

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

**Model/Modelos: 790.4951\*, 790.4950\***

**Kenmore®**

**Electric Built-In Oven**

**Horno de pared**

\* = color number, número de color

P/N A00538101 Rev. A

Sears Brands Management Corporation  
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## Please carefully read and save these instructions

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

## KENMORE LIMITED WARRANTY

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

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

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

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

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

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

### Disclaimer of implied warranties; limitation of remedies

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

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

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

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

**Sears Brands Management Corporation, Hoffman Estates, IL 60179**

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

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

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

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.

## IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

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

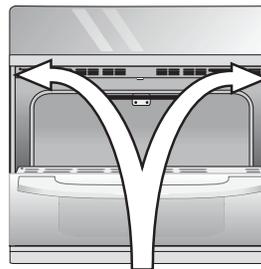
Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and

### **! WARNING** Tip Over Hazard



- A child or adult can tip the oven and be killed.
- Install the anti-tip device to oven and/or structure per installation instructions.

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



Anti-tip mounting holes

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

Check for proper installation with a visual check that the anti-tip screws are present.

Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

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.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this 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.

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

## IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

**⚠ WARNING** Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or 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 appliance.

**⚠ 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 the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.

**⚠ WARNING** Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance 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 any materials, such as aluminum foil or aftermarket oven liners. Aluminum foil and other liners may trap heat, causing a fire hazard.

**⚠ WARNING** Do not use oven or 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.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

**⚠ 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 - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

**⚠ CAUTION** Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements 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.

**⚠ 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 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 burner or 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 SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

**⚠ 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 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.

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 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.

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 SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## PRODUCT RECORD

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

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

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

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

Save sales receipt for future reference.

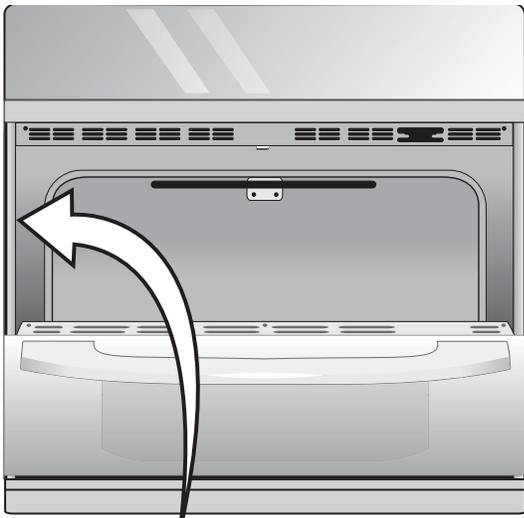


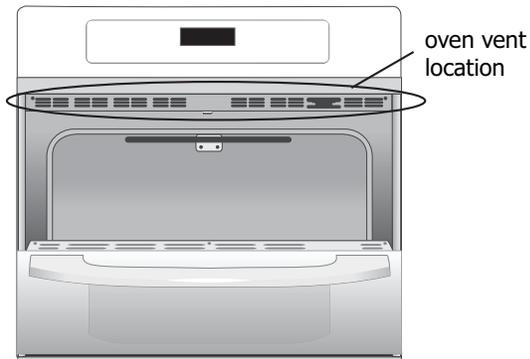
Figure 1: Serial plate location

To locate the serial plate, open the oven door. The serial plate is attached to the left side of the oven frame.

# Before Setting oven controls

## Oven vent location

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



**Figure 2: Do not block oven vent location**

**⚠ WARNING** Protective Liners — Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior. During self clean temperatures, the oven will be hot enough to melt foil. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

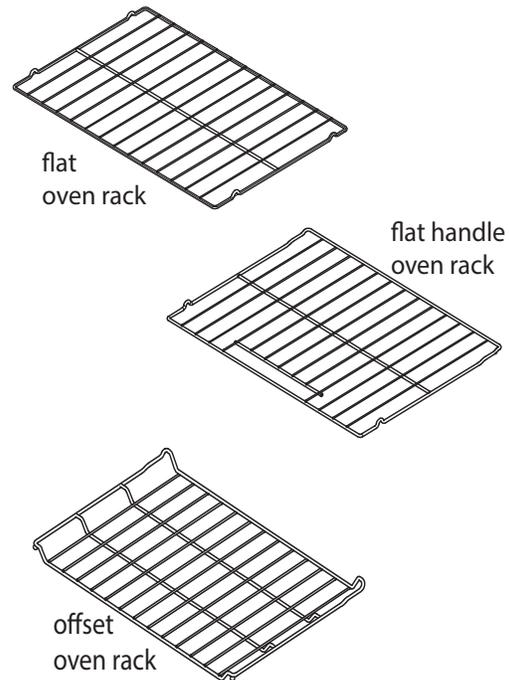
**⚠ CAUTION** Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, as well as the oven racks, will become very hot which can cause burns.

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

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

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

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



**Figure 3: Types of oven racks**

### Oven Rack Descriptions

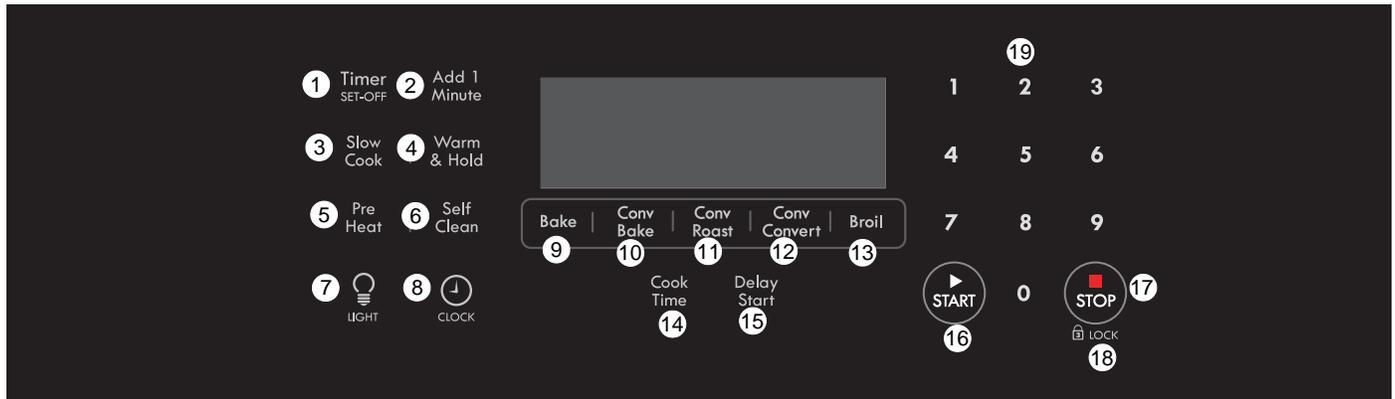
- Flat oven racks (or the flat handle oven rack) may be used for most cooking needs and may be placed in most oven rack positions.
- The offset oven rack (some models) provides additional step down positions from the standard flat rack design. The offset design positions the base of the rack about half of a rack position lower than the flat rack and may be used in most oven rack positions.
- This model comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. 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, 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.

### Air circulation in the oven

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

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

# Oven Controls



## Oven control features

1. **Timer Set-Off** - Use to set or cancel timer.
2. **Add 1 Minute** - Use to add additional minutes to timer.
3. **Slow Cook** - Use to set Slow Cook function.
4. **Warm & Hold** - Use to select Warm & Hold function.
5. **Pre Heat** - Use to bring the oven to set temperature.
6. **Self Clean** - Use to set a 2, 3, or 4 Hr self clean cycle.
7. **Oven Light** - Use to turn oven lights on and off.
8. **Clock** - Use to set time of day.
9. **Bake** - Use to start a normal Bake function.
10. **Conv Bake** - Use to select Conv Bake function.
11. **Conv Roast** - Use to select Conv Roast function.
12. **Conv Convert** - Use to select Conv Convert function.
13. **Broil** - Use to select Broil function.
14. **Cook Time** - Use to enter length of cook time desired.
15. **Delay Start** - Use with Bake, Conv Bake, Conv Convert and Self Clean functions to program a delay start time.
16. **START** - Use to start oven functions.
17. **STOP** - Use to cancel any oven function previously entered except clock and timer.
18. **Oven Lockout** - Uses STOP key to activate oven lock. STOP key must be pressed and held for at least 3 seconds to activate the lockout function.
19. **0-9 keypads** - Use to enter oven temperatures and times.

## 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 acceptance beep will sound each time a key is pressed.

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.

The error tone will also sound any time a key is pressed if the entry is determined to be an invalid selection

**Table 1: Minimum and maximum control settings**

Feature	Min. Temp. or Time	Max. Temp. or Time
PreHeat	170°F (77° C)	550°F (288°C)
Bake	170°F (77° C)	550°F (288°C)
Broil	400°F (205°C)	550°F (288°C)
Timer	1 Min	11 Hrs. 59 Mins.
Self Clean	2 Hours	4 Hours
Conv Bake	170°F (77° C)	550°F (288°C)
Conv Convert	170°F (77° C)	550°F (288°C)
Conv Roast	170°F (77° C)	550°F (288°C)
Slow Cook	LO 225°F (108°C)	HI 275°F (134°C)
Warm & Hold	170°F (77° C)	3 hours
Cook Time	1 Min.	11:59
Delay time 12hr	1:00	12:59
Delay time 24hr	0:00	23:59
Clock 12hr	1:00	12:59
Clock 24hr	0:00	23:59

## Oven Controls

### Setting The Clock

When the appliance is first powered up, **12:00** will flash in the display (Figure 4). The time of day must first be set before operating the oven.



Figure 4: 12:00 in display before setting clock

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

1. Press .
2. Enter 1 3 0 using numeric keypad.
3. Press .

#### Important note:

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

### 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 Set-Off**.
2. Enter 5 using numeric keypad.
3. Press  to start 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 Set-Off key is pressed.

To cancel the timer when active press **Timer Set-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. The timer may be used alone or while using any of the other oven functions.
- 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 less than 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.

### Add 1 Minute

Use **Add 1 Minute** to set additional minutes to the timer. Each press of the key will add 1 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 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 **Self Clean** to toggle between **12 Hr day** or **24 Hr day** display modes. (Figure 5)
3. Press  to accept choice.



Figure 5: 12 Hr dAy and 24 Hr dAy settings

### 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 Set-Off** for 6 seconds
2. Press **Self Clean** to toggle between **12 Hour OFF** or **Stay On** (Figure 6) feature.
3. Press  to accept choice



Figure 6: 12 hr energy saving (L) and continuous setting (R)

## Changing Oven Temperature Display

The oven control is preset for temperatures in °F (Fahrenheit) when shipped from the factory. The control can be changed to display either Fahrenheit or Celsius.

**To change the display to F (Fahrenheit) or C (Celsius):**

1. Press and hold **Broil** for 6 seconds.
2. Once **F (or C)** appears in the display, press **Self Clean** to toggle between Fahrenheit and Celsius temperature display modes (Figure 7).
3. Press  to accept 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 7: 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 **Self Clean** to toggle between **bEEP On** or **bEEP OFF**. (Figure 8)
3. Press  to accept choice.



Figure 8: Display showing audible and silent operation

## Setting Oven Lockout

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

**To activate the oven lockout features:**

1. Be sure oven door is completely closed.
2. Press and hold  for 3 seconds. (Figure 9) **door Loc** will appear in the display. 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, **Loc** will appear in the display.



Figure 9: Display showing door locking and in locked position

**To cancel the oven lockout feature:**

1. Press and hold  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 **Loc** message 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 **door Loc** message 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.

## Operating Oven Lights

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

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.

For best baking results, do not leave oven light on while cooking.

To replace the interior oven light, see ["Replacing the oven light"](#) on [page 24](#).

## Oven Controls

### Setting Preheat

For best baking performance, when baking more delicate goods such as cakes, pastries, and breads, use the normal bake function to preheat the oven.

A reminder tone will sound indicating when the set temperature is reached and to place the food in the oven.

When the oven is finished preheating the oven will maintain the set temperature until cancelled.

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

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

#### To set Preheat with default oven temperature of 350°F:

1. Press PreHeat.
2. Press  (Figure 10).

To cancel preheating at anytime press .



Figure 10: Oven in preheat mode before baking

#### To set Preheat with a temperature of 450°F:

1. Press PreHeat.
2. Press 4 5 0 using numeric keypad.
3. Press .

To cancel preheating at any time press .

#### Important note:

- When setting Bake or any cooking feature that preheats the oven (except Broil), the convection fan will turn on and stay on until the oven reaches set temperature.
- Preheating is not necessary when roasting or cooking casseroles.
- The oven is factory set to run no longer than 12 hours. If you wish to cook continuously, see “[Changing Between Continuous Bake Setting or 12 Hour Energy Saving](#)” on page 10 for more detailed information.
- Do not open the oven door often. Opening the door will reduce the temperature and may increase cook time.

### 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 run while the oven preheats, but not during baking.

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

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

1. Press Bake.
2. Enter 4 2 5 using numeric keypad.
3. Press .

To cancel Bake at any time press .

#### Radiant bake rack positions

- Fully preheat the oven before baking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using 2 oven racks, place racks in positions 2 and 4 (Figure 11).
- When baking using 2 oven racks, position bakeware as shown in Figure 11. 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. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- Do not open the oven door often. Opening the door will reduce the temperature and may increase cook time.

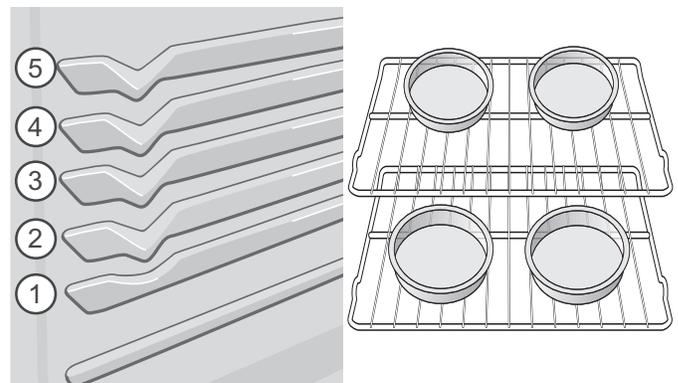


Figure 11: Rack positions and pan spacing recommendations

## Setting Cook Time

Use **Cook Time** to program the oven control to automatically turn the oven function off after a desired length of time.

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

1. Press **Cook Time**.
2. Enter **3 0** using numeric keypad.
3. Press  to accept.
4. Press **Bake**.
5. Press .

**When the programmed cook time ends:**

**End** will appear in the display window and the oven will shut-off automatically. (Figure 12) The oven control will beep 3 times every 30 seconds as a reminder until  is pressed.



Figure 12: Display showing cooking has ended

### Important note:

- The Cook Time feature may be set with Bake, Conv Bake, Conv Roast, Slow Cook and Preheat. 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 check the time remaining during a timed cooking function, press the Cook Time key once and the time remaining will appear in the display momentarily.

## 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.

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

1. Press **Cook Time**.
2. Enter **5 0** using numeric keypad.
3. Press  to accept.
4. Press **Delay Start**.
5. Enter **5 3 0** using numeric keypads.
6. Press  to accept.
7. Press **Bake**.
8. Enter **3 7 5** using numeric keypads.
9. Press .

**When the programmed cook time ends:**

**End** will appear in the display window and the oven will shut off automatically. (Figure 12) The oven control will beep 3 times every 30 seconds as a reminder until  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 10](#) for more information.
- The Delay Start feature may be used with Conv Bake, Conv Roast, Conv Convert, Bake, Slow Cook and Preheat functions and Self Clean. Delay Start or Cook Time will not operate with the Broil function.

## Oven Controls

### Setting Conv Bake

#### Benefits of the convection bake feature:

- Foods may cook up to 25% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.

The convection function uses a fan to circulate the oven's heat uniformly and continuously around the oven (Figure 13). This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two oven racks at the same time.

Heated air flows around the food from all sides, sealing in juices and flavors. Breads and pastry brown more evenly. Because most food items will cook faster and more evenly with the convection feature, it is advisable to reduce recipe's recommended temperature by 25° for best results. Follow the remainder of the recipe's instructions using the minimum recommended cook time.

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

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

1. Press **Conv Bake**.
2. Press .

To cancel Conv Bake at any time press .

#### Convection bake rack positions:

- Fully preheat the oven before baking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using 2 oven racks, place racks in positions 2 and 4 (Figure 14).
- When baking using 2 oven racks, position bakeware as shown in Figure 14. Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Cookies and biscuits should be baked on pans with no sides or very low side to allow heated air to circulate around the food

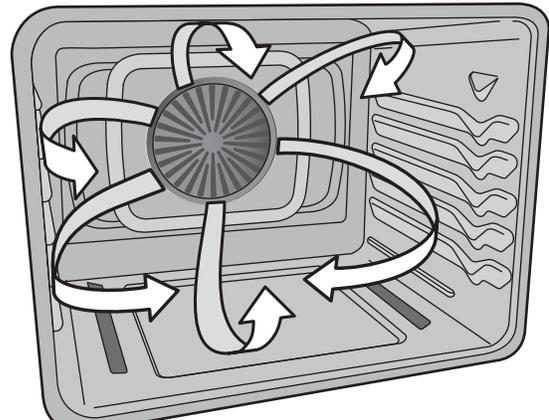


Figure 13: Air circulation in the convection function

- The convection fan will begin rotating once Conv Bake, Conv Roast or Conv Convert has been activated.
- If the oven door is opened when the convection function is active, the convection fan will stop rotating until the oven door is closed.
- When using Conv Bake, cook time reductions may vary depending on the amount and type of food being cooked.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- Do not open the oven door often. Opening the door will reduce the temperature and may increase cook time.

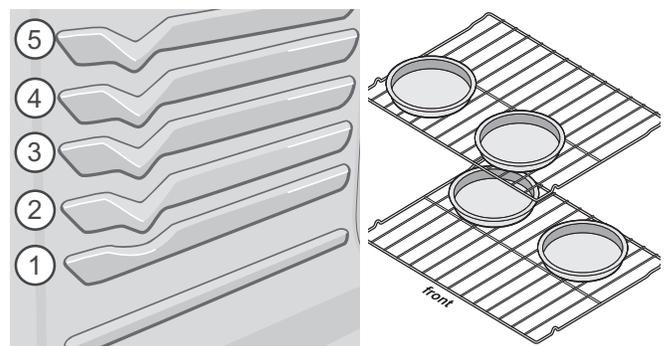


Figure 14: Convection rack positions and pan spacing

## Setting Conv Roast

The Conv Roast function combines a cook cycle with the convection fan to roast meats and poultry. Meats cooked using the Conv Roast function will be juicier and poultry will be crisp on the outside while staying tender and moist on the inside.

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

### Suggestions for Conv Roast:

- Preheating is not necessary when roasting foods using Conv Roast. Since Conv Roast cooks food faster, reduce the cook time by 25% from 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.
- Do not cover foods when dry roasting as this will prevent the meat from browning properly.

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

1. Press Conv Roast.
2. Press .

To cancel Conv Roast at any time press .

### Important note:

- The convection fan will begin rotating once Conv Bake, Conv Roast or Conv Convert has been activated.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.
- It is not recommended to roast chicken on a roasting rack. Use a deep pan instead.

## Setting Conv Convert

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

When Conv Convert is used with a timed Conv Bake setting of 20 minutes or more, the Conv Convert function will display a **CF** message (Figure 15) as a reminder to check food when the bake time is 75% complete. At this time the oven control will sound 1 long beep at regular intervals until the set cook time has finished.



Figure 15: Check Food reminder shown in display.

### To add Conv Convert to Conv Bake function using default oven set temperature of 350°F:

1. Press **Conv Bake**.
2. Press **Conv Convert**.

To cancel Conv Convert at any time press .

### To program oven for Conv Convert with oven default temperature of 350°F and to shut-off after 30 minutes:

1. Press **Conv Bake**.
2. Press  to accept.
3. Press **Cook Time**.
4. Enter **3 0** using numeric keypads.
5. Press  to accept.
6. Press **Conv Convert**.

To cancel Conv Convert at any time press .

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

1. Press **Conv Bake**.
2. Enter **4 2 5** using numeric keypad.
3. Press  to accept.
4. Press **Cook Time**.
5. Enter **3 0** using numeric keypads.
6. Press  to accept.
7. Press **Conv Convert**. Set bake temperature will convert to a lower temperature and begin baking process.

To cancel Conv Convert at any time press .

### Important note:

- Conv Convert may only be used with the Conv Bake function and with a minimum of 20 minutes cook time.
- When using Conv Convert feature Cook Time reductions may vary depending on the oven set temperature.
- The convection fan will begin rotating once Conv Bake, Conv Roast or Conv Convert has been activated.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.

## Oven Controls

### Setting Broil

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

The suggested broil settings table (Table 2) are recommendations only. Depending on cooking preferences you can increase or decrease cooking times or move food to a different rack position. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

**⚠ 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 the fire. Flour may be explosive.

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

#### Important note:

- Always arrange oven racks when oven is cool.
- For best results when broiling, use quality broil pan along with a broil pan insert. A broil pan is designed to drain the fat from food, helping to reduce smoking and avoid splatter.
- When broiling, always pull the oven rack out to the stop position before turning or removing food. Note: A broiler pan and insert are not supplied with this appliance. To purchase them, call Sears at 1-800-4-MY-HOME (1-800-469-4663) and order broiler pan kit 5304442087.

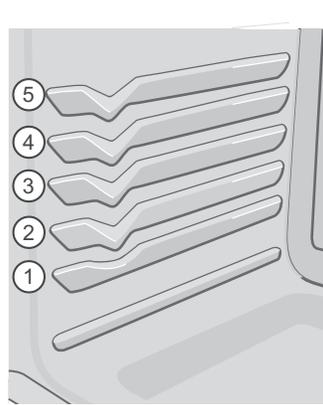
**Table 2: Suggested Broil Settings**

Food	Rack Position	Setting	Cook Time in minutes		Preparation
			1st side	2nd side	
Steak 1" thick	4th or 5th	550°F	6	4	Medium
Steak 1" thick	4th or 5th	550°F	7	5	Medium-well
Steak 1" thick	4th or 5th	550°F	8	7	Well
Pork chops 3/4" thick	4th	550°F	8	6	Well
Chicken (bone in)	3rd	450°F	20	10	Well
Chicken (boneless)	3rd	450°F	8	6	Well
Fish	5th	550°F	- as directed - - as directed -		Well
Shrimp	4th	550°F			Well
Hamburger 1" thick	5th*	550°F	9	7	Medium
Hamburger 1" thick	4th	550°F	10	8	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).

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

1. Arrange the interior oven rack.
2. Press **Broil**. If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing. Close the oven door.
3. Preheat the oven for 5 minutes.
4. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. Be sure to center the broiler pan directly under the broiler element. Close the oven door.



**Figure 16:** Broil rack positions



**Figure 17:** Broil pan and insert

**Important:** Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the broil element. Always watch food carefully to prevent burning.

## Setting Slow Cook

The Slow Cook feature cooks foods more slowly and at lower oven temperatures for longer periods of time. Slow Cook is ideal for roasting beef, pork and poultry. Slow cooking meats may result in the exterior of meats becoming dark but will not burn the outside as it seals in the meat's juices.

Two Slow Cook settings are available, high (Hi) or 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. 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.

### Some 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 use a loose or vented type cover 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 **Slow Cook** again to select the low setting.
4. Press  to activate Slow Cook.

To cancel Slow Cook at any time press .

## Warm & Hold™

**⚠ 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

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).

### To set Warm & Hold:

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

To turn Warm & Hold off at any time press .

### 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 .
4. Press **Bake** and enter **425** on numeric keypad.
5. Press  to accept.
6. Press **Warm & Hold**. **Hld** will appear in the display.
7. Press  to accept. 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 will maintain the oven temperature at 170° F (77°C) for 3 hours.
- 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.

## Oven Controls

### 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, and 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 2 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. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

To program oven 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 .
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. Refer to the “[Setting Cook Time](#)” and “[Setting Delay Start](#)” on [page 13](#) 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** ([Figure 18](#)) will appear in the display indicating the oven is properly set for the Sabbath feature.



**Figure 18: Oven set for Sabbath baking.**

#### 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,  and . 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  (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 10](#).

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

Press .

**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 19](#)).



**Figure 19: 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.

**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. Press **Self Clean** to toggle between plus (+) if increasing temperature or minus (-) if decreasing the temperature.
4. Press  to accept change.

**Important note:**

- Oven temperature adjustments will not change the Broil or Self Clean function temperatures.
- If the temperature shows an adjustment of -20°F, and a +20°F adjustment is needed, toggle between the minus (-) or plus (+) in the display by pressing the Self Clean key.
- 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.

**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
- Continuous bake or 12 Hour Energy Savings mode
- Silent or audible control
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments (UPO)

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

**⚠ 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.

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

## Oven Controls

### Self Clean

A self cleaning oven cleans with very high temperatures well above normal cooking temperatures. The high temperature eliminates soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth.

The Self Clean function allows you to set a cleaning time from 2 hours to 4 hours. A 3 hour cleaning time is recommended for normal cleaning, 2 hours for light cleaning, and 4 hours for heavy cleaning.

#### Read before starting Self Clean:

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

Do not line the oven walls, racks, bottom or any other part of the oven with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior. Aluminum foil will melt to the interior of the oven.

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

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

#### Important note:

Completely remove any accessories from oven cavity to avoid damage to oven racks.

- Remove all items from the oven including bakeware, 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 20). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.

- Remove any excessive build up caused by spills. Any spill 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 spill residue can cause heavy smoke or fire when subjected to high temperatures.
- Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven door gasket (Figure 20). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. Do not use any cleaning materials on the oven door gasket. Doing so could cause damage to the door gasket.
- This model comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. 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, 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.



Figure 20: Oven door area to clean and not clean (gasket).

**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 to select any time between 2 hours and 4 hours. Once you have the desired clean time selected proceed to step 3.
3. Press  to activate Self Clean.

As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically and **door Loc** will appear in the display (Figure 21). Do not open the oven door when door Loc is displayed (allow 15 seconds for the lock mechanism to lock the oven).

Once the oven door has locked, **CLn** will appear in the display indicating Self Clean has started.



Figure 21: Door locking (L) and active Clean (R) shown

**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 stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

1. **CLn** message will turn off and **Hot** will appear in display window (Figure 22). The oven door will remain locked.
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed, the **door Opn** message will appear. When this message turns off 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.



Figure 22: Hot oven door locked (L) door open message (R).

**Important note:**

The kitchen area should be well ventilated. Use an open window, ventilation fan or exhaust hood during the first self clean cycle to help eliminate the normal odors associated with the 1st self clean cycle. The Self Clean function will not operate when the oven lockout is active.

**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** for time to start.
4. Press  to accept
5. Press **Self Clean**.
6. Press .

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

1. Press .
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool and the **door Opn** message to appear (Figure 22). When this message turns off the oven may be opened.
3. Before restarting Self Clean, be sure to read important notes below.

**Important note:**

- When Self Clean is active you may check the amount of clean time remaining by pressing the Self Clean key once.
- 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
Aluminum and Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted body parts Painted decorative trims	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.
Control panel Control keypad membrane Decorative trim (some models)	Before cleaning the control panel, turn all controls off and activate oven lockout (on some models). 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.
Stainless Steel (some models)	Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a cloth or sponge. Rinse and dry using clean water and a cloth.
Black Stainless Steel (some models)	Clean stainless steel with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft, clean cloth. Do not use any store bought cleaners like stainless steel cleaners or any other types of cleaners containing abrasives, chlorides, chlorine, or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
Porcelain enamel broiler pan and insert (available by mail order) Door liner and body parts	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
Porcelain coated oven racks	This model comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean the 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.
Oven door	<p>Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the door. Do not immerse the door in water. 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.</p> <p>Do not clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.</p>

## Removing and Replacing the Oven Door

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

### To remove the oven door:

1. Open oven door completely, horizontal with floor (See [Figure 23](#)).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See [Figure 24](#)). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See [Figure 25](#)).
4. Close the door to 10 degrees from the door frame ([Figure 25](#)).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See [Figure 25](#)).

### To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See [Figure 25](#)).
2. Holding the oven door at the same angle as the removal position (See [Figure 25](#)), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See [Figure 26](#)). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See [Figure 23](#)).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position ([Figure 24](#)).
5. Close the oven door.

### Important:

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

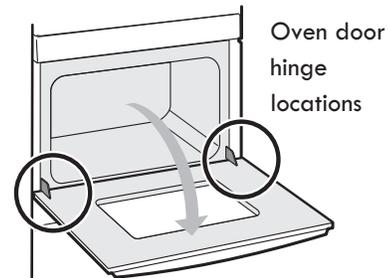


Figure 23: Door hinge location

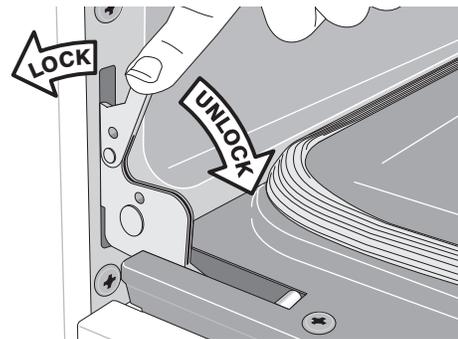


Figure 24: Door hinge locks

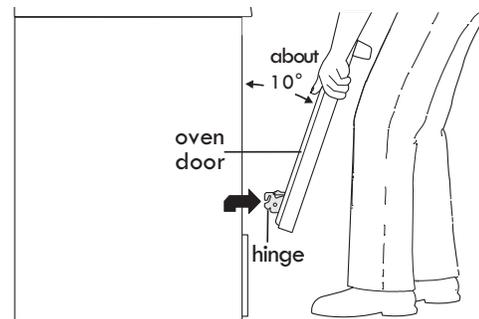


Figure 25: Holding door for removal

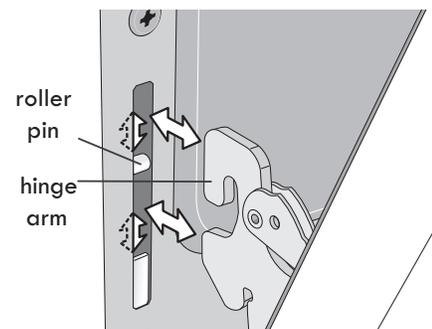


Figure 26: Location of hinge arm and roller pin

## Replacing the oven light

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

The interior oven lights are located at the rear of the oven cavity and are covered with a glass shield. The glass shield must be in place whenever the oven is in use (See [Figure 27](#)).

### To replace the oven interior light bulb:

#### Important note:

Do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the bulb. Use a paper towel or cotton glove while handling the new bulb when installing.

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

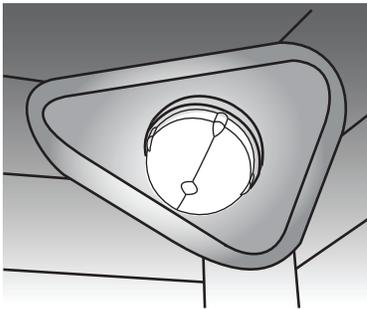


Figure 27: Wall oven Halogen light

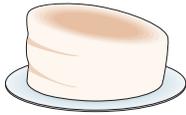
# Before You Call

## Oven Baking

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

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

### Baking Problems and Solutions

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into oven before the preheating time is completed.</li> <li>• Oven rack is overcrowded.</li> <li>• Dark pans absorb heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to desired temperature before placing food in oven.</li> <li>• Choose pan sizes that 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/12°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/12°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there is 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> <li>• Oven light left on during baking.</li> </ul>	<ul style="list-style-type: none"> <li>• Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.</li> <li>• Be sure to allow 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> <li>• Do not leave oven light on while baking.</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> <li>• Oven light left on during baking</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> <li>• Do not leave oven light on while baking</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	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 the Sabbath feature (for use on the Jewish Sabbath and Holidays)"</a> on <a href="#">page 18</a> if you feel the oven is too hot or cold.
Oven does not operate.	The time of day is not set. The oven clock must first be set in order to operate the oven. Be sure oven controls are set properly. See <a href="#">"Setting The Clock"</a> on <a href="#">page 10</a> and review instructions for the desired cooking function in this manual. Service wiring is not complete.
Oven light does not work.	Be sure the oven light is secure in the socket. See <a href="#">"Replacing the oven light"</a> on <a href="#">page 24</a> .
Flames inside oven or smoking from oven vent.	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 16</a> .
Self clean does not work.	Oven control not set properly. Review <a href="#">"Self Clean"</a> on <a href="#">page 20</a> .
Oven racks do not slide easily.	This model comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean the 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.
Oven smokes excessively when broiling.	Incorrect setting. Follow broiling instructions in <a href="#">"Setting Broil"</a> on <a href="#">page 16</a> Be sure oven door is opened to broil stop position when broiling. 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. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	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.
Soil not completely removed after self clean.	Self Clean was interrupted. Review instructions in <a href="#">"Self Clean"</a> section on <a href="#">page 20</a> . Excessive spills on oven bottom. Clean before starting self clean. Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but they get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.

## 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
Appliance is not level.	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack.</p> <p>Kitchen cabinet alignment may make oven appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</p> <p>Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</p>
Fan noise occurring after the oven is turned off.	<p>Some models are equipped with a cooling fan that cools internal components and controls humidity. It is normal for this fan to continue to run for an extended period of time, even when the oven is turned off. The fan will run until the appliance is cooled sufficiently.</p>

## Master Protection Agreements

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

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

- ☑ Parts and labor not just for repairing defects, but to help keep products operating properly under normal use. Our coverage goes well beyond the product warranty. No deductibles, no functional failure excluded from coverage— real protection.
- ☑ Expert service by experienced service technicians trusted in millions of homes every year.
- ☑ Unlimited service calls and nationwide service, as often as you want us, whenever you want us.
- ☑ "No-lemon" guarantee – replacement of your covered product after three separate product failures occur within twelve months and a fourth repair is required. Includes free delivery and installation, if necessary, of replacement product.
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The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

**Some limitations and exclusions apply. For prices and additional information call 1-800-827-6655.**

### Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, call **1-844-553-6667**.

## Acuerdos principales de protección

Enhorabuena por hacer una compra inteligente. Su nuevo producto Kenmore Elite® está diseñado y fabricado para disfrutar de años de funcionamiento confiable. Pero como todos los productos, puede requerir de mantenimiento preventivo o reparación de vez en cuando. Por ello, disponer de un Acuerdo de protección principal puede ahorrarle dinero y molestias.

El Acuerdo de protección principal también ayuda a prolongar la vida útil de su nuevo producto. Esto es lo que incluye el Acuerdo\*:

- ☑ No sólo las piezas y la mano de obra para la reparación de defectos, sino también para ayudar a mantener los productos funcionando correctamente en condiciones normales de uso. Nuestra cobertura va mucho más allá de la garantía del producto. Sin deductibles y sin insuficiencia funcional excluida de la cobertura. Protección real.
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- ☑ Servicio de llamadas ilimitado y servicio a nivel nacional, tan a menudo como desee y siempre que quiera.
- ☑ Garantía sin sorpresas: sustitución del producto después de tres fallos independientes dentro de un plazo de doce meses y cuando se requiera una cuarta reparación. Incluye entrega gratuita y, si es necesario, la instalación del producto de reemplazo.
- ☑ Sustitución del producto si el producto cubierto no puede arreglarse.
- ☑ Mantenimiento preventivo anual a petición: sin cargo extra.
- ☑ Ayuda rápida por teléfono: asistencia telefónica de un técnico para ayudarle a resolver los problemas con todos los productos. Piense en nosotros como un manual del propietario "hablado".
- ☑ Protección contra los daños eléctricos por sobretensión debido a las fluctuaciones del suministro.
- ☑ Protección contra la pérdida de alimentos de 300 \$ por cualquier deterioro de los alimentos como resultado de una avería mecánica de cualquier refrigerador o congelador cubierto por la garantía.
- ☑ Promesa de servicio: 50 \$ si el primer intento de reparación de su producto cubierto por la garantía no tiene éxito y el producto no puede utilizarse mientras espera al servicio de reparación.
- ☑ 25% de descuento sobre el precio habitual de cualquier servicio de reparación no cubierto y en las piezas instaladas.

Una vez adquirido el Acuerdo, una simple llamada telefónica es todo lo que necesita para programar el servicio. Puede llamar a cualquier hora del día o de la noche.

El Acuerdo de protección principal es una compra libre de riesgo. Si lo cancela por cualquier motivo durante el período de garantía del producto, le proporcionaremos un reembolso completo. O bien, un reembolso prorrateado en cualquier momento después de la expiración del período de garantía del producto. Compre hoy su Acuerdo de protección principal.

**Se aplican algunas limitaciones y exclusiones. Para consultar los precios e información adicional llame al 1-800-827-6655.**

### Servicio de instalación de Sears

Para ponerse en contacto con el servicio profesional de Sears para la Instalación de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros importantes objetos para el hogar, llame al 1-844-553-6667.

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