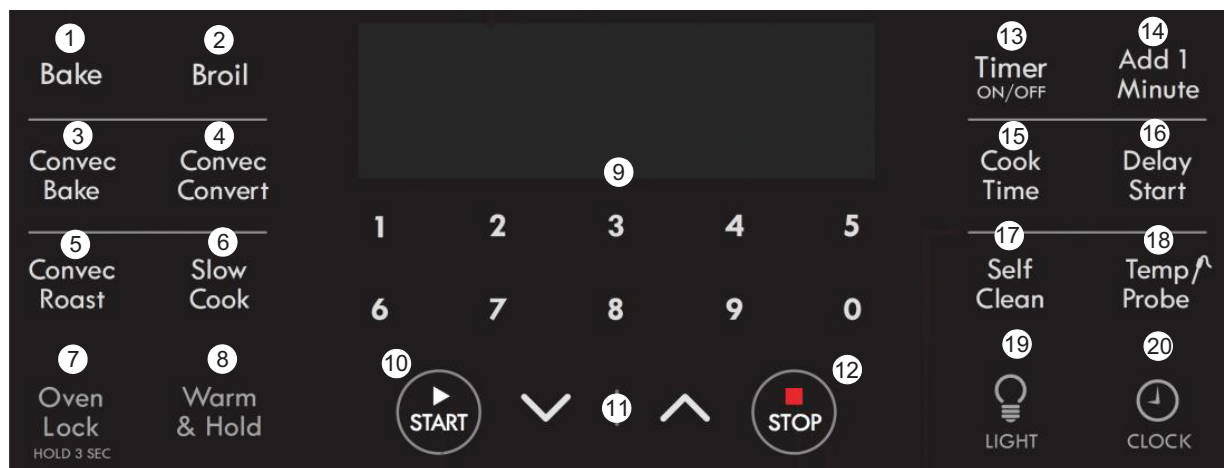


Figure 11: Type of oven racks

### Arranging, Removing, and Replacing Oven Racks

- To arrange - Always arrange the oven racks when the oven is cool (prior to operating the oven).
- To remove - For ease of removal, racks should not be placed in adjacent rack positions. Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.
- To replace - place the oven rack on the rack guides on the oven walls. Tilt the front of the rack upward slightly and slide the oven rack back into place.

## Oven Controls



1. **Bake** - Use to start a normal Bake function.
2. **Broil** - Use to select Broil function.
3. **Convec Bake** - Use to cook with convection feature.
4. **Convec Convert** - Use to convert regular recipe temperature to a convection recipe temperature.
5. **Convec Roast** - Use for roasting hams, turkey, roasts.
6. **Slow Cook** - Use for cooking foods requiring long cooking times at lower temperatures.
7. **Oven Lock** - Use to lock oven controls.
8. **Warm & Hold** - Use to keep cooked food warm and at serving temperature for up to 3 hours.
9. **Numeric keys** - Use to enter temperatures and cooking times, and use to enter time of day when setting clock.
10. **START** - Use to start oven functions.
11. **Up / Down arrows** - Use to adjust settings, temperature, and times, and lock the oven.
12. **STOP** - Use to cancel any oven function except clock and timer.
13. **Timer ON/Off** - Use to set and cancel the timer.
14. **Add 1 Minute** - Each press of this key adds one minute of time to an active timer or will start timer when timer is idle.
15. **Cook Time** - Use to set a specific amount of time needed for cooking and turn off cooking automatically.
16. **Delay Start** - Use to set delay cooking or delay self clean.
17. **Self Clean** - Use to select any time between 2 and 4 hr Self-Clean cycle.
18. **Temp Probe** - Use to set for cooking with probe feature.
19. **Oven Light** - Use to turn oven light on and off.
20. **CLOCK** - Use to set time of day.

### Minimum & Maximum Control Settings

All of the cooking features listed have minimum and maximum time and temperature settings that may be entered into the control. An entry error tone (3 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.

Feature	Min. Temp or Time	Max. Temp or Time
Bake	170°F (77°C)	550°F (288°C)
Broil	400°F (205°C)	550°F (288°C)
Timer	1 minute	11 hrs. 59 mins.
Self Clean	2 Hours	4 Hours
Temp Probe	140°F (60°C)	210°F (99°C)
Warm & Hold	170°F (77°C)	3 Hours
Cook Time	1 Minute	11:59
Delay Time 12 Hr.	1:00	12:59
Delay Time 24 Hr.	0:00	23:59
Convec Bake	170°F (77°C)	550°F (288°C)
Convec Roast	170°F (77°C)	550°F (288°C)
Clock 12 Hr.	1:00	12:59
Clock 24 Hr.	0:00	23:59
Slow Cook	LO 225°F (108°C)	HI 275°F (134°C)

### Important note:

The oven control works with both the numeric keypad and the Up / Down arrow keys. For cooking functions as well as for the Timer and the Clock functions, you may press the **Up / Down arrows** to adjust the temperature or use the number keys. Regardless of the method you choose, always press the **START** key to initiate the function.


**NOTE:** The Up / Down arrows will not operate with the Add 1 Minute and Warm & Hold functions. If an arrow key is pressed to program a function that is invalid, the control will sound a triple beep.

### Setting Clock

When the appliance is first powered up, **12:00** will flash in the display. The time of day must first be set before operating the oven.



#### To set clock to 1:30:

1. Press .
2. Enter **1 3 0** using numeric keypad or press the **Up / Down arrow** keys until 130 appears in the display.
3. Press **START**.

#### Important note:

The clock cannot be changed when a Cook Time, Self Clean, Delay Start, or cooking feature is active.

### Setting 12 Hour or 24 Hour Display Mode

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

#### To set 12 hr or 24 hr display mode:


1. Press and hold  for 6 seconds.
2. Press the **Up / Down arrow** keys to toggle between **12 Hr day** or **24 Hr day** display modes (Figure 12).
3. Press **START** to accept the choice.



Figure 12: 12 Hr day and 24 Hr day settings

### Add 1 Minute

Use the Add 1 Minute feature to set additional minutes to the timer. Each press of the key will add 1 additional minute. If **Add 1 Minute** is pressed when the timer is not active, the timer will activate and begin counting down from 1 minute.

#### To add 2 minutes to the timer:

Press **Add 1 Minute** twice.

### Setting Timer

The minute timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from a minimum time of 1 minute to a maximum of 11 hours and 59 minutes.

#### To set timer for 5 minutes:

1. Press **Timer ON/OFF**.
2. Enter **5** using numeric keypad or press the **Up arrow** key until **5** appears in the display.
3. Press **START** to start the timer. When set time ends, **END** will show in the display and the control will sound a beep three times every 30 seconds until **Timer ON/OFF** key is pressed.


To cancel the timer when active, press **Timer ON/OFF** again.

#### Important note:

- The timer does not start or stop the cooking process. It serves as an extra minute timer that will beep when the set time has run out.
- When timer is set for more than 1 hour it will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display counts down in minutes and seconds. With under 1 minute remaining, only seconds will display.
- If the timer is active during a cooking process, the timer will show in the display. To view the status of any other active oven function, press the key of the cooking function once and it will appear in the display for a few seconds.

### Operating Oven Lights

The interior oven lights will automatically turn on when the oven door is opened. Oven lights will not operate during a self clean cycle.

Press  to turn the interior oven lights on and off whenever the oven door is closed.

The interior oven lights are located on the rear wall of the oven interior and are covered with a glass shield. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use.

To replace the interior oven light, see [“Replacing Oven Lights”](#) on [page 35](#).



### Changing Between Continuous Bake Setting or 12 Hour Energy Saving

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

#### To change between continuous bake or 12 hour energy saving feature:

1. Press and hold **Timer ON/OFF** for 6 seconds
2. Press the **Up / Down arrow** keys to toggle between **12 Hour OFF** or **Stay On** feature (Figure 13).
3. Press **START** to accept choice.



Figure 13: 12 Hr and continuous operation settings

### Changing Temperature Display to Fahrenheit (°F) or Celsius (°C)

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

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

1. Press and hold **Broil** for 6 seconds.
2. Once **F (or C)** appears in the display, press the **Up / Down arrow** keys to toggle between Fahrenheit and Celsius temperature display modes (Figure 14).
3. Press **START** to accept the choice.

#### Important note:

The oven temperature display cannot be changed during the cooking process or if a Delay Start has been set or Self Clean is active.



Figure 14: Display showing Fahrenheit and Celsius

### Setting Silent or Audible Control mode

Silent mode allows the oven control to operate without audible tones. The control may be programmed for silent operation and later reset to operate with all the normal audible tones.

#### To set for silent or audible mode:

1. Press and hold **Delay Start** for 6 seconds.
2. Press the **Up / Down arrow** keys to toggle between **bEEP On** or **bEEP OFF** (Figure 15).
3. Press **START** to accept the choice.



Figure 15: Display showing audible and silent operation

### Setting Oven Lock

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

#### To activate the oven lock feature:

1. Be sure oven door is completely closed.
2. Press and hold both the **Oven Lock** key for 3 seconds. The motor driven door latch mechanism will begin locking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely lock. Once door is locked, the word **DOOR** with a lock icon will appear in the display.

#### To cancel the oven lockout feature:

1. Press and hold both the **Oven Lock** key for 3 seconds. The motor door latch will begin unlocking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely unlock.
2. When the word **DOOR** with a lock icon no longer displays, the oven door may be opened, and the oven control keypad will be available for use.

#### Important note:

- To avoid damage to the oven door latching mechanism, do not attempt to open or close the oven door whenever the word **DOOR** with a lock icon is displayed.
- If a control key is pressed when oven lockout is active, the control will triple beep indicating the key action is not available when the oven lockout feature is active.

## Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven. The convection fan will turn on when the oven is preheating and turn off once the oven reaches the set temperature. The oven will cycle on and off and the display will show the bake element indicator icon cycle as the oven maintains the proper baking temperature.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

### Baking tips

- Fully preheat the oven before cooking items like cookies, biscuits, and breads.
- For layer cakes use bake function for best results.
- For pastries and breads, use the convection bake function for best results when using multiple racks.
- For best results when using Bake for cakes on two oven racks, place racks in positions 3 and 7 (Figure 16) and place pans as shown in Figure 15.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods.
- Shiny pans are recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and extend baking time.
- When using any single rack, use rack position 5 so that the food is in the center of the oven.

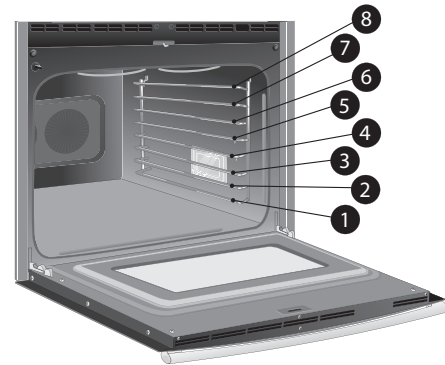


Figure 16: Oven rack positions

### To set Bake for oven temperature of 425°F:

**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.

1. Press **Bake**.
2. Enter **4 2 5** using numeric keypad or press the **Up arrow** key until **4 2 5** appears in the display.
3. Press **START**. The word **BAKE** will appear on the display.

To cancel Bake at any time, press **STOP**.

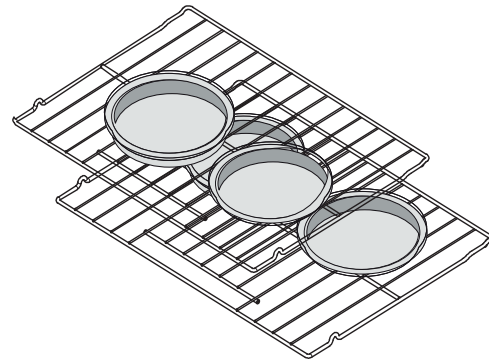


Figure 17: Pan settings

## Convection Bake

Convection functions use a fan to circulate the oven's heat continuously around the oven. This improved heat distribution allows for even cooking and browning on multiple racks. Breads and pastry brown more evenly.

Convec Bake may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

### Benefits of convection baking include:

- Can cook up to 25% faster.

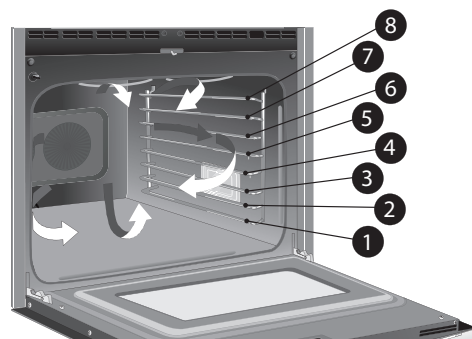
### Baking tips

- For pastries and breads, use the convection bake function for best results when using multiple racks.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Fully preheat the oven before cooking items like cookies, biscuits, and breads.
- When using any single rack, use rack position 5 so that the food is in the center of the oven.
- When using two oven racks, place in positions 2 and 7 (Figure 18) and place bakeware as shown in Figure 19.
- When using three racks for baking position racks on 2, 5, and 8.
- Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food.
- Dark or dull bakeware absorbs more heat than shiny bakeware. It may be necessary to reduce oven temperature and cook time to prevent overbrowning of some foods. Shiny bakeware is recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Unless the recipe is written for convection cooking, reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.

To set Convection Bake with a default oven set temperature of 350°F:

1. Press **Convec Bake**.
2. Press **START**. The convection fan will turn on and remain on during convection cooking.

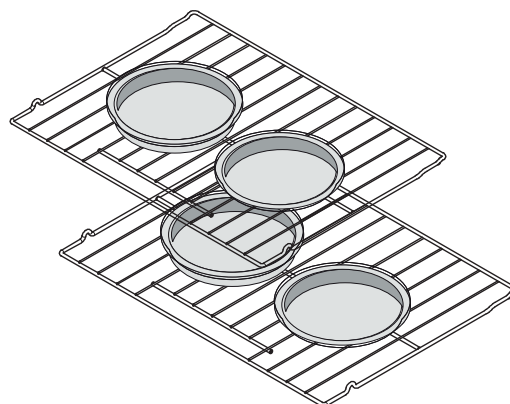
To cancel **Convec Bake** at any time, press **STOP**.



**Figure 18: Air movement using convection**

### Important notes:

- If the oven door is opened when Convec Bake is active, the convection fan will stop rotating until the oven door is closed.
- When using Convec Bake, cook time reductions may vary depending on the amount and type of food being cooked.



**Figure 19: Baking on multiple levels**

### Setting Convection Convert

Pressing **Convec Convert** automatically converts the cooking temperature entered for any standard baking recipe to the lower temperature required for convection baking.

To add Convec Convert to convection baking using default oven set temperature of 350°F:

1. Press **Convec Bake**.
2. The default temperature of 350° will appear in the display.
3. Press **START**. The oven will start baking at the default temperature of 350°.
4. Press **Convec Convert**.
5. The oven temperature will automatically change to the proper convection baking temperature.

To cancel Convec Convert at any time, press **STOP**.

### Using Convection Convert with a set cook time:

The Convec Convert function will display a CF message when programmed with Cook Time, then again as a reminder to check food when the cook time is 75% complete (Figure 20).



**Figure 20: Check Food reminder shown in display**

**Important:** The oven control will sound one long beep at regular intervals and display the CF message until the set cook time has finished. When the cook time has completely finished the display will show **End** and the control sound three beeps every 30 seconds until **STOP** is pressed.

**To program oven for Convection Convert with recipe temperature of 425°F and to shut-off after 30 minutes:**

1. Press **Convec Bake**.
2. The default temperature of 350° will appear in the display.
3. Enter **4 2 5** using numeric keypad or press the **Up arrow** key until **4 2 5** appears in the display.
4. Press **START**.
5. Press **Cook Time**.
6. Dashes (-----) will appear in the display.
7. Enter **3 0** using numeric keypad or press the **Up arrow** key until **3 0** appears in the display.
8. Press **START**.
9. Press **Convec Convert**.
10. The oven temperature will automatically change to the proper convection baking temperature.

To cancel Convection Convert at any time, press **STOP**.

### Important note:

- When Convection Convert is used with a set Cook Time, the function will display a CF message as a reminder to check food when the cook time is 75% complete.
- Convec Convert may be used with convection baking that is not programmed for a specific cooking time if so desired.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.
- Do not open the oven door too often. Doing so will extend the cooking time of most foods.

## 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 oven to bake with oven default temperature of 350°F and to shut-off after 30 minutes:**

**⚠ 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. Press **Cook Time**.
2. Enter **3 0** using numeric keypad or press the **Up arrow** key until **3 0** appears in the display.
3. Press **START** to accept.
4. Press **Bake**.
5. Press **START**. The word **BAKE** will appear on the display.

**When the programmed cook time ends:**

**End** will appear in the display window, and the oven will shut-off automatically (Figure 21). The oven control will beep three times every 30 seconds as a reminder until **STOP** is pressed.



**Figure 21: Display showing cooking has ended**

**Important note:**

- The Cook Time feature may be set with Bake, Convection Bake, Convection Roast, and Slow Cook. Cook Time or Delay Start will not operate with the Broil function.
- The maximum cook time setting is 11 hours and 59 minutes unless oven is set for continuous cooking.

**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 **STOP** is pressed.

## Setting Delay Start

Delay Start sets a delayed starting time to oven cooking or cleaning functions. Prior to setting a delay start, be sure the time of day is set correctly.

**To program oven for a Delay Start beginning at 5:30, to shut-off automatically after 50 minutes and for baking at 375°F:**

**⚠ 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 1 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. Press **Cook Time**.
2. Enter **5 0** using numeric keypad or press the **Up arrow** key until **5 0** appears in the display.
3. Press **START** to accept.
4. Press **Delay Start**.
5. Enter **5 3 0** using numeric keypad or press the **Up arrow** key until **5 3 0** appears in the display.
6. Press **START** to accept.
7. Press **Bake**.
8. Enter **3 7 5** using numeric keypad or press the **Up arrow** key until **3 7 5** appears in the display.
9. Press **START**.

**When the programmed cook time ends:**

**End** will appear in the display window, and the oven will shut off automatically. The oven control will beep three times every 30 seconds as a reminder until **STOP** key is pressed.

**Important note:**

Delay Start may be set using a 24 hr clock. To set clock for 24 Hr operation, See "[Setting 12 Hour or 24 Hour Display Mode](#)" on [page 16](#) for more information. The Delay Start feature may be used with Convection Bake, Convection Roast, Convection Convert, Bake, Slow Cook, and Self Clean functions. Delay Start or Cook Time will not operate with the Broil function.

### Setting Convection Roast

The Convection Roast function combines a cook cycle with the convection fan to roast meats and poultry. Meats cooked using the Convection Roast function will be juicier, and poultry will be crisp on the outside while staying tender and moist on the inside. Convection Roast may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

**⚠ WARNING** If an oven fire occurs, turn the oven off and do not open the door. Use a Class B/C fire extinguisher. Do not put water or flour on the fire. Flour can be explosive and water can cause a grease fire to spread possibly causing personal injury.

**⚠ CAUTION** Do not use the broiler pan without the insert. A roasting rack (some models) can be used when convection roasting. Do not cover the broil pan or insert with aluminum foil; the exposed grease could ignite.

#### Convection roasting tips:

- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.
- Carefully follow your recipe's temperature and time recommendations or refer to the convection roast recommendations for additional information.

- Do not open the oven door too often, doing so will release heat and extend the cooking time of most food.
- Roast food on the lowest rack of the oven.
- Preheating is not necessary when roasting foods using Convection Roast. Since Convection Roast cooks food faster, the cook time may be reduced up to 25% of the recommended cook time of your recipe. If necessary, increase cooking time until the desired doneness is obtained.
- The broiler pan will catch grease drippings, and the grid will help prevent splatters. The roasting rack will hold the meat. Use the offset rack on rack position 1 if available.
- Do not cover foods when dry roasting because this will prevent the meat from browning properly.

#### To set Convection Roast with a default oven set temperature of 350°F:

1. Press **Convect Roast**.
2. Press **START**.

To cancel Convection Roast at any time, press **STOP**.

Meat		Weight	Oven Temp	Internal Temp	Minutes per lb.
Beef	Standing rib roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Rib eye roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Tenderloin roast	2 to 3 lb.	400°F (204°C)	*160°F (71°C)	15-25
Poultry	Turkey whole**	12 to 16 lb.	325°F (163°C)	180°F (82°C)	8-10
	Turkey whole**	16 to 20 lb.	325°F (163°C)	180°F (82°C)	10-15
	Turkey whole**	20 to 24 lb.	325°F (163°C)	180°F (82°C)	12-16
	Chicken	3 to 4 lb.	350°F-375°F (177°C-191°C)*	180°F (82°C)	12-16
Pork	Ham roast, fresh	4 to 6 lb.	325°F (163°C)	160°F (71°C)	30-40
	Shoulder blade roast	4 to 6 lb.	325°F (163°C)	160°F (71°C)	20-30
	Loin	3 to 4 lb.	325°F (163°C)	160°F (71°C)	20-25
	Pre-cooked ham	5 to 7 lb.	325°F (163°C)	160°F (71°C)	30-40

\* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C)\*\* Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent over browning and drying of the skin.

### Setting Broil

The Broil function cooks meats that require direct exposure to radiant heat for optimum browning results. Broil is factory preset to broil at 550°F. The Broil temperature may be set at any temperature between 400°F (205°C) and 550°F (288°C).

**Broil Auto Shut Off:** If oven door is open for more than one minute during Broil the control will beep. If door is not closed it will turn off Broil element after another 30 seconds.

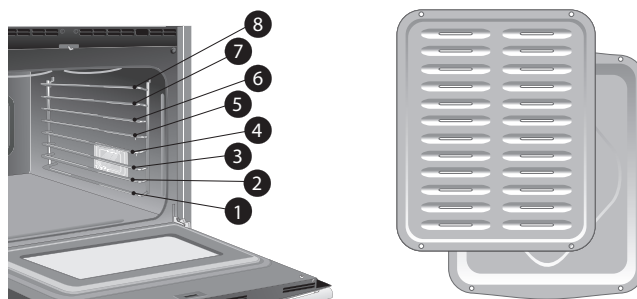
- Broiling can produce smoke. If smoke is excessive, place food further away from the broil element
- Always arrange oven racks when the oven is cool. Broil with door closed.
- The broil pan with broil pan insert allow the grease to drain away from the high heat of the broiler and help avoid spatter and reduce smoking. Do not use the pan without the insert. Do not cover the insert with foil - the exposed grease could ignite. Note: If a broiler pan and insert are not supplied with the appliance, they may be purchased from Sears. Call 1-800-4-MY-HOME (1-800-4663) and order broil pan kit 5304442087.
- When broiling, always pull the oven rack out to the stop position before turning or removing food

**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 the fire continues, use a fire extinguisher. Do not put water or flour on fire. Flour may be explosive.

### To set Broil with the default broil oven temperature of 550°F:

1. Arrange the oven racks when cool.
2. For optimum browning results, preheat oven for 2 minutes before adding food.
3. Press **Broil**. Broil with the door closed. Press **START**. The oven will broil at the default temperature of 550°F (288°C) To set to a lower broil temperature, press and hold the **Down arrow** key until the desired temperature is reached. The lowest setting the oven control will accept for Broil is 400°F.
4. To adjust the Broil temperature, press **Broil** again and then the **Up or Down** arrow key to set new temperature.
5. Broil on one side until food is browned; turn an broil other side until done to your satisfaction.
6. When finished broiling, press **STOP**.
7. To cancel Broil at any time, press **STOP**.



Oven rack positions (L) and broil pan with insert (R)

Food	Rack Position	Temperature	Cook time (minutes)		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	8th	550°F (288°C)	5	5	140°F (60°C)	Rare*
Steak 1" thick	7th or 8th	550°F (288°C)	8	6	145°F (63°C)	Medium
Steak 1" thick	7th or 8th	550°F (288°C)	10	9	170°F (77°C)	Well
Pork Chops 3/4" thick	7th	550°F (288°C)	10	8	170°F (77°C)	Well
Chicken bone-in	5th or 6th	450°F (232°C)	22	12	170°F (77°C)	Well
Chicken boneless	5th or 6th	450°F (232°C)	10	8	170°F (77°C)	Well
Fish	7th	500°F (260°C)	15	n/a	170°F (77°C)	Well
Shrimp	7th	550°F (288°C)	7	n/a	170°F (77°C)	Well
Hamburger 1" thick	8th**	550°F (288°C)	11	9	145°F (63°C)	Medium
Hamburger 1" thick	7th	550°F (288°C)	12	10	170°F (77°C)	Well

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

### Temp Probe

When cooking meat such as roasts, hams or poultry, use the temp probe function to check the internal temperature without any guesswork. For some foods, especially poultry and roasts, testing the internal temperature is the best method to insure properly cooked meats.

#### Important note:

- Use only the temp probe supplied with appliance. Using any other probe or device may result in damage to appliance and the temp probe receptacle.
- Never leave or store temp probe inside oven.
- Handle the temp probe carefully when inserting and removing from food or probe receptacle.
- Do not use tongs or any other kitchen utensils to pull on temp probe cable when inserting or removing from food or receptacle.
- Defrost food completely before inserting temp probe to avoid damaging probe.
- To avoid possibility of burns, after cooking carefully unplug temp probe using a pot holder to protect hands.

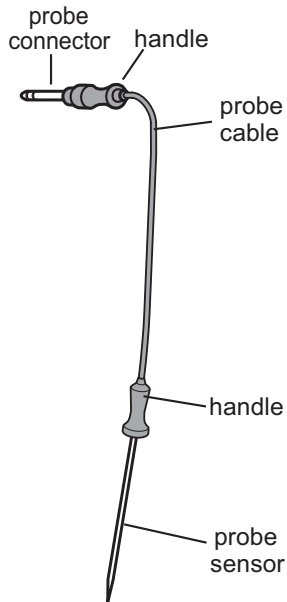


Figure 22: Parts of the meat probe

#### Proper temp probe placement:

- Always insert temp probe so that the probe tip rests in the center of the thickest part of meat.
- Do not allow temp probe to touch bone or cookware.

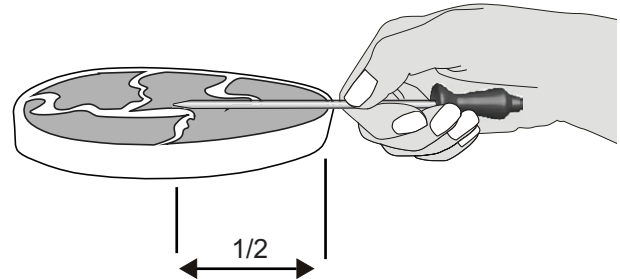


Figure 23:

- For bone-in ham or lamb, insert temp probe into the center of lowest large muscle or joint.
- For dishes such as meat loaf or casseroles, insert temp probe into center of food.
- When cooking fish, insert temp probe just above the gill.
- For whole poultry or turkey, insert temp probe into the thickest part of the breast (Figure 24).

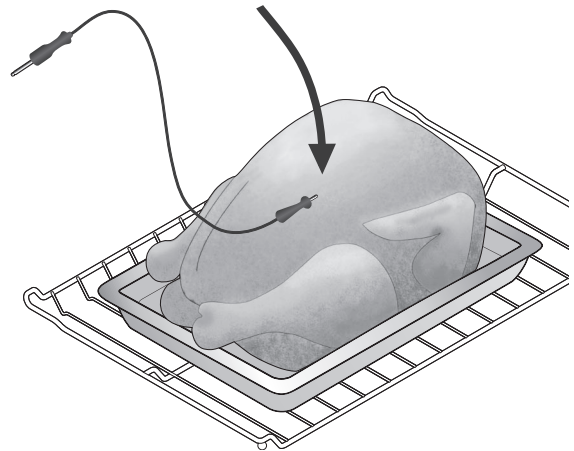


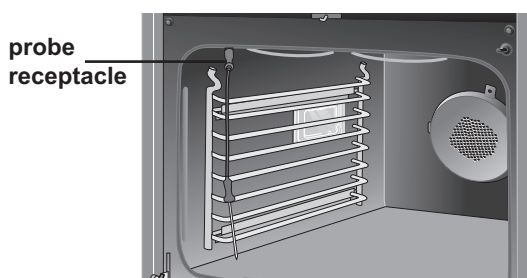
Figure 24: Setting probe into the breast






## Setting the Temp Probe

### To set temp probe:

1. Prepare the food and properly insert the temperature probe into the food. Do not preheat or start cooking before properly inserting the temp probe. Probe should be inserted into the food and receptacle while the oven is still cool.
2. Place the prepared food on the desired oven rack position and slide into the oven.
3. Plug the temp probe into the probe receptacle located on top left front oven cavity. When the temp probe is correctly plugged into receptacle, the probe icon will illuminate in the oven control display.



**Figure 25:** Probe placed into receptacle


4. Press **Temp Probe** once, then enter the desired internal temperature of the food using the numeric key pads or the up or down arrows (default setting is 170°F/ 77°C).
5. Press  to accept the temp probe target temperature. Close the oven door.
6. Set the oven control for Bake, Conv Bake or Conv Roast and the desired oven temperature. The temp probe cannot be set with Broil or Self Clean.
7. During the cooking process the actual temp probe temperature will display. To see the target temperature of the food, press **Temp Probe** once. After 6 seconds the display will again show the actual temp probe temperature. If the target temperature of the food needs to be changed during the cooking process, press **Temp Probe** once and use the numeric keys or up and down arrows to adjust the target temperature. Press  to accept any change.
8. The oven control will sound 3 beeps once the internal target temperature of the food is reached. The oven will automatically change to a Warm & Hold setting and display the probe target temperature. Warm & Hold will maintain the oven temperature at 170° F (77°C) for up to three hours or until canceled.
9. Press  to cancel cooking at any time.

### Minimal Internal Cooking temperatures


Food type	Internal temperature
<b>Beef, veal, lamb-roasts, steak &amp; chops</b>	
Medium	160°F (71°C)
Well done	170°F (77°C)
<b>Fresh pork-roasts, steaks &amp; chops</b>	
Medium	160°F (71°C)
Well done	170°F (77°C)
<b>Ham</b>	160°F (71°C)
<b>Poultry</b>	
Whole chicken, turkey	165°F (74°C)
Poultry breasts, roasts	165°F (74°C)
Stuffing (cooked alone or in bird)	165°F (74°C)
Leftovers	165°F (74°C)

Information courtesy the U.S. Department of Agriculture Food Safety and Inspection Service. 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) The lowest temperature recommended by the USDA is 145°F/63°C for medium rare fresh beef.

### To set the oven to continue cooking after reaching the probe target temperature:

1. Press **Temp Probe** and hold for 6 seconds.
2. Press **Up** or **Down** arrow key and toggle until the **Continu** message appears then press  to accept.

### To set the oven to cancel cooking and automatically start Warm & Hold after reaching the probe target temperature:

1. Press **Temp Probe** and hold for 6 seconds.
2. Press **Self Clean** and toggle until **CANCEL** message appears then press  to accept.



**Figure 26:** Probe set to continue cooking



**Figure 27:** Probe set to cancel cooking

## Setting Slow Cook

The Slow Cook feature cooks foods more slowly and at lower oven temperatures for longer periods of time. Two Slow Cook settings are available: high (Hi) and low (Lo). The high setting is best for cooking foods between 4 and 5 hours. The low setting is best for cooking foods up to 9 hours or longer.

**⚠ 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.

### Tips for best results when using Slow Cook:

- Completely thaw all frozen foods before cooking.
- When using a single oven rack, place in oven rack position 2 or 3. Position racks to accommodate the size of various bakeware when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover to keep foods moist or uncover to allow foods to turn crisp or brown.
- Roasts may be left uncovered so browning can occur. Cook times will vary depending on the weight, fat content, bone, and the shape of the roast. Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

### Important note:

- Slow Cook may be used with additional settings of Cook Time and Delay Start.
- The maximum cook time for Slow Cook function is 11 hours and 59 minutes unless the control has been changed to the continuous bake mode.

### To set Slow Cook:

1. Position bakeware in oven and close oven door.
2. Press **Slow Cook**. **HI** will appear in the display, indicating the default temperature setting is for high.
3. If a low setting is needed, press the **Down arrow** key to select the low setting.
4. Press **START** to activate Slow Cook.

To cancel Slow Cook at any time, press **STOP**.

## Warm & Hold™

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

**⚠ 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 1 hour before cooking begins, and should be removed promptly when finished cooking.

### To set Warm & Hold:

1. If needed, arrange oven racks and place cooked food in oven.
2. Press **Warm & Hold**. **Hold WARM** will appear in the display. (If no other keys are touched within 25 seconds the request for Warm & Hold will clear.)
3. Press **START**. Warm & Hold will automatically turn on and then turn off after 3 hours unless cancelled.

To turn Warm & Hold off at any time, press **STOP**.

### To add Warm & Hold to turn ON after baking 45 minutes with a set temperature of 425°F:

1. Press **Cook Time**.
2. Enter **4 5** using numeric keypad.
3. Press **START**.
4. Press **Bake** and enter **425** on numeric keypad.
5. Press **START** to accept.
6. Press **Warm & Hold**. **Hold WARM** will appear in the display.
7. Press **START**. When the cook time is over, the Warm & Hold will automatically turn ON. The Warm & Hold function will automatically turn OFF after 3 hours.

**Important note:** Warm & Hold may be set when finished cooking or may be added to automatically turn on after cooking using Cook Time. Delay Start may also be added.

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



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

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake heating is the only cooking feature available while in the Sabbath mode. Oven controls are locked during Sabbath mode.

You must first set the Bake feature and temperature(s) needed for the oven, the Cook Time, and Delay Start options (if needed). Any settings made prior to setting the Sabbath mode will be visible in the displays. The Cook Time option, if set prior to the Sabbath mode, will give one audible alert at the end of Cook Time.

The Sabbath mode will override the factory preset 12 hour energy saving mode, and the appliance will stay on until the cooking features are cancelled. If any of the cooking features are cancelled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode be followed with two presses of the **START** key. This will insure the oven remains on even if an attempt is made to set the oven temperature outside of its temperature range. If the oven temperature is set outside of the temperature range, the oven will default to the nearest available temperature. Try to set the desired oven temperature again.

**⚠ 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.

**To program oven to Bake with default oven temperature of 350°F and activate the Sabbath feature:**

1. Be sure the clock is set with the correct time of day.
2. Arrange oven racks, place bakeware in oven, and close oven door.
3. Press Bake.
4. Press **START**.
5. If Cook Time or Delay Start are not needed, skip this step and continue to step 6. If a Cook Time or Delay Start are desired enter the times at this point. See "" and "[Setting Delay Start](#)" on [page 18](#) for detailed instructions.
6. Press and hold Cook Time and Delay Start simultaneously for about 3 seconds to set the Sabbath feature. Once the feature is set, SAb will appear in the display indicating the oven is properly set for the Sabbath feature ([Figure 28](#)).



**Figure 28: Oven set for Sabbath bake**

### Important note:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. The following keys will function correctly when the Sabbath feature is active: 0-9 number keypad, Bake, **START**, and **STOP**. All other keys should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Press **Bake**, use the numeric keypad to enter the oven temperature change (170°F to 550°F), and press **START** (for Jewish Holidays only).
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- Remember the oven will shut-off automatically after completing a Cook Time, Delay Start, or Warm & Hold and therefore may only be used once during the Sabbath/Jewish Holidays.
- If a Delay Start time longer than 11 hours and 59 minutes is desired, set the oven control for the 24 hour day display mode setting. For detailed instructions, see "[Setting 12 Hour or 24 Hour Display Mode](#)" on [page 16](#) for more information.

**To turn the oven off and keep the Sabbath feature active:**

Press **STOP**.

**To turn off the Sabbath feature:**

Press and hold both **Cook Time** and **Delay Start** simultaneously for at least 3 seconds to turn the Sabbath feature off. The control will provide an acceptance tone, and **SAb** will disappear from the display. The oven is no longer programmed for the Sabbath feature.

**What to do during a power failure or power interruption after the Sabbath feature was activated:**

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath, and the oven display will show the message **SF** for Sabbath failure (Figure 29).



**Figure 29: Display showing Sabbath Failure**

The food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn off the Sabbath feature. Press and hold both **Cook Time** and **Delay Start** keys for at least 3 seconds simultaneously to turn the Sabbath feature off. **SF** will disappear from the display, and the oven may be used with all normal functions.

**Restoring Factory Default Settings**

Your appliance was set with predetermined (default) oven control settings. Over time, users may have made changes to these settings. The following options may have been modified since the appliance was new:

- 12 or 24 hr display mode
- Meat Probe settings (Continue/Cancel cooking and start Keep Warm)
- Continuous bake or 12 hour energy savings mode
- Silent or audible control
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments (UPO)

**⚠ CAUTION** If you choose to restore any of the options to a factory default setting using this method, all of the above user settings will be restored to the factory default settings. This includes the oven temperature offset that will reset to (0) zero

**To restore oven control to factory default settings:**

1. Press and hold **7** on numeric keypad until acceptance tone sounds (about 6 seconds).
2. Press **START**. The control has been reset with the default settings.

**Adjusting Oven Temperatures**

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

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 increase (+) or decrease (-) the oven temperature by 20°F:**

1. Press and hold **Bake** until the control produces an audible tone (about 6 seconds). The factory offset temperature of 0 (zero) should appear in the display.
2. Enter **2 0** using numeric keypad.
3. To offset the oven by -20°F, press the **Down arrow** key until the display reads **-20**.
4. Press **START** to accept change.

**Important note:**

- Oven temperature adjustments will not change the Broil or Self Clean function 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 to 40°F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control is set to display temperatures in °C (Celsius). Minimum and maximum settings for Celsius range from plus (+)19°C to minus (-) 19°C.

## 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 away afterwards with a damp cloth. This function can be programmed for any duration between 2 and 4 hours.

Read full instructions including warnings and cautions before starting Self Clean. Be sure to read all following caution and important statements before starting a self clean cycle.

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

**⚠ CAUTION** 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.

**⚠ CAUTION** 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.

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

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

### Important notes:

- Completely remove any accessories from oven cavity to avoid damage to oven racks.
- 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 door liner outside the oven door gasket, and the small area at the front center of the oven bottom (Figure 30). 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.
- Do not clean the oven door gasket. 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.

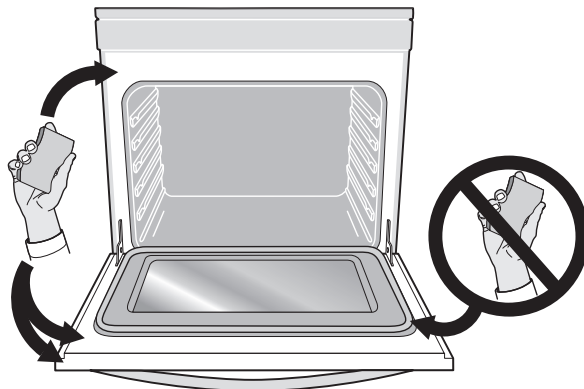


Figure 30: Areas to clean and avoid

- 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.
- 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 1 additional hour for the oven to cool before you will be able to open the oven door.
- To avoid possible burns, stand to side of oven when opening door to allow steam or hot air to escape.

## Setting Self Clean

**Important:** This model comes with lubricated porcelain oven racks which can remain in the oven during the self clean. Do not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, reapply a thin layer of vegetable oil to the side of the racks after every self clean cycle or when the racks become difficult to slide.

### To set self clean:

1. Remove all items from the oven. Be sure oven door is completely closed.
2. Press Self Clean and the default 3 hour clean time will appear in the display. You may accept the default 3 hour clean time by going to step 3, or choose a different clean time. Press **Self Clean** and use the numeric keypad or **Up / Down arrow** keys to select any time between 2 hours and 4 hours. Once you have the desired clean time selected proceed to Step 3.
3. Press **START** to activate Self Clean.
4. A motor driven door lock mechanism will begin locking the oven door automatically. Do not attempt to open the oven door (allow 15 seconds for the lock mechanism to lock the oven). Once the oven door has locked, **CLEAN** will appear in the display indicating Self Clean has started.

**CAUTION** Do not force the oven door open while the self clean is active. This will damage the automatic door locking system.

### When Self Clean is finished:

**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 use care when opening the oven door after the self clean cycle. Stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

1. **CLEAN** message will turn off, and **Hot** will appear in display window.
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed, the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

## Setting Delay Start Self Clean

**To start a delay Self Clean with default clean time of 3 hours and a start time of 9:00 o'clock:**

1. Be sure the clock is set with the correct time of day, the oven is empty, and all oven racks are removed. Be sure oven door is completely closed.
2. Press Delay Start.
3. Using numeric keypad, enter 9 0 0 or press the **Up arrow** key until **9 0 0** appears in the display.
4. Press **START** to accept
5. Press Self Clean.
6. Press **START**.

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

1. Press **STOP**.
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool.
3. Before restarting Self Clean, be sure to read important notes below.

### Important note:

- If your clock is set with the (default) 12 hr display mode, the Delay Start for a Self Clean can only be programmed to start up to 11 hours and 59 minutes after the time showing in the display (be sure to set the clock to current time before programming a delay start).
- To set a Delay Start Self Clean to begin 12 or more hours (maximum is 23 hours and 59 minutes) after the time of setting, be sure to first set the control in the 24 Hr display mode.
- If Self Clean was active and then interrupted by a power failure or cancelled before the oven was thoroughly cleaned, it may be necessary to run another Self Clean cycle.
- If the oven temperature was high enough when Self Clean was interrupted the oven control may not allow another Self Clean cycle to be set for up to 4 hours.

# Care and 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 spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

Surface Type	Recommendation
<b>Control knobs</b> <b>Painted body parts</b> <b>Painted decorative trim</b> <b>Aluminum, plastic or vinyl trim</b>	<ul style="list-style-type: none"><li>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 30-60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to OFF position. Grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both knob and shaft, then push knob into place.</li></ul>
<b>Control panel</b> <b>Control keypad membrane</b> <b>Decorative trim (some models)</b>	<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. Do not use abrasive cleaners on any of these materials; they can scratch. Clean using hot, soapy water and a cloth or sponge. Be sure to squeeze excess water from cloth or sponge before wiping control panel, especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a cloth or sponge and be sure to squeeze excess water from cloth or sponge before wiping the control panel.</li></ul>
<b>Porcelain enamel parts and door liner</b>	<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. 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. 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>
<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 important cleaning precautions, read all the instructions in <a href="#">"Self Clean"</a> on <a href="#">page 29</a>.</li></ul>
<b>Porcelain oven racks</b>	<ul style="list-style-type: none"><li>This model comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. So not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, re-apply a thin layer of vegetable oil to the sides of the rack after every self-clean cycle or when the rack becomes difficult to slide.</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 oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.</li></ul>

## General Cleaning

### General 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** Using ammonia to clean the oven is not recommended. However, if used, ammonia must be rinsed thoroughly 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. Aluminum foil linings may trap heat, causing a fire hazard.

- 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 use the following on the cooktop (Figure 31):**

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.

Important note:

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



Figure 31: Cleaning products to avoid

## Cooktop Cleaning

**⚠ 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 glass surface could be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

### For light to moderate soil:

Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

### For heavy, burned on soil:

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface (Figure 32). Remove loosened soils with cooktop cleaning cream and buff surface clean.

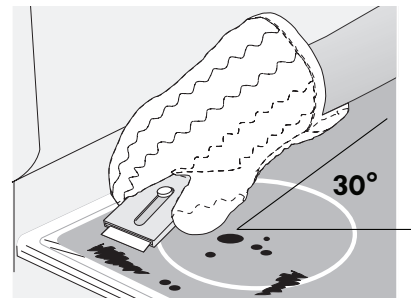


Figure 32: Cooktop cleaning

Plastic or foods with a high sugar content 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.



## Cooktop Maintenance

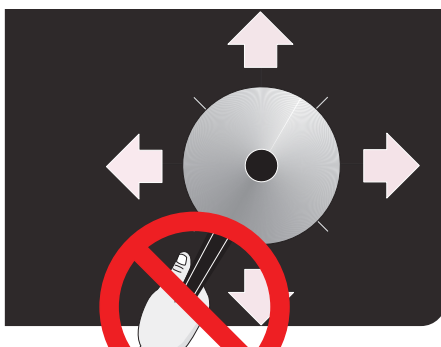
Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use. Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface.

### Important:

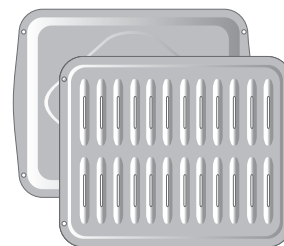
- Do not slide anything metal or glass across the cooktop.



**Figure 33: Do not slide cookware across cooktop**

- Do not use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Never use your cooktop as a cutting board or work surface in the kitchen.
- Do not drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.

## Broiler Pan Cleaning Tips



**Figure 34: Broil pan and insert**

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

## Aluminum Foil, Aluminum Utensils, and Oven Liners

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

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

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. If aluminum pans are allowed to boil dry when using the cooktop, the utensil will be damaged or destroyed.
- Oven racks** - Do not use aluminum foil to cover the oven racks. During self clean the oven temperature can become hot enough to melt aluminum cooking utensils or aluminum foil and could result in permanent damage to the oven interior and porcelain finish.

### Removing and Replacing the Oven Door

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

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

1. Open oven door completely, horizontal with floor.
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up (Figure 36 and Figure 37).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers (Figure 38).

#### To Replace Oven Door:

Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 38).

Hold the oven door at the same angle as the removal position. Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened. (Figure 38).

Fully open the oven door, horizontal with floor (Figure 35).

Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 36).

Close the oven door.

#### Special Care Instructions

Most oven doors contain glass that can break. Follow these recommendations:

- Do not close the oven door until all the oven racks are fully in place inside the oven cavity.
- 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.

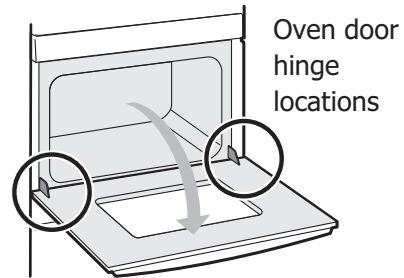


Figure 35: Door hinge location

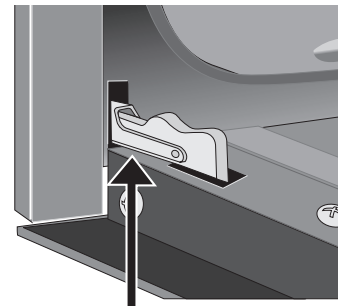


Figure 36: Door hinge locked

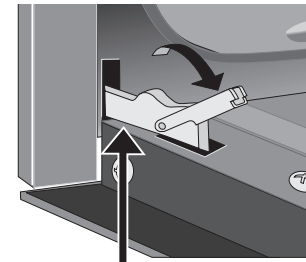


Figure 37: Unlocking door hinge

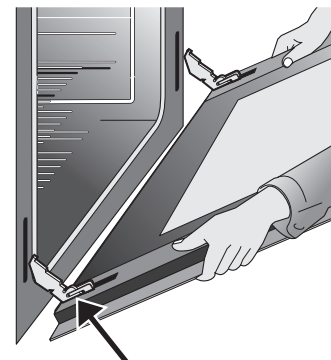


Figure 38: Remove door position

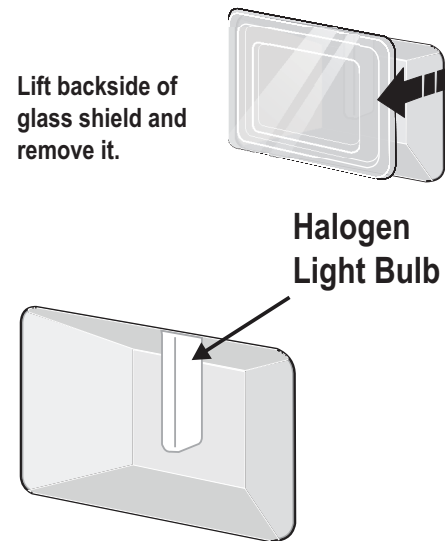
### Replacing Oven Lights

Your oven is equipped with interior oven lights that ramp up gradually when the oven door is opened. The oven lights can also be turned on when the door is closed by using the oven light switch located on the control panel.

#### To remove and replace a light bulb:

Be sure the range is unplugged and all parts are cool before replacing oven light. Wear a leather-faced glove for protection against possible broken glass. Do not allow your fingers to touch the new bulb when replacing. Use a clean soft cloth or paper towel to cover the new bulb when installing.

1. Turn electrical power off at the main source or unplug the appliance.
2. To remove the glass shield, pull the back side of the shield toward the inside of the oven in a manner to lift it up from the oven side. The glass shield should come out easily by pushing a little toward front of the wall oven (Figure 39).
3. Replace the halogen appliance bulb.
4. Gently push the glass shield toward the oven wall until it is firmly seated against the oven wall.
5. Reconnect electrical power to the appliance or turn power back on.



**Figure 39: Glass shield and oven light bulb**






# 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 will permit 2" to 4" of air space (5.1 cm or 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 5.1 cm to 10.2 cm (2" to 4") 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 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> </ul>
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
Poor baking results	<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 30</a> if you feel the oven is too hot or cold.</li> </ul>
Oven does not operate	<ul style="list-style-type: none"> <li>• The time of day is not set. The oven clock must first be set in order to operate the oven.</li> <li>• Be sure oven controls are set properly. See <a href="#">"Setting Clock"</a> on <a href="#">page 16</a> and review instructions for the desired cooking function in this manual.</li> <li>• Service wiring is not complete.</li> </ul>
Oven light does not work	<ul style="list-style-type: none"> <li>• Be sure the oven light is secure in the socket. See <a href="#">"Replacing Oven Lights"</a> on <a href="#">page 35</a>.</li> </ul>
Flames inside oven or smoking from oven vent	<ul style="list-style-type: none"> <li>• Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using broil, see <a href="#">"Setting Broil"</a> on <a href="#">page 23</a>.</li> </ul>
Surface element is too hot or not hot enough	<ul style="list-style-type: none"> <li>• Incorrect surface control setting. Adjust power level setting.</li> </ul>
Surface element does not heat or does not heat evenly	<ul style="list-style-type: none"> <li>• Be sure the correct surface control 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.</li> <li>• Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</li> </ul>
Scratches or abrasions on cooktop surface	<ul style="list-style-type: none"> <li>• Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time.</li> <li>• Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply a cooktop cleaning cream to the ceramic surface. Buff with a non-abrasive cloth or sponge.</li> <li>• Cookware with rough bottom was used. Use smooth, flat-bottomed cookware.</li> </ul>
Brown streaks or specks on cooktop surface	<ul style="list-style-type: none"> <li>• Boilovers are cooked onto surface. Use razor blade scraper to remove soil.</li> </ul>
Self clean does not work	<ul style="list-style-type: none"> <li>• Oven control not set properly. Review <a href="#">"Setting Self Clean"</a> on <a href="#">page 30</a>.</li> </ul>
Porcelain coated oven racks do not slide easily	<ul style="list-style-type: none"> <li>• This model comes with lubricated porcelain oven racks which can remain in the oven during the self clean. Do not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, reapply a thin layer of vegetable oil to the side of the racks after every self clean cycle or when the racks become difficult to slide.</li> </ul>

## Before You Call

Oven smokes excessively when broiling	<ul style="list-style-type: none"><li>• Incorrect setting. Follow broiling instructions on page 22.</li><li>• Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling.</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>
Oven control panel beeps and displays any F or E code error	<ul style="list-style-type: none"><li>• Oven control has detected a fault or error condition. Press STOP to clear the error code. Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press STOP to clear.</li></ul>
Soil not completely removed after self clean	<ul style="list-style-type: none"><li>• Self Clean was interrupted. Review instructions in <a href="#">“Setting Self Clean”</a> section on <a href="#">page 30</a>.</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 get hot enough to burn on residue. Clean these areas before starting the clean 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>
Convection fan does not rotate	<ul style="list-style-type: none"><li>• Oven door is open. Convection fan will turn off if oven door is opened when convection is active. Close oven door.</li></ul>
Fan noise occurring after the oven is turned off	<ul style="list-style-type: none"><li>• Some models are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven is off.</li></ul>

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