



Model #s 75909

790.75903990

790.75904990

790.75909990

75908

75903

75904

790.75908990

GAS RANGE

Use & Care Guide

ESTUFA A GAS

Manual del Usuario

ENGLISH

ESPAÑOL

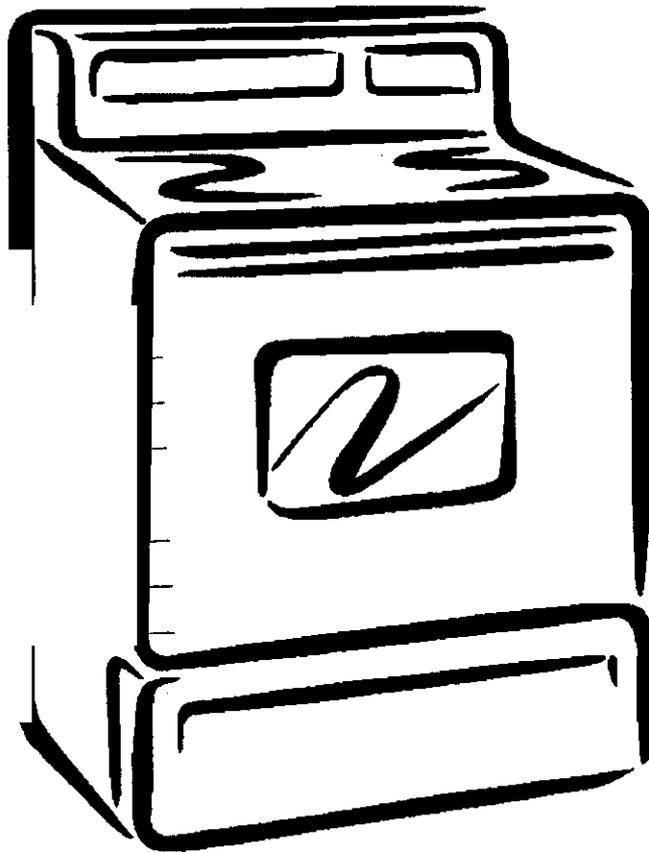


Table of Contents

Product Record	2	Setting Warmer Drawer Controls	15
Freestanding Range Warranty	2	Before Setting Oven Controls	16
IMPORTANT SAFETY INSTRUCTIONS	3-5	Air Circulation in the Oven	16
Grounding Instructions	5	Setting Oven Controls	17-23
Liquefied Petroleum (Propane) Gas Conversion	5	• Preheat	17
Range Features	6	• Bake	18
Control Pad Functions	7	• Timed Bake	19
Setting the Clock	8-9	• Delayed Time Bake	20
• Clock	8	• Broil	21
• Twelve Hour Energy Saving Mode	8	• Searing Grill	22
• Kitchen Timer	9	• Broiling Charts	23
Consumer Defined Control Features	10	Oven Cleaning	24-26
• Child Safety Lockout	10	• Preparing for the Self-Clean Cycle	24
• Temperature Display	10	• Self-Clean Cycle	25
Surface Cooking	11-14	• Delayed Self-Clean Cycle	26
• Using the Wok Stand	11	General Cleaning	27-30
• Flame Size	12	Oven Lights	31
• Proper Burner Adjustment	12	Adjusting Oven Temperature	31
• Positioning Burner Caps and Trim Rings	12	Avoid Service Checklist	32-33
• Positioning Burner Grates	13	Sears Service	34
• Setting Surface Controls	13		
• Setting Warmer Zone Controls	14		

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. The identification plate is located on the right side of the oven front frame in the warmer drawer compartment.

Model No. 790.

Date of Purchase _____

Serial No. _____

Save these instructions and your sales receipt for future reference.

Freestanding Range Warranty

FULL ONE YEAR WARRANTY ON ALL PARTS

If, within one year from the date of installation, any part fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge.

If the product is subjected to other than private family use, the above warranty is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER 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 Roebuck and Co. Dept. 817 WA Hoffman Estates, IL 60179

To Further Add To The Value Of Your Range, Buy a Sears Maintenance Agreement

"We Service What We Sell" is our assurance to you that you can depend on Sears for service. Your Kenmore appliance has added value when you consider that Sears has service units nationwide, staffed with professional technicians trained on all appliances Sears sells. They have the knowledge and skills, tools, parts and equipment to ensure our pledge to you that "We Service What We Sell."

Maintain the value of your purchase with a Sears Maintenance Agreement. Kenmore appliances are designed, manufactured, and tested for years of dependable operation. Yet any major home appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program for your product.

The Sears Maintenance Agreement:

- Is your way to buy tomorrow's service at today's prices.
- Eliminates repair bills resulting from normal use.
- Allows for as many service calls as you need.
- Provides an annual Preventive Maintenance Check at your request to keep your Kenmore Appliance in proper running condition.

For more information, call 1-800-827-6655.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Save these instructions for future reference.

This manual contains many important safety messages. Always read and obey all safety messages.

This is the safety alert symbol. It alerts you to safety messages that inform you of hazards that can kill or hurt you or others, or cause damage to the product.

WARNING Indicates an imminently hazardous situation which, if not avoided may result in death or serious injury.

CAUTION Indicates an imminently hazardous situation which, if not avoided may result in minor or moderate injury, or product-damage-only.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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

FOR YOUR SAFETY:

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



WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provide with the range. Check that the rear leveling leg is inserted into and fully secured by the anti-tip bracket. To check if the bracket is installed properly, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the Installation Instructions for proper anti-tip bracket installation.

ENGLISH

- Remove all tape and packaging before using the range. Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.—latest edition, and the National Electrical Code ANSI/NFPA No. 70—latest edition, and local code requirements. Install only per installation instructions provided in the literature package for this range.
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
- User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.

- Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

WARNING Do not use the oven or warmer drawer for storage.

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

WARNING Never Use Your Appliance for Warming or Heating the Room.

IMPORTANT SAFETY INSTRUCTIONS

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, warmer drawer, broiler compartment, near surface burners or warmer zone.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **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.
- **DO NOT TOUCH SURFACE BURNERS OR WARMER ZONE, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **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.
- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**

IMPORTANT—Do not attempt to operate the oven during a power failure. The oven will not operate without electricity. Once the power resumes, reset the clock and oven function.

- Cold temperatures can damage the electronic control. When using the appliance for the first time, or when the appliance has not been used for an extended period of time, be certain the unit has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

⚠ WARNING 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 controls each surface burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **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.

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners—**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—**Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners—**Do not use aluminum foil to line surface burner pans, or oven bottom, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock, or fire.
- **Glazed Cooking Utensils—**Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Do not use Searing Grill on the cooktop.** The Searing Grill is not designed for use on the cooktop. Doing so may result in a fire.

FOR GLASS COOKTOPS

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

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer—**Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could 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 use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not use the Searing Grill without the broiler pan and insert provided with this range.** The broiler pan and its insert allow dripping fat to drain and be kept 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

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- Clean the range regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate. Refer to the hood manufacturer's instructions for cleaning.
- Kitchen cleaners and aerosols—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

SELF-CLEANING OVENS

- Clean in the self-cleaning cycle only the parts listed in this Owner's Guide. Before self-cleaning the oven, remove the searing grill, broiler pan and any utensils or foods from the oven.
- Do Not Use Oven Cleaners—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do Not Clean Door Gasket—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

SAVE THESE INSTRUCTIONS

Grounding Instructions

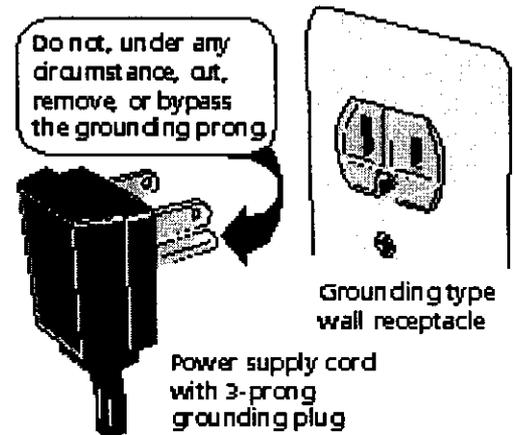
WARNING Avoid fire hazard or electrical shock. DO NOT use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

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

DO NOT Operate the range using a 2-prong adapter or an extension cord. 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 electrician.

See the **INSTALLATION INSTRUCTIONS** packaged with this range for complete installation and grounding instructions.



ENGLISH

Liquefied Petroleum (Propane) Gas Conversion

This appliance can be used with Natural Gas and Propane Gas. It is shipped from the factory for use with natural gas.

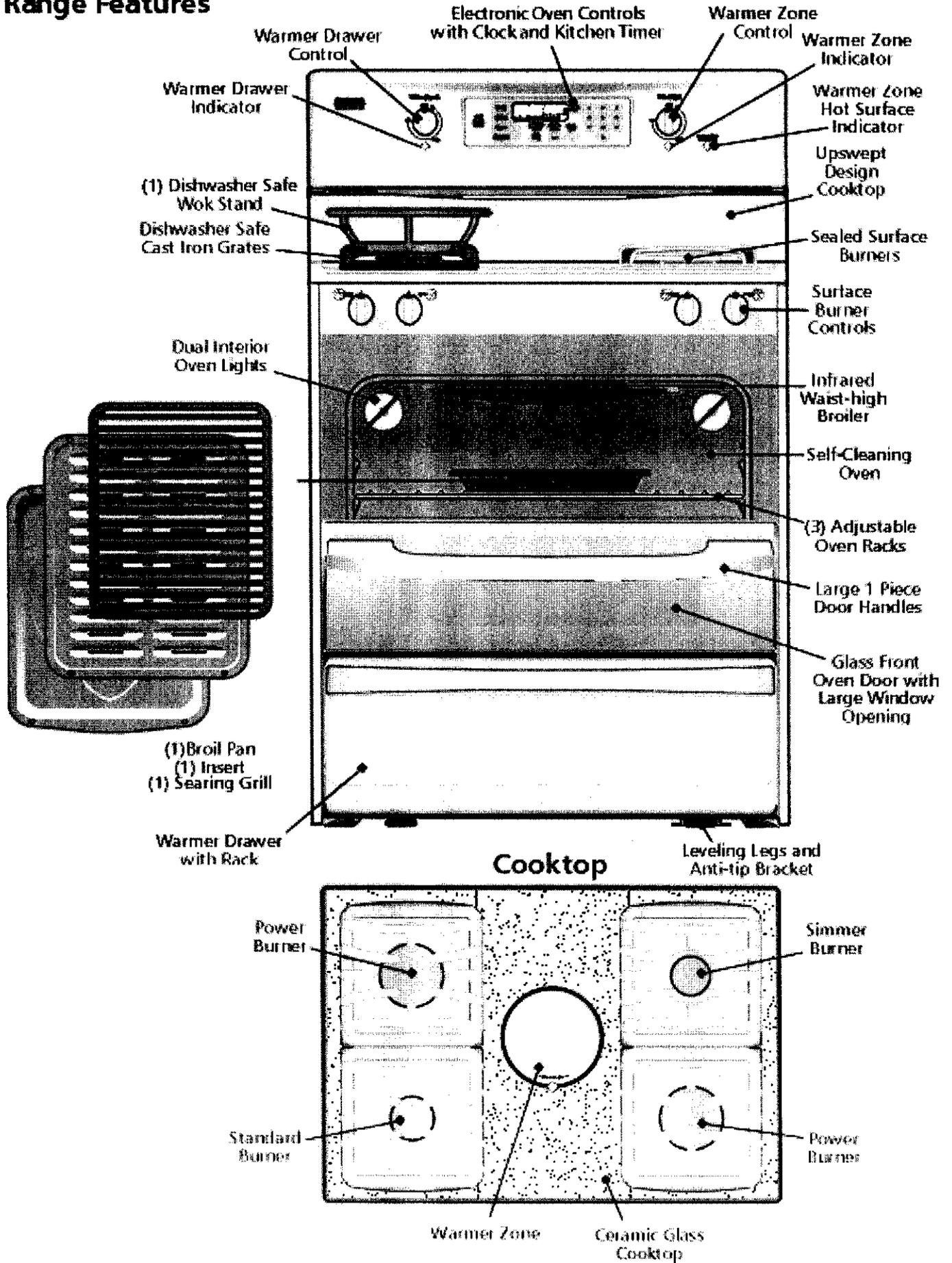
If you wish to convert your range for use with propane gas, use the instructions in the envelope attached to the rear of the range near the regulator.

The conversion must be performed by a qualified service technician in accordance with the installation instructions furnished with this range and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

WARNING Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.

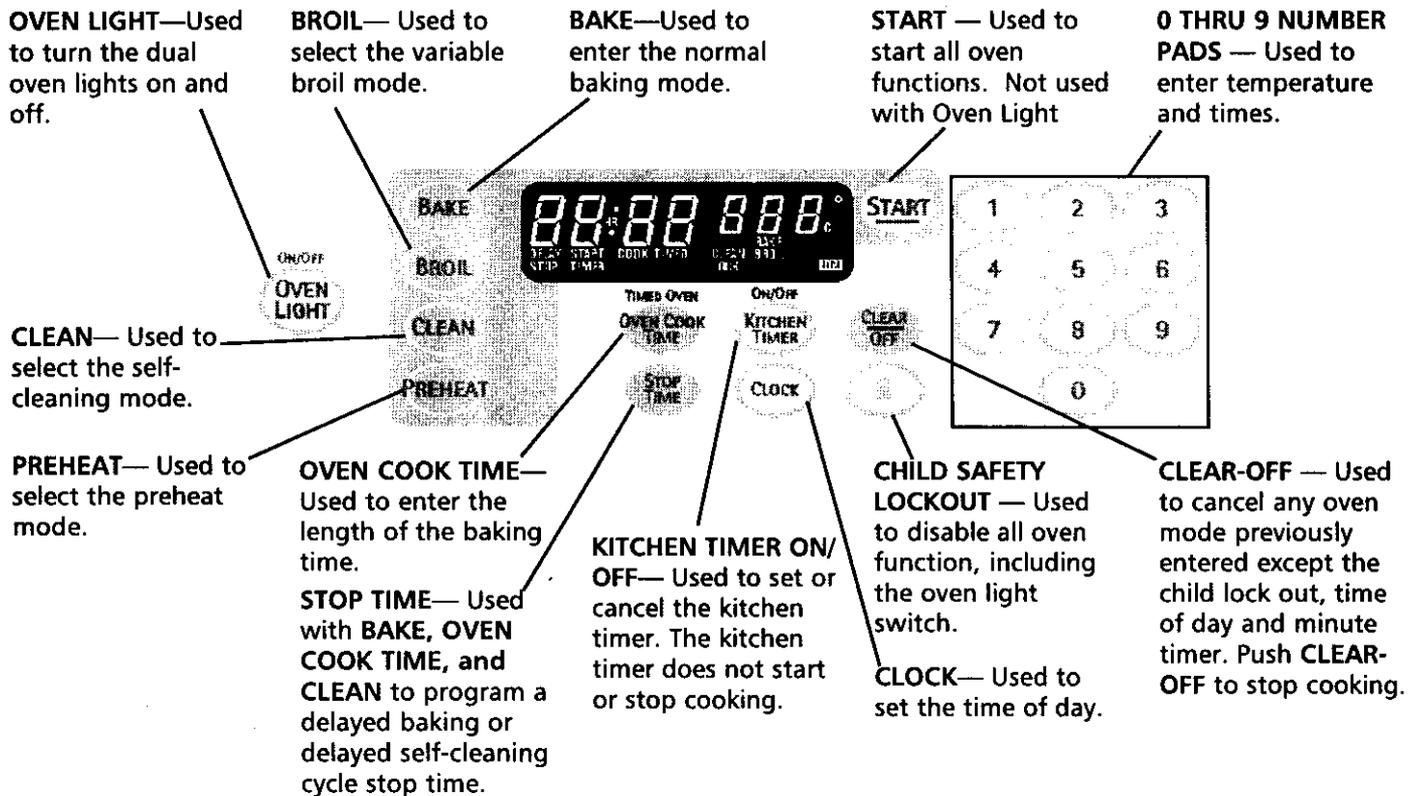
CAUTION Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Sears Service Center, Distributor or Qualified Agency.

Range Features



READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various functions of the oven as described below. Detailed instructions for each function follow later in this book.

Control Pad Functions



ENGLISH

All oven functions have minimum and maximum time or temperature values that may be entered into the control. These values are shown below. If you have trouble setting a mode, be sure you are not entering a value greater than or lower than the values shown in this chart. An ENTRY ERROR tone (3 short beeps) will sound if the value does not meet these limits.

MODE		MINIMUM VALUE	MAXIMUM VALUE
PREHEAT TEMP		170°F/75°C	550°F/290°C
BAKE TEMP		170°F/75°C	550°F/290°C
BROIL TEMP		450°F/230°C	HI-550°F/290°C
KITCHEN TIMER	12 HR	0:01 MIN	11:59 HR/MIN
	24HR	0:01 MIN	23:59 HR/MIN
CLOCK TIME	12 HR	1:00 HR/MIN	12:59 HR/MIN
	24 HR	0:00 HR/MIN	23:59 HR/MIN
OVEN COOK TIME	12 HR	0:05 MIN	11:59 HR/MIN
	24 HR	0:05 MIN	23:59 HR/MIN
STOP TIME	12 HR	1:00 HR	12:59 HR/MIN
	24 HR	0:00 HR	23:59 HR/MIN
CLEAN TIME		2 hours	4 hours

Setting the Clock

FEATURE OVERVIEW

- Clock
- Twelve Hour Energy Saving Mode



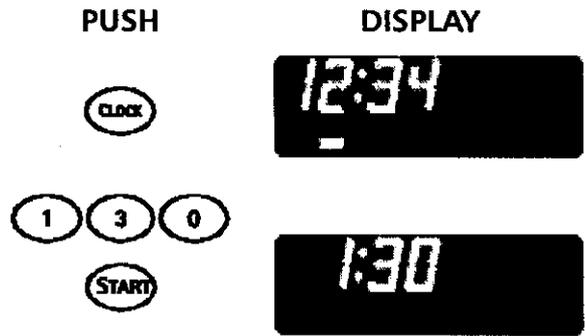
CLOCK

The clock may be set for 12 or 24 hour Time of Day operation. Your clock has been preset at the factory for 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the display will flash.

INSTRUCTIONS

To set the Clock: (example 1:30)

1. Push **CLOCK**. TIME will flash in the display.
2. Push **1** **3** **0** to set the time of day to 1:30. TIME will disappear after 4 seconds and the clock will start. Or, you may push **START** and TIME will disappear and the clock will start.



To change from 12 to 24 hour Time of Day operation

1. Push and hold **CLOCK** for 6 seconds, a beep will sound.
2. The display will show 12 or 24 to indicate the option selected.
3. When **CLOCK** is released the time of day will display. Reset the current time following the steps above.



TWELVE HOUR ENERGY SAVING MODE:

The control is programmed to limit all cooking operations to 12 hours. This prevents the oven from being accidentally set to operate for excessive time periods.

INSTRUCTIONS

To deactivate the Twelve Hour Energy Saving Mode:

1. Push and hold **CLEAN** for 6 seconds, a beep will sound.
2. The display will show OFF.



To reactivate the Twelve Hour Energy Saving Mode:

1. Push and hold **CLEAN** for 6 seconds, a beep will sound.
2. This display will show ON.
3. When **CLEAN** is released the time of day will display.





Setting the Clock

FEATURE OVERVIEW

- Kitchen Timer

KITCHEN TIMER

The kitchen timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The kitchen timer can be used during any of the other oven functions. The timer can be set for any amount of time from 1 minute to 11 hours 59 minutes in the 12 hour mode or 1 minute to 23 hours 59 minutes in the 24 hour mode.

INSTRUCTIONS

To Set the Kitchen Timer: (example 5 minutes)

1. Push , 0:00 and **TIMER** will flash in the display.
2. Push the number pads to set the desired time in the display (example ) . Push , the time will begin to count down and **TIMER** will glow in the display. If  is not pushed the timer will start automatically in 4 seconds.
3. When the set time has run out, **END** will show in the display and 3 beeps, every 60 seconds, will sound until  is pushed.

To Change the Minute Timer while it is in use:

1. Push  and enter the new time using the NUMBER PADS then push .

To Cancel the Minute Timer before the set time has run out:

Push and hold  for 4 seconds or reset the display to 0:00. The display will show the time of day.

PUSH

DISPLAY



ENGLISH

Consumer Defined Control Features

FEATURE OVERVIEW

- Child Safety Lockout
- Temperature Display



CHILD SAFETY LOCKOUT FEATURE:

The Child Safety Lockout feature prevents the oven bake and broil burners from being accidentally turned on. It does not disable the clock, minute timer, or surface burners. It disables the oven light switch, but the oven light will turn on if the oven door is opened. This added feature is to help in the effort to keep children safe. It is not meant to be a replacement for adult supervision.

INSTRUCTIONS

To activate the Child Safety Lockout:

1. Push and hold  for three seconds.
2. "LOC" will show in the display to verify that the Child Safety Lockout is activated.

PUSH

 for 3 seconds

DISPLAY



To reactivate Oven operation:

1. Push and hold  for three seconds. "LOC" will clear and the time of day will be shown.
2. The oven may then be programmed for operation.

 for 3 seconds



TEMPERATURE DISPLAY — FAHRENHEIT OR CELSIUS:

The oven control can be programmed to display temperatures in Fahrenheit or Celsius. Your range has been preset at the factory to display in Fahrenheit.

INSTRUCTIONS

To change from Fahrenheit to Celsius or Celsius to Fahrenheit: (example: change from Fahrenheit to Celsius)

1. Identify which display your control is set for now. To tell if your range is set for Fahrenheit or Celsius push . If the temperature display is 350° your range is set for Fahrenheit. If the temperature display is 176°C your range is set for Celsius.
2. Push and hold  for 6 seconds, a beep will sound. Your range was originally set to Fahrenheit; now a small C will appear in the display. If your range was previously changed to Celsius the F will now show in the display indicating Fahrenheit.
3. Release all pads. The time of day will show in the display.

PUSH



DISPLAY



 for 6 seconds



USING THE WOK STAND

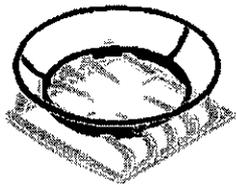
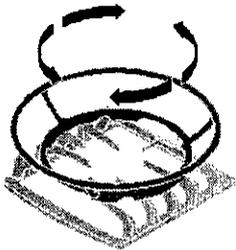
The Wok Stand provided with your range is designed to allow round-bottomed woks to be used. It is recommended that you use a 14 inch diameter (35.5 cm) wok.

The Wok Stand must be used on either of the front burners, although it is recommended that you use the standard burner for best performance.

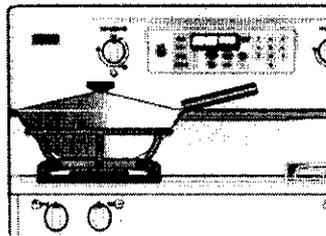
If properly positioned, the Wok Stand cannot be slid off the grate.

To properly position the Wok Stand:

With the grate in position over the burner, set the Wok Stand on top of the grate. Turn the Wok Stand, as shown, until the grate fingers fit into the slots on the bottom of the stand. **CAUTION** Be sure the grate stand is positioned correctly and stable before use to prevent hot spills and possible burns.



The WOK STAND fits over grate fingers



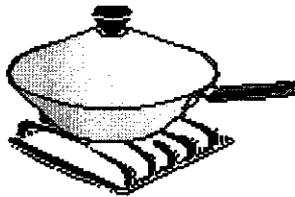
Surface Cooking

FEATURE OVERVIEW

- Using the Wok Stand

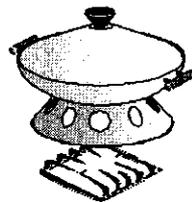
CAUTION Always use potholders to remove the wok stand from the grate. Allow the wok stand to cool before removing. Do not set hot wok stand on surfaces that cannot withstand high heat; such as countertops.

Flat-bottomed woks with flat bottoms may also be used on your cooktop without the Wok Stand.

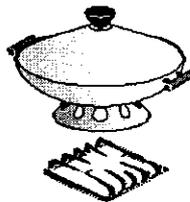


Round-bottomed woks (with a support ring that does not extend beyond the burner unit) may also be used without the Wok Stand. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

DO NOT use a wok if it is equipped with a metal ring that extends beyond the burner unit. Because this ring traps heat, the surface unit and cooktop surface could be damaged.



Wrong

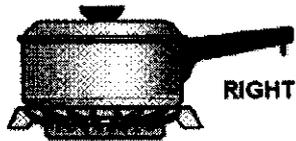


Right

Surface Cooking

FEATURE OVERVIEW

- Flame Size
- Proper Burner Adjustment
- Positioning Burner Caps and Trim Rings



Flame Size

For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

For deep fat frying, use a thermometer and adjust the surface control 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 undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*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; steam
Low Flame	Keep foods cooking; poach; stew

*These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

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

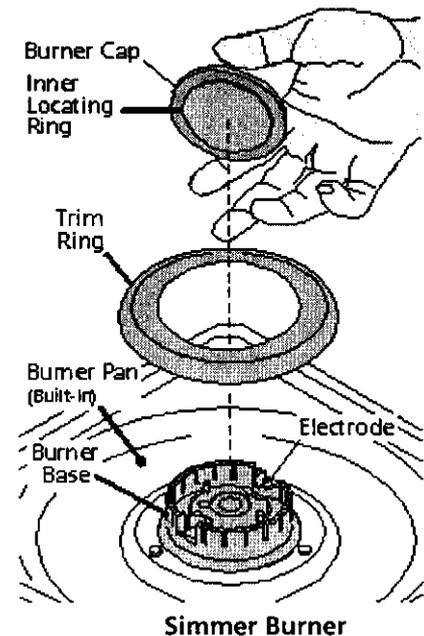
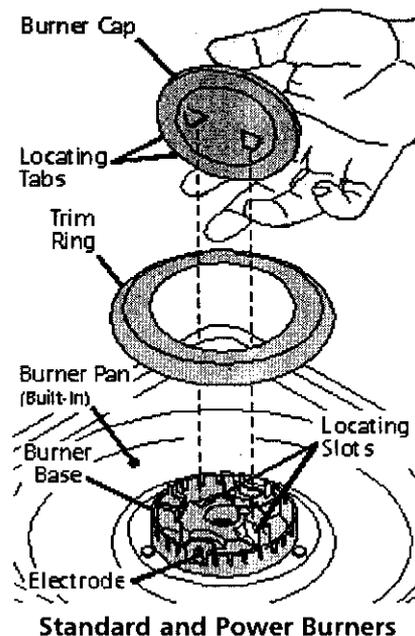
Proper Burner Adjustments

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 sharply defined. Clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.

Placement of Burner Caps and Trim Rings

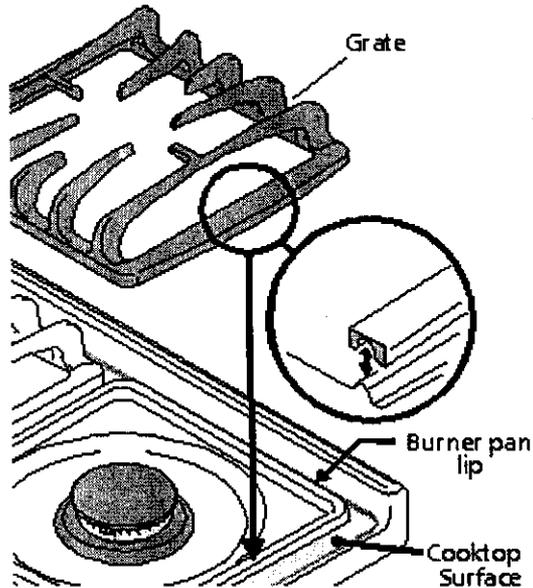
Your range is equipped with three different sized burners, two Power Burners, one Standard Burner and one Simmer Burner.

1. Place the trim rings over each burner, matching the trim ring size with the burner size.
2. Place the burner cap on each burner, again matching the cap size to the burner size. The caps for the Standard Burner and Power Burners have locating tabs that align with slots in the burner base. The cap for the Simmer Burner has an inner locating ring which locates the burner cap in the center of the burner.
4. Make sure each burner cap is properly aligned and level.
5. Turn the burner on to determine if it will light. If the burner does not light, contact an authorized servicer. Do not service the sealed burner yourself.



Placement of Burner Caps and Trim Rings and Grates

Place grate over burner pans. Make sure that the groove under grate fits over the raised lip of the burner pan. The rounded corners of the grates should be placed toward the front of the range for the front burners and toward the rear of the range for the back burners.



Setting Surface Controls

Your range may be equipped with any combination of the following burners:

Simmer Burner, this burner is best used for simmering delicate sauces, etc.

Standard Burner, can be used for most all surface cooking needs.

Large Burner, the larger burner is best used when bringing large quantities of liquid to temperature and when preparing larger quantities of food.

Regardless of size, always select a utensil that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Each burner lights automatically from an electric ignitor each time a control knob is turned to the **LITE** position.

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

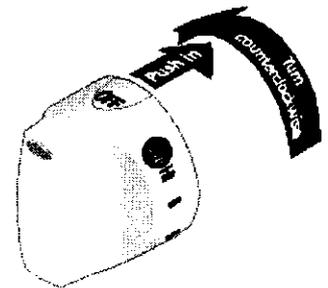
To operate the surface burner:

1. Place cooking utensil on burner.
2. Push the Surface Control knob in and turn counterclockwise out of the OFF position.
3. Release the knob and rotate to the LITE position. **Note:** All four electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. Push the control knob in and turn counterclockwise to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the Surface Control knob in the LITE position. (The electronic ignitor will continue to click if left in the LITE position.)

In the event of an electrical power outage, the surface burners can be lit 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. Use caution when lighting surface burners manually.

Surface Cooking FEATURE OVERVIEW

- Positioning Burner Grates
- Setting Surface Controls



Surface Cooking

FEATURE OVERVIEW

- Setting Warmer Zone Controls

To Operate the Warmer (Warm & Ready™) Zone

The purpose of the warmer zone is to keep hot cooked foods at serving temperature. Use the warmer zone to keep cooked foods hot such as: vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates. Always start with hot food. It is not recommended to heat cold food on the warmer zone.

All food placed on the warmer zone should be covered with a lid or aluminum foil to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. **Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean.**

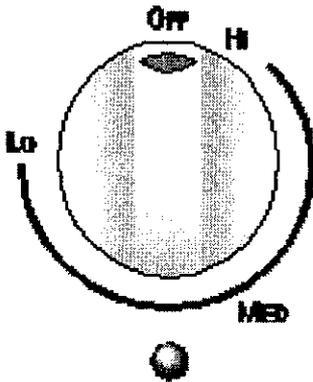
Use only dishware, utensils and cookware recommended for oven and cooktop use on the warmer zone.

CAUTION Always use potholders or oven mitts when removing food from the warmer zone as cookware and plates will be hot.

To Set the Warmer Zone Control

1. To set the control, push in and turn the knob. The temperatures are approximate, and are designated by HI, MED and LO. However, the control can be set at any position between HI and LO for different levels of heating.
2. When done, turn the control to OFF. The warmer zone hot surface indicator light will remain on until the warmer zone cools to a moderate level.

WARMER ZONE



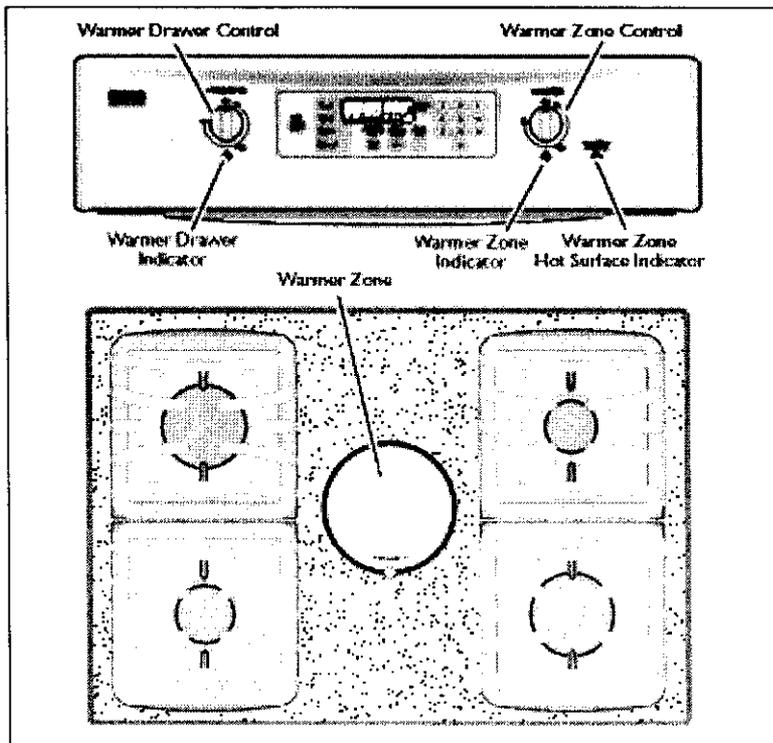
Temperature Selection

Refer to the chart for recommended heating levels. If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

Warmer Zone Indicator Lights

The warmer zone indicator light is located below the warmer zone control knob. It turns on when the control is set, and stays on until the control is turned off. The warmer zone hot surface indicator light, located on the control panel, will come on when the control is set and will continue to glow until the glass warmer zone has cooled to a moderate level.

CAUTION The warmer zone will not glow red when it is hot, but becomes hot enough to cause burns. Avoid placing hands on or near the warmer zone until the warmer zone hot surface indicator light is off.



Warmer Zone Recommended Food Settings Chart

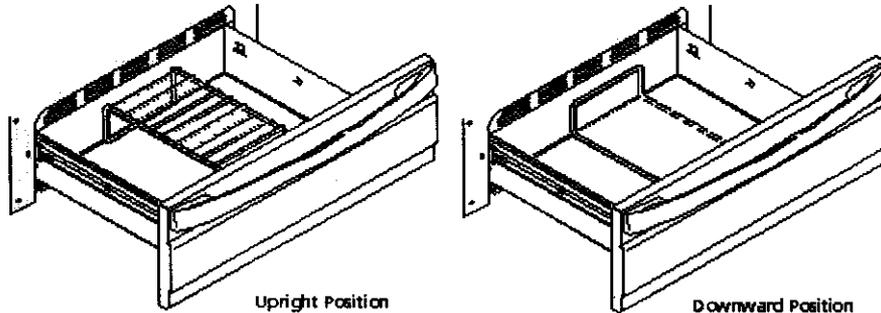
Food Item	Heating Level
Breads/Pastries	LO
Casseroles	LO
Dinner Plates with Food	LO
Eggs	LO
Gravies	LO
Meats	MED
Sauces	MED
Soups (cream)	MED
Stews	MED
Vegetables	MED
Fried Foods	HI
Hot Beverages	HI

Arranging Warmer (Warm & Ready™) Drawer Rack Positions

The rack can be used in 2 ways:

- In the **upright position** to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish under).
- In the **downward position** to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates) on the rack.

Set the warmer drawer rack in either position as shown below.



The warmer drawer is equipped with a catch which may require extra force when opening and closing the drawer.

To Operate the Warmer Drawer

The purpose of the warmer drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer.

All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality. **Do not use plastic wrap to cover food.** Plastic may melt onto the drawer and be very difficult to clean.

Use only dishware, utensils and cookware recommended for oven use in the warmer drawer.

CAUTION Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot and you can be burned.

To Set the Thermostat Control

The thermostat control is used to select the temperature of the warmer drawer. It is located on the control panel. To set the thermostat, push in and turn the knob to the desired setting. The temperatures are approximate, and are designated by HI, MED and LO.

1. Turn the knob to select the desired temperature setting.
2. For best results, preheat the drawer before adding food. An empty drawer will preheat in approximately 15 minutes.
3. When done, turn the thermostat control to OFF.

Temperature Selection

Refer to the chart in the side column for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil.

Most foods can be kept at serving temperatures on the medium setting.

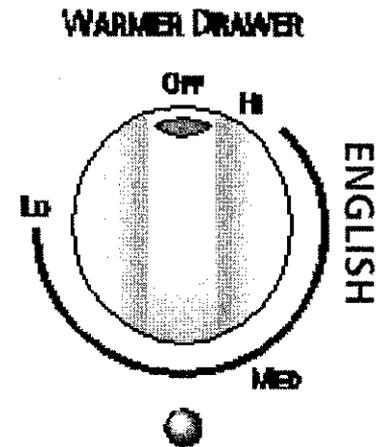
When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting.

To avoid heat loss, refrain from opening the warmer drawer while in use.

Warmer Drawer Indicator Light

The warmer drawer indicator light is located below the warmer drawer control knob. It turns on when the control is set, and stays on until the control is turned off. **The warmer drawer is inoperable during the self-clean cycle.** The indicator light will not come on during the self-clean cycle.

Setting Warmer Drawer Controls

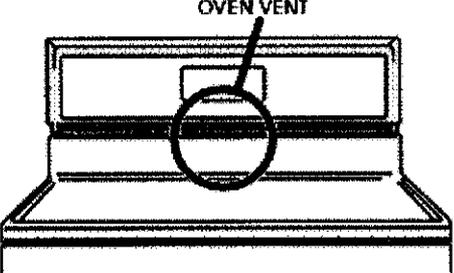
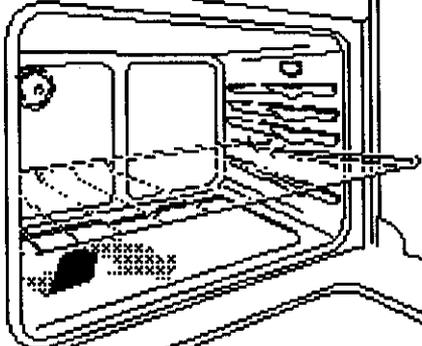
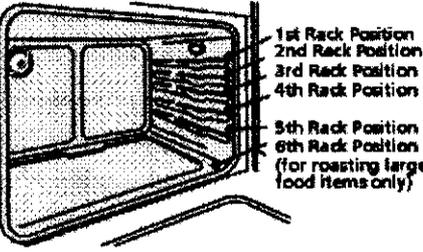


Warmer Drawer Recommended Food Settings Chart	
Food Item	Setting
Roasts (Beef, Pork, Lamb)	MED
Pork Chops	HI
Bacon	HI
Hamburger Patties	HI
Poultry	HI
Gravies	MED
Casseroles	MED
Eggs	MED
Fried Foods	HI
Vegetables	MED
Pizza	HI
Biscuits	MED
Rolls, soft	LO
Rolls, hard	MED
Pastries	MED
Empty Dinner Plates	LO

Before Setting Oven Controls

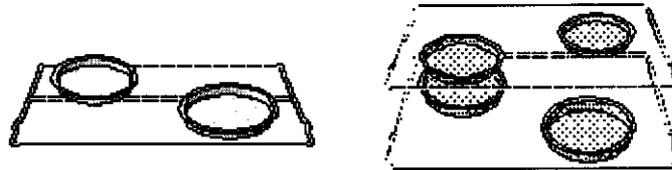
Arranging Oven Racks

(Some models may have one rack.) **ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).** Always use oven mitts when using the oven.

<p>Oven Vent Location</p> <p>The oven vent is located below the backguard. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.</p>	<p>Removing and Replacing Oven Racks</p> <p>To remove, pull the rack forward until it stops. Lift up front of rack and slide out. To replace, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.</p>	<p>Arranging Oven Racks</p> <p>To bake on 1 rack, place the rack in position 3 or 4. To bake on 2 racks, place the racks in positions 2 and 4. To bake on 3 racks, place the racks in positions 1, 3 and 5.</p>
 <p style="text-align: center;">OVEN VENT</p>		

Air Circulation in the Oven

If using multiple pans, stagger as shown. If using one pan, place in center of oven.



For best air circulation and baking results, center pans as much as possible. Allow 2-4" (5-10 cm) around the utensil(s) for proper air circulation and be sure pans do not touch each other, the door, sides or back of oven. The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven.



Setting Oven Controls

FEATURE OVERVIEW

- Preheat

PREHEAT

This Preheat Mode will bring the oven up to temperature and then beep to let you know when to add your food. Preheating the oven is recommended when baking breads and cakes. Use this mode when recipes call for preheating. Preheating the oven allows the center of the oven temperature to reach maximum performance by turning on the broil burner first for top heat and then switching to the bake burner before food is added. It is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature from 170°F to 550°F.

INSTRUCTIONS

To Set the Preheat Temperature to 350°F:

1. Arrange oven racks.
2. Push **PREHEAT**. "350°, BAKE and START" will flash in the display.
3. Push **START**. "BAKE, PrE and ON" will show in the display as the oven heats.

PUSH

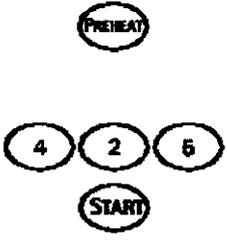


DISPLAY



To change the preset Preheat Temperature: (example 425°F)

1. Push **PREHEAT**. "350°, BAKE and START" will flash in the display.
2. Enter the desired baking temperature using the number pads. **4 2 5**
3. Push **START**. "PrE, Bake and ON" will show in the display as the oven heats.



After the oven has reached the desired temperature the control will beep and the "PrE" light will turn off and the desired oven temperature will be shown. The oven is preheated; **place food in the oven**. The "BAKE" light will stay on. The "ON" light will turn on and off as the oven maintains your chosen temperature.

When baking is complete press **CLEAR OFF**.



Setting Oven Controls

FEATURE OVERVIEW

- Bake



BAKE

Use this mode when preheating is not necessary: such as, when roasting or cooking casseroles. The oven can be programmed to bake at any temperature from 170°F to 550°F.

INSTRUCTIONS

To Set the BAKE Temperature to 350°F:

1. Arrange oven racks and place food in oven.
2. Push **BAKE**. "350° BAKE and START" will glow in the display.
3. Push **START**. "BAKE, ON and the current oven temperature" will show in the display. As the oven temperature increases the display counts up to the set temperature.

PUSH

DISPLAY



To change the preset Bake Temperature: (example 425°F)

1. Push **BAKE**. "350° BAKE and START" will glow in the display.
2. Enter the desired baking temperature using the number pads. **4 2 5**
3. Push **START**. "BAKE, ON and the current oven temperature" will show in the display. As the oven temperature increases the display counts up to the set temperature.



After the oven has reached the selected temperature the control will beep and the "BAKE" light will stay on. The "ON" light will turn on and off as the oven maintains your chosen temperature.

When baking is complete press **CLEAR OFF**.





Setting Oven Controls

FEATURE OVERVIEW

- Timed Bake

TIMED BAKE

COOK TIME or STOP TIME control the Time Bake operation. The automatic timer will turn the oven off at the time you select in advance.

CAUTION Use caution when using the automatic timer. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

INSTRUCTIONS

To Program the Oven to Begin Baking Immediately and To Shut Off Automatically: (example Bake at 350° for 50 minutes)

1. Be sure that the clock shows the correct time of day.
2. Arrange oven rack and, if roasting or cooking a casserole, place the food in the oven.
3. Push **BAKE**. "350° BAKE and START" will flash in the display. If a different baking temperature is needed use the number pads to enter the new temperature.
4. Push **TIMED OVEN OVEN COOK TIME**. "0:00, START and COOK TIME" will flash in the display window. Enter the desired baking time using the number pads **5** **0**. The baking time can be set for any amount of time from 5 minutes to 11 hours and 59 minutes (or 23 hours and 59 minutes in 24 hour mode).
5. Push **START**. "TIMED BAKE, ON, and the selected temperature" will show in the display. The "BAKE" light will stay on. The "ON" light will turn on and off as the oven maintains your chosen temperature.

When the set BAKE TIME runs out:

- a. "END, COOK TIME" will appear in the display window and the oven will shut off automatically.
- b. The control will beep 3 times.
- c. The control will then continue to beep 3 times each minute until **CLEAR/OFF** is pushed.

PUSH

DISPLAY

ENGLISH



Setting Oven Controls

FEATURE OVERVIEW

- Delayed Time Bake



DELAYED TIMED BAKE

COOK TIME and STOP TIME control the Time Bake operation. The automatic timer will turn the oven on and off at the time you select in advance.

CAUTION Use caution when using the automatic timer. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

INSTRUCTIONS

To Program Oven for a Delayed Start Time and to Shut-Off Automatically: (example Bake at 350° for 50 minutes finishing at 5:30)

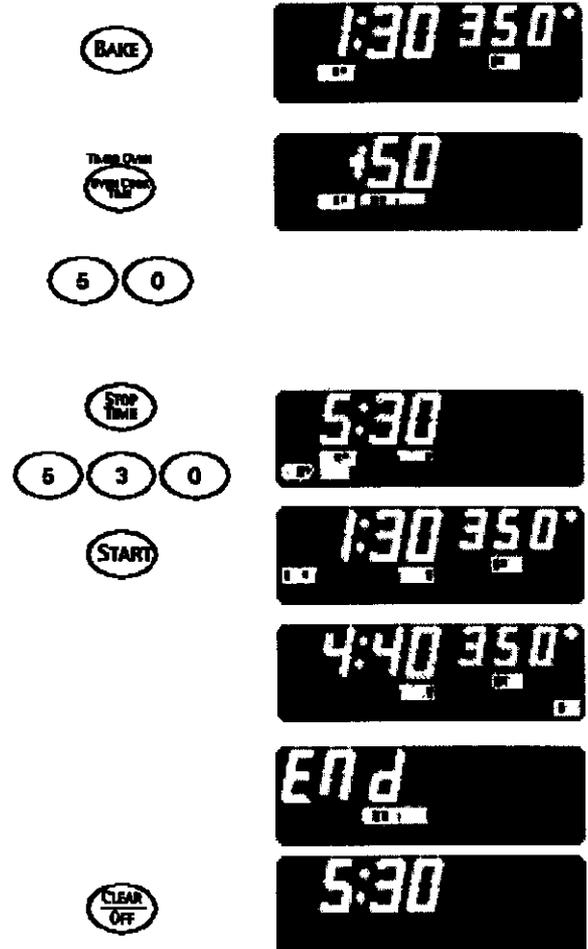
1. Be sure that the clock shows the correct time of day.
2. Arrange oven rack and place food in the oven.
3. Push **BAKE**. "350° BAKE and START" will flash in the display. If a different desired baking temperature is needed use the number pads to enter.
4. Push **Timed Oven**. Enter the desired baking time using the number pads **5** **0**. The baking time can be set for any amount of time from 5 minutes to 11 hours and 59 minutes. "50" and the words "START and COOK TIME" will glow in the display window.
5. Push **STOP TIME**. Enter the desired stop time using the number pads **5** **3** **0**.
6. Push **START**. "DELAY, TIMED and BAKE" will show in the display.
7. When the start time arrives the display will show the current time of day and "TIMED BAKE". The "ON" light will turn on and off as the oven maintains your chosen temperature.

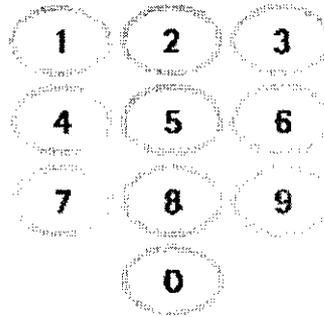
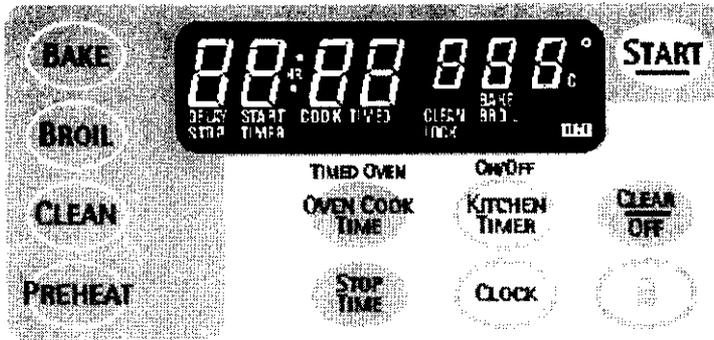
When the set BAKE TIME runs out:

- a. "END" will appear in the display window and the oven will shut off automatically.
- b. The control will beep 3 times.
- c. The control will then continue to beep 3 times each minute until **CLEAR OFF** is pushed.

PUSH

DISPLAY





Setting Oven Controls FEATURE OVERVIEW

- Broil

BROIL

Your new range is equipped with a state of the art infrared broil burner. If you are used to broiling in a gas range you will notice a difference in the way the broiler flame looks. You will see a light blue flame (approximately 1/4") covering the entire screen of the broil burner. The broil burner itself will glow red-orange. Heat radiates down from the broiler for even coverage. Be sure you center the broiler pan directly under the burner for best results. Broil may be set for temperatures from 450°F to HI (550°F).

Arrange oven rack while oven is still cool. Position the rack as suggested in the rack guide on page 23.

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

WARNING Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

INSTRUCTIONS

DISPLAY

To Set the oven to Broil at HI 550°:

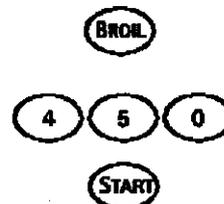
1. Place the insert on the broiler pan, then place the food on the insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the insert with aluminum foil. The exposed fat could ignite.
2. Arrange oven rack and place the pan on the oven rack. Be sure to center the broiler pan directly under the broil burner. **Close the oven door when broiling.**
3. Push **BROIL**. "HI and BROIL" will glow in the display.
4. Push **START**. "ON, BROIL and the set temperature" will show in the display. After the oven has reached the desired temperature the control will beep.
5. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
6. The "BROIL" light will stay. The "ON" light may turn on and off as the oven maintains your chosen temperature.

To change the preset Broil Temperature: (example 450°F)

1. Push **BROIL**. "HI and BROIL" will glow in the display.
2. Enter the desired broiling temperature using the number pads. **4 5 0**
3. Push **START**.

When broiling is complete press **CLEAR OFF**.

PUSH

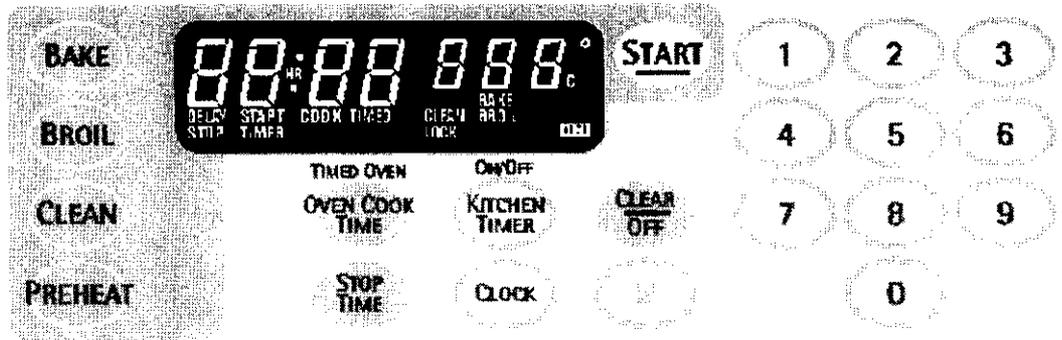


ENGLISH

Setting Oven Controls

FEATURE OVERVIEW

- Searing Grill



SEARING GRILL

The Searing Grill provided with your new range allows you to grill food in the oven.

Do not use the Searing Grill without the broiler pan and insert provided with your range. The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler. **Do not use Searing Grill on the cooktop.** The Searing Grill is not designed for use on the cooktop. Doing so may result in a fire.

CAUTION Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

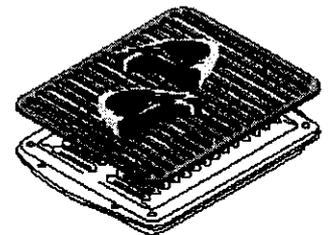
INSTRUCTIONS

To use the Searing Grill

- Place the insert on the broiler pan. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the insert with aluminum foil. The exposed fat could ignite.
- Place the Searing Grill on top of the insert.
- Preheat the Searing Grill by placing the stacked parts in the oven and close the door. Position the rack as suggested in the rack guide. The Searing Grill should be hot before the food is added.
- Push **BROIL**. "HI, BROIL and START" will flash in the display.
- Push **START**. "HI, BROIL and ON" will show in the display.
- Allow the oven to operate for approximately 10 minutes for the Searing Grill to get hot.
- Adjust the broil temperature if required.
- Pull the oven rack out and place food on the Searing Grill.
- Push the oven rack in and close the oven door.
- Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
- The "BROIL" light will stay on. The "ON" light may turn on and off as the oven maintains your chosen temperature.

PUSH

DISPLAY



When broiling is complete press



Setting Oven Controls

FEATURE OVERVIEW

- Broiling Charts

Broiling and Searing Grill Chart

Use this chart for approximate broiling times. Increase or decrease broiling times, or move the broiling pan to a different rack position to suit personal preference for doneness. If the food you are broiling is not listed in the time chart, follow the instructions provided in your cookbook and watch the item closely.

Broiling Chart

Food Item	Rack Position	Temp Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	2nd	Hi	6:00	4:00	Rare
	2nd	Hi	7:00	5:00	Medium
Pork Chops 3/4" thick	2nd	Hi	8:00	6:00	Well
Chicken - Bone In	3rd	450 F	20:00	10:00	Well
Chicken - Boneless	2nd	450 F	8:00	6:00	Well
Fish	2nd	500F	13:00	*	Well
Shrimp	3rd	Hi	5:00	*	Well
Hamburger 1" thick	2nd	Hi	9:00	7:00	Medium
	3rd	Hi	10:00	8:00	Well

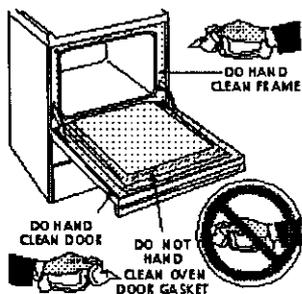
*does not need to be turned

Searing Grill Chart - 10 Minute Preheat with oven set to HI Broil.

Food Item	Rack Position	Temp Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	2nd	Hi	3:00	2:00	Rare
	2nd	Hi	4:00	3:00	Medium
Pork Chops 3/4" thick	2nd	Hi	5:00	3:00	Well
Chicken - Bone In	3rd	450 F	15:00	10:00	Well
Chicken - Boneless	2nd	450 F	6:00	4:00	Well
Fish	2nd	500 F	9:00	*	Well
Shrimp	3rd	Hi	2:00	*	Well
Hamburger 1" thick	2nd	Hi	6:00	3:00	Medium
	3rd	Hi	7:00	4:00	Well

Oven Cleaning FEATURE OVERVIEW

- Preparing for the Self-Clean Cycle



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

Self-Cleaning Oven

A self-cleaning oven cleans itself with high temperatures which eliminate soil completely or reduce it to a fine powdered ash you can whisk away with a damp cloth. These temperatures are well above normal cooking temperatures.

1. **Adhere to the following cleaning precautions:**
 - Allow the oven to cool before precleaning.
 - Wear rubber gloves when precleaning and while wiping up the residue after the self-clean cycle.
 - **DO NOT** use oven cleaners or oven protective coatings in or around any part of the self-cleaning oven.
 - **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
 - **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
2. **Remove the searing grill, broiler pan and insert, all utensils and any aluminum foil.** These items cannot withstand high cleaning temperatures.

CAUTION **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 surface of the oven).
3. Oven racks may be left in the oven or may be removed. If they go through the clean cycle their color will turn slightly blue and the finish will be dull. After the cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack position).
4. Remove any excess spillovers in the oven cavity before starting the self-cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.
5. 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. These areas heat sufficiently to burn soil on. Clean with soap and water.
6. **DO NOT** manually clean the broil burner or use any cleaning agents on the broil burner screen.

If at any time when setting the oven to clean the display shows "dOOr" close the oven door.





Oven Cleaning FEATURE OVERVIEW

- Self-Clean Cycle

TO START THE SELF-CLEAN CYCLE

*We recommend a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

WARNING During the self-cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance; they may be burned if they touch the hot oven door surfaces.

CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be **VERY HOT**.

INSTRUCTIONS

To Set the Controls for the Self-Cleaning Cycle To Start Immediately and Shut Off Automatically:

1. Be sure the clock shows the correct time of day and the oven door is closed..
2. Push **CLEAN**. "3:00 and START, TIMED CLEAN" will appear in the display. If a 2 or 4 hour clean is desired use the number pads to enter the time. Set the cleaning time based on the amount of soil you have—light, medium or heavy. *See above.
3. Push **START**.
4. As soon as the controls are set, the motor driven lock will begin to close automatically and the "LOCK" indicator light will be displayed. (It takes about 15 seconds for the lock to close.) The "ON" light will turn on and off as the oven maintains self-cleaning temperatures.

PUSH

DISPLAY

ENGLISH



When the Self-Clean Cycle is Completed

1. Only the time of day and the word "LOCK" will remain in the display.
2. Once the oven has cooled down for approximately 1 HOUR, and the word "LOCK" shown in the display has gone out, the oven door can be opened.



Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

1. Push **CLEAR OFF**.
2. Once the oven has cooled down for approximately 1 HOUR and the word "LOCK" shown in the display has gone out, then the oven door can be opened.



Oven Cleaning FEATURE OVERVIEW

- Delayed Self-Clean Cycle



TO START THE DELAYED SELF-CLEAN CYCLE

The length of the **CLEAN** cycle and **STOP TIME** controls the Delayed Self-Clean operation. The automatic timer will turn the oven on and off at the time you select in advance. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So to self-clean for 3 hours will actually take about 4 hours to complete.

*We recommend a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

CAUTION During the self-cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be **VERY HOT**.

INSTRUCTIONS

To Set the Controls for the Self-Cleaning Cycle To Start at a Delayed Time and Shut off Automatically: (example self-clean cycle to finish at 9:00)

1. Be sure the clock shows the correct time of day and the oven door is closed.
2. Push **CLEAN**. "3:00 and START, TIMED CLEAN" will appear in the display. If a 2 or 4 hour clean is desired use the number pads to enter the time. Set the cleaning time based on the amount of soil you have—light, medium or heavy. *See above.
3. Push **STOP TIME**. Enter the desired Stop Time using the number pads. **9 0 0**
4. Push **START**.
5. As soon as the controls are set, the motor driven lock will begin to close automatically and the "LOCK" indicator light will be displayed. (It takes about 15 seconds for the lock to close.) "DELAY, TIMED AND CLEAN" will also glow.
6. The control will calculate backward from the set stop time to determine when the self-cleaning cycle should begin. The self-cleaning cycle will come on automatically at the calculated time. At that time, the word "DELAY" will go out and "ON" will appear.

PUSH

DISPLAY

CLEAN



STOP TIME



9 0 0

START



When the Self-Clean Cycle is Completed

1. The time of day will appear in the display window and the word "LOCK" will remain in the display.
2. Once the oven has cooled down for 1 HOUR, and the word "LOCK" shown in the display has gone out, the oven door can be opened.

To Clean the Cooktop Glass

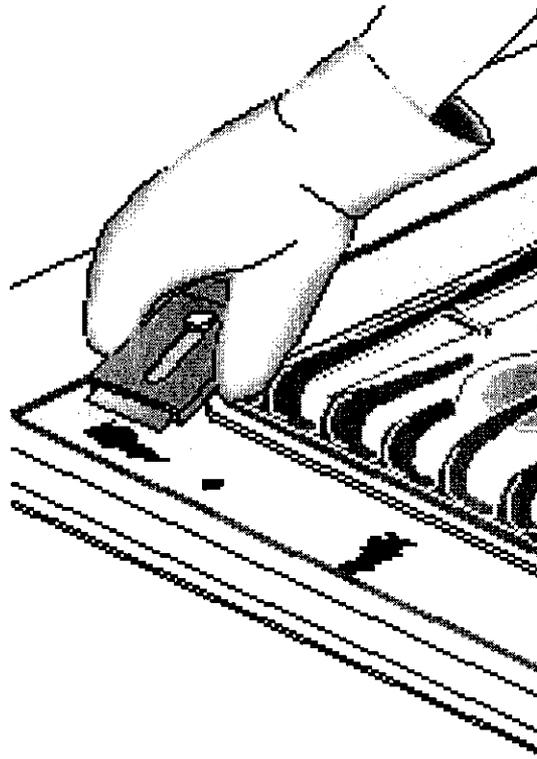
The cooktop is designed to make cleaning easier. Because the four burners are sealed, cleanups are easy when spillovers are cleaned up immediately. To clean, wipe with a clean, damp cloth and wipe dry.

Correct and consistent cleaning is essential to maintaining your heat-resistant glass top. Spills and spatters should be wiped up using a clean paper towel and sudsy water. This should be done either as soon as possible after the spill occurs, after cooking is completed, or at the latest, before using the cooktop again. Use caution if the cooktop is hot. For heavy spills, spatter or burned-on materials, use a razor blade scraper. Hold the razor blade scraper at a 30° angle and remove food spills or burned-on food residue.

Finish the cleaning process by applying a recommended heat-resistant glass cooktop cleaning creme. Apply cleaner with clean, damp paper towel. Rinse with a paper towel dampened with clean water and wipe dry. Always wipe the cooktop thoroughly to avoid heating any cleaner residue.

DO NOT use the following on the heat-resistant glass cooktop:

- Abrasive plastic, nylon, metal scouring or cloth pads. They may scratch the cooktop and make it more difficult to clean later. Always use a new, clean paper towel when cleaning the heat-resistant glass top.
- Anything that may melt (plastics, aluminum foil, sugar or food with a high sugar content).
- Heavy duty cleansers, rust or stain removers.
- Chlorine bleach, ammonia, hydrofluoric acid or any other kind of chemical cleaners. They may etch or discolor the cooktop.
- Sponges, cloths or dish towels. Always use a new, clean paper towel when cleaning the cooktop. Lint or soil remaining on the cooktop from a cloth or sponge can burn and cause discoloration.



General Cleaning

FEATURE OVERVIEW

- Cooktop Cleaning

Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

WARNING DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface. Be sure the controls are turned to OFF. Do not use commercial oven cleaners on any part of the cooktop. Damage to the finish or parts could result.

Heavy burned-on spills can be removed with a razor blade scraper. Use caution to avoid damaging surface.

General Cleaning

FEATURE OVERVIEW

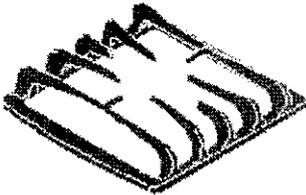
- Cooktop Cleaning

To Clean the Burner Grates, Contoured Burner Pans, Burner Cap Assembly, and Burner Base

The burner grates, contoured burner pans, burner cap assembly, and burner base should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. Follow instructions below.

To Clean the Contoured Burner Pans

The square burner pans are attached to the cooktop and are not removable. The burner pan forms a recessed well area located around each burner unit. If a spill occurs in one of the four well areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.



To Clean the Grates

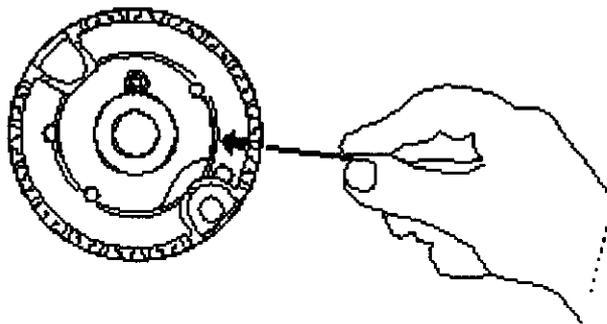
The burner grates and wok stand are dishwasher safe. Any remaining soil may be removed by gently scouring with a soapy scouring pad. Rinse with a 1:1 solution of clean water and ammonia. *If necessary*, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. **DO NOT** use spray oven cleaners.

To Clean the Burner Cap and Trim Ring

Use a soap-filled scouring pad or a mild abrasive cleanser to clean burner caps and trim rings. If necessary, cover stubborn spots with an ammonia-soaked paper towel for 30 minutes. Rub gently with a soap-filled scouring pad and rinse with a mixture of clean water and vinegar. Wipe dry. Remove all cleaners or the porcelain may become damaged during future heating.

To Clean the Burner Base and Gas Opening

The ports (or slots) around the burner base must be routinely cleaned. Use a small-gauge wire or needle to clean small slots or holes. Use care to prevent damage to the electrode. If a cleaning cloth should catch the electrode, it could break or damage the electrode. If the electrode is damaged or broken, the surface burner will not light because it will not spark. Manual lighting with a match is still possible.



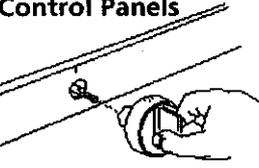
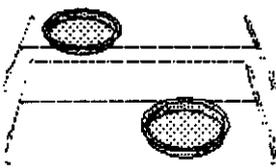
For proper flow of gas and ignition of the burner—**DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING.** Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the gas opening orifice becomes soiled or clogged, use a small-gauge wire or needle to clean. **ALWAYS** keep the burner cap assembly and ring in place whenever a surface burner is in use.

After cleaning make sure each burner cap is properly aligned and level. Turn the burner on to determine if it will light. If the burner does not light after cleaning, contact a Sears Service Center. Do not service the sealed burner yourself.

Cleaning Various Parts of Your Range

Before cleaning any part of the range, be sure all controls are turned OFF and the range is cool. Remove spillovers and heavy soiling as soon as possible. Regular cleanings will reduce the effort required for major cleanings later.

General Cleaning

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Control Panels 	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. Squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft, then push the knob(s) into place.
Porcelain Enamel Warmer Drawer, Door Liner and Oven Bottom	Clean, broiler pan and insert in the dishwasher and dry upon removal. If soils are not removed, follow the cleaning instructions below. Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the range top.
Stainless Steel, Chrome Parts	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30-40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Racks 	Remove racks. See "Removing and Replacing Oven Racks" under Before Setting Oven Controls . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Oven Door 	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water. DO NOT clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

ENGLISH

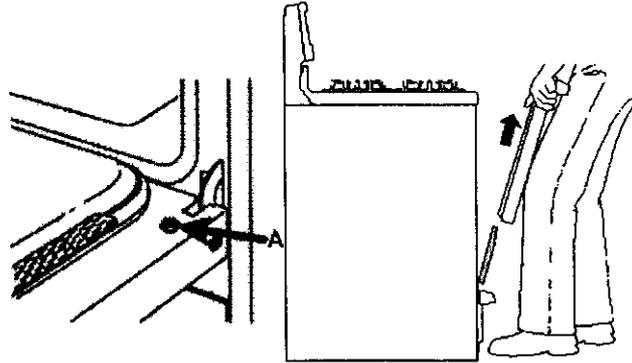
General Cleaning

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

To Remove and Replace Oven Door

To Remove Oven Door:

1. Open the door.
2. Remove screw A located on the inside of the oven door near the hinge (one on each side).
3. Close the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the cleaning chart under General Cleaning.



To Replace Oven Door:

1. Be sure the hinge arms are in the quarter-open position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.

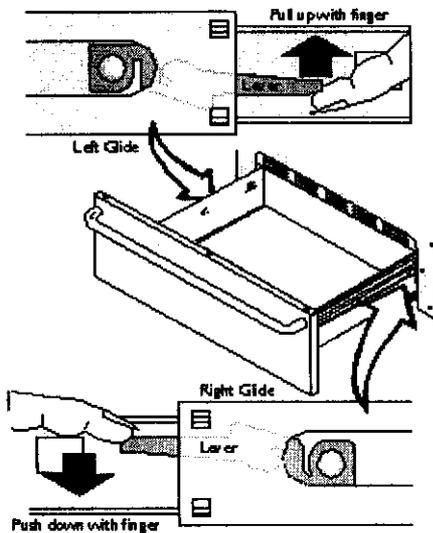


Figure 1

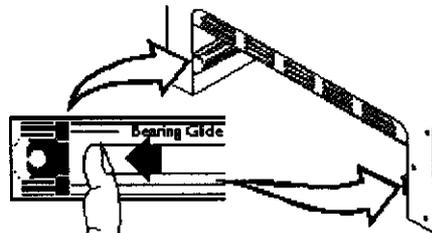


Figure 2

To Remove and Replace Warmer Drawer

To Remove Warmer Drawer:

1. **CAUTION** Turn power off before removing the warmer drawer.
2. Open the drawer to the fully opened position.
3. Locate glide lever on each side of drawer, pull up on the left glide lever and push down on the right glide lever (see figure 1).
5. Pull the drawer away from the range.

To Replace Warmer Drawer:

1. Pull the bearing glides to the front of the chassis glide (see figure 2).
2. Align the glide on each side of the drawer with the glide slots on the range.
3. Push the drawer into the range until levers "click" (approximately 2"). Pull the drawer open again to seat bearing glides into position. If you do not hear the levers "click" or the bearing glides do not feel seated, remove the drawer and repeat steps 1 thru 3. This will minimize possible damage to the bearing glides.



WARNING To avoid electrical shock which can result in serious injury or death, disconnect appliance from electric power before cleaning and servicing the warmer drawer.

CAUTION Be sure the range is unplugged and all parts are COOL before replacing the surface or oven lights. Wear a leather-faced glove for protection against possible broken glass.

Oven Lights

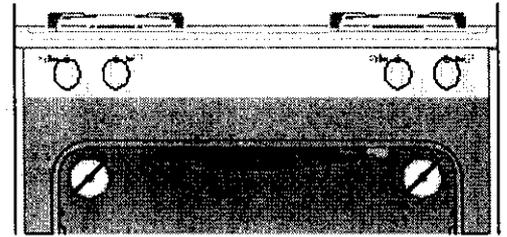
To Operate the Oven Lights

The oven lights automatically turns on when the door is opened. Push  to turn the lights ON and OFF when the door is closed. Each oven light is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shields must be in place whenever the oven is in use.

The oven lights will not operate during the self-cleaning cycle.

To Replace the Oven Light Bulbs:

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.
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder into place.
5. Turn power back on again at the main source (or plug the range back in).
6. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.



ENGLISH

The temperature in the oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the temperature in the oven can be adjusted. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

Adjusting Oven Temperature

Note: The adjustments made will not change the self-cleaning temperature.

To Adjust Oven Temperature:

1. Push  for 6 seconds.
2. To increase the temperature use the number pads to enter the desire adjustment. (Example 30°F)   The temperature may be increased up to 35°F (17°C). When you have made the desired adjustment, push  to go back to the time of day display.
3. To decrease the temperature use the number pads to enter the desire adjustment. (Example -30°F).   and then push . The temperature may be decreased by -35°F (-17°C). When you have made the desired adjustment, push  to go back to the time of day display. When adjusting oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.



Avoid Service Checklist

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

This oven is equipped with a state of the art electronic oven controller. Among its many features is a full time oven circuit diagnostics system. The controller constantly monitors its internal circuitry as well as several crucial oven circuits to insure they are all operating correctly. If at any time one of these systems fails, the controller will immediately stop operation, beeping and flashing an error code of F1, F3 or F9* in the display window.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not level.	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.</p> <hr/> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <hr/> <p>Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <hr/> <p>Contact builder or installer to make appliance accessible.</p> <hr/> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p> <hr/> <p>Gas line is hard-plumbed. Have a flexible A.G.A./C.G.A. approved metal appliance connector installed.</p>
*Oven control beeps and displays F1, F3 or F9.	<p>Electronic control has detected a fault condition. Push CLEAR to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Push CLEAR and contact an authorized servicer.</p>
Oven Control beeps when you try to enter times or temperatures.	<p>The control will only except the minimum and maximum allowable entries. This is to prevent you from entering excessive temperatures or cooking times. Refer to the chart on page 7 for minimum and maximum values.</p>
Surface burners do not light.	<p>Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then push in and turn control knob to desired flame size.</p> <hr/> <p>Burner ports are clogged. Clean burners. See "To Clean the Contoured Well Areas, Burner Cap Assembly, Trim Ring (some models), Burner Pan (some models) and Burner Base" under General Cleaning. With the burner off, clean ports with a small-gauge wire or needle.</p> <hr/> <p>Range power cord is disconnected from outlet (Electric Ignition Models only). Be sure cord is securely plugged into the outlet.</p> <hr/> <p>Electrical power outage (electric ignition models only). Burners can be lit manually. See Setting Surface Controls in this Owner's Guide.</p>
Surface burner flame burns half way around.	<p>Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.</p> <hr/> <p>Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the General Cleaning section.</p>
Surface burner flame is orange.	<p>Dust particles in main 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 air.</p>

Oven does not operate.	Be sure the electronic oven controls are set correctly for the desired function. See Setting Oven Controls in this Owner's Guide or Entire Appliance Does Not Operate (see below).
	Be sure regulator gas valve is "ON". See installation instructions.
	Make sure Child Safety Lockout is not activated. "LOC" in display.
Entire appliance does not operate.	<p>Make sure electrical cord/plug is plugged tightly into outlet (electric ignition models only).</p> <p>Service wiring not complete. Contact Sears Service Center.</p> <p>Electrical power outage (electric ignition models only). Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See Setting Surface Controls in this Owner's Guide.</p> <p>Be sure gas supply is turned on.</p>
Cooktop and/or oven light (some models) does not work.	Burned-out or loose bulb. See Changing Cooktop and/or Oven Lights (some models) section in this Owner's Guide to replace or tighten the bulb.
Oven smokes excessively during broiling.	<p>Oven door is open. Door should be closed during broiling.</p> <p>Meat too close to broil burner. Reposition the rack to provide more clearance between the meat and the broiler.</p> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <p>Broiler pan used without grid or grid covered with foil. DO NOT use the broiler pan without grid or cover grid with foil.</p> <p>Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.</p>
Poor baking results.	Many factors affect baking results. Make sure the proper 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 Temperature in this Owner's Guide.
Self-Cleaning cycle does not work.	<p>Controls are not set properly. Follow instructions under Oven Cleaning.</p> <p>Self-cleaning cycle was interrupted. Stop time must be set 2 to 4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Clean Cycle" under Oven Cleaning.</p>
Soil is not completely removed.	<p>Failure to clean bottom front, top of oven or door areas outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-clean cycle. Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</p> <p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p>
Flames inside oven or smoking from vent.	Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under "Stopping or Interrupting the Self-Clean Cycle" in the Oven Cleaning section.

In U.S.A. or Canada
for in-home major brand repair service:
Call 24 hours a day, 7 days a week

1-800-4-MY-HOME™ (1-800-469-4669)

Para pedir servicio de reparación a domicilio – 1-800-676-5811

Au Canada pour tout le service — 1-877-LE-FOYER™(1-877-533-6937)

For the repair or replacement parts you need:

Call 6 a.m. - 11 p.m. CST, 7 days a week

PartsDirect™

1-800-366-PART (1-800-366-7278)

www.sears.com/partsdirect

Para ordenar piezas con entrega a domicilio – 1-800-659-7064

For the location of a Sears Service Center in your area:

Call 24 hours a day, 7 days a week

1-800-488-1222

To purchase or inquire about a Sears Maintenance Agreement:

Call 7 a.m. - 5 p.m. CST, Monday - Saturday

1-800-827-6655

