



# ELECTRIC RANGE

Use & Care Guide

# ESTUFA ELECTRICA

Manual del Usuario

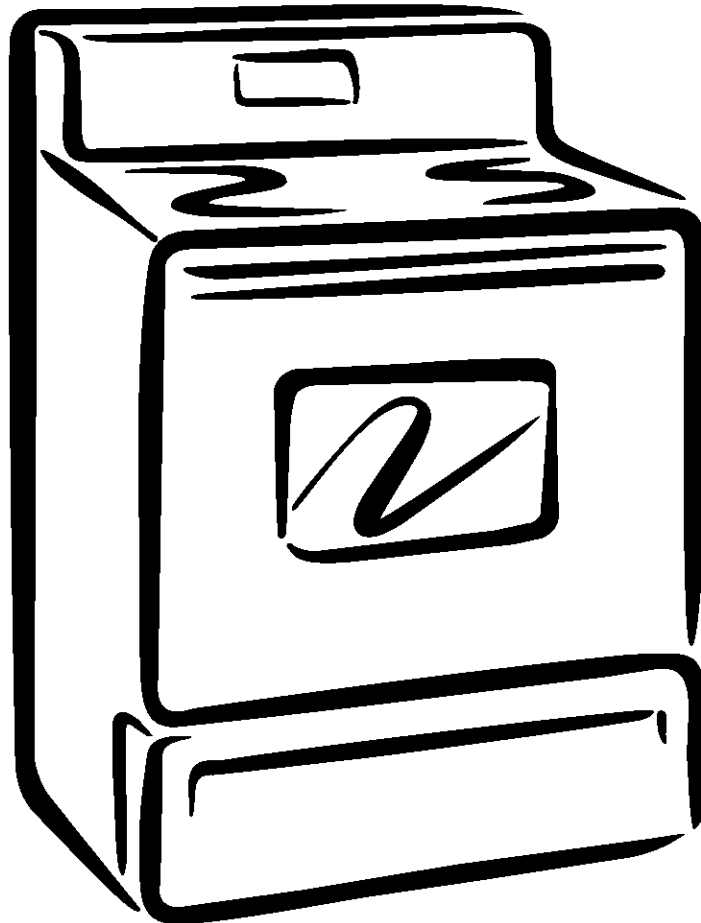
Model Nos.

790.95922

790.95923

790.95924

790.95929



ENGLISH

ESPAÑOL

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## Product Record

In the space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. This serial plate is located on the right side of the oven front frame in the storage or Warmer Drawer compartment. **See bottom of this page** for the serial plate location.

Model No. 790.

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

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

Save these instructions and your sales receipt for future reference.

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## 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.

Your ceramic glass smoothtop is covered by an additional 2nd through 5th year limited warranty. This warranty provides for replacement for any defective surface heating element, deteriorated rubberized-silicone seal, or glass smoothtop that cracks due to thermal breakage. Damage or breakage due to customer abuse are not covered by this warranty.

If the product is subjected to other than private residential 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

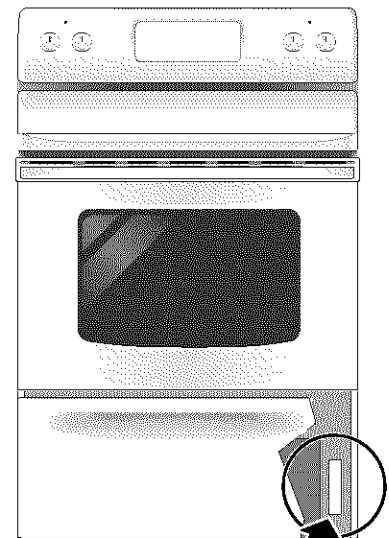
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## Serial Plate Location

You will find the model and serial number printed on a serial plate. This serial plate is located on the right side of the oven front frame behind the Warmer Drawer or storage drawer compartment.

Please refer to the illustration at right for the exact location.

Remember to record the serial number for future reference (See top of this page) under Product Record.



Serial plate location;  
Open the storage drawer or  
Warmer Drawer (some models).

# 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.

- **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 Electrical Code ANSI/NFPA No. 70 latest edition and local electrical 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

- 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 units 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.
- **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 UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they 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 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 range during a power failure.** If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

# Important Safety Instructions

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never Leave Surface Elements Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do Not Immerse or Soak Removable Heating Elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

## SELF CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** 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.
- 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.

## 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.
- **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.
- **Clean Ventilating Hoods Frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

## FOR CERAMIC-GLASS COOK TOP MODELS

- **Do Not Cook on Broken Cook Top**—If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cook Top 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 (if equipped)**—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 under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. 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.**
- **Protective Liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

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## 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.

# PROTECTION AGREEMENTS

## In the U.S.A.

### Master Protection Agreements

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

*Purchase a Master Protection Agreement now and protect yourself from unexpected hassle and expense.*

The Master Protection Agreement also helps extend the life of your new appliance. Here's what's included in the Agreement:

- ✓ Expert service by our 12,000 professional repair specialists
- ✓ Unlimited service and no charge for parts and labor on all covered repairs
- ✓ "No-lemon" guarantee – replacement of your covered product if more than three product failures occur within twelve months
- ✓ Product replacement if your covered product can't be fixed
- ✓ Annual Preventive Maintenance Check at your request – no extra charge
- ✓ Fast help by phone – non-technical and instructional assistance on products repaired in your home, plus convenient repair scheduling
- ✓ Power surge protection against electrical damage due to power fluctuations
- ✓ Rental reimbursement if repair of your covered product takes longer than promised

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

Sears has over 12,000 professional repair specialists, who have access to over 4.5 million quality parts and accessories. That's the kind of professionalism you can count on to help prolong the life of your new purchase for years to come. Purchase your Master Protection Agreement today!

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

### Sears Installation Service

For Sears guaranteed professional installation of home appliances and items like garage door openers and water heaters, in the U.S.A. call 1-800-4-MY-HOME®

## In Canada

### Maintenance Agreements

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 2400 Service Technicians and access to over 900,000 parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

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.

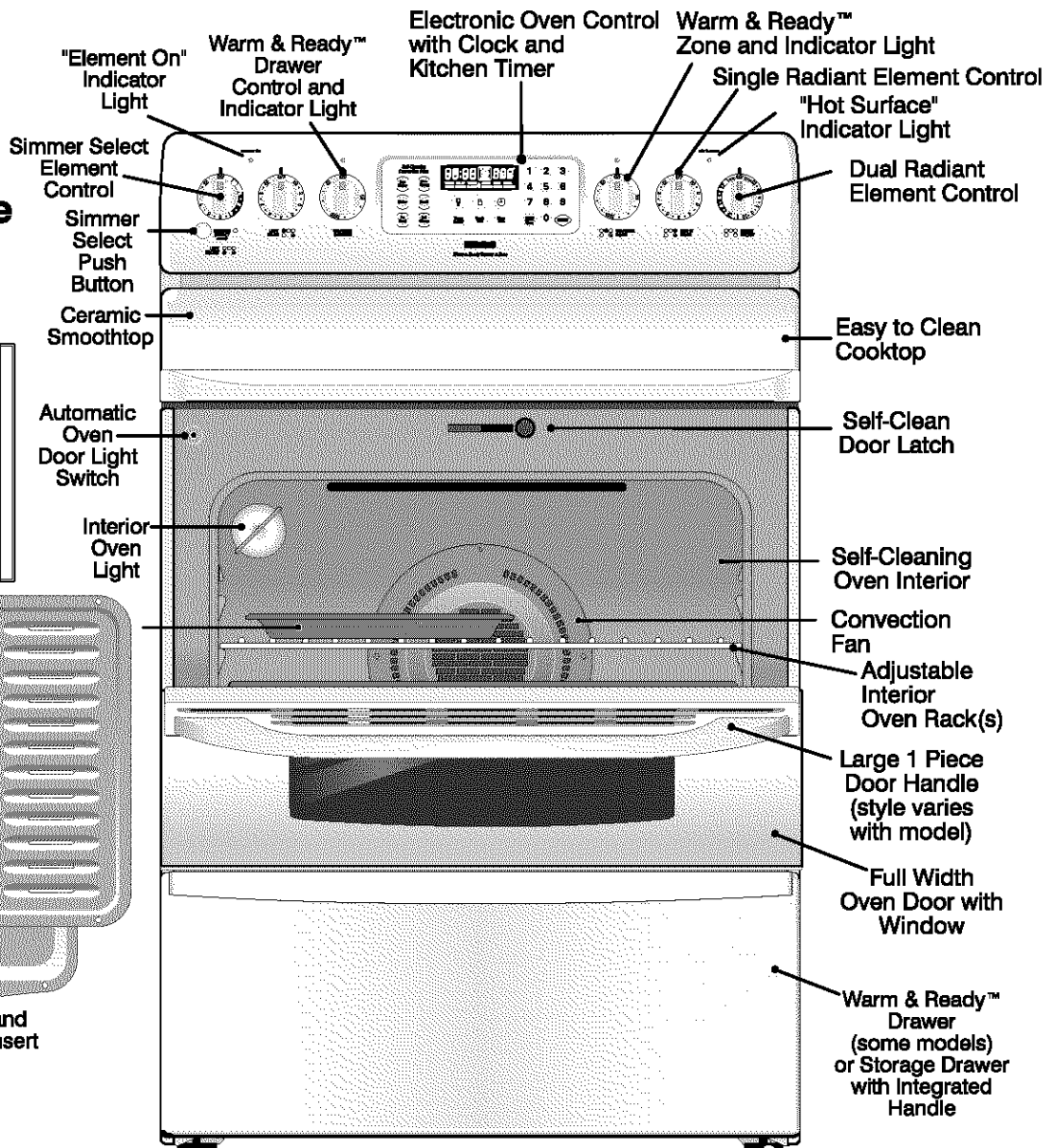
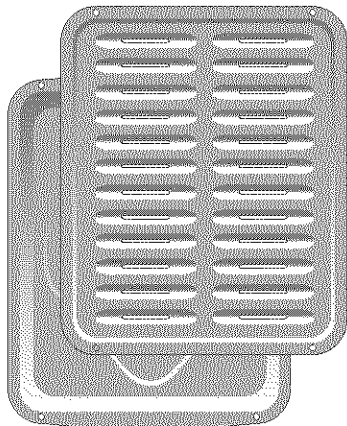
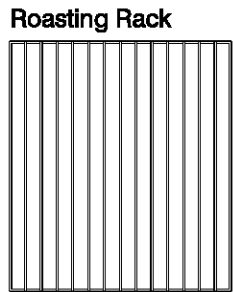
### The Sears Maintenance Agreement

- 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.

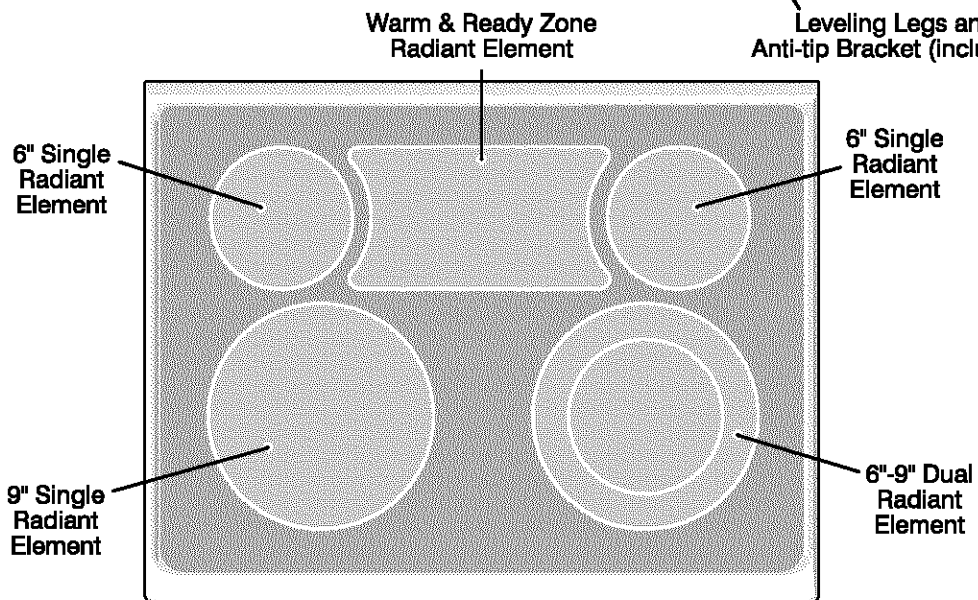
**Some limitations apply. For information concerning Sears Canada Maintenance Agreements, call 1-800-361-6665.**

# Range Features

## Your Electric Range Features At a Glance

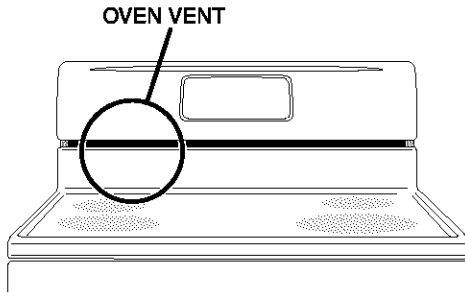


## Ceramic Smoothtops (styles and color vary by model)



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

# Before Setting Oven Controls



## Oven Vent Location

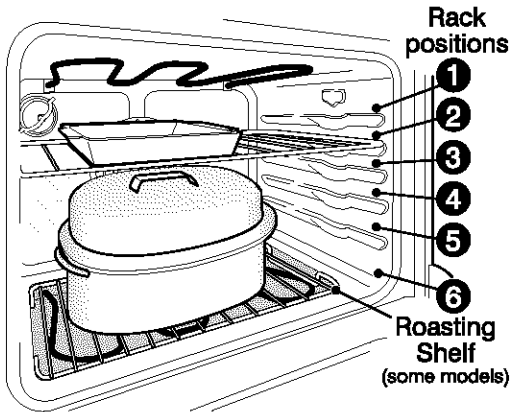
For models equipped with ceramic cooktops, the oven vent is located **under the left rear side of the control panel**. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK OVEN VENT.**

## 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.

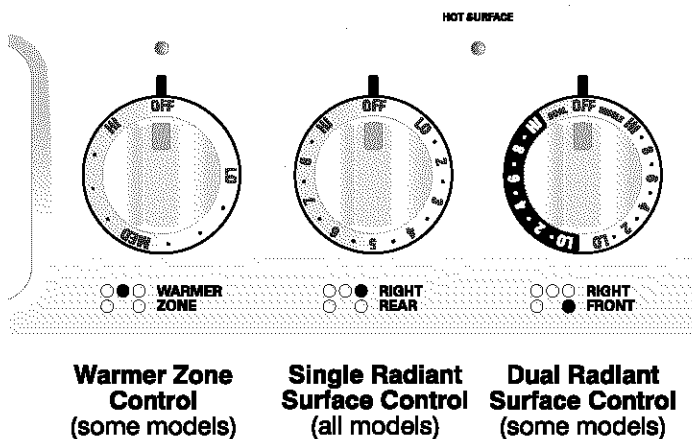


## RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

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	Roasting shelf

## About the Ceramic Glass Cooktop

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



## About the Radiant Surface Elements


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

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

**NOTE:** Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic smooth top. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

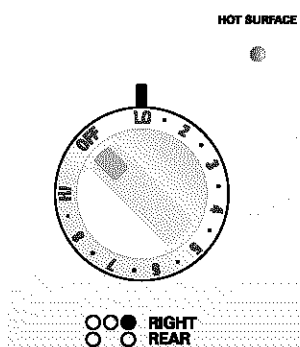
## Before Setting Oven Controls (cont'd)

### ELEMENT ON Hot Surface Indicator Lights

-  Your range is equipped with two different surface control lights that will glow on your range— the **Element On** indicator light and a **Hot Surface** indicator light. The **Element On** located on the control panel, will glow when any surface element is turned on. A quick glance at this light after cooking is an easy check to be sure all surface controls are turned off. The **Hot Surface** indicator light, located on the control panel, will glow as the surface cooking area heats up and will **REMAIN ON** until the glass cooktop has cooled to a **MODERATE** level.

## Setting Surface Controls

### To Operate Single Radiant Surface Elements

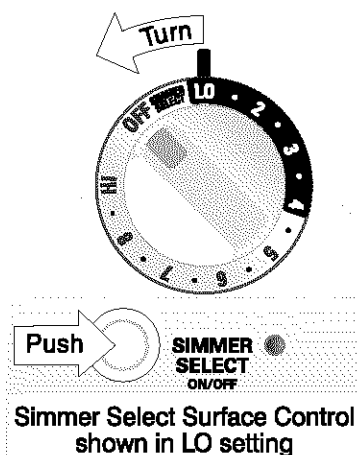


1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
3. When cooking is completed, turn the surface element off before removing the cookware. Note: the **Element On** indicator light will glow when one or more elements are turned on. A quick glance at the indicator light(s) when cooking is finished is an easy check to be sure all control knobs are turned off. The **Hot Surface** indicator light will continue to glow **AFTER** the control knob is turned to the "Off" position and will glow until the heating surface area has cooled sufficiently.

### To Operate Simmer Select Surface Element (some models)

The left front element control may be used as a normal element or as a simmer element. The "Simmer Select" feature heats the element at a much lower temperature and more precisely than when used as a normal surface element. You may switch between normal cooking and the Simmer Select feature at any time during the cooking process. When using the element control for normal cooking, all of the settings on the control knob (LO to HI) function as normal.

1. To activate the Simmer Select feature, push in the Simmer button located below the left front control knob. The Simmer Select indicator light will glow and remain on while simmering.
2. Turn the surface control knob to the desired simmer setting within the dark band on the control knob (LO to 4). Use the marks as a guide and adjust the control knob from LO to 4 as needed (see illustration below).
3. To return to normal cooking, push in and release the "Simmer Select" button and the indicator light will turn off. When cooking is completed, be sure to set the control knob to the OFF position.



The suggested settings found in the chart below are based on cooking in medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

#### STANDARD SURFACE ELEMENTS

Setting	Type of Cooking
HIGH (HI - 9)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (7 - 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5 - 6)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 - 4)	Keep foods cooking, poach, stew
LOW (LO - 1)	Keep warm, melt, simmer

#### SIMMER SELECT SURFACE ELEMENT

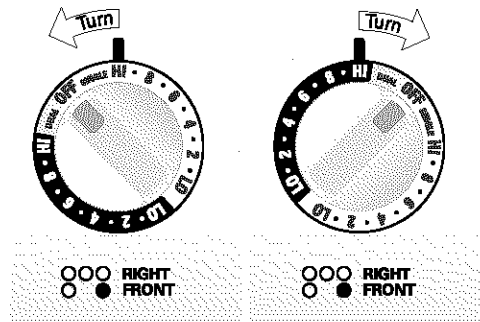
Max. Simmer (4)	Larger quantities of food, stews and soups
Min. Simmer (LO)	Smaller quantities of food, delicate foods, melting chocolate or butter

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

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

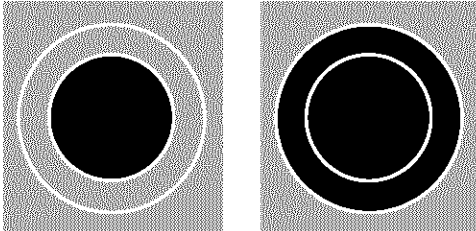


# Setting Surface Controls

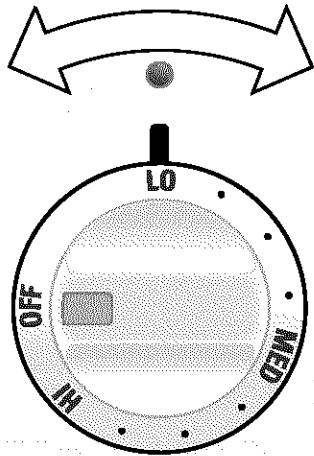


Single setting

Dual setting



Dual Radiant heating areas on ceramic smooth top (shown in black)



WARMER ZONE

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
Soups (liquid)	HI

## To Operate Dual Radiant Surface Elements

The right front control knob offers flexibility for different sized cookware with the Dual Radiant surface element. The inner element alone can be used for smaller or both the inner and outer in combination for larger cookware.

To operate the Dual Radiant surface element push in the control knob and turn counterclockwise to operate the small inner coil or turn clockwise to operate both the inner and outer portions of the element together.

### SINGLE AND DUAL RADIANT SURFACE ELEMENTS

Setting	Type of Cooking
HIGH (HI - 9)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (7 - 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
MEDIUM LOW (2 - 4)	Keep foods cooking, poach, stew
LOW (LO - 1)	Keep warm, melt, simmer

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

## Setting the Warmer (Warm & Ready™) Zone Control

The purpose of the Warmer Zone is to *keep hot cooked foods at serving temperature*. 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** Unlike the surface elements, the Warmer Zone will not glow red when it is hot.

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

### Setting the Warmer (Warm & Ready™) Zone Control

- To set the control, push in either direction 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.
- When done, turn the control to OFF. The Warmer Zone will remain warm until the **hot surface indicator light** goes off.

**Temperature Selection** - Refer to the chart at the side column 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.

**Note:** Use the Warmer Zone to keep cooked foods hot such as; vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates.

# Surface Cooking

## Using proper cookware

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig.1).

Be sure to follow the recommendations for using cookware as shown in Fig. 2.

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

**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.

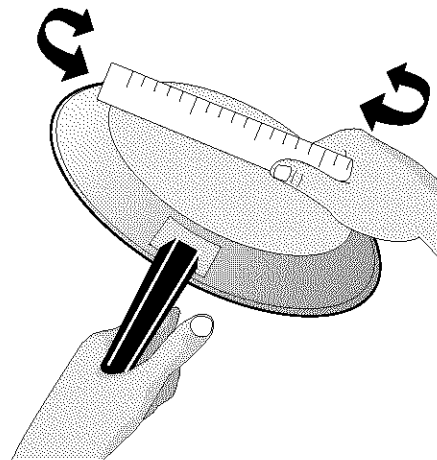


Figure 1

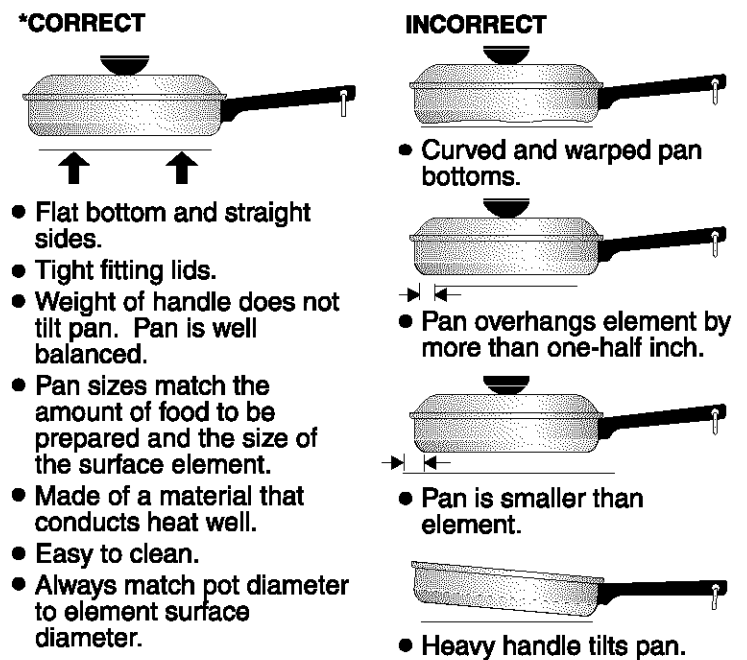


Figure 2

# Setting Warmer Drawer Controls

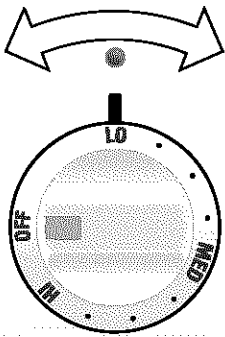
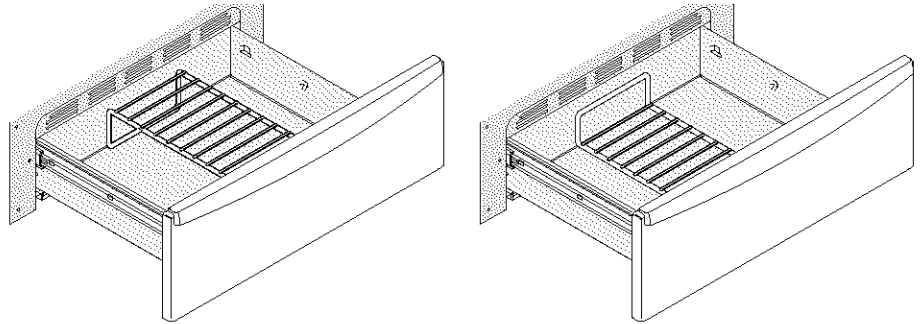
## Arranging Warmer (Warm & Ready™) Drawer Rack Positions

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).
- 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.



WARMER DRAWER

## To Operate the Warmer (Warm & Ready™) 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.

## 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.

Warmer Drawer Recommended Food Settings Table

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

## 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.

# Control Pad Features

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**

**CONV ROAST**— Use to select the Convection Roast feature (See page 22).

**CONV BAKE**— Use to select the Convection Bake feature (See page 23).

**BROIL**— Use to select variable Broil feature (See page 21).

**BAKE**— Use to enter the normal Bake feature. (See page 18).

**PREHEAT**— Use with normal Bake pad (See page 17).

**SELF CLEAN**— Use to select the Self-Cleaning feature (See page 25).

**TIMER SET/OFF**— Use to set or cancel the Kitchen Timer. The Kitchen Timer does not start or stop cooking (See page 14).

**COOK TIME**— Use to enter the length of the baking time.

**STOP TIME**— Use with **BAKE, OVEN COOK TIME, and CLEAN** to program a Delayed Time Bake or Delayed Self-Cleaning cycle stop time.

**STOP/CLEAR**— Use to cancel any oven mode previously entered except the Oven Lockout, time of day and minute timer. Press **STOP/CLEAR** to stop cooking.

**START**— Use to start all oven features (not used with Oven Light).

**OVEN LIGHT**— Use to turn the oven lights ON and OFF.

**OVEN LOCKOUT**— Use to disable all oven features (See page 15).

**CLOCK**— Use to set the time of day. (See page 13).

**0 THRU 9 NUMBER PADS**— Use to enter temperature and times.

## Minimum and Maximum Control Pad Settings

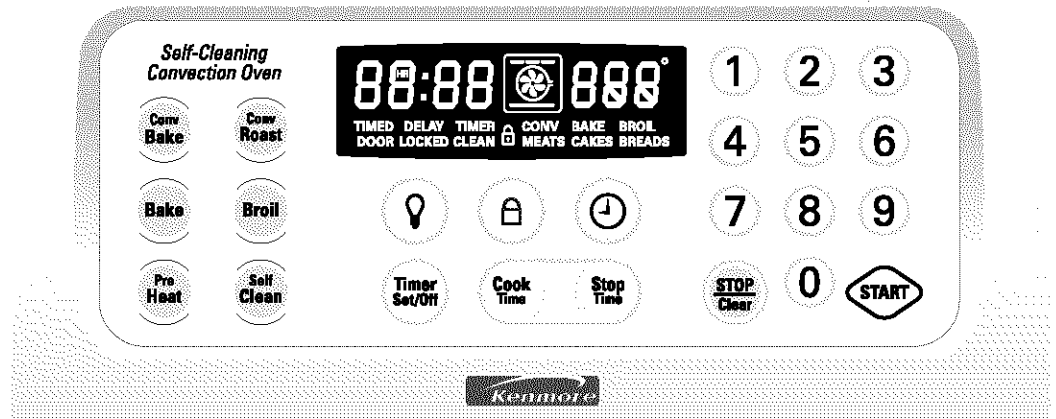
All of the features listed have minimum and maximum time or temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the Oven Lockout pad is delayed by 3 seconds). An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

FEATURE	MIN. TEMP. /TIME	MAX. TEMP. /TIME
PREHEAT TEMP.	170°F / 77°C	550°F / 288°C
BAKE TEMP.	170°F / 77°C	550°F / 288°C
BROIL TEMP.	400°F / 205°C	HI-550°F / 288°C
KITCHEN TIMER	0:01 Min.	11:59 Hr. / Min.
CLOCK TIME	0:01 Min.	11:59 Hr. / Min.
COOK TIME	0:00 Hr. / Min.	23:59 Hr. / Min.
STOP TIME	0:01 Min.	11:59 Hr. / Min.
CLEAN TIME	0:01 Min.	23:59 Hr. / Min.
CONVECTION BAKE	24 Hr.	4 hours
	300°F / 149°C	550°F / 288°C

# Setting the Clock

## FEATURE OVERVIEW

- Setting the Clock
- Changing between 12 or 24 hour display



## Setting the Clock







The **CLOCK**  pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the timer in the display will flash with "PF" (power failure, See Fig. 1).



Figure 1

### INSTRUCTIONS

#### To set the clock (example below for 1:30):

1. Press . "CLO" will appear in the display (Fig. 2).
2. Press    pads to set the time of day to 1:30 (Fig. 3).
- 3). "CLO" will appear in the display. Press . "CLO" will disappear and the clock will start (Fig. 4).

### PRESS



### DISPLAY







Figure 2



Figure 3

#### Changing between 12 or 24 hour time of day display:

1. Press and hold  for 6 seconds (Fig. 3). While holding the pad down the current time of day will remain and "CLO" will disappear from the display (Fig. 4). CONTINUE holding the pad until a beep is heard.
2. The display will show either "12:00" (Fig. 5) or "24:00" (Fig. 6).
3. Press  to switch between the 12 and 24 hour time of day display. The display will show either "12:00" (Fig. 5) or "24:00" (Fig. 6).
4. Press  to accept the change or press  to reject the change.
5. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.


 for 6 seconds



Figure 4



Figure 5





Figure 6

# Setting the Clock

## FEATURE OVERVIEW





- Continuous Bake or Twelve Hour Energy Saving Mode
- Kitchen Timer

## Setting Continuous Bake or 12 Hour Energy Saving


The **TIMER SET/OFF**  and **SELF CLEAN**  pads control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.

### INSTRUCTIONS

#### To set the control for Continuous Bake or 12 Hour Energy Saving features:

1. Press and hold  for 7 seconds (Fig.1). ":12" or ":-" will appear in the display and the control will beep once.
2. Press  to switch between the 12 Hour Energy Saving and continuous bake features. Note: ":12" in the display indicates the control is set for the 12 Hour Energy Saving mode and ":-" indicates the control is set for the Continuous Bake feature (Figures 2 and 3).
3. Press  to accept the change (Fig. 4; display will return to time of day) or press  to reject the change.

### PRESS

 for 7 seconds



 or 

### DISPLAY



Figure 1

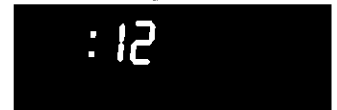


Figure 2




Figure 3








Figure 4

## Setting Kitchen Timer

The **TIMER SET/OFF**  pad controls the Kitchen Timer feature. 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 feature can be used during any of the other oven control functions. Refer to "Minimum and Maximum Control Pad Settings" on page 12 for time amount settings.

### INSTRUCTIONS

#### To set the Kitchen Timer (example for 5 minutes):

1. Press . "0:00" will appear and "TIMER" will flash in the display (Fig. 5).
2. Press the number pads to set the desired time in the display (example ). Press . The time will begin to count down (Fig. 6) and "TIMER" will appear in the display. Note: If  is not pressed the timer will return to the time of day.
3. When the set time has run out, "End" will show in the display (Fig. 7), and 3 beeps every 60 seconds will sound until  is pressed.

### PRESS





### DISPLAY



Figure 5




Figure 6



Figure 7

#### To cancel the Kitchen Timer before the set time has run out:

Press . The display will return to the time of day.



# Consumer Defined Control Features

## FEATURE OVERVIEW

- Oven Lockout (Electric Range)
- Temperature Display

Note: The Consumer Defined Control features are adjustments to the control that will not affect cooking results. These include the Oven Lockout, Temperature Display and Silent Control Operation features.

## Setting Oven Lockout Feature

The **LOCK** (🔒) pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents the Warmer Drawer from being turned on. It does not disable the clock, Kitchen Timer, Warmer Zone or the interior oven light.

### INSTRUCTIONS

#### To activate the Oven Lockout feature:

1. Press and hold (🔒) for three seconds (Fig. 1).
2. After 3 seconds the lock icon light (🔒) will appear, a beep will sound and "DOOR LOCKED" will flash in the display. Once the oven door is locked the "DOOR LOCKED" indicator will stop flashing and remain on along with the lock icon light.

#### To reactivate normal oven operation:

1. Press and hold (🔒) for three seconds. A beep will sound. The "DOOR LOCKED" will continue to flash until the oven door has completely unlocked and the lock icon light (🔒) will clear (See Fig. 2).
2. The range is again fully operational.

### PRESS

(🔒) for 3 seconds

(🔒) for 3 seconds

### DISPLAY



Figure 1



Figure 2

## Setting Temperature Display — Fahrenheit or Celsius

The **BROIL** (Broil) and **SELF CLEAN** (Self Clean) pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

### INSTRUCTIONS

#### To change display from Fahrenheit to Celsius or Celsius to Fahrenheit:

1. To tell if the display is set for Fahrenheit or Celsius press and hold the (Broil) pad. "BROIL", "550°" will appear in the display (See Fig. 3) and continue to HOLD for 7 seconds. A beep will then sound. If "F" appears, the display is set to show temperatures in Fahrenheit (Fig. 4). If "C" appears, the display is set to show temperatures in Celsius (Fig. 5).
2. Press (Self Clean) to switch between Fahrenheit or Celsius display modes. The display will show either "F" (Fig. 4) or "C" (Fig. 5).
3. Press (START) to accept the change or press (STOP Clear) to reject the change.

### PRESS

(Broil) for 7seconds

(Self Clean)

(START) or (STOP Clear)

### DISPLAY



Figure 3



Figure 4

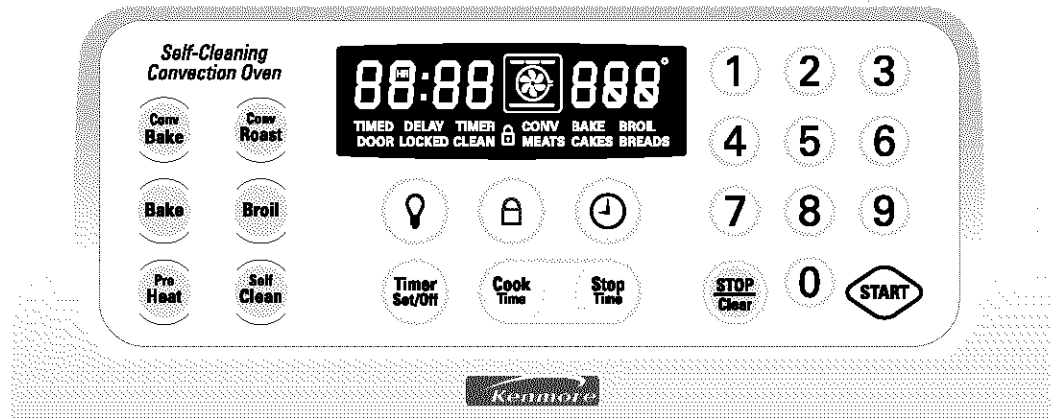


Figure 5

# Consumer Defined Control Features

## FEATURE OVERVIEW

- Silent Control Operation



## Setting Silent Control Operation

The **STOP TIME** (Stop Time) and **SELF CLEAN** (Self Clean) pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

### INSTRUCTIONS

To change control from normal sound operation to silent control operation:

- To tell if your range is set for normal or silent operation press and hold (Stop Time) for 7 seconds. "DELAY" will appear and flash in the display (Fig. 1). If ":SP" appears (Fig. 2), the control will operate with normal sounds and beeps. If ":-" appears (Fig.3), the control is in the silent operation mode.
- Press (Self Clean) to switch between normal sound operation and silent operation mode. The display will show either ":SP" (Fig. 2) or ":-" (Fig. 3).
- Press (START) to accept the change or press (STOP Clear) to reject the change.

### PRESS

(Stop Time) for 7seconds



### DISPLAY



Figure 1



Figure 2



Figure 3




# Setting Oven Controls

## FEATURE OVERVIEW






- Preheat (Electric Range)

### Setting Preheat


The **PREHEAT**  pad controls the Preheat feature. The Preheat feature will bring the oven up to temperature and then indicate when to place the food in the oven. Use this feature in combination with the Bake pad when recipes call for preheating. Preheating is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature between 170°F to 550°F.

#### INSTRUCTIONS

#### To set the Preheat temperature for 350°F:







1. Arrange the interior oven racks.
2. Press . "- - - °" and "BAKE" will appear in the display (Fig. 1).
3. Press   . "350°" and "PRE" will appear in the display (Fig. 2).
4. Press . "PRE" and "BAKE" will appear in the display as the oven heats and reaches 350°F (Fig 3).

Note: After the oven has reached the desired temperature (this example, 350°F) the control will beep and the "PRE" light will turn off and oven temperature will be displayed (Fig. 4). If the beep was missed, a quick glance at the display with oven temperature showing in the oven display is a good way to check that the oven has already reached the preheat temperature. Once the oven has preheated, **PLACE FOOD IN THE OVEN**. The "BAKE" light will stay on.

Press  when baking is complete or to cancel the preheat feature.

#### To change Preheat temperature while oven is preheating (example changing from 350 to 425°F):

If it is necessary to change the preheat temperature while the oven is preheating to the original temperature:

1. While preheating, press . "- - - °" and "BAKE" will appear in the display (Fig. 5)
2. Enter the new preheat temperature. Press   . "425°" and "BAKE" will appear in the display (Fig. 6).
3. Press . "PRE" and "BAKE" will appear in the display as the oven heats to 425°F (Fig 7). A beep will sound once the oven temperature reaches 425°F and the display will show "425°" and "BAKE" (See Fig. 8).
4. When baking is complete press .

#### PRESS

#### DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



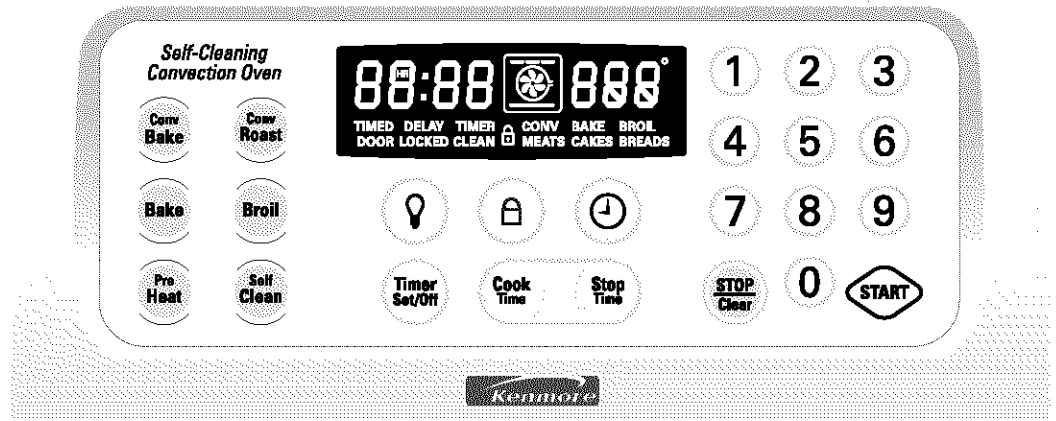
Figure 7





Figure 8

# Setting Oven Controls FEATURE OVERVIEW

- Bake








## Setting Bake

The **BAKE**  pad controls normal baking. If preheating is necessary, refer to the **Pre Heat**  Preheat Feature for instructions. The oven can be programmed to bake at any temperature from 170°F to 550°F (The sample shown below is for 350°F).






### INSTRUCTIONS

#### To set the Bake Temperature to 350°F:

1. Arrange interior oven racks and place food in oven.
2. Press , "- - - °" will appear in the display (Fig. 1).
3. Press    (Fig. 2). "BAKE" will flash and "350°" will appear in the display.
4. Press . A beep will sound once the oven temperature reaches 350° F and the display will show "350°" and "BAKE" (Fig. 3).

Pressing  will cancel the Bake feature at any time.

#### To change the Bake Temperature (example changing from 350° to 425°F):

1. After the oven has already been set to bake at 350°F and the oven temperature needs to be changed to 425°F, press  (Fig.4) and "- - - °" will show in the display.
2. Press    (Fig. 5). "BAKE" flashes and "425°" will appear in the display.
3. Press . "BAKE" and "425°" will appear in the display (See Fig 6).

### PRESS



### DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5





Figure 6

# Setting Oven Controls

## FEATURE OVERVIEW










- Timed Bake


### Setting Timed Bake


The **BAKE**  and **COOK TIME**  pads control the Timed Bake feature. The automatic timer of the Timed Bake feature will turn the oven OFF at the time you select in advance.

#### INSTRUCTIONS


**To program the oven to begin baking immediately and to shut off automatically: (example below to bake at 350°F for 50 minutes):**

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press , "- - - °" will appear in the display (Fig. 1).
4. Press    (Fig. 2). **"BAKE"** will flash and **"350°"** will appear in the display.
5. Press . **"BAKE"** and **"350°"** will appear in the display (See Fig. 3).
6. Press . **"TIMED"** will flash; **"BAKE"**, **"0:00"** and **"350°"** will appear in the display (Fig.4).
7. Enter the desired baking time by pressing  . **"TIMED"** will flash and **"BAKE"**, **":50"** and **"350°"** will appear in the display (Fig. 5). Note: Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.
8. Press . Both the **"TIMED"** and **"BAKE"** icons will remain on in the display (Fig. 6). Once the Timed Bake feature has started, the current time of day will appear in the display.

Note: After the Timed Bake feature has activated, press  to display the bake time remaining in the Timed Bake mode. Once Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press  when baking is complete or at any time to cancel the Timed Bake feature.

#### **When the timed bake time runs out:**

1. **"End"** will appear in the display and the oven will shut off automatically (Fig. 7).
2. The control will beep 4 times. The control will continue to beep 3 times each minute until  is pressed.

#### PRESS



#### DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7

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**CAUTION** Use caution with the **TIMED BAKE** or **DELAYED TIME BAKE** features. 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.

# Setting Oven Controls

## FEATURE OVERVIEW















- Delayed Time Bake


### Setting Delayed Time Bake


The **BAKE** , **COOK TIME**  and **STOP TIME**  pads control the Delayed Time Bake feature. The automatic timer of the Delayed Time Bake will turn the oven **on and off** at the time you select in advance.

### INSTRUCTIONS


**To program the oven for a delayed bake start time and to shut off automatically (example for baking at 350°F for 50 minutes and finishing at 5:30):**

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press . "- - -°" will appear in the display (Fig. 1).
4. Press    (Fig. 2). "BAKE" will flash and "350°" will appear in the display.
5. Press . "BAKE" and "350°" will appear in the display (See Fig. 3).
6. Press . "TIMED" will flash; "BAKE", "0:00" and "350°" will appear in the display (Fig.4).
7. Enter the desired baking time using the number pads by pressing  . "TIMED" will flash; "BAKE", ":50" and "350°" will appear in the display (Fig. 5). Note: Baking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
8. Press . "TIMED", "BAKE" and "350°" will show (Fig.6).
9. Press . Enter the desired stop time using the number pads    (Fig. 7).
10. Press . When Delayed Time Bake starts, the set oven temperature will disappear, "TIMED DELAY", "BAKE" and the current time of time of day will appear in the display (Fig. 8).

Note: Once Delayed Time Bake has started, press  to display the bake time remaining. Once the Delayed Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press  when baking has completed or at any time to cancel the Delayed Time Bake feature.

### When the set bake time runs out:

1. "End" will appear in the display and the oven will shut off automatically (Fig. 9).
2. The control will beep 4 times. The control will continue to beep 3 times each minute until  is pressed.

### PRESS

### DISPLAY

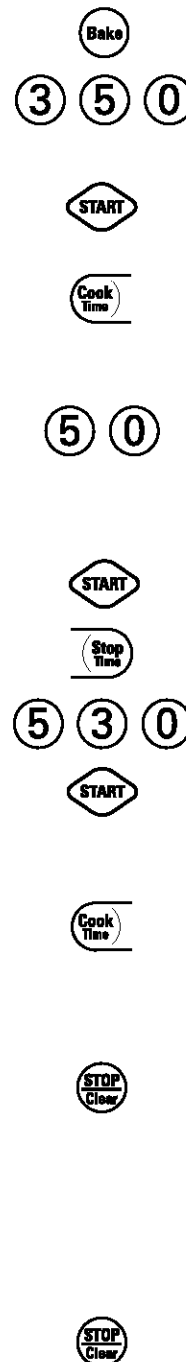


Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7



Figure 8




Figure 9

# Setting Oven Controls

## FEATURE OVERVIEW

- Broil (Electric Range)




**Setting Broil** - The  pad controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature is preset to start broiling at 550°F however, the Broil feature temperature may be set between 400°F and 550°F.

The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert (See Fig. 5). **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

**⚠ 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

#### To set the oven to broil at the default setting (550°F):

1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
2. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position (See Fig. 4).**
3. Press . "BROIL" will flash and "550°" will appear (Fig. 1).
4. If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing to step 5.
5. Press . The oven will begin to broil. "BROIL" and "550°" will appear in the display (Fig. 2).
6. 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.
7. To cancel broiling or if finished broiling press  (Fig. 3).

### PRESS

### DISPLAY



Figure 1



Figure 2



Figure 3

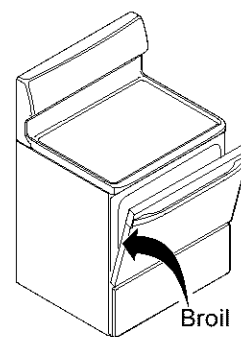


Figure 4 Broil Stop Position

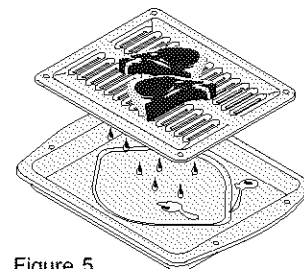


Figure 5

### Broiling Times

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

#### Broiling Table Recommendations

Food Item	Rack Position	Temp Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	2nd	550° F	6:00	4:00	Rare
	2nd	550° F	7:00	5:00	Medium
Pork Chops 3/4" thick	2nd	550° F	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	500° F	13:00	n/a	Well
Shrimp	3rd	550° F	5:00	n/a	Well
Hamburger 1" thick	2nd	550° F	9:00	7:00	Medium
	3rd	550° F	10:00	8:00	Well


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# Setting Oven Controls

## FEATURE OVERVIEW






- Convection Roast (Electric Range)

## Setting Convection Roast

The  pad feature is used when cooking with meat. This pad has been designed to give optimum cook performance for roasting meats. The **CONV ROAST** pad combines a cook cycle with the convection fan and element to roast meats and poultry. Preheating is not necessary for meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside.

### INSTRUCTIONS

#### To set the Convection Roast feature (example for Convection Roast at 350°F):

1. Arrange interior oven racks and place food in oven.
2. Press . "CONV" will flash and "---°" will be displayed (See Fig. 1).
3. Press   . "CONV" will flash and "350°" will appear in the display (See Fig. 2).
4. Press . "CONV", "350°" and the convection fan icon will also appear in the display (See Fig. 3).

### PRESS

### DISPLAY




Figure 1




Figure 2



Figure 3

Press  to stop Convection Roast, or to cancel Convection Roast at any time.

## Convection Roasting Instructions

When using the  pad, use the broiler pan and insert along with the roasting rack. The broiler pan will catch grease spills and the insert will help prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.

**CAUTION** To prevent food from contacting the broil element and to prevent grease splattering, **DO NOT** use the roasting rack when broiling.

1. Place oven rack on bottom or next to the bottom rack position. See **Arranging Oven Racks** in this Use & Care Guide.
2. Place the insert in the broiler pan. The roasting rack fits on the insert allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside. Make sure the roasting rack is securely seated on the insert in the broiler pan. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil.
3. Position food (fat side up) on the roasting rack (See Fig. 4).
4. Place the broiler pan on the oven rack.

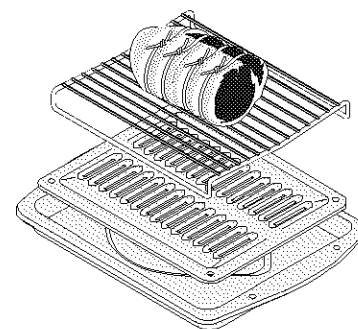




Figure 4

Note: The **COOK TIME**  pad may be used to set timed or delayed timed cooking with the **CONV ROAST**  pad (refer to page 19, steps 6-8).

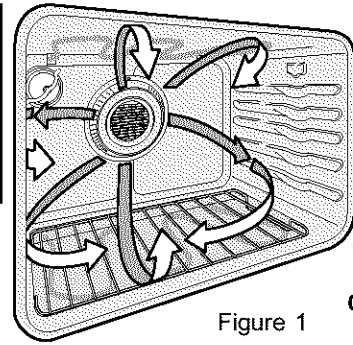
# Setting Oven Controls

## FEATURE OVERVIEW

- Convection Bake (Electric Range)
- Setting Convection Bake

### Benefits of Convection Bake:


- Some foods cook up to 30% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.



Air circulation during Convection Bake

Figure 1

## Setting Convection Bake

The **CONV BAKE**  pad controls the Convection Bake feature. Use the Convection Bake feature when cooking speed is desired. The oven can be programmed for Convection baking at any temperature between 300° F (149° C) to 550° F (288° C).

Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven (See Fig. 1). This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using 2 or 3 racks at the same time. Breads and pastries brown more evenly. Most foods cooked in a standard oven will cook faster and more evenly with Convection Bake.

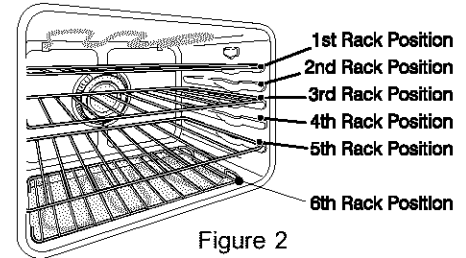







Figure 2

## General Convection Bake Instructions


1. When using Convection Bake, decrease your normal cooking times as shown on page 34. 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 casseroles with Convection Bake.
3. When using Convection Bake with a single rack, place oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in positions 1, 3 and 5 (for 3 racks) and positions 2 and 4 (for 2 racks; See Fig. 2).

### INSTRUCTIONS

#### To set the oven for Convection Bake and temperature to 350°F:

1. Arrange interior oven racks and place food in oven.
2. Press . "CONV BAKE" will flash and "- - -" will appear in the display (Fig. 3).
3. Press   . "CONV BAKE" and "350°" will appear in the display (See Fig. 4).
4. Press . "CONV BAKE" and "PRE" will appear in the display (Fig. 5) until the oven reaches 350° F. A beep will sound once the oven temperature reaches 350° F and the display will show "350°", "CONV BAKE" and the fan icon (Fig. 6).

Note: The oven icon will show a rotating fan within the square. This rotating fan icon indicates when the Convection Fan is operating (See rotating fan in Fig. 6).

Press  to stop Convection Bake or cancel Convection Bake at any time.

### PRESS

### DISPLAY



Figure 3



Figure 4



Figure 5

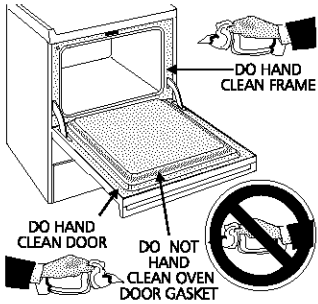


Figure 6

# 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.

## Preparing for the Self-Clean Cycle:

A self-cleaning oven cleans itself with high temperatures which eliminate soil completely or reduce it to a fine powdered ash you can wipe 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 Broiler Pan and Broiler Pan 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 should be removed, or else their finish will dull and their color turn slightly blue. If they do go through the self-clean cycle, wait until the oven has cooled, then remove the racks and rub their sides with wax paper or a cloth containing a small amount of baby or salad oil (this will make the racks glide easier back into their positions).

### 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.



Figure 1

If at any time when setting the oven for the Self-Cleaning feature, the oven control continuously beeps and the display shows "dr"; close the oven door (See Figure 1).

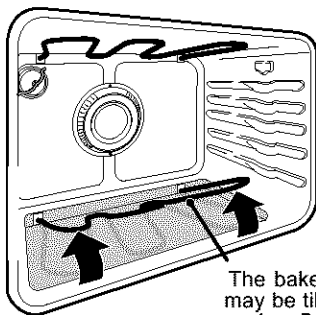


Figure 2

The bake element may be tilted about 4 or 5 inches to clean oven bottom

**NOTE:** Prior to setting the Self-Clean cycle, any spills remaining on the oven bottom should be removed. The bake element is designed to be tilted up using your hand from the front of the bake element (See Fig. 2). This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.




# Oven Cleaning

## FEATURE OVERVIEW

- Starting the Self-Clean Cycle

### To Start the Self-Clean Cycle

The **SELF CLEAN**  pad controls the Self-Cleaning feature. 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.

\*It is recommend to use 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

### PRESS

### DISPLAY

#### To set the controls for a 3 hour Self-Cleaning cycle to start immediately and shut off automatically:

- Be sure the clock is set with the correct time of day and the oven door is closed.
- Press . "CLEAN" will flash and "3:00" will show in the display (Fig. 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press  for 2 hour or press  for a 4 hour clean time. Set the cleaning time based on the amount of soil; light, medium or heavy (\*See above).
- Press . The "DOOR LOCKED" icon will flash; "CLEAN" icon and the letters "CLn" will remain on in the display (Fig. 2).
- As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "DOOR LOCKED" indicator light will stop flashing and remain on. Also, the oven icon will appear in the display (See Fig. 3).  
Note: Allow about 15 seconds for the oven door lock to close.

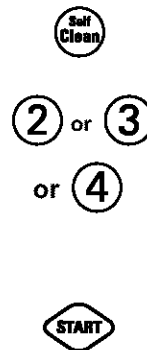


Figure 1



Figure 2



Figure 3

#### When the Self-Clean Cycle has Completed:

- The time of day, the "DOOR LOCKED" and "CLEAN" icon will remain in the display (Fig. 4).
- Once the oven has cooled down for approximately 1 HOUR, and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Fig. 5).




Figure 4



Figure 5

#### 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:

- Press .
- Once the oven has cooled down for approximately 1 HOUR and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Fig. 5).





# Oven Cleaning

## FEATURE OVERVIEW

- Delayed Self-Clean Cycle

### To Start the Delayed Self-Clean Cycle

The **SELF CLEAN** , **STOP TIME**  pads and length of clean cycle, controls the Delayed Self-Clean operation.










The automatic timer will turn the oven **on and off** at the time you select in advance. Be sure to review **TO START THE SELF-CLEAN CYCLE** for recommended clean times.

**⚠ 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.

**⚠ 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 control for the Self-Cleaning Cycle to start at a delayed time and shut off automatically: (example 3 hour self-clean cycle to finish at 9:00):

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press . "CLEAN" will flash and "3:00" will show in the display (Fig. 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press  for 2 hour or press  for a 4 hour clean time. Set the cleaning time based on the amount of soil — light, medium or heavy (\*See page 27).
3. Press . The "DOOR LOCKED" icon will flash; "CLEAN" icon and the letters "CLn" will remain on in the display (Fig. 2).
4. Press  (Fig. 3). Enter the desired stop time using the number pads    (Fig. 4).
5. Press . The "CLn" icon will turn off; "DELAY", "DOOR LOCKED" and "CLEAN" icons will remain on.
6. As soon as the control is set, the motor driven oven door lock will begin to close automatically and once the door has been locked the "DOOR LOCKED" indicator light will quit flashing and remain on. The oven icon will appear in the display (Fig. 5).
7. 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 icon "DELAY" will go out; "CLEAN" and "CLn" will appear in the display (Fig. 6).

### When the Self-Clean Cycle has Completed:

1. The time of day, the "DOOR LOCKED" and "CLEAN" icon will remain in the display (Fig. 7).
2. Once the oven has cooled down for approximately 1 HOUR, and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Fig. 8).

### PRESS

### DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



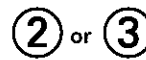
Figure 6



Figure 7



Figure 8



# Oven Cleaning


## FEATURE OVERVIEW

- Delayed Self-Clean Cycle (Cont'd)

### INSTRUCTIONS

#### 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. Press .
2. Once the oven has cooled down for approximately 1 HOUR and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Fig. 2-1).

### PRESS



### DISPLAY



Figure 2-1

# Adjusting Oven Temperature






## FEATURE OVERVIEW

The temperature in the oven has been pre-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.

**Note:** The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature.

### INSTRUCTIONS

#### To adjust the oven temperature higher:

1. Press  for 6 seconds (Fig. 1).
2. To increase the temperature use the number pads to enter the desired change. (Example 30°F)   (Fig. 2). The temperature may be increased as much as 35°F (17°C).
3. Press  to accept the temperature change and the display will return to the time of day (Fig. 3). Press  to reject the change if necessary.

### PRESS



### DISPLAY



Figure 1



Figure 2



Figure 3

#### To adjust the oven temperature lower:







1. Press  for 6 seconds (Fig. 4).
2. To decrease the temperature use the number pads to enter the desired change. (Example -30°F)   and then press  (Fig. 5). The temperature may be decreased as much as 35°F (17°C).
3. Press  to accept the temperature change and the display will return to the time of day (Fig. 6). Press  to reject the change if necessary.



Figure 4



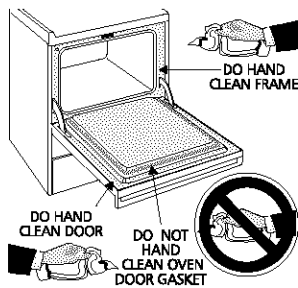
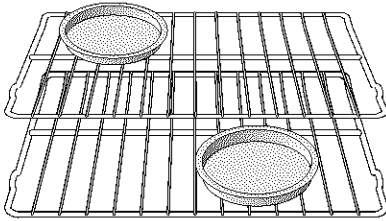
Figure 5



Figure 6

# General Care & Cleaning

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<p><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. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
Stainless Steel, Chrome Control Panel, Decorative Trim	<p><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 using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to 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 into place.</p> <p>Clean <b>stainless steel</b> with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> 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 from the surface as bluish stains may occur during heating that cannot be removed.</p>
Porcelain Enamel Broiler Pan and Insert, Door Liner, Body Parts, Warmer Drawer (if equipped)	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear 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, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.
Oven Racks	<p>Oven racks may be removed or left in the oven during the self-clean cycle for cleaning. If removed, clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</p> <p>If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean 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 positions).</p>
Oven door	<p>To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water.</p> <p><b>DO NOT</b> 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.</p>
Ceramic Cooktop	See <b>Cooktop Cleaning and Maintenance</b> .

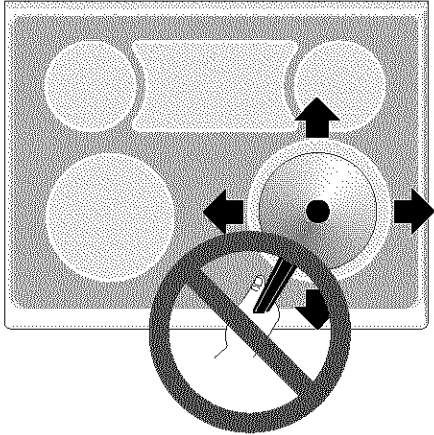


# General Care & Cleaning

## Cooktop Cleaning and Maintenance

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

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme (P/N 22-40079) to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.



Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, they may cause it to crack.

## Cleaning Recommendations for the Ceramic Glass Cooktop

**CAUTION** Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is **COOL**.

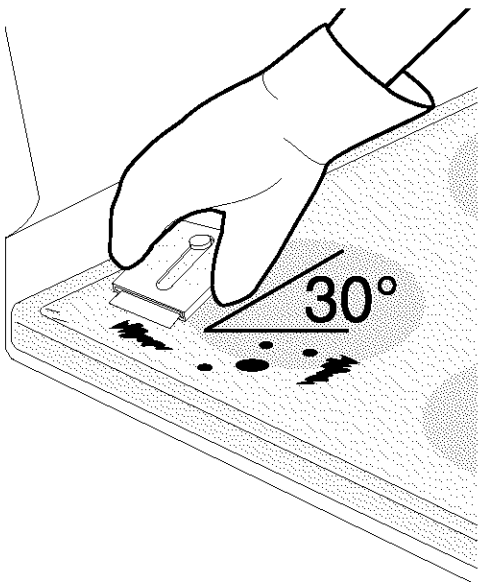
**WARNING** **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

### For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or a 3M Scotch-Brite® Blue Multi-Purpose No Scratch Scrub Sponge to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

### For heavy, burned on soil:

Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a 3M Scotch-Brite® Blue Multi-Purpose No Scratch Scrub Sponge, applying pressure as needed. Do not use the sponge you use to clean the cooktop for any other purpose.



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

**CAUTION** Damage to the ceramic glass cooktop may occur if you use any scrub pad other than a 3M Scotch-Brite® Blue Multi-Purpose No Scratch Scrub Sponge.

### Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

# General Care & Cleaning

## Cleaning Recommendations for Ceramic Glass Cooktops (cont'd)



Do not use the following on the ceramic glass cooktop:

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

## Removing and Replacing the Oven Door

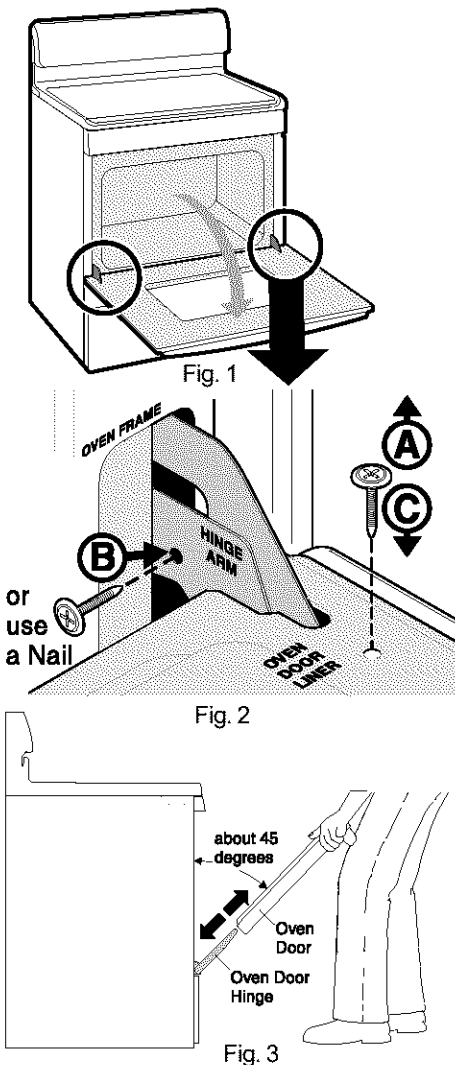
**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

### To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Remove 2 screws located on the inside of the oven door liner (See A Fig. 2)
3. Insert the 2 screws into the door hinge holes located on the side of the hinge arm, one into each hinge (See B Fig. 2).
4. Close oven door until the door stops, (Do not force the door to close any further). The placement of these screws should keep door open in about a 45 degree position.
5. Grasp oven door firmly on both sides and slide door up and off hinges at the same angle. (See Fig. 3)
6. To clean oven door, follow the instructions in the General Care & Cleaning table.

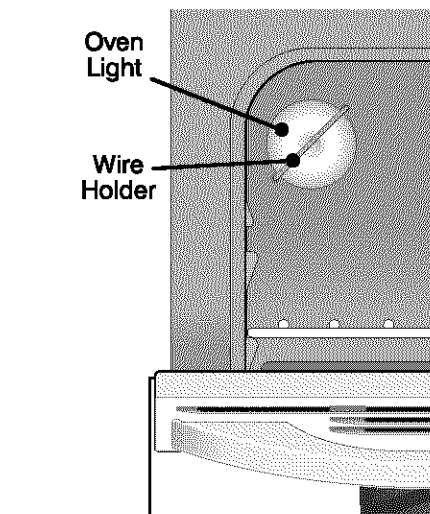
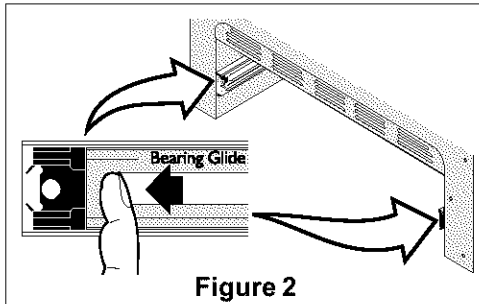
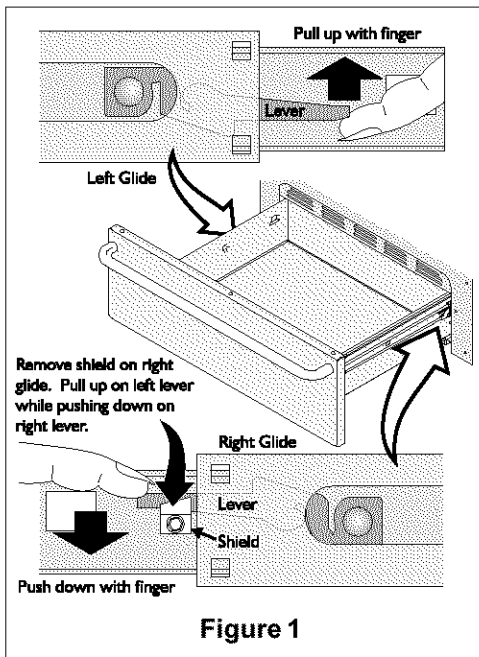
### To Replace Oven Door:

1. Be sure the hinge arms remain at the 45 degree angle position. Be sure the screws are still locking the hinge arms from moving. If the screws fall out of the hinge holes, the hinge(s) may snap back against the oven frame and could pinch fingers or chip the porcelain finish on the oven front frame.
2. Hold door at the sides near the top while resting the lower front of door on your knee. Insert the door channels at the bottom of door over the door hinges, (See Fig. 3).
3. Allow the door to slide down into the door hinges evenly at the same 45 degree angle. The hinge arms should be inserted into the bottom corners as far as they can go.
4. Open door completely (horizontal with floor) and remove both screws from holes in door hinges.
5. Reinstall the 2 screws into the door liner (See C Fig. 2).
6. If the door is not in alignment with the oven frame, remove door and repeat the above steps.



# General Care & Cleaning

## Removing and Replacing Warmer Drawer



### 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. On the right glide you will find a shield attached with a hex-head screw (see figure 1). Using a 1/4" socket and ratchet remove the shield.
4. Locate glide lever on each side of drawer, pull up on the left glide lever and push down on the right glide lever.
5. Pull the drawer away from the range.

#### To Replace Warmer Drawer:

1. Replace shield on the right glide of the drawer body.
2. **Pull the bearing glides to the front** of the chassis glide (see figure 2).
3. Align the glide on each side of the drawer with the glide slots on the range.
4. 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 2-4.** 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.

### Changing the Oven 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.

# 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 oven rack is level.

Be sure floor is level and is strong and stable enough to adequately support range.

If floor is sagging or sloping, contact a carpenter to correct the situation.

Kitchen cabinet alignment may make range appear 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 tightly. Contact builder or installer to make appliance accessible.

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

**Oven control beeps continuously with no indicator lights flashing. (If model is equipped with a display F1, F3 or F9 will show.)**

This oven is equipped with a state of the art electronic oven control. Among its many features is a full time oven circuit diagnostics system. The control 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 control will immediately stop operation, and beep continuously (flashing an error code of F1, F3 or F9 in the display window, if equipped). Electronic control has detected a fault condition, press **STOP/CLEAR** to clear the display and stop the beeping. Reprogram oven, if fault recurs, record fault number, press **STOP/CLEAR** and call Sears at **1-800-4-MY-HOME®** (See back cover).

**Surface element too hot or not hot enough.**

Incorrect control setting. Make sure the correct control is on for the surface unit to be used.

**Surface element does not heat.**

Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this **Before You Call** checklist.

Incorrect control setting. Make sure the correct control is on for the surface unit to be used.

**Entire appliance does not operate.**

Make sure cord/plug is plugged tightly into outlet.

Service wiring is not complete. For assistance call Sears at **1-800-4-MY-HOME®** (See back cover).

Power outage. Check house lights to be sure. Call your local electric company for service.



# Before You Call

## Solutions to Common Problems

<b>Oven light (some models) does not work.</b>	Replace or tighten the oven bulb. See <b>Changing Oven Light</b> section in this Use & Care Guide for further instructions.
<b>Oven smokes excessively during broiling.</b>	Oven Control not set properly. Follow instructions under <b>Setting Oven Controls</b> . Make sure oven door is OPENED to <b>broil stop position</b> . Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Insert on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
<b>Poor baking results.</b>	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 <b>Adjusting Oven Temperature</b> in this Use & Care Guide.
<b>Self-cleaning cycle does not work.</b>	Control(s) not set properly. Follow instructions in <b>Oven Cleaning</b> section. Self-cleaning cycle was interrupted. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" under <b>Oven Cleaning</b> section.
<b>Soil not completely removed after self-cleaning cycle.</b>	Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
<b>Flames inside oven or smoking from vent.</b>	Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time. Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" in the <b>Oven Cleaning</b> section.
<b>Drip bowls are pitting or rusting (Coil element models).</b>	Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.
<b>Drip bowls turning color or distorted (Coil element models).</b>	Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. <b>DO NOT</b> use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your dealer.
<b>Scratches or abrasions on cooktop surface (Ceramic-Glass cooktop models).</b>	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop Cleaning and Maintenance" in the <b>General Care &amp; Cleaning</b> section. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
<b>Metal marks (Ceramic-Glass cooktop models).</b>	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning and Maintenance" in the <b>General Care &amp; Cleaning</b> section.
<b>Brown streaks or specks (Ceramic-Glass cooktop models).</b>	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Cooktop Cleaning and Maintenance" in the <b>General Care &amp; Cleaning</b> section.
<b>Areas of discoloration with metallic sheen (Ceramic-Glass cooktop models).</b>	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. Use cookware with clean, dry bottoms.

# Cooking Tables

## Foods for CONVECTION BAKE pad

\*Decrease normal cook time by:

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Frozen foods, pies, pastries and pizza .....	15-25 %
Refrigerator Cookies .....	15-35 %
Regrigerator Biscuits .....	15-30 %
Rolls & Bread .....	20-25 %
Fresh Pies & Pastries .....	10-20 %

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## Foods for CONVECTION ROAST pad

\*Decrease normal cook time by:

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Meats .....	15-30 %
Poultry (unstuffed) .....	20-30 %

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Begin with the maximum reduction in cook times and adjust as needed.

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

# Notes

# Get it fixed, at your home or ours!

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