



GAS RANGE

Use & Care Guide

ESTUFA A GAS

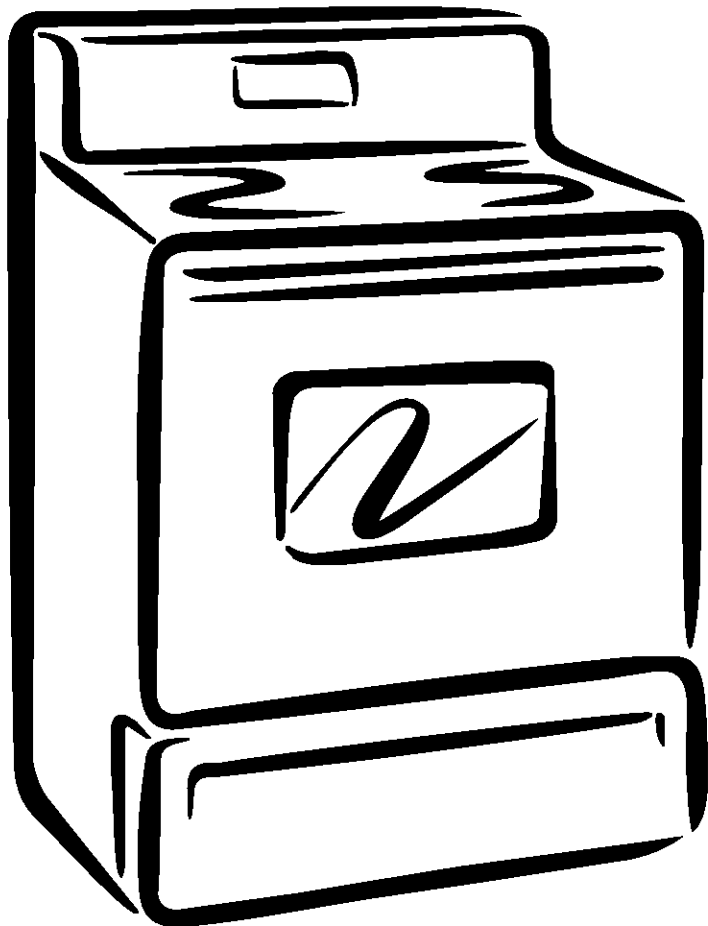
Manual del Usuario

Model Nos.

790.75602

790.75604

790.75609



ENGLISH

ESPAÑOL

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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 serial plate. This serial plate is located on the right side of the oven front frame in the storage or warmer drawer compartment. **See page 5** of this Use & Care Guide for the serial plate location.

Model No. 790.

Serial No. _____

Date of Purchase _____

Save these instructions and your sales receipt for future reference.

Free-Standing 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. 817WA Hoffman Estates, IL 60179

WE SERVICE WHAT WE SELL

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 12,000 trained repair specialists and access to over 4.2 million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

Sears Maintenance Agreements

Your Kenmore appliance is designed, manufactured and tested to provide years of dependable operation. Yet any major appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

The Sears Maintenance Agreement

- Is your way to buy tomorrow's service at today's price.
- Eliminates repair bills resulting from normal wear and tear.
- Provides for non-technical and instructional assistance.
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your appliance is in proper running condition.

Some limitations apply. For more information, call 1-800-827-6655.

For information concerning Sears Canada Maintenance Agreements, call 1-800-361-6665.

Important Safety Instructions

Read all instructions before using this appliance.
Save these instructions for future reference.

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

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

⚠ 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.



⚠ WARNING To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, 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.



⚠ 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 (if equipped) 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.

• **Storage in or on Appliance—Flammable materials should not be stored in an oven, warmer drawer, near surface burners or in the storage drawer.** 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.

- **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, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the the National Electrical Code ANSI/NFPA No.70-latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range. Ask your Sears dealer to recommend a qualified technician and an authorized Sears 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.**

Important Safety Instructions

- **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, 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 cook top, surfaces facing the cook top, 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 burners. 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.**
- **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 sudden change in temperatures. Check the manufacturer's recommendations for cooktop use.

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 cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- 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—ELECTRIC IGNITION MODELS ONLY: Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.

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.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

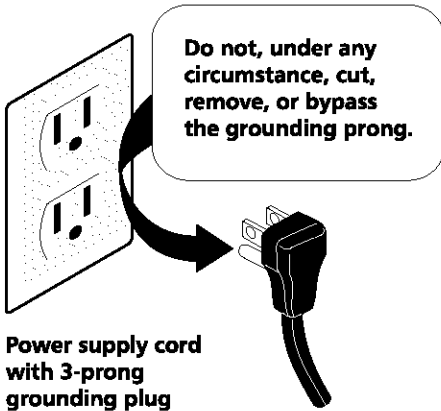
- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate. Refer to the range manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols**—Always follow 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 Use & Care Guide.** Before self cleaning the oven, remove the 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.

Important Safety Instructions

Grounding type
wall receptacle



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

GROUNDING INSTRUCTIONS

(electric ignition models only)

⚠ 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.

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.

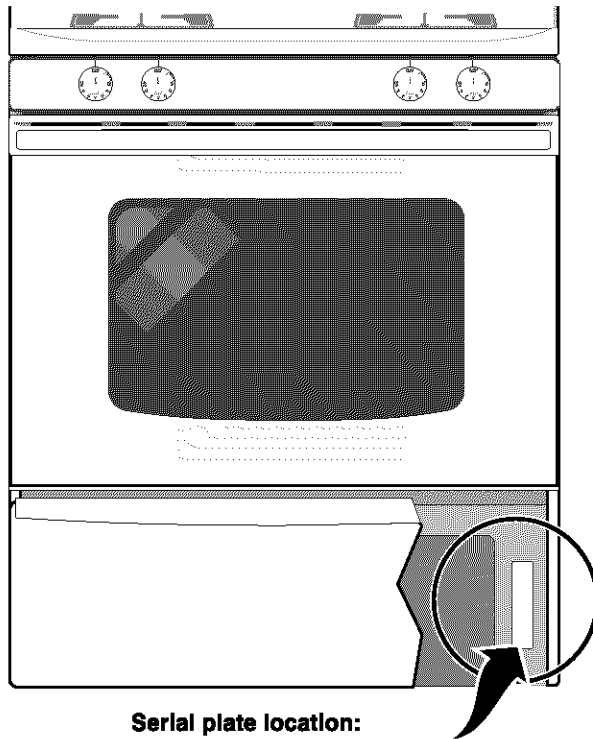
IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

SERIAL PLATE LOCATION

You will find the model and serial number printed on an serial plate. The serial plate is located on the right side of the oven front frame in the storage or warmer drawer compartment.

Please see the illustration for exact location. Remeber to record the serial number for future reference (See page 2, under Product Record).

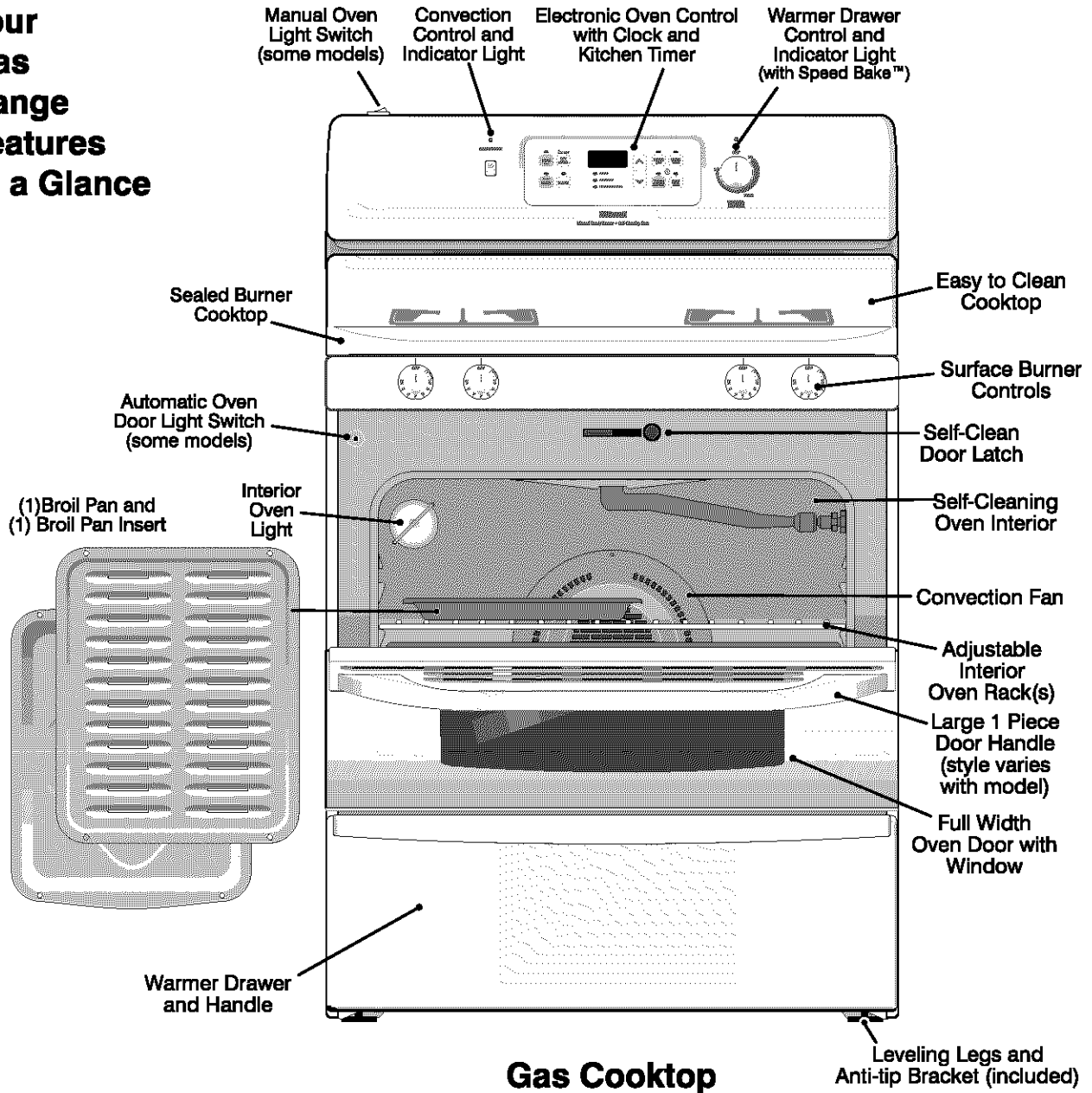


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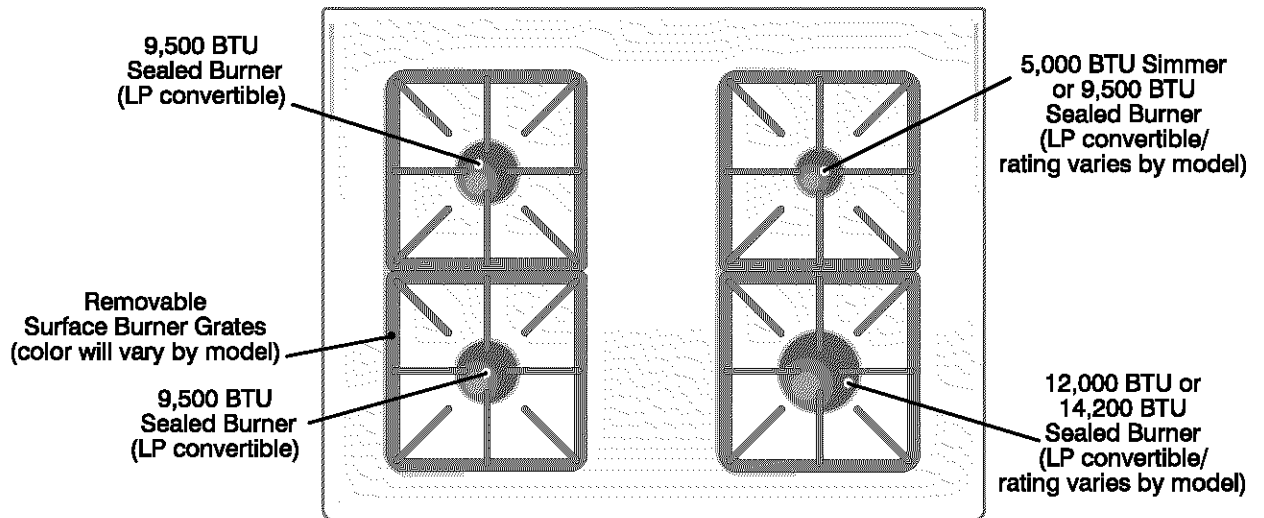
Range Features

Note: The features of your range will vary according to model.

Your Gas Range Features At a Glance



Gas Cooktop



Setting Surface Controls

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.

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.

Setting Surface Controls

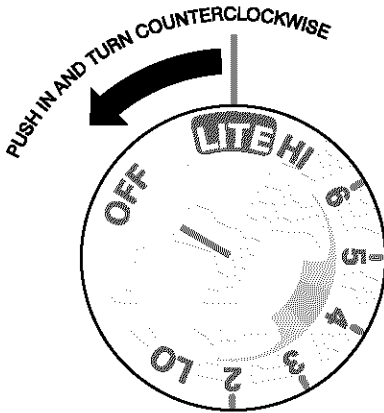
Your range may be equipped with different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases.

The simmer burner (if equipped) is best used for simmering delicate sauces, etc.

The standard burners can be used for most surface cooking needs.

The Power burners (if equipped) are best used for bringing large quantities of liquid to temperature and when preparing larger quantities of food.

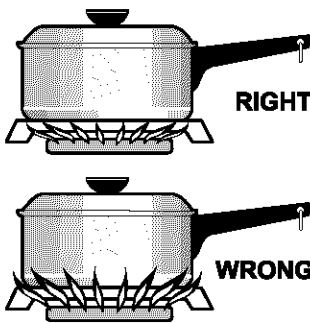
Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.



Operating the Gas Surface Burners:

1. Place cooking utensil on surface 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 surface ignitors will spark 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 setting. 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 spark if the knob is left in the LITE position.)

Setting Proper Surface Burner Flame Size



For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the recommendations 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.

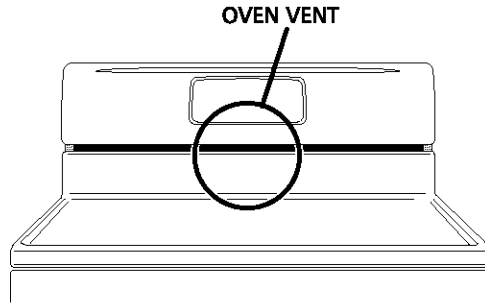
*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling.
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steaming.
Low Flame	Keep foods cooking; poach; stewing.

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.

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.

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

Before Setting Oven Controls

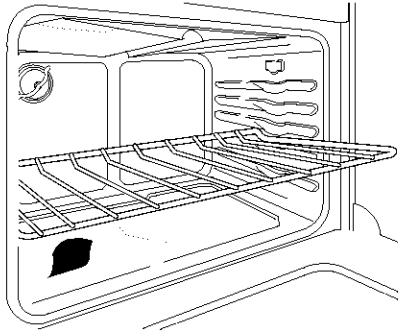


Oven Vent Location

The oven vent is located **below the backguard**. When the oven is on, warm air is released through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK THE VENT.**

Arranging Oven Racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

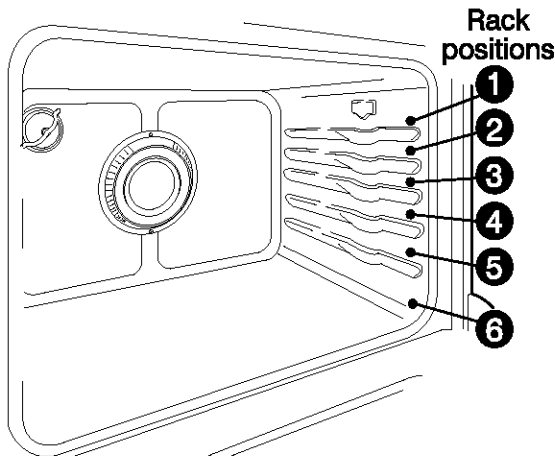


Removing & Replacing Oven Racks

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.

Arranging Oven Racks with 6 Rack Positions

To bake on a single rack, place the rack on position 3 or 4.
To bake on 2 racks, place the racks on positions 3 and 5.



RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

Food	Rack Position
Broiling meats, chicken or fish	1, 2 or 3
Cookies, cakes, pies, biscuits & muffins	3 or 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	5
Turkey, roast or ham	6

Note: Always use caution when removing food from the lower rack positions..

Oven Control Functions

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.

OFF/CANCEL PAD— Used to clear any function previously entered except the time of day and minute timer. Push **OFF/CANCEL** to stop cooking. Also the **OFF/CANCEL** pad is used to activate oven door lockout setting.

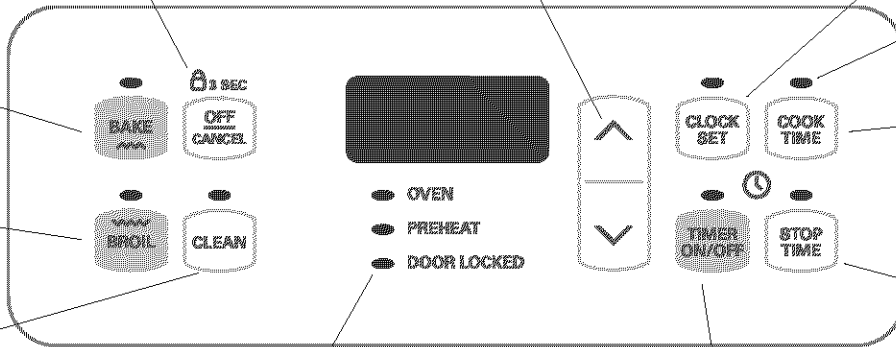
UP and DOWN ARROW PADS— Used along with the function pads to select oven temperature, cook time, stop time (when programming an automatic stop time), time of day, clean time and minute timer.

CLOCK SET PAD— Used to set the time of day.

BAKE PAD—Used to select the bake function.

BROIL PAD— Used to select the variable broil function.

CLEAN PAD— Used to select the self-cleaning cycle.



FEATURE INDICATOR LIGHTS— These light to show which feature is in use.

COOK TIME PAD— Used to enter the length of the baking time (if equipped).

STOP TIME PAD— Used to set the desired stop time for baking. Can be used with **COOK TIME** to program a delayed bake cycle (if equipped).

OVEN, PREHEAT & DOOR LOCKED LIGHTS — The "OVEN" light will glow each time the oven turns on to maintain the set oven temperature. The "PREHEAT" light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The "DOOR LOCKED" light will flash when the oven door locks and unlocks or when using the self-clean cycle or the oven door lockout mode is activated. The indicator light will glow constantly after the door locks.

TIMER ON/OFF PAD— Used to set or cancel the minute timer. The minute timer does not start or stop cooking. Also, **TIMER ON/OFF** pad is used to set the Continuous Bake feature.

The oven can be programmed to: BAKE, TIME BAKE, BROIL, SELF-CLEAN, CONTINUOUS BAKE and set for OVEN LOCKOUT.

For a silent control panel

When choosing a function, a beep will be heard each time a pad is pressed. If desired, the controls can be programmed for silent operation. Press and hold **STOP TIME**. After 7 seconds, the control will beep once. This will block the controls from sounding when a pad is pressed. To return the sound, press and hold **STOP TIME** again for 7 seconds until the control beeps once.

Note: The control will return to the audible mode after a power outage.

Temperature conversion

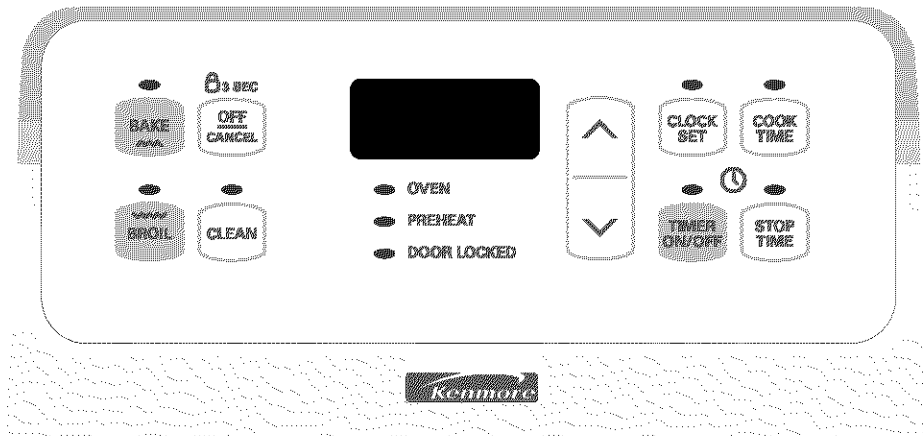
The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (65°C to 287°C).

To change the temperature to °C (Celsius) or from °C to °F (control should not be in a Bake or Clean mode):

1. Press **BROIL**. "—" appears in the display.
2. Press and hold the **^** until "HI" appears in the display.
3. Press and hold **BROIL** until °F or °C appears in the display.
4. Press the **^** or **v** to change °F to °C or °C to °F.
5. Press any control pad to return to normal operating mode.

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Setting Oven Controls



Note: The time of day must first be set in order to operate the oven.




To Set the Clock

When the range is first plugged in, or when the power supply to the range has been interrupted, the display will flash "12:00".


1. Press .
2. Within 5 seconds, press and hold the  or  until the correct time of day appears in the display.

Note: The clock cannot be changed during any timed bake or self-clean cycle.

To Set the Minute Timer:

1. Press .
2. Press the  to increase the time in one minute increments. Press and hold the  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.


Note: If you press the  first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times. It will then continue to beep 3 times every 60 seconds until  is pressed.

Note: The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, press and hold the  or  to increase or decrease the time.









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

Setting Oven Controls




To Set or Change the Temperature for Baking

The oven can be programmed to bake at any temperature from 170°F to 550°F (65°C to 287°C).

To Set the Controls for Baking:

1. Press . "— — —" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By pressing and holding the  or , the temperature can then be adjusted in 5°F (1°C) increments.
3. As soon as the  or  is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep 3 times.
4. To cancel the baking function, press .




To Change the Oven Temperature after Baking has Started:

1. Press  and make sure the bake temperature is displayed.
2. Press the  or  to increase or decrease the set temperature.

To Set Control for Continuous Bake or 12 Hour Energy Saving

The oven control has a built-in 12 Hour Energy Saving feature that will shut off the oven if the control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for continuous baking.

To set control for continuous baking:



1. Press , "0:00" will appear in the display.
2. Press and hold  down for 5 seconds until tone is heard, " — — hr" will appear in display for continuous cooking. The current time of day will return to the display.
3. To cancel the Continuous Bake function, press  and hold for 5 seconds until tone is heard. "12hr" will appear in display indicating that the control has returned to the 12 Hour Energy Saving feature.



To Set Control for Oven Lockout:

The control can be programmed to lock the oven door and inactivate the oven controls.

To set Control for Oven Lockout feature:

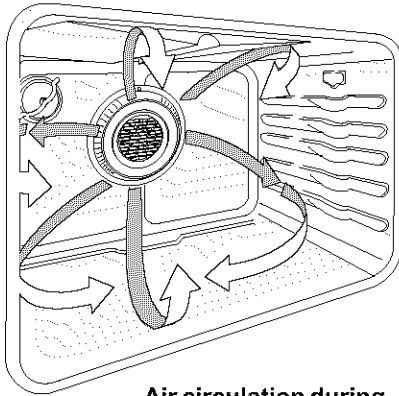
1. Press  and hold for 3 seconds. "Loc" will appear in display, the "Door Locked" indicator light will flash and the motor driven door lock will begin to close automatically. **DO NOT open oven door** while the indicator light is flashing. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the lockout feature, press  and hold for 3 seconds. The control will unlock the oven door and resume normal operation.

Note: If any control pad is pressed while in the Oven Lockout mode, "Loc" will appear in the display until the control pad is released.

Setting Oven Controls

Benefits of Convection Cooking:

- Some foods cook up to 35% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.



Air circulation during Convection Cooking

Foods for Convection Cooking

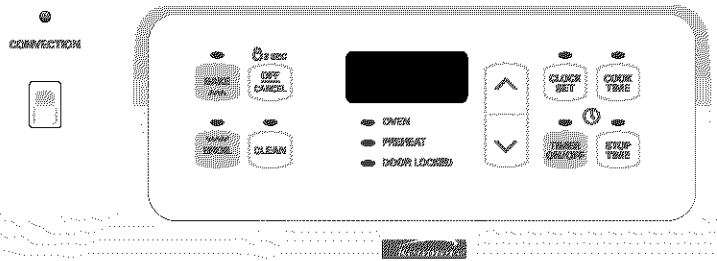
***Decrease Normal Cook Time by:**

Casseroles	15-20%
Meats	15-20%
Poultry (unstuffed)	25-30%
Frozen foods, pies, pastries and pizza	15-25%
Refrigerator cookies	15-35%
Refrigerator biscuits	25-30%
Rolls & Breads	20-35%
Fresh Pies/Pastries	15-20%

*Recommended reduction in cook times based on brands of food items tested. Cook times may vary with your specific brand of food item.

Figure 1

NOTE: The Convection feature will not work during a clean cycle. Also, the oven cannot be set lower than 280°F.



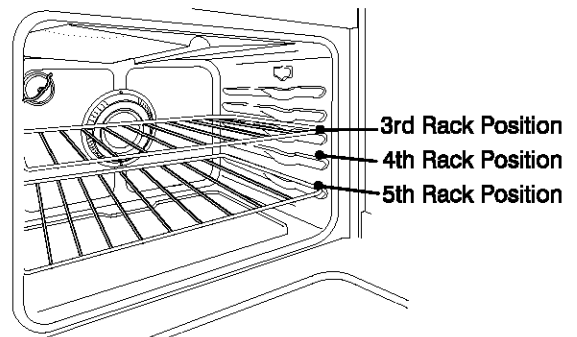
Convection Cooking

Convection cooking uses a fan to circulate the oven's heat uniformly and continuously within the oven. This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two racks at the same time.

Heated air flows around the food from all sides, sealing in juices and flavors. Meats and poultry cooked with Convection cooking are crispy brown on the outside while staying moist and tender on the inside. Breads and pastries brown more evenly. Most foods baked in a standard oven can be cooked faster and more evenly with Convection cooking. Also, using two oven racks gives better results and saves time.

General Convection Cooking Instructions:

1. When using Convection, decrease your normal cooking times as shown in Figure 1. Adjust the cook time for desired doneness as needed. Time reductions will vary depending on the amount and type of food to be cooked. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
2. Preheating is not necessary when cooking meats, poultry and casseroles with Convection.
3. When using Convection with a single rack, place oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in positions 3 and 5 for the best results.
4. Cakes have better results when baked in the normal bake function.



To Set Convection Cooking:









1. Program the oven as you normally would for baking. Convection may be used with Bake, Time Bake and Delayed Time Bake features.
2. Press and release Convection switch. The indicator light will glow and the fan will come on after a **6 MINUTE DELAY**. If the oven temperature has already reached **350°F**, the fan will come on immediately. The fan stays on when the oven door is closed and shuts off while the oven door is opened. When the oven door is re-closed, the fan will continue to operate until cooking is complete.
3. To cancel the Convection feature, press **OFF/CANCEL** on the oven control as you would to cancel any baking function.

Setting Oven Controls












To Set the Timed Bake Feature

The **COOK TIME** and **STOP TIME** controls operate the Timed Bake feature to turn the oven on and off at the times you select in advance. The oven can be programmed to start immediately and shut off automatically or to begin baking at a later time with an automatic shutoff.


To Program the Oven to Begin Baking Immediately and To Shut Off Automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press .
4. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By holding the  or , the temperature can then be adjusted in 5°F (1°C) increments.
5. Press . "0:00" will flash in the display.
6. Press the  or  until the desired baking time appears in the display.
7. The oven will turn on and begin heating.



To Program Oven for a Delayed Start Time and to Shut-Off Automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press .
4. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By holding the  or , the temperature can then be adjusted in 5°F (1°C) increments.
5. Press . "0:00" will flash in the display.
6. Press the  or  until the desired baking time appears.
7. Press . The earliest possible stop time will flash in the display.
8. Press the  or  until the desired stop time appears in the display.
9. Once the controls are set, the control calculates the time when baking will start in order to finish at the time you have set.
10. The oven will turn on at the delayed start time and begin heating.

When the Set Bake Time Runs Out:

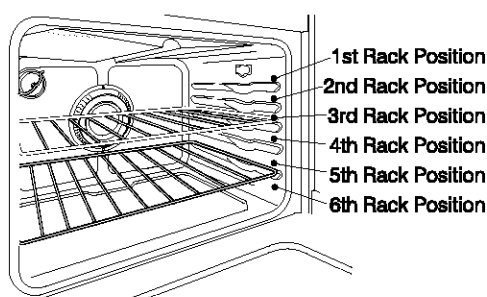
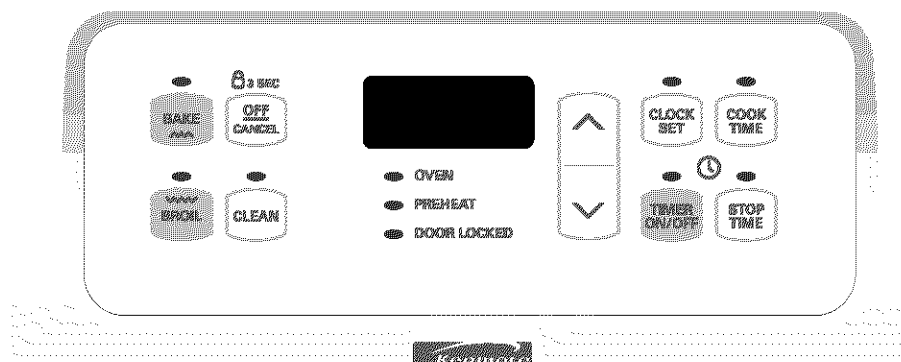
- a. "END" will appear in the display window and the oven will shut off automatically.
- b. The control will beep 3 times every 60 seconds until  is pressed.

To Change the Oven Temperature or Bake Time after Baking has Started:

1. Press the function pad you want to change.
2. Press the  or  to adjust the setting.

CAUTION Use caution with the Timed Bake feature to cook 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.

Setting Oven Controls

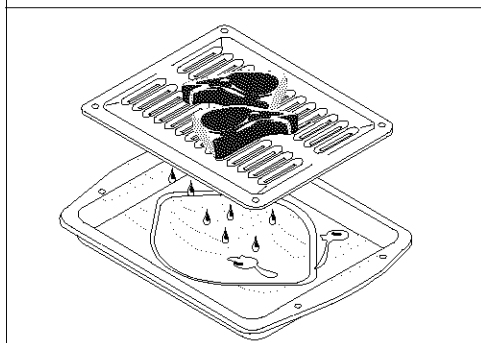


To Broil:

1. Arrange oven rack while oven is still cool. Position the rack as suggested in the chart below.

Rack Position From Top	Food
1	Rare steaks
2	Fish, medium steaks, hamburgers and chops
3	Well-done foods such as chicken and lobster

The broiler pan with the insert allows grease to drain and be kept 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.



2. Press **BROIL**.
3. Press and hold the **▲** or **▼** until the desired broil setting level appears in the display. Press the **▲** for **HI** broil or the **▼** for **LO** broil. Most foods can be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. Place the insert on the broiler pan, then place the food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed fat could ignite.
5. Place the pan on the oven rack. **Close the oven door.**
6. Broil on one side until food is browned; turn and broil on the second side.
Note: Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, press **OFF CANCEL**.

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

Setting Warmer Drawer Controls

Arranging Warmer Drawer (Warm & Ready™ Drawer) Rack Positions

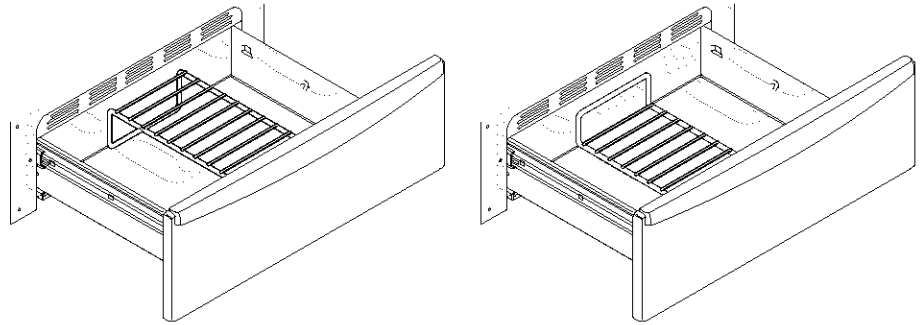
The rack can be used in 2 ways:

- 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).

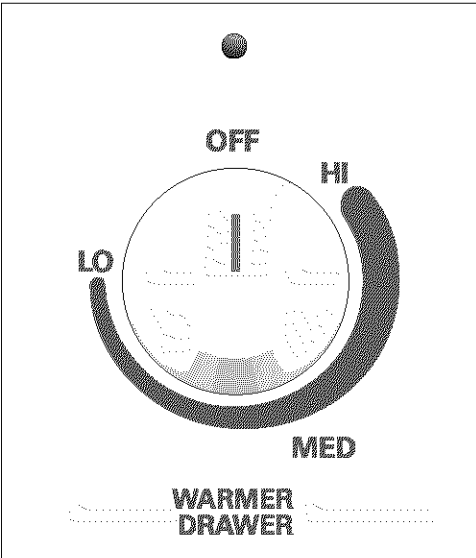
Set the warmer drawer rack as illustrated.

Use the warmer drawer to keep hot foods hot such as: vegetables, gravies, meats, casseroles, biscuits and rolls, pastries and heated dinner plates.

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



ENGLISH



To Operate the Warmer (Warm & Ready™) Drawer

Your range is equipped with a 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.

To Set the Warmer (Warm & Ready™) Drawer 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. Turn the thermostat control to **OFF** after use.

Warmer (Warm & Ready™) Drawer 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 by using 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.

Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer.

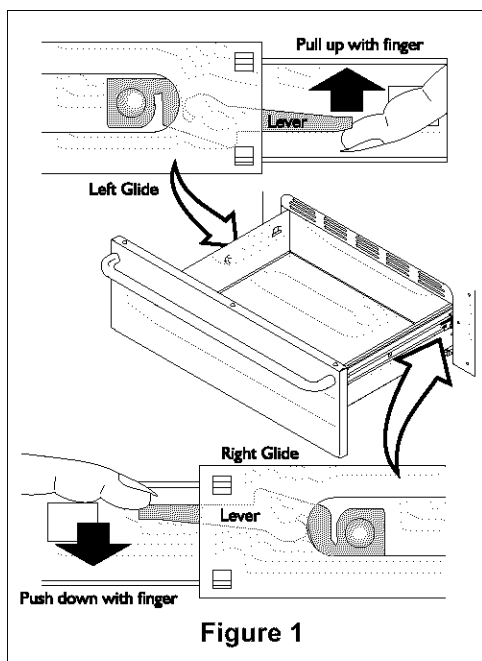
Warmer Drawer Recommended Food Settings Chart	
Food Item	Setting
Roasts (Beef, Pork, Lamb)	MED
Pork Chops	HI
Bacon	HI
Hamburger Patties	HI
Poultry	HI
Gravies	MED
Casseroles	MED
Eggs	MED
Fried Foods	HI
Vegetables	MED
Pizza	HI
Biscuits	MED
Rolls, soft	LO
Rolls, hard	MED
Pastries	MED
Empty Dinner Plates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

Setting Warmer Drawer Controls

Removing and Replacing Warmer Drawer

Warmer (Warm & Ready™) Drawer Indicator Light

The indicator light is located above the warmer drawer thermostat control. 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.



To Remove and Replace Warmer (Warm & Ready™) Drawer

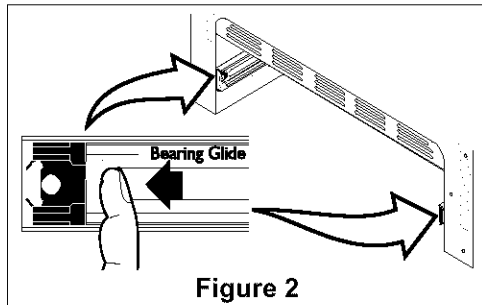
To Remove Warmer Drawer:

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 (Warm & Ready™) 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.

NOTE: The Warmer Drawer will **NOT** operate while in the Self-Clean and “Oven Lockout” modes



WARNING Electrical Shock Hazard can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

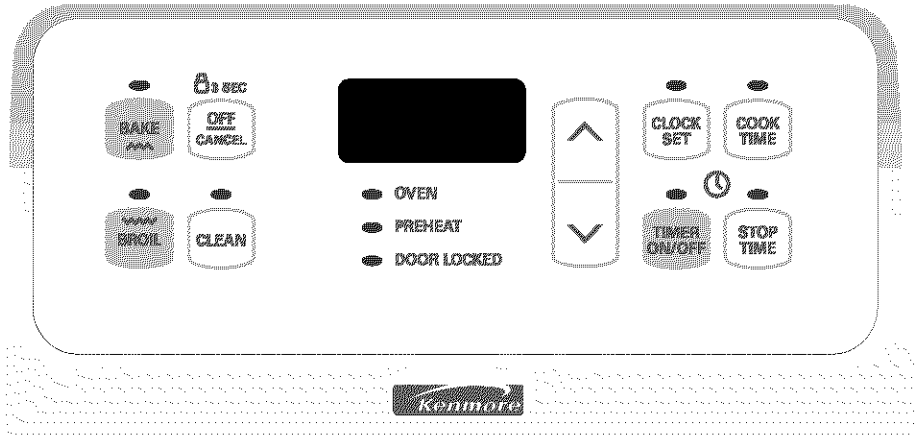
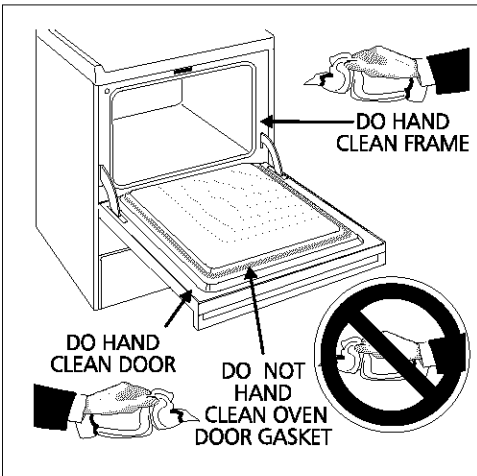
Self-Cleaning

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 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.

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).

CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self-cleaning cycle is completed. The oven may still be **VERY HOT**.



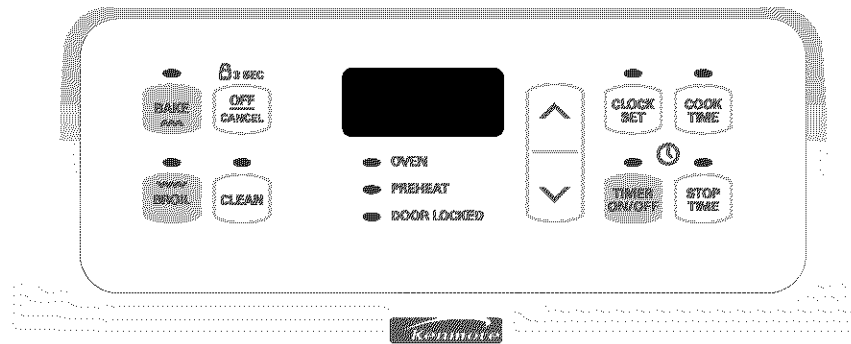
Self-Cleaning Oven

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

Adhere to the following cleaning precautions:

- **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.
- **Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.**
- Oven racks should be removed. If they are not removed during 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).
- **Remove any excessive 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 leave a dull spot even after cleaning.
- 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.

Self-Cleaning



To Start the Self-Clean Cycle

For satisfactory results, use a 2 hour self-clean cycle for **light soils** and a 3 hour cycle for **average or heavy soils**.

NOTE: The kitchen area should be ventilated using an open window, ventilation fan or exhaust hood during the first self-clean cycle. This will help eliminate the normal odors associated with the first self-clean cycle.

To Set the Controls for a Self-Clean Cycle:

1. Be sure the clock shows the correct time of day.
2. Press **CLEAN**. "— — —" appears in the display.
3. Press the **▲** until "3:00" appears in the display for a 3 hour cycle, or press the **▼** until "2:00" appears in the display for a 2 hour cycle.
4. As soon as the **▲** or **▼** is released, "CLn" appears in the display.
5. As soon as the controls are set, the motor driven lock will begin to close automatically and the "LOCK" indicator light will flash. **DO NOT** open the door while the light is flashing (it takes about 15 seconds for the oven door to lock).
6. The "LOCK" light will glow until the cleaning cycle is completed or cancelled, and the oven temperature has cooled.

When the Self-Clean Cycle is Completed:

1. The time of day or "End" will appear in the display window and the "Clean" and "LOCK" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. If "End" is in the display and the "Clean" indicator remains on, press **OFF CANCEL**. The time of day will appear in the display.

NOTE: When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

Stopping or Interrupting a Self-Cleaning Cycle

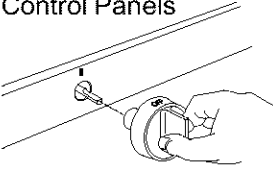
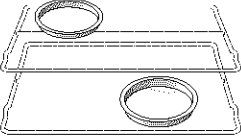

If it becomes necessary to stop or interrupt a self-cleaning cycle:

1. Press **OFF CANCEL**.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. Restart the self-clean cycle once all conditions have been corrected.

CAUTION To avoid possible burns 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.

CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the self-cleaning cycle has completed. The oven may still be **VERY HOT**.

Care & 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 Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner and Oven Bottom	Clean burner grates, broiler pan and insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop 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 30-40 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. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that 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 oven door gasket is made of a woven material, on self cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

ENGLISH

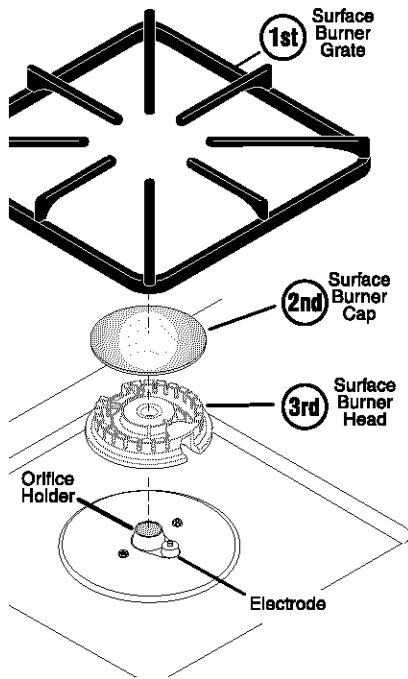
Cleaning the Cooktop

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

Care & Cleaning

Cleaning the Contoured Well Areas, Burner Cap and Burner Head

The contoured well areas, burner cap and burner head should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. Refer to the following instructions:



To Clean the Recessed and Contoured Areas of the 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.

To Remove and Replace the Surface Burner Caps and Surface Burner Heads - Remove in the following order: (1st) surface burner grate, (2nd) surface burner cap, (3rd) surface burner head.

Reverse the procedure above to replace the surface burner cap and surface burner head. **Do not remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface burners without the surface burner cap and surface burner head properly in place.**

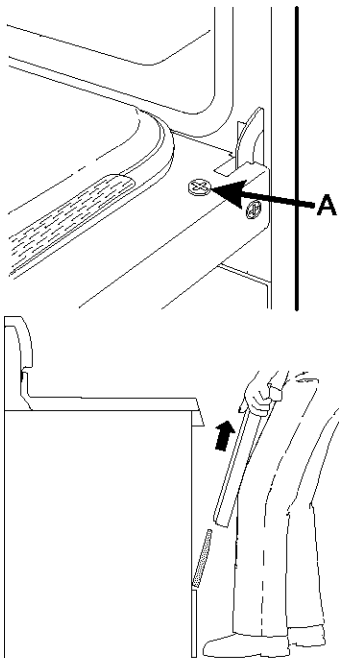
To Clean the Surface Burner Cap and Surface Burner Head - Use a soap-filled scouring pad or a mild abrasive cleanser to clean the surface burner caps and surface burner heads. The ports (or slots) around the burner head must be routinely cleaned. If residue still remains in these ports, use a small-gauge wire or needle to clean the slots or holes. 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 ORIFICE HOLDER OPENING. ALWAYS** keep the surface burner cap and surface burner head in place whenever a surface burner is in use.

THE COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

CAUTION Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

CAUTION Any additions, changes or conversions required in order for this appliance to perform satisfactorily must be made by an authorized Sears Service Center.

To Remove and Replace Oven Door



To Remove Oven Door:

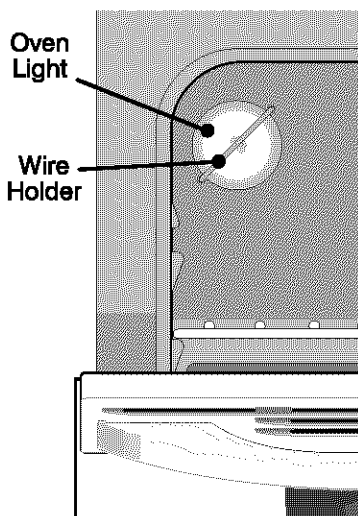
1. Open the door.
2. Remove screws located on the inside of the oven door near the hinges **A** (one on each side.)
3. Close the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the **Care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

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.

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

Care & Cleaning



Changing the Oven Light

On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

To replace the oven light:

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 will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Use & Care Guide.

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.

Care and Cleaning of Stainless Steel (some models)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Refer to the **Care & Cleaning** table for detailed cleaning instructions.

Adjusting Your Oven Temperature

Your oven control has been precisely set at the factory. This setting may differ from your previous oven however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or too cool for your recipe times, you can adjust the control so that the oven cooks hotter or cooler than the temperature displayed.

To Adjust Oven Temperature:

1. Press **BAKE**.
2. Set the temperature to 550°F (287°C) by pressing and holding the **^**.
3. Within 2 seconds, press and hold **BAKE** until the 2 digit display appears. Release **BAKE**. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0."
4. The temperature can now be adjusted up or down 35°F (17°C), in 5°F steps by pressing and holding the **^** or **v**.
Adjust until the desired amount of offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press **OFF CANCEL** to go back to the time of day display.

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

Before You Call

Solutions to Common Problems

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.

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Range is not level.

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.

Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.

Cannot move appliance easily. Appliance must be accessible for service.

Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.

Contact builder or installer to make appliance accessible.

Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.

Gas line is hard-plumbed. Have a flexible **C.S.A. International** approved metal appliance connector installed.

Surface burners do not light.

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 turn control knob to desired flame size.

Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Surface Burners" in the **Care & Cleaning** table for additional cleaning instructions.

Range power cord is disconnected from outlet (electric ignition models only). Be sure cord is securely plugged into the outlet.

Electrical power outage (electric ignition models only). Burners can be lit manually. See **Setting Surface Controls**.

Surface burner flame burns half way around.

Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.

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 **Care & Cleaning** section.

Surface burner flame is orange.

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.

Oven does not operate.

Be sure the oven controls are set correctly for the desired function. See **Setting Oven Controls** or **Entire Appliance Does Not Operate** (see below).

Be sure regulator gas valve is "ON". See installation instructions.

Entire appliance does not operate.

The time of day **must** first be set in order to operate the oven.

Make sure electrical cord/plug is plugged tightly into outlet (electric ignition models only).

Service wiring not complete. Contact a Sears Service Center.

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**.

Be sure gas supply is turned on.

Oven light (some models) does not work.

Burned-out or loose bulb. See **Changing the Oven Light** (some models) to replace or tighten the bulb.

Before You Call

Solutions to Common Problems

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Oven smokes excessively during broiling.	<p>Meat too close to the 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 insert or insert covered with foil. DO NOT use the broiler pan without the insert or cover the insert with foil.</p> <p>Broiler drawer needs to be cleaned. Excessive smoking is caused by a build-up of grease or food spatters. If the broiler is used often, clean on a regular basis.</p> <p>Broiler drawer is open. Drawer/door should be closed when broiling.</p>
Oven Control Errors	<p>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, and beep continuously (flashing an error code of F1, F3 or F9 in the display window, if equipped).</p>
Oven control beeps and displays F1, F3 or F9.	<p>Electronic control has detected a fault condition. Push OFF/CANCEL to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Push OFF/CANCEL and contact a Sears Service Center.</p>
Poor baking results.	<p>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 cooking too hot or cool, see Adjusting Your Oven Temperature.</p>
Self-Cleaning cycle does not work.	<p>Controls are not set properly. Follow instructions in Self-Cleaning section.</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 Self 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.	<p>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 Self Cleaning section.</p>

ENGLISH

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