

Use & Care Guide
Guía de uso y cuidada
English / Español

Model/Modelos: 790.7446*

Kenmore Elite[®]

Gas Range

P/N 808530508 Rev D

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

www.kenmore.com
www.sears.com



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KENMORE ELITE LIMITED WARRANTY

WITH PROOF OF SALE the following warranty coverage applies when this appliance is correctly installed, operated and maintained according to all supplied instructions.

One Year on Appliance

FOR ONE YEAR from the date of sale this appliance is warranted against defects in material or workmanship. A defective appliance will receive free repair or replacement at option of seller.

Two Years on Ceramic Glass Cooktop

FOR TWO YEARS from the date of sale, a free replacement part will be supplied for a ceramic glass cooktop that fails due to thermal shock. If the failure or defect is within the first year, a new cooktop will be installed at no charge. If the failure or defect is after the first year, a new cooktop will be supplied but not installed at no charge. You are responsible for the labor cost of cooktop installation after the first year from the date of sale.

Lifetime on Cooktop Gas Burners, Cooktop Electric Elements and Oven Door Glass

FOR AS LONG AS IT IS USED from the date of sale, a free replacement will be supplied for a defective cooktop gas burner, cooktop electric element or oven door glass. If the defect appears within the first year, a new burner, element or door glass will be installed at no charge. If the defect appears after the first year, a new burner, element or door glass will be supplied but not installed at no charge. This Lifetime warranty covers only the burner, element or door glass, and does not apply to any other related component or mechanism. You are responsible for the labor cost of burner, element or door glass installation after the first year from the date of sale.

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

All warranty coverage applies for only 90 DAYS from the sale date 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 on the appliance, two years on the ceramic glass cooktop, and for as long as used on cooktop gas burners, cooktop electric elements or oven door glass, 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.

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. 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 messages that follow this symbol to avoid possible injury or death.

⚠ WARNING Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

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

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

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

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

FOR YOUR SAFETY:

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

IMPORTANT SAFETY INSTRUCTIONS

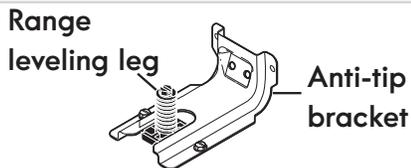
Read all instructions before using this appliance.

⚠ 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.



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 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.

⚠ WARNING Air curtain or other overhead range hoods which operate that operate by blowing a downward air flow onto a range or cooktop, shall not be used in conjunction with gas ranges or cooktops other than when the range or cooktop and hood have been designed, tested, and listed by an independent test laboratory for use in combination with each other.

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.

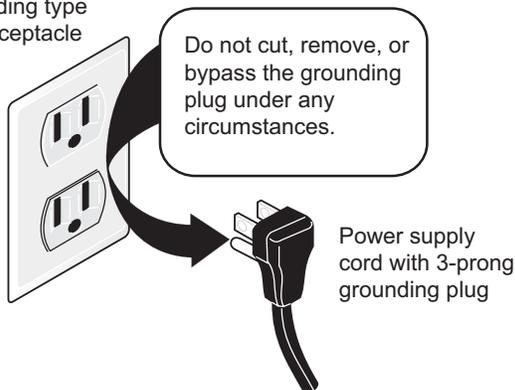
Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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 /NFPA 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.

Grounding type
wall receptacle



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.

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

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

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle, installed by a qualified technician.

Conversion to (L.P.) Gas

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

⚠ WARNING Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician. Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

If L.P. conversion is needed, contact your local L.P. Gas provider for assistance.

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

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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 over 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 and entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also 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.

⚠ 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.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR GAS COOKTOP

⚠ CAUTION Use proper flame size — Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

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.

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 heating element. The use of undersized cookware may expose a portion of the flame to direct contact and may result in the ignition of clothing or other items. Using the proper cookware on the cooking areas will improve efficiency.

Always turn knob to the full LITE position when igniting top burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

Never leave surface burners unattended at high heat settings — Boil overs cause smoking and greasy spill overs that may ignite, or a pan that has boiled dry may melt.

Glazed cooking utensils — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.

When you are flaming foods under a ventilating hood, turn the fan on.

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.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

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 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.

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.

⚠ WARNING California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

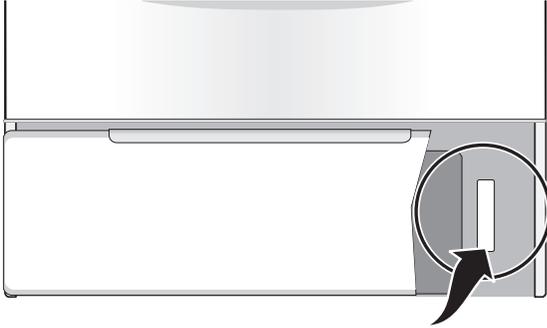
IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Product Registration and Customer Information

Serial Plate Location

The serial plate is on the left side of the oven frame.



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

Model Number: _____

Serial Number: _____

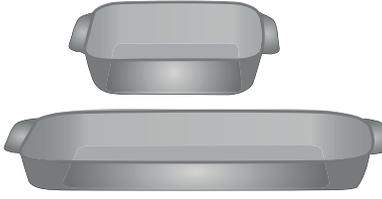
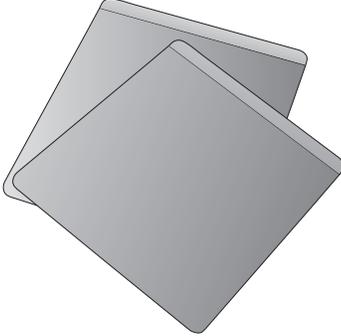
Date of Purchase: _____

Save your sales receipt for future reference.

Cooking Recommendations

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
<p>Shiny metal bakeware</p> 	<p>Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.</p>	<p>Recommended cooking temperatures and times are based on shiny metal bakeware.</p>
<p>Dark metal bakeware</p> 	<p>Dark bakeware cooks hotter than shiny bakeware.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.</p>
<p>Glass bakeware</p> 	<p>Glass bakeware cooks hotter than shiny bakeware.</p> <p>Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.</p>
<p>Insulated bakeware</p> 	<p>Insulated bakeware cooks cooler than shiny bakeware.</p> <p>Insulated bakeware is designed for baking in gas ovens.</p>	<p>Increase the cooking temperature by 25° F (13-14° C) when using insulated bakeware.</p>

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored, cooking times may need to be reduced slightly.	If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results:

Small adjustments may fix a problem with food not being as done as you like.

Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe.
Food too dark	Use the minimum cook time recommended on packaging or recipe.

Cooking Tips:

Use these additional tips to get the best results from your appliance.

Cooking	Tips
Baking	
Rack placement	Follow the instructions in "Oven Controls" on starting on page 18 . When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
Broiling/Roasting	
Broiling pan	For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters. Note: If a broiler pan and insert are not supplied with this appliance, they may be purchased from Sears. Call 1-844-553-6667 and order broiler pan kit 5304442087.

Cooking Recommendations

Cooking	Tips
Convection Cooking	
Convection attributes	<p>Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven.</p> <p>Convection saves time when using multiple racks or cooking several food items at once.</p>
Convection bake	<p>Reduce cooking temperature by 25° F (13-14° C) from the recipe unless the recipe is written for convection baking.</p> <p>Preheat the oven for best results.</p>
Convection roast	<p>Convection roast is best for meats and does not require preheating for most meats and poultry.</p> <p>Reducing the cooking temperature for convection roast is not recommended. Carefully follow your recipe's temperature and time recommendations, adjusting the cooking time if the recipe does not specify convection roasting time.</p> <p>Since convection roast cooks faster, cook time may be reduced by 25% to 40% depending on food type. You can reduce cook times by 25% from the recommended time of your recipe, and check the food at this time. If needed, continue cooking until the desired doneness is obtained.</p> <p>Use a meat probe if available with your appliance. Meat probes are also available from most grocery and home goods stores.</p> <p>Arrange oven racks so large cuts of meat and poultry are on the lowest rack of the oven.</p> <p>Do not cover foods when dry roasting - covering will prevent the meat from browning properly.</p> <p>When cooking meats, use the broiler pan and insert or a roasting rack. The broiler pan will catch grease spills and the insert helps prevent grease splatters. If a broiler pan and insert are not supplied with this appliance, they may be purchased from Sears. Call 1-844-553-6667 and order broiler pan kit 5304442087.</p>

Before Setting Surface Controls

Check Burner Cap Placement Before Operating the Surface Burners

⚠ WARNING To prevent flare-ups and avoid creation of harmful by-products, do not use the cooktop without all burner caps properly installed to insure proper ignition and gas flame size.

It is very important to be sure that all surface burner caps and burner grates are properly installed and in the correct locations before operating the cooktop burners.

Important notes:

- Always keep surface burner caps in place whenever using a surface burner.
- When placing the burner caps, be sure that all burner caps are seated firmly and rest level on top of burner heads.
- For proper flow of gas and ignition of burners do not allow spills, food, cleaning agents or any other material to enter the gas orifice port opening.

On round style burners, the burner cap lip (See [Figure 1](#)) should fit snug into the center of burner head and rest level.

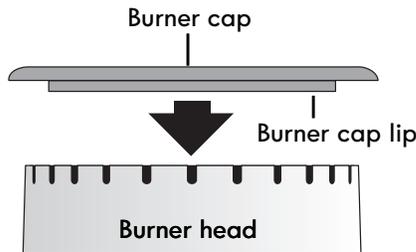


Figure 1: Burner cap lip placement

Refer to [Figure 2](#) for correct and incorrect burner cap placement.

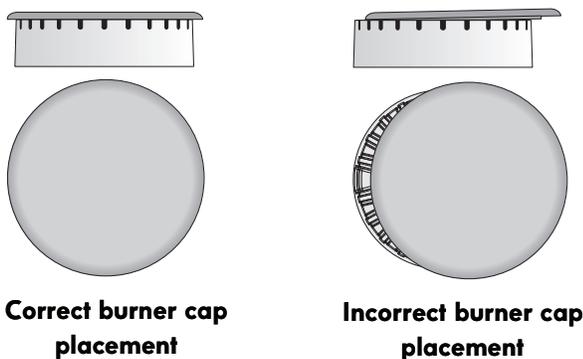


Figure 2: Burner cap placement

Once in place, you may check the fit by gently sliding the burner cap from side to side to be sure it is centered and firmly seated (See [Figure 3](#)). When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click. Please note that the burner cap should not move off the center of the burner head when sliding from side to side.

Check and be sure that all oval style (some models) burner caps are correctly in place on oval burner heads.

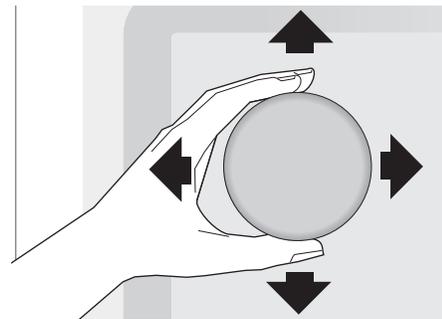


Figure 3: Checking the fit

Installing Burner Grates

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

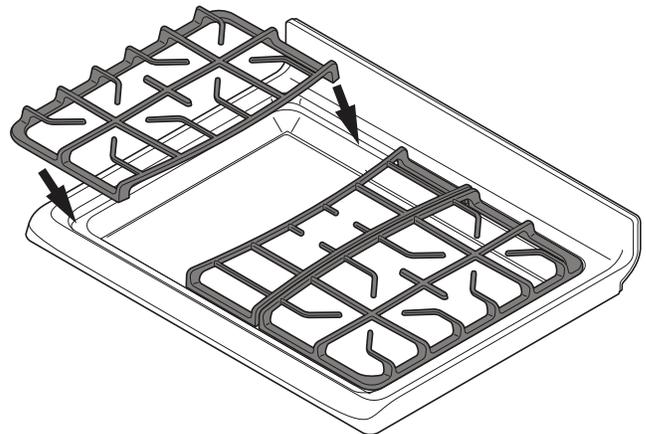


Figure 4: Burner grates placement

Make sure the burner grates are properly placed on the cooktop before using the surface burners. The grates are designed to rest inside the recess on the cooktop.

To install burner grates, place grates flat-side down and align into the cooktop recess. Grates should rest flush against each other and against the sides of the recess (See [Figure 4](#)).

Before Setting Surface Controls

Using Proper Cookware

⚠ CAUTION Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop 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 range cooktop.

Important:

Do not place aluminum foil, or any material that can melt on the range cooktop. If these items melt they may damage the cooktop.



For best cooking results, cookware should have flat bottoms that rest level on the surface burner grate. Before using cookware, check for flatness by rotating a ruler across the bottom of the cookware (See [Figure 5](#)).

Figure 5: Testing cookware

Important:

The size and type of utensil used, and the amount and type of food being cooked will influence the burner flame setting needed for best cooking results.

Cookware Material Types

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

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

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

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

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

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

Glass - Slow heat conductor.

Setting Proper Burner Flame Size

⚠ CAUTION Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame.

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange.

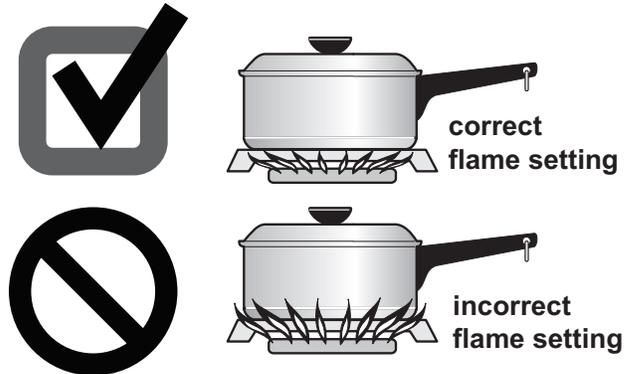


Figure 6: Correct and incorrect flame settings

For most cooking: start on the highest setting and then turn to a lower setting to complete the process. Use the recommendations in [Table 1](#) as a guide for determining proper flame size for various types of cooking.)

For deep fat frying: use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly.

Table 1: Flame size recommendations

Flame Size*	Type of Cooking
High flame	Start most foods; bring water to a boil; pan broiling
Medium flame	Maintain a slow boil; thicken sauces; gravies; steaming
Low flame	Keep foods cooking; poach; stewing

*These settings are based for medium-weight metal or aluminum pans with lids. Settings may vary when using cookware made from different materials.

Home Canning

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

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

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

Setting Surface Controls

Setting Surface Burners

Your gas appliance may be equipped with different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases. It is important to select cookware that is suitable for the amount and type of food being prepared.

The smaller **SIMMER** burner (on some models) is best suited for simmering delicate sauces, etc.

The standard size burners may be used for most surface cooking needs. Some models are equipped with a center burner.

The larger **POWER** burners (on some models) or **TURBO BOIL** burner (on some models) are recommended for bringing large quantities of liquid to temperature and when preparing larger quantities of food.

To set surface burners:

⚠ CAUTION Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop 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 range cooktop.

⚠ CAUTION Do not place aluminum foil, or any material that can melt on the range cooktop. If these items melt they may permanently damage the cooktop surface.

⚠ CAUTION When operating the oven, it is possible for residual heat from the oven to build-up and over time to eventually transfer to the surface control knobs located directly above the oven door.

1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil sets stable on the burner grate.
2. Push the desired surface control knob in and turn counterclockwise out of the OFF position (See [Figure 7](#)).
3. Release the surface control knob and rotate to the LITE position. Visually check that the burner has lit.
4. Once the burner has a flame, push the control knob in and turn counterclockwise to the desired flame size. Use the control knob markings and adjust the flame as needed.



Figure 7: Surface control knob

Important notes:

- Do not cook with the surface control knob left in the LITE position. The electronic ignitor will continue to spark if the control knob setting remains in the LITE position.
- When setting any surface control knob to the LITE position, all electronic surface ignitors will spark at the same time. However, only the surface burner you are setting will ignite.
- Never place or straddle a cooking utensil over two different surface cooking areas at the same time. This can cause uneven heating results.
- In the event of an electrical power outage, the surface burners can be lit manually. Use caution when lighting surface burners manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. After burner lights push in and turn knob to desired setting.
- The cooktop should not be used during a self-clean cycle. On some models, turning on any cooktop surface burner will cause the clean cycle to cancel. If the clean cycle is canceled, the oven control display will show "SPr" for 5 seconds. The oven door will remain locked until the oven has cooled down below cleaning temperature. If the oven is below cleaning temperature, the user can start another clean cycle immediately. If the oven is in cleaning temperature range, another self-clean cycle can be set once the door unlocks (up to 4 hours).

Before Setting Oven Controls

Oven Vent Location

The oven vent is located below the control panel (See [Figure 8](#)). 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. Steam or moisture may appear near the oven vent, this is normal. Do not block oven vent.

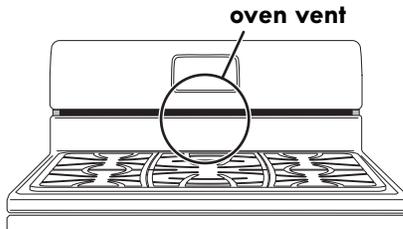


Figure 8: Do not block oven vent location

⚠ WARNING Do not line the oven walls, racks, bottom or any other part of the range 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.

⚠ 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.

Important: Remove all racks before starting a self-clean cycle.

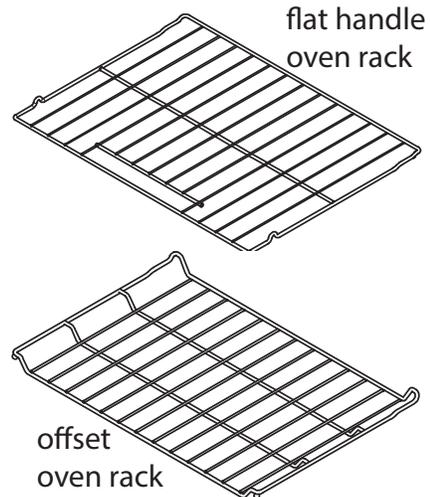
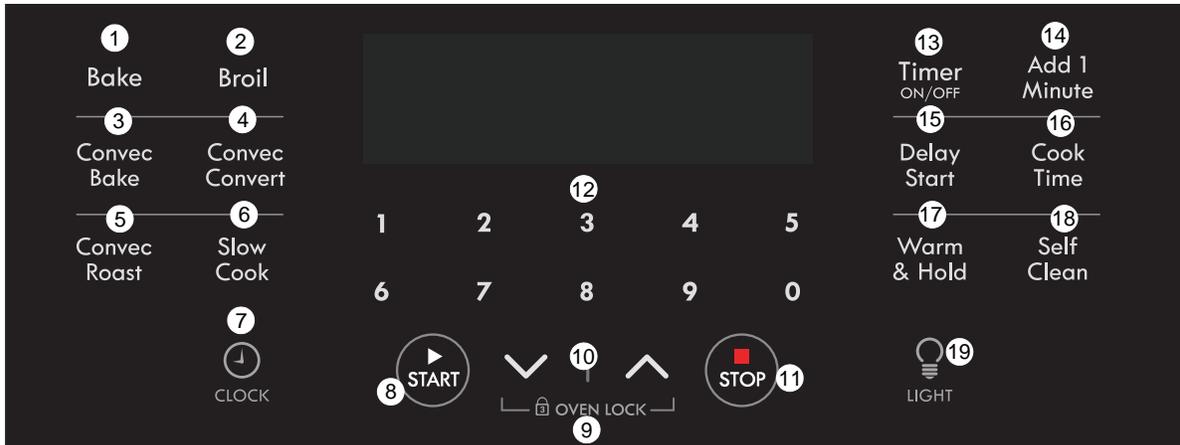


Figure 9: Oven rack types

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 stepdown positions from the standard flat rack design. The offset design positions the base of the rack about 1/2 of a rack position lower than the flat rack and may be used in most oven rack positions.
- To maximize oven cooking space, place the bottom oven rack (some models) in the lowest rack position for baking or roasting large cuts of meat.

Oven Controls



1. **Bake** - Use to start a normal Bake function.
2. **Broil** - Use to select Broil function.
3. **Convec Bake** - Use to select Conv Bake function.
4. **Convec Convert** - Use to select Conv Convert function.
5. **Convec Roast** - Use to select Conv Roast function.
6. **Slow Cook** - Use to select Slow Cook function.
7. **SET CLOCK** - Use to set time of day.
8. **START** - Use to start oven functions.
9. **Oven Lock** - Hold up/down arrows simultaneously to enable the oven lock.
10. **Up / Down arrows** - Use with the function keys to adjust settings and adjust temperature and times.
11. **STOP** - Use to cancel any oven function previously entered except clock and timer.
12. **0-9 keypad** - Use to enter oven temperatures and times.
13. **Timer ON/Off** - Use to set and cancel the timer.
14. **Add 1 Minute** - Use to add one minute to the timer. This works with the kitchen timer and does not affect any cook time or start time functions.
15. **Delay Start** - Use with Bake, Conv Bake, Conv Concert, and Self Clean functions to program a delayed start time.
16. **Cook Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
17. **Warm & Hold** - Use to keep cooked food warm and at serving temperature for up to 3 hours.
18. **LIGHT** - Use to turn internal oven light on and off.

Minimum and Maximum Control Settings

All of the 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 touched. An entry error tone (three short beeps) will sound if the entry of the temperature or time is below the minimum allowable setting or above the maximum setting for the cooking feature. The error tone will also sound any time a key is pressed if the entry is determined to be an invalid selection.

The oven control works with both the numeric keypad and the Up / Down arrow keys. For cooking functions (Bake, Broil, Convec Bake, Convec Convert, Convec Roast, and Slow Cook) as well as for the Timer ON/OFF and the CLOCK functions, you may press the **Up / Down arrows** to adjust the temperature in addition to (or instead of) using the digital keys. Regardless of the method you choose, always press the **START** key to start the desired function.

Important: The Up / Down arrow keys will not operate with the following functions: Warmer Drawer, Add 1 Minute, and Warm & Hold. If an arrow key is pressed in an attempt to program any given function that is invalid, the control will sound a triple beep.

Table 2: Minimum and maximum control settings

Feature	Min. Temp or Time	Max. Temp or Time
Bake	170°F (77°C)	550°F (288°C)
Broil	400°F (205°C)	550°F (288°C)
Timer	1 minute	11 hrs. 59 mins.
Self Clean	2 Hours	4 Hours
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	300°F (148°C)	550°F (288°C)
Convec Roast	300°F (148°C)	550°F (288°C)
Clock 12 Hr.	1:00	12:59
Clock 24 Hr.	0:00	23:59
Slow Cook	LO 225°F (77°C)	HI 275°F (134°C)

Setting Clock

When the appliance is first powered up, **12:00** will flash in the display (See [Figure 10](#)). The time of day must first be set before operating the oven.

Figure 10: 12:00 in display before setting the clock

To set clock to 1:30:

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

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 (See [Figure 11](#)).
3. Press to accept the choice.

Figure 11: 12 Hr dAY and 24 Hr dAY settings

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 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. 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 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.

Oven Controls

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 (See [Figure 12](#)).
3. Press  to accept choice



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

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 (See [Figure 13](#)).
3. Press  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 13: 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**.
3. Press  to accept the choice.



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 the **Up and Down arrows** together 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.

To cancel the oven lockout feature:

1. Press and hold the **Up and Down arrows** 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, **Hld** will flash in display. When **Opn** is displayed, 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.

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. For best results leave oven light off while baking.

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 light \(some models\)”](#) on [page 35](#).

Setting Bake

Use the bake function whenever the recipe calls for baking using normal temperatures. A reminder tone will sound when the set bake temperature is reached. The oven will cycle on and off during baking to maintain the set temperature.

Bake may be programmed for any temperature from 170°F to 550°F (77°C to 288°C). The factory preset bake temperature is 350°F (177°C).

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 or cookies using two oven racks, place racks in positions 2 and 5 flat racks.
- When baking using two oven racks, position bakeware as shown in [Figure 14](#). 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.
- Glass cookware is a slow heat conductor. May require reducing oven temperature.
- Minimize opening of the oven door. Opening the door will reduce the temperature in the oven.
- For 2 rack cakes use Bake. For 2 rack cookies use Convection Bake.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.

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.

Important note:

The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see [“Setting Cook Time”](#) on [page 22](#) for detailed information.

To set Bake for oven temperature of 425°F:

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 . The word **BAKE** will appear on the display.

To cancel Bake at any time, press .

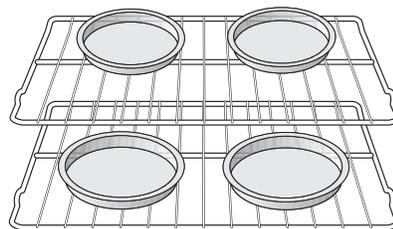


Figure 14: Baking on multiple levels

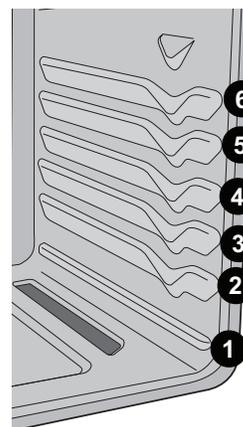


Figure 15: Oven rack positions

Oven Controls

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. When using Cook Time with Bake set the Cook Time needed after the oven is fully preheated.

- The Cook Time feature may be set with Bake, Conv Bake, Conv 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 program oven to bake with oven default temperature of 350°F and to shut-off after 30 minutes:

1. Press **Bake**.
2. Press . The word **BAKE** will appear on the display.
3. When the preheat tone sounds press **Cook Time**.
4. Enter **3 0** using numeric keypad.
5. Press  to accept.

When the programmed cook time ends:

End will appear in the display window and the oven will shut-off automatically (See [Figure 16](#)). The oven control will beep three times every 30 seconds as a reminder until  is pressed.



Figure 16: Display showing cooking has ended

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

1. Press **Bake** (for oven temperature) or **Cook Time**.
2. Press  or  or use numeric keys to enter new cook time.
3. Press  to accept.

When the cook time runs out, **End** will appear in the display. The oven control will beep three times every minute until  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.

⚠ 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.

⚠ 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 burn.

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 or press the **Up arrow** key until **5 0** appears in the display.
3. Press  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  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 .

When the programmed cook time ends:

End will appear in the display window and the oven will shut off automatically (See [Figure 16](#)). The oven control will beep three 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 19](#) for more information. The Delay Start feature may be used with Conv Bake, Conv Roast, Conv Convert, Bake, and Slow Cook functions and Self Clean. Delay Start or Cook Time will not operate with the Broil function.

Convec Bake

Convection functions use a fan to circulate the oven's heat uniformly and continuously around the oven. 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. Most foods baked in a standard pan will cook faster and more evenly with the convection feature.

Convec Bake may be set for any oven temperature between 300°F (148°C) and 550°F (288°C).

- When using Convec Bake, cook time reductions may vary depending on the amount and type of food being cooked. Foods can cook up to 25% faster.
- 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.
- When using convection, use cookware or pans with low sides. This allows the air to circulate around the food evenly.

Baking tips

- Fully preheat the oven before cooking 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 using a single oven rack, place rack in position 2 or 3.
- For best results when baking cakes or cookies using two oven racks, place racks in positions 3 offset and 5 flat (See [Figure 17](#)).
- 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. Dark bakeware is recommended for pies. Shiny bakeware is recommended for cakes, cookies, and muffins.
- Use cookware or pans with low sides. This allows the air to circulate around the food evenly.
- Glass cookware may require reduced temperatures.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.

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 burn.

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

1. Press **Conv Bake**.

2. Press **START**.

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

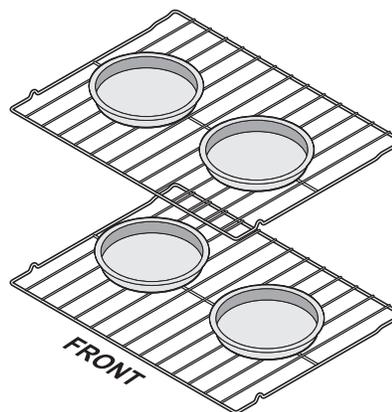


Figure 17: Baking on multiple levels

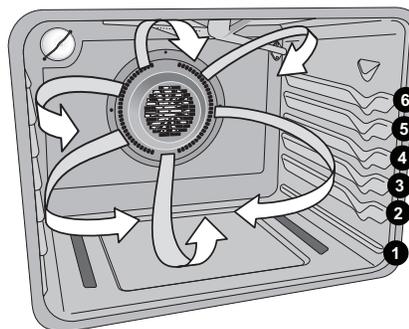


Figure 18: Air movement using convection

Important notes:

- The convection fan on a gas range will not begin rotating until Convec Bake has been heating for six minutes.
- If the oven door is opened when Convec Bake is active, the convection fan will stop rotating until the oven door is closed.

Oven Controls

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 300°F (148°C) and 550°F (288°C).

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 .

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 because this will prevent the meat from browning properly.

Important note:

- After 6 minutes, 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

Conv Convert automatically converts the cooking temperature entered for any standard baking recipe to the lower temperature required for convection baking. Conv Convert should only be used with Conv Bake and a Cook Time when the cooking time is greater than 20 minutes.

When Conv Convert is used with a timed Conv Bake setting of 20 minutes or more, the function will display a **CF** message as a reminder to check food when the bake time is 75% complete (See [Figure 19](#)). At this time the oven control will sound one long beep at regular intervals until the set cook time has finished.



Figure 19: 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 .
3. 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 .
3. Press Cook Time.
4. Enter 30 using numeric keypad.
5. Press .
6. Press Conv Convert. The oven temperature is now lowered for convection cooking.

To cancel Conv Convert at any time, press .

Important note:

- Conv Convert should 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.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.

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).

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

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.

The suggested broil settings are recommendations only (See Table 3). 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.

Important notes:

- 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.
- BROIL DOOR ALARM: If the oven door is left open during a broil, the alarm will sound after 60 seconds. If the door is remains open the broil function will turn OFF after another 30 seconds.
- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a broil pan with broil pan insert. Broil pans and inserts allow the grease to drain away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with foil - the exposed grease could ignite.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.

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

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 5 minutes before adding food.
2. Position bakeware in oven to the preferred rack position (See Figure 21).
3. Press **Broil**. Broil will flash in the display.

Important: Broil with oven door closed.

4. Press **START**. To set to a lower broil temperature, press Broil again and enter desired broil temperature between 550°F and 400°F.
5. Broil on one side until food is browned; turn on broil other side until done to your satisfaction.
6. When finished broiling, press **STOP**.
7. To cancel Broil at any time, press **STOP**.

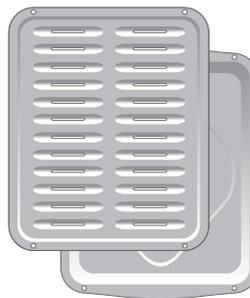


Figure 20: Broiler pan/insert

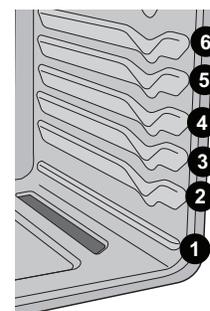


Figure 21: Rack positions

If a broil pan and insert are not provided with this appliance, they may be purchased from Sears. Call 1-844-553-6667 and order broil pan kit 5304442087.

Oven Controls

Table 3: Suggested Broil Settings

Food	Rack Position	Setting	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak, 1 inch thick	5*	(HI) 550°F	6	5	135°F (57°C)	Rare**
Steak, 1 inch thick	5 or 6	(HI) 550°F	7	5	145°F (63°C)	Medium
Steak, 1 inch thick	5 or 6	(HI) 550°F	8	7	170°F (77°C)	Well
Pork Chops, 3/4 inch thick	5	(HI) 550°F	8	6	170°F (77°C)	Well
Chicken, bone-in	4	(LO) 450°F	25	15	170°F (77°C)	Well
Chicken, boneless	5	(LO) 450°F	10	8	170°F (77°C)	Well
Fish	5	(HI) 550°F	as directed		170°F (77°C)	Well
Shrimp	4	(HI) 550°F	as directed		170°F (77°C)	Well
Hamburger, 1 inch	5*	(HI) 550°F	6	5	135°F (57°C)	Rare**
Hamburger, 1 inch	5 or 6	(HI) 550°F	7	5	145°F (63°C)	Medium
Hamburger, 1 inch	5 or 6	(HI) 550°F	8	7	170°F (77°C)	Well

For steaks, cook times are suggestions and should only be used as a guide.

The U.S. Department of Agriculture states, "***Rare fresh beef is popular, but you should know that cooking it to only 135°F (57°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).

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) 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.

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.
- 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 or press the **Down arrow** key to select the low setting.
4. Press  to activate Slow Cook.

To cancel Slow Cook at any time, press .

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.

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 . 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**. **Hold WARM** will appear in the display.
7. Press  to accept. When the cook time is over, 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.

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 the 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 .

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 22](#) 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 (See [Figure 22](#)).

Figure 22: 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 “” on [page 20](#).

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 (See [Figure 23](#)).

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.



Figure 23: Display showing Sabbath failure

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.

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 temperature by -20°F, press the Down arrow key until the display reads **-20**.
4. Press  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.

Oven Controls

Self Clean

A self cleaning oven cleans itself with high temperatures (well above normal cooking temperatures), which eliminate soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth. The Self Clean function can be programmed for any duration between 2 and 4 hours. 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. 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 surface of the oven).

⚠ CAUTION Do not force the oven door open. This can 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.

⚠ CAUTION 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.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove all items from the oven and cooktop including cookware, utensils, and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not line the oven walls, racks, bottom, or any other part of the range with aluminum foil or with any oven liners or materials. 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 surface of the oven).
- Do not spray 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 (See [Figure 24](#)). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.

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

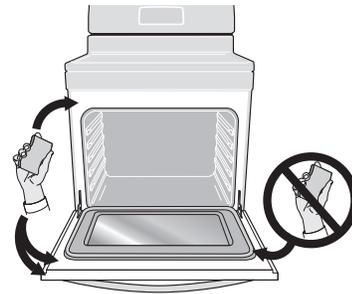


Figure 24: Areas to clean and to avoid

- 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.
- Do not force the oven door open when self-clean is active. This can damage the automatic door locking system. Use caution when opening the door after the clean cycle is complete. The oven may still be VERY HOT.
- To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape. The oven may appear to have cooled after it has been turned off. It may still be hot and burns may occur if the oven walls are touched before they have cooled.
- 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.
- The cooktop should not be used during a self-clean cycle. On some models, turning on any cooktop surface burner will cause the clean cycle to cancel. If the clean cycle is canceled, the oven control display will show "SPr" for 5 seconds. The oven door will remain locked until the oven has cooled down below cleaning temperature. If the oven is below cleaning temperature, the user can start another clean cycle immediately. If the oven is in cleaning temperature range, another self-clean cycle can be set once the door unlocks (up to 4 hours).

Setting Self Clean

To set self clean:

1. Be sure the oven is empty and all oven racks are removed. 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  to activate Self Clean.

As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically and the lock icon will flash in the display along with **CLEAN**. 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.

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. **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 door will unlock and the display will show the time of day and 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  to accept
5. Press **Self Clean**.
6. Press .

As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically and the lock icon will flash in the display along with **CLEAN**. Do not attempt to open the oven door (allow 15 seconds for the lock mechanism to lock the oven).

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.
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.
- The Self Clean cycle will be canceled if a gas cooktop burner is turned on during a self clean.
- 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 will not allow another Self Clean cycle to be set once for up to 4 hours.

Oven Controls

Steam Clean

Steam cleaning works best for spot cleaning and light soils on the oven bottom. Steam clean may also be used before manually cleaning the oven or before Self Clean to help loosen soils on the oven bottom.

To set the controls for steam clean:

⚠ WARNING Do not set the cleaning temperature higher than the temperature listed in these instructions. Higher temperatures will dry the steam too soon and may lead to burns or serious injury when cleaning.

⚠ WARNING Do not attempt to wipe out the oven before the cooling off period or attempt to shorten the cooling off period. Doing so may lead to burns or other serious injury when cleaning.

⚠ CAUTION Do not add ammonia, oven cleaners, or any other household cleaners or chemicals to the water used for steam cleaning.

1. Oven should be at room temperature. Remove all racks and oven accessories.
2. Scrape or wipe loose debris from the oven bottom.
3. Pour 8 oz (235 ml) of distilled or filtered water onto the oven bottom (Figure 25). Close the oven door.

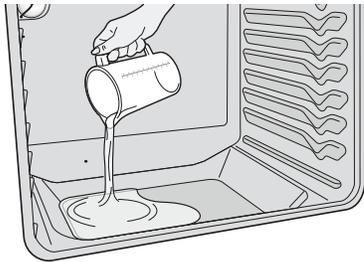


Figure 25: Pour water onto the oven bottom

4. Press **Bake**.
5. Enter **170°F (77°C)** using numeric keys and press **START**.
6. Set the minute timer for **20** minutes.
7. Allow the oven to heat. Do not open the oven door while the oven is heating.
8. An alert will sound when the timer is finished. Press **Timer ON/Off** to stop the timer.
9. Press **STOP** to turn off the oven.
10. Set the minute timer for **10** minutes to allow for a cool-down period. Do not attempt to wipe out the oven before a 10 minute cool-down period.
11. An alert will sound when the timer is finished. Press **Timer ON/Off** to stop the timer.

12. Stand to the side of the range out of the way of escaping vapor when opening the oven door.
13. Wipe oven cavity and bottom. Do not clean oven door gasket (Figure 26).

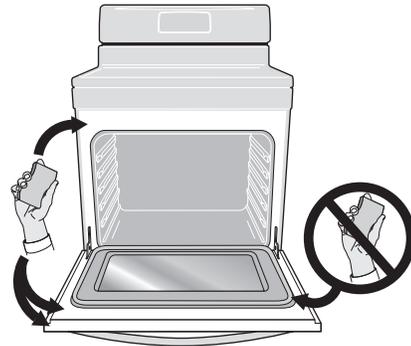


Figure 26: Do not clean the oven door gasket

To stop the steam cleaning cycle at any time, press .

Important notes:

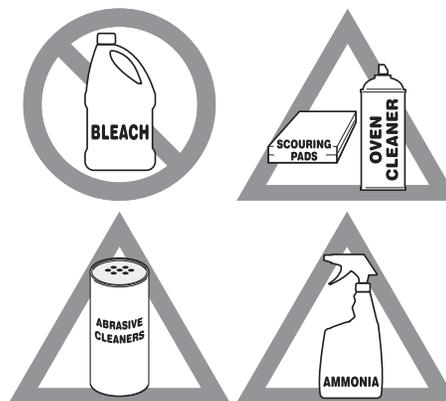
- Always stay close to the oven when steam cleaning, so you can hear the timer alert.
- For best results, wipe out oven immediately after the cool-down period is complete.
- Removal of especially stubborn or baked-on soils may require a manual cleaning or a self clean cycle. See “Setting Self Clean” on page 31.
- Some condensation or water vapor may appear close to the oven vent, and some water may remain on the oven bottom. This is normal. Wipe with a soft cloth or sponge when the cool-down period is complete.
- The oven gasket may become damp; do not wipe dry. Open door to broil position and allow to air dry.
- Local water sources often contain minerals (hard water) and will leave deposits on the oven cavity surfaces. If this occurs, wipe cavity surfaces with diluted vinegar or lemon juice. Use distilled or filtered water.
- If the door is opened during steam cleaning or cool-down period, steam will escape and the oven may be more difficult to clean. Keep oven door closed during steam cleaning.

Care and Cleaning

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

⚠ CAUTION Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.

⚠ CAUTION If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.



Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. 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 knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Easy Clean Stainless Steel Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.
Porcelain-enameled broiler pan and insert Porcelain door liner Porcelain body parts	Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Self-cleaning oven interior	Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See "Setting Self Clean" on page 31 .
Oven door	Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners 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. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.

Care and Cleaning

General Cleaning

Refer to this chapter for more detailed information about cleaning specific parts of the range.

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

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

Aluminum foil and utensils

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

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

- 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 burners under any circumstances.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, the utensil will be damaged or destroyed.

Cleaning the Cooktop and Surface Burners

⚠ CAUTION To avoid possible burns, do not attempt any of the cooktop cleaning instructions provided before turning OFF all of the surface burners and allow them to completely cool.

⚠ CAUTION Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized qualified agency.

Routinely clean the cooktop. Wipe with a clean, damp cloth and wipe dry to avoid scratches. Keeping the surface burner head ports and slots clean will prevent improper ignition and an uneven flame.

Cleaning recessed and contoured areas of cooktop

If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

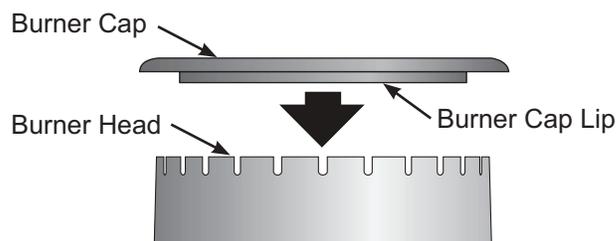
Cleaning surface burner grates

- Clean only after the grates are completely cool.
- Use nonabrasive plastic scrubbing pad and mild abrasive cleanser or clean in the dishwasher.
- Food soils containing acids may affect the finish. Clean immediately after the grates are cool.
- Thoroughly dry grates immediately following cleaning.

Cleaning burner caps

- Remove caps from burner heads after they have cooled.
- Clean heavy soils with a plastic scrubbing pad and absorbent cloth.
- Thoroughly dry burner caps immediately following cleaning including the bottom and inside of cap.
- Do not use abrasive cleaners. They can scratch porcelain.
- Do not clean burner caps in the dishwasher.
- Do not operate surface burners without burner caps properly in place. Read important notes.

Cleaning surface burner heads



For proper gas flow it may be necessary to clean the burner head and slots. To clean, first use a clean DAMP cloth to soak up any spills. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe up using a damp cloth. For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

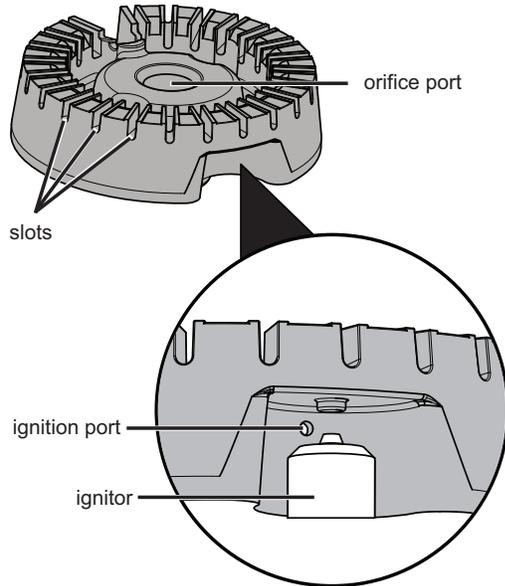
Any spill on or around the electrode must be carefully cleaned. Take care not to hit the electrode with any thing hard or it could be damaged.

Important note:

Small food particulars on or around the electrode could stop the burner from lighting.

To clean the burner head ignition ports

Each burner head has a small ignition port located as shown. Should you experience ignition problems it may be that this port hole is partially blocked with soil. With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port.



Important notes:

- The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop.
- Always keep the surface burner caps in place whenever a surface burner is in use.
- When replacing the burner caps, be sure the burner caps are seated firmly on top of the burner heads.
- For proper flow of gas and ignition of burners do not allow spills, food, cleaning agents or any other material to enter the gas orifice port opening.

To remove and replace storage drawer (some models)

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

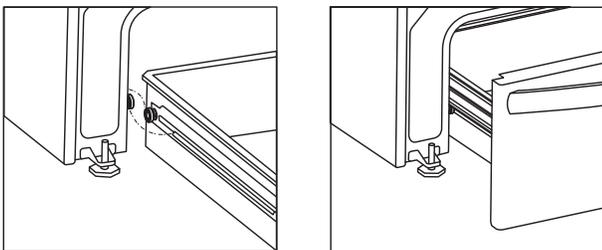


Figure 27: Open drawer(L) Closed drawer(R)

Replacing oven light (some models)

CAUTION 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.

The oven light is located at the rear of the oven cavity and is covered with a glass shield held by a wire holder. The glass shield protects the light bulb and must be in place whenever the oven is in use.

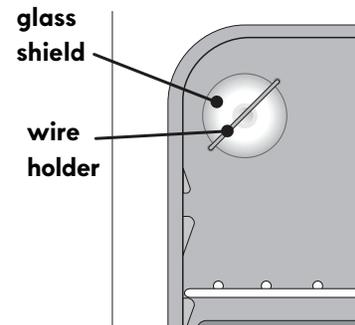


Figure 28: Replacing the oven light

To replace the interior oven light bulb:

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield that covers the light bulb.
3. Replace light with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder back into place.
5. Turn power on at the main source (or plug the appliance in).
6. The clock will then need to be reset. To reset, see ["Setting Clock"](#) on [page 19](#).

Care and Cleaning

Removing and replacing the lift-off oven door

⚠ CAUTION To avoid possible injury when removing or replacing the oven door, follow the instructions below carefully and always hold the oven door with both hands positioned away from the door hinge area.

⚠ 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 - [Figure 29](#)).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door ([Figure 30](#)). 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 - [Figure 31](#)).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame ([Figure 32](#)).

To replace oven door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - [Figure 31](#)).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame ([Figure 32](#)). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door (horizontal with floor - [Figure 29](#)).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges ([Figure 30](#)) to the locked position; then, 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.

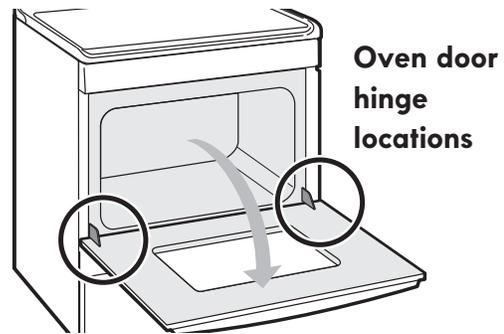


Figure 29: Oven hinge locations

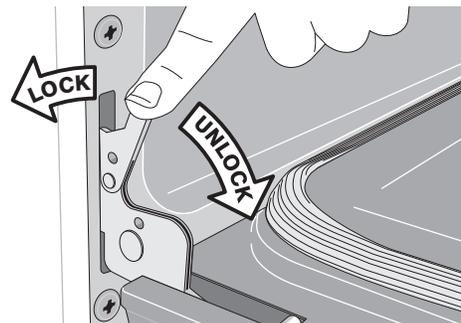


Figure 30: Hinge lock/unlock positions

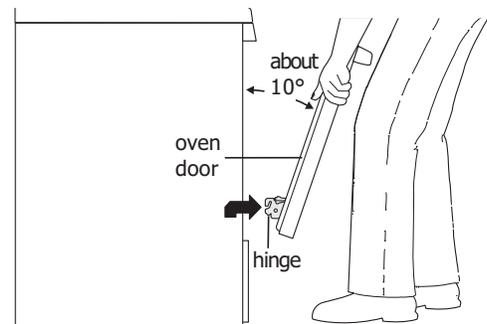


Figure 31: How to remove door

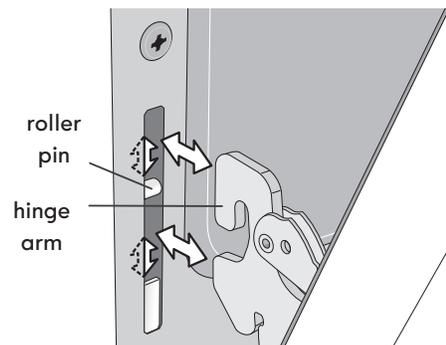


Figure 32: Hinge pin locations

Before You Call

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies, pastries, et cetera. 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"> • Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded. • Dark pans absorb heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • 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. • Use a medium weight baking sheet.
Cakes too dark on top or bottom 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F (12°C) lower than recommended.
Cakes not done in center 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. • Glass cookware slow heat conductor. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (12°C) lower than recommended. • Use pan size suggested in recipe. • 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. • Reduce temperature and increase cook time or use shiny bakeware.
Cakes not level. 	<ul style="list-style-type: none"> • Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • 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. • 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. • Do not use pans that are dented or warped.
Foods not done when cooking time is over. 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (12°C) higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time. • Make sure to allow 2" to 4" of clearance between all pans and racks, allowing for even air flow.

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">• Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting Oven Temperatures" on page 29.
Appliance is not level.	<ul style="list-style-type: none">• Be sure floor is level, strong, and stable enough to adequately support range.• If floor is sagging or sloping, contact a carpenter to correct the situation.• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none">• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.• Gas line is hard-plumbed. Have a flexible CSA International approved metal appliance connector installed.
Entire appliance does not operate.	<ul style="list-style-type: none">• Make sure power cord is plugged properly into outlet.• Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.• Service wiring is not complete. Call 1-844-553-6667 for assistance (See back cover).
Oven portion of appliance does not operate.	<ul style="list-style-type: none">• Be sure regulator gas valve is turned to ON. See installation instructions.• The time of day is not set. The time of day must first be set in order to operate the oven. See "Setting Clock" on page 19.• Be sure the oven controls are set properly for the desired function. See the "Oven Controls" chapter starting on page 18 and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
Oven light does not work.	<ul style="list-style-type: none">• Be sure the oven light is secure in the socket. Also see "Replacing oven light (some models)" on page 35.
Oven smokes excessively when broiling.	<ul style="list-style-type: none">• Incorrect setting. Follow the "Setting Broil" instructions on page 25.• Be sure oven door is closed when broiling.• Meat too close to the broiler. Reposition the broil rack to provide proper clearance between the meat and the broiler. Preheat the broiler for searing.• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.• Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none"> Excessive spillovers in oven. For example, this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present, follow the “Setting Broil” instructions on page 25.
Oven control panel beeps and displays any F code error.	<ul style="list-style-type: none"> Oven control has detected a fault or error condition. Press STOP to clear the error code. Try Bake or Broil function. If the F code error repeats, remove power from appliance, wait 5 minutes, and then repower appliance and set clock with the correct time of day. Try Bake or Broil function again. If the fault recurs, press STOP to clear and call 1-844-553-6667 for assistance (See back cover).
Self Clean does not work.	<ul style="list-style-type: none"> Oven control not set properly. Review the “Self Clean” instructions on page 30.
Soil not completely removed after Self Clean.	<ul style="list-style-type: none"> Self Clean was interrupted. Review the “Self Clean” instructions on page 30. Excessive spillovers on oven bottom. Remove 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 get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. 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.
Oven racks discolored.	<ul style="list-style-type: none"> Oven racks left in oven cavity during Self Clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.
Convection fan does not rotate.	<ul style="list-style-type: none"> Allow 6 minutes for convection fan to start rotating after setting Convection. Oven door is open. Convection fan will turn off if oven door is opened when Convection is active. Close oven door.
Surface burners do not ignite.	<ul style="list-style-type: none"> Surface control knob was not completely turned to LITE. Push in and turn the surface control knob to LITE until burner ignites and then turn control knob to desired flame size. Burner ports are clogged. With the burner OFF, use a small-gauge wire or needle to burner head slots and ignition ports. See “Cleaning the Cooktop and Surface Burners” in the Care & Cleaning section on page 34 for additional cleaning instructions. Range power cord is disconnected from outlet (electric ignition models only). Be sure power cord is securely plugged into the power outlet. Electrical power outage. Burners may be lit manually. See “Setting Surface Burners” on page 16.
Surface burner flame uneven or only part way around burner cap.	<ul style="list-style-type: none"> Burner slots or ports are clogged. With the surface burner OFF, clean ports with a small-gauge wire or needle. Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Burner caps are not seated properly. Check that all burner caps are level and seated correctly on burner heads. See “Cleaning the Cooktop and Surface Burners” in the Care & Cleaning section on page 34 for additional cleaning instructions.
Surface burner flame is too high.	<ul style="list-style-type: none"> Surface control knob is set too high. Adjust to lower flame setting. Burner caps are not seated properly. Check that all surface burner caps are level and seated correctly on surface burner heads. See “Cleaning the Cooktop and Surface Burners” in the Care & Cleaning section on page 34 for additional cleaning instructions. Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct.

Before You Call

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|---|---|
| Surface burner flame is orange. | <ul style="list-style-type: none">• Dust particles in main gas line. Allow the burner to operate a few minutes until flame turns blue. In coastal areas, a slightly orange flame is unavoidable due to salt content in air.• Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct. |
| The oven control display shows "SCC" and self-clean is not working. | <ul style="list-style-type: none">• If the cooktop is used during a self-clean cycle, the oven may turn off. The oven control display will show "SCC". Press STOP to clear the SCC message. The oven door will remain locked until the oven has cooled down below cleaning temperature. If the oven is below cleaning temperature, the user can start another clean cycle immediately. If the oven is in cleaning temperature range, another self-clean cycle can be set once the door unlocks (after 4 hours). |
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