



## Dual Fuel Range

Slide-in models

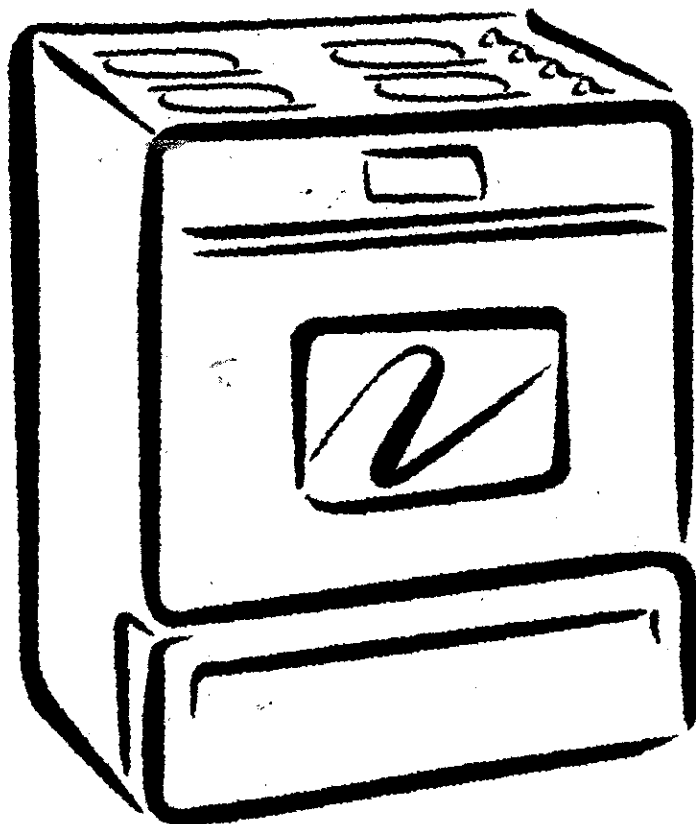
Use & Care Guide

## Estufa de fuel dual

Modelos deslizables

Manual de uso y cuidado

Models/Modelos 790.45712, 790.45714, 790.45719



ENGLISH

ESPAÑOL

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## Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. The identification plate is located on the left side of the range and are visible when the oven door is open or on the inside of the drawer along the side of the frame.

Model No. 790.

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

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

Save these instructions and your sales receipt for reference.

### Slide-in 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 is 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 SEARS AT **1-800-4-MY-HOME®**.

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

Sears Roebuck and Co., Dept. 817WA Hoffman Estates, IL 60179

#### WE SERVICE WHAT WE SELL

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

#### Sears Maintenance Agreements

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

#### The Sears Maintenance Agreement

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


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

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

# IMPORTANT SAFETY INSTRUCTIONS

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

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

The safety alert symbol  calls your attention to safety messages that inform you of hazards that can kill or hurt you or others, or cause damage to the product.

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

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

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

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

## FOR YOUR SAFETY:

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



## ⚠ WARNING

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

To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket(s) provided with the range. To check if the bracket(s) is installed properly, remove the lower panel or storage drawer and verify that the anti-tip bracket(s) is engaged. Refer to the Installation Instructions for proper anti-tip bracket(s) installation.

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- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.

- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1 latest edition, and National Electrical Code ANSI/NFPA No. 70 latest edition, and local code requirements.** Install only per installation instructions provided in the literature package for this range.

Ask your dealer to recommend a qualified technician and an authorized Sears Service Center. Know how to disconnect the power to the range at the circuit breaker or fuse box and gas supply at the main shutoff valve in case of an emergency. Remove the drawer to access the valve.

- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.

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

**⚠ WARNING** Stepping, leaning or sitting on the door or drawer 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. An open drawer, when hot, may cause burns.

**⚠ 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. Children climbing on the range to reach items could be seriously injured.

**⚠ WARNING** Never use your appliance for warming up or heating up the room.

# IMPORTANT SAFETY INSTRUCTIONS

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface burners or in the drawer (if equipped).** 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 appliance. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN OR WARMER DRAWER (if equipped).** Both surface burners and oven heating elements may be hot even though they are dark in color. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear proper apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

**⚠ WARNING** In case of fire or gas leak, be sure to turn off the main gas shutoff valve.

- **Use only dry potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers—Buildup of pressure may cause container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**

**IMPORTANT—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off.** If the oven is not turned off and the power resumes, the oven may begin to operate again. (Food left unattended could catch fire or spoil.)

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

**⚠ WARNING** Do not use stove top grills on the burner grates of sealed gas burners. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

**⚠ CAUTION** Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Always turn the knob to the LITE position when igniting the burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- **Use proper pan size.** This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottoms large enough to cover the surface burner. The use of undersized utensils will expose a portion of the surface burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface burner will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface burners.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never leave surface burners unattended at high heat settings—Boilovers cause smoking and greasy accumulations that may ignite, or a pan that has boiled dry may melt.**
- **Protective liners—Do not use aluminum foil to line oven bottom or any other part of the appliance.** Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.
- **Glazed cooking utensils—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking**

# IMPORTANT SAFETY INSTRUCTIONS

due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.

- **Do not use decorative surface burner covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

## FOR GLASS COOKTOPS ONLY

- **Do not clean or operate a broken cooktop**—If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cooktop glass 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 harmful fumes if applied to a hot surface.
- **Do not place hot cookware on cold cooktop glass.** This could cause glass to break.
- **Avoid scratching the cooktop glass with sharp objects.**

## 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/warmer drawer.
- **Keep oven vent ducts unobstructed.** The oven vent is located at the rear of the cooktop. 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/warmer drawer (if equipped) racks.** Always place oven racks in desired location while oven/warmer drawer (if equipped) 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/warmer drawer (if equipped). 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.
- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When you are flaming food under the hood, turn the fan on. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

## SELF-CLEANING OVENS

- **In the self-cleaning cycle only clean the parts listed in this Use and Care Guide.** Before self-cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do not use oven cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do not clean door gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Remove oven racks.** Oven racks color will change if left in the oven during a self-cleaning cycle.

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

## IMPORTANT SAFETY NOTICE

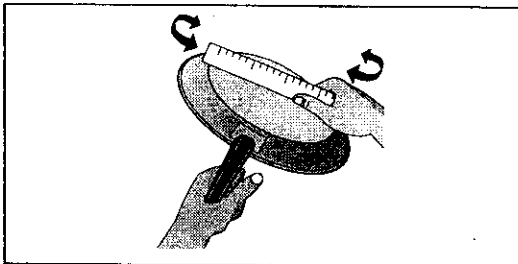
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

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# SAVE THESE SAFETY INSTRUCTIONS

## Selecting Surface Cooking Utensils

For best result and energy conservation, choose cooking utensils that have these characteristics:

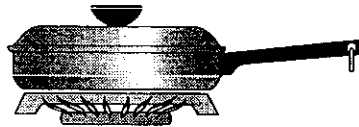


Pans should have flat bottoms. Check for flatness by rotating a ruler across the bottom. There should be no gap between the pan and ruler.

**Note:** Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

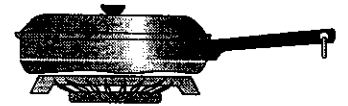
**CAUTION** Do not use griddle over more than one burner because it could damage your cooktop. It can also result in exposure to carbon monoxide levels above allowable current standards and be hazardous to your health.

### \*GOOD



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of a material that conducts heat well.
- Easy to clean.

### POOR



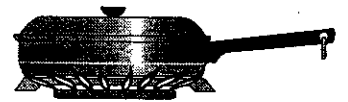
- Curved and warped pan bottoms.



- Pan overhangs unit by more than one inch or 2.5 cm.



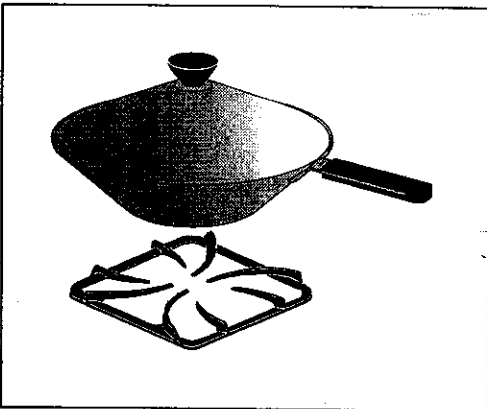
- Heavy handle tilts pan.



- Flame extends beyond pan.

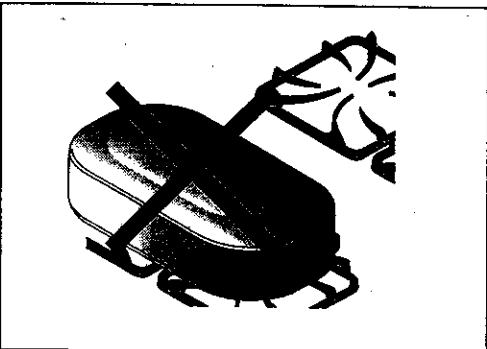
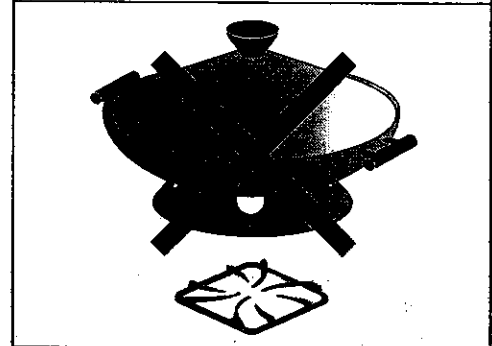
\* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

## Specialty Pans & Trivets



**Woks** with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores. Round-bottomed woks (with a support ring that does not extend beyond the burner unit) may also be used. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

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



**Wire trivets:** Do not use wire trivets. Cookware bottoms must be in direct contact with the grates.

**CAUTION** DO NOT use two burner units to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or crazing of the appliance cooking surface, and damage to the grates and burner units.

1. Use tested recipes and follow instructions carefully. Check with the manufacturer of glass jars for the latest canning information.
2. Use flat-bottomed canners only. Heat is spread more evenly when the bottom surface is flat.
3. Center canner on the burner grate.
4. Start with hot water and a high heat setting to reduce the time it takes to bring the water to a boil; then reduce the heat setting as low as possible to maintain a constant boil.
5. It is best to can small amounts and light loads.

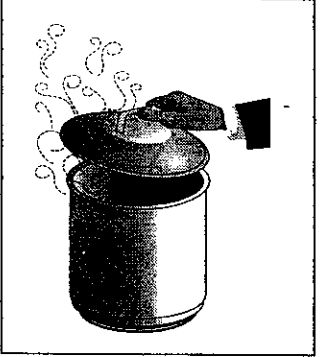
**⚠ CAUTION Prevent damage to cooktop and burner grates:**

1. Do not use water bath or pressure canners that extend more than one inch beyond the edge of the burner grate.
2. Do not leave water bath or pressure canners on high heat for an extended amount of time.
3. Alternate surface units between each batch to allow the units and surrounding surfaces to cool down. Try to avoid canning on the same burner unit all day.

**⚠ CAUTION** Safe canning requires that harmful micro-organisms are destroyed and the jars are sealed completely. When canning in a water bath canner, a gentle but steady boil must be maintained continuously for the required time.

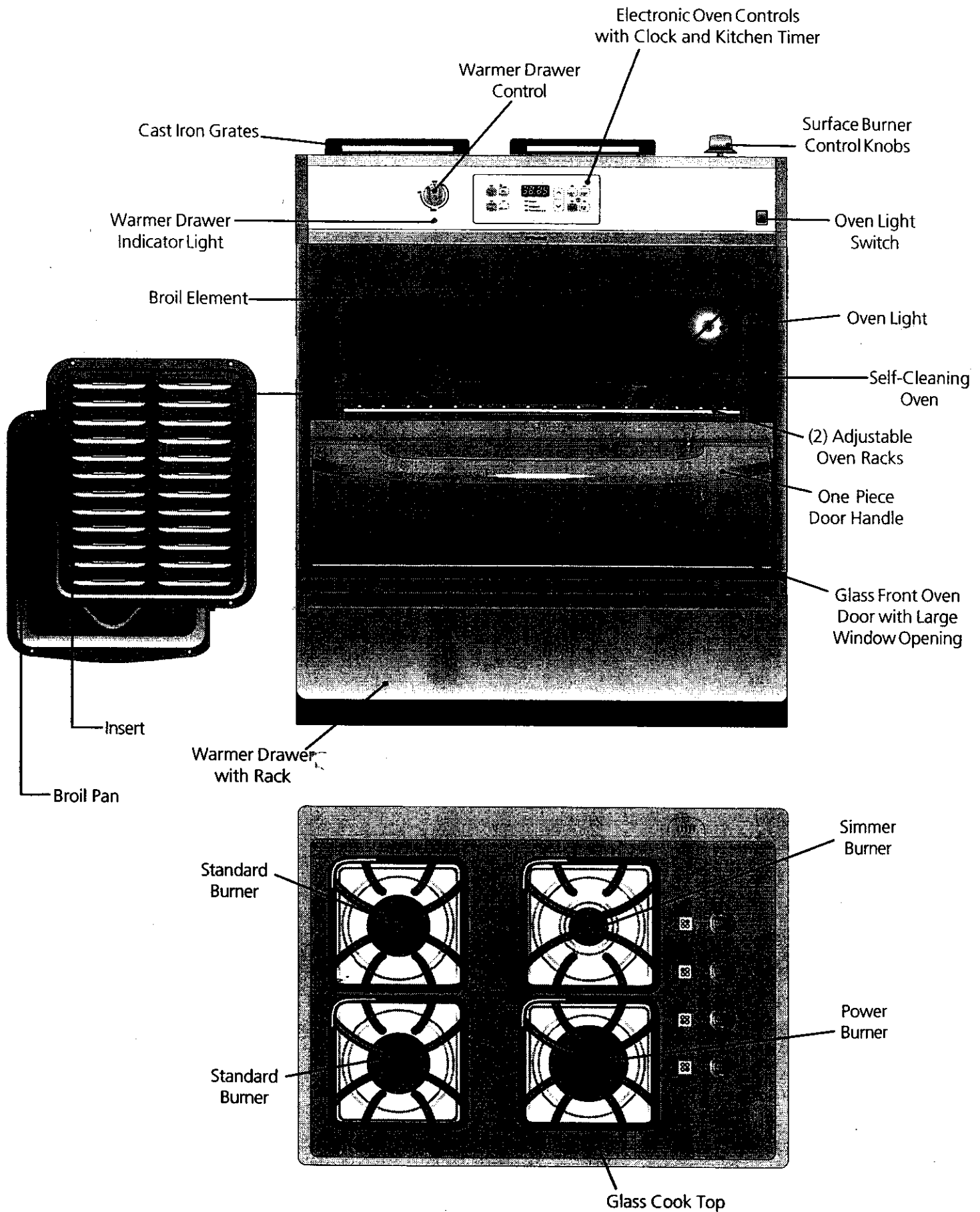
## Canning Tips & Information

**⚠ CAUTION** Canning can generate large amounts of steam. Use extreme caution to prevent burns. Always raise the lid to vent steam away from you.



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# Range features





**Note:** The appearance of your oven control may differ slightly from the one illustrated below. However, all functions are the same. Also, push buttons or pads may be shaped differently than those appearing in this Use and Care Guide.

## Control Pad Functions

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various functions of the oven as described below.

**OFF CANCEL PAD**— Used to clear any function previously entered except the time of day and minute timer. Push OFF CANCEL to stop cooking.

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

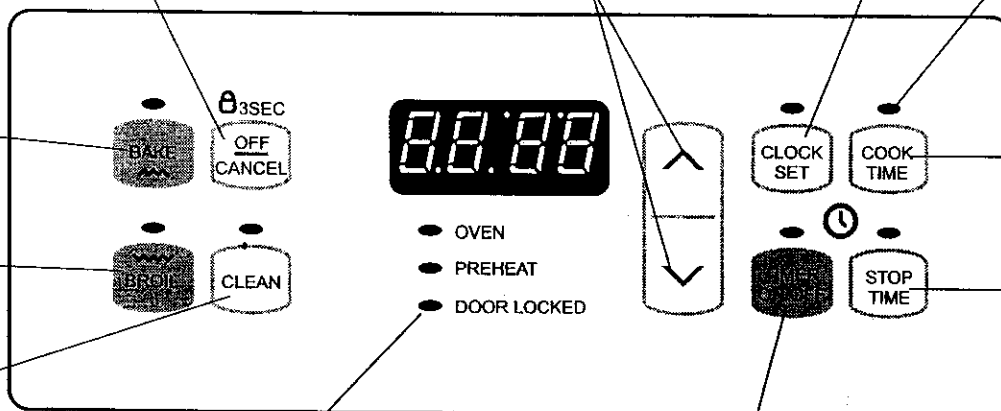
**CLOCK PAD**— Used to set the time of day.

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

**BAKE PAD**— Used to enter the normal baking mode temperature.

**BROIL**— Used to select the variable broil function.

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



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

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

**OVEN, PREHEAT & LOCK LIGHTS**— The "OVEN" light will glow each time the oven unit turns on to maintain the set oven temperature. The "PREHEAT" light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The "LOCK" light will flash until the door locks when the self-clean cycle is in use. It glows constantly after the door locks.

**TIMER PAD**— Used to set or cancel the minute timer. The minute timer does not start or stop cooking.

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**The oven can be programmed to: BAKE normally, TIME BAKE, BROIL, SELF-CLEAN**

**Note:** The oven function will not work if the time of day clock is not set.

### For a silent control panel:

When choosing a function, a beep will be heard each time a pad is pushed. If desired, the controls can be programmed for silent operation. Push and hold **STOP TIME** pad (with a clock icon). After 7 seconds, the control will beep once. This will block the controls from sounding when a pad is pushed. To return the sound, push and hold **STOP TIME** pad (with a clock icon) again for 7 seconds until 1 beep is heard.

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

## Temperature Conversion

(Fahrenheit / Celsius)

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

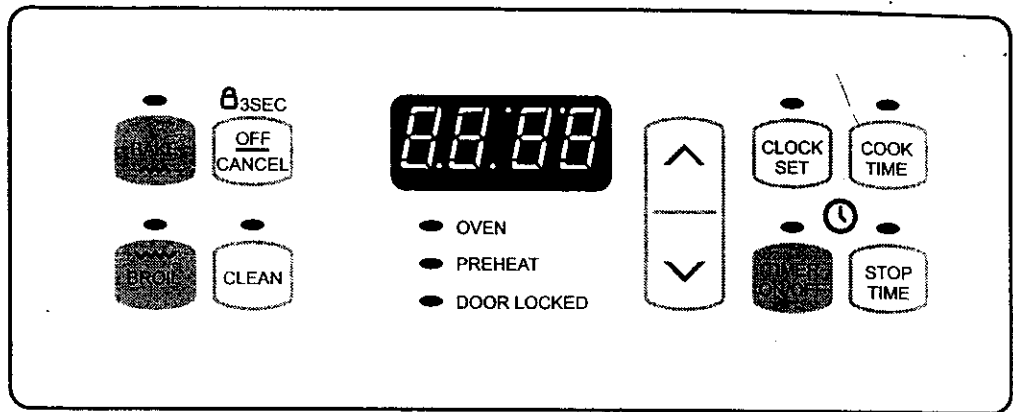
1. Push **BROIL** pad (with a broil icon). " - - " appears in the display.
2. Push and hold the **UP ARROW** ^ pad until "HI" appears in the display.
3. Push and hold **BROIL** pad (with a broil icon) until °F or °C appears in the display.
4. Push **UP** ^ or **DOWN ARROW** v pad to change °F to °C or °C to °F.
5. Push any function pad to return to normal operating mode.

# Setting the Clock

## FEATURE OVERVIEW

- To Set the Clock
- To Set the Minute Timer

**NOTE:** The oven function will not work if the time of day clock is not set.



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
## To Set the Clock


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


1. Push **CLOCK SET** pad .
2. Within 5 seconds, push and hold the **UP**  or **DOWN ARROW** pad  until the correct time of day appears in the display.

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

## To Set the Minute Timer



1. Push **TIMER ON/OFF** pad .
2. Push the **UP ARROW** pad  to increase the time in one minute increments. Push and hold the **UP ARROW** pad  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

**Note:** If you push the **DOWN ARROW** pad  first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer count down in minutes until one minute remains. The display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times. It will continue to beep 3 times every 60 seconds until the **TIMER ON/OFF** pad  is pushed.

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

## To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, push and hold the **UP**  or **DOWN ARROW** pad  to increase or decrease the time.

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

Push **TIMER ON/OFF** pad .

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

If you wish to convert your range for use with LP/Propane gas, use the supplied fixed orifices located in a bag containing the literature marked, "FOR LP/PROPANE GAS CONVERSION". Follow the instructions packaged with the orifices.

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

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

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

## Liquefied Petroleum (Propane) Gas Conversion

### Flame Size

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

**For deep fat frying**, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

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

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

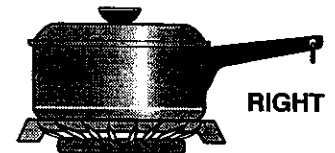
Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.

### Surface Cooking

#### FEATURE OVERVIEW

- Flame Size
- Proper Burner Adjustment
- Placement of Burner Bases and Caps

ENGLISH



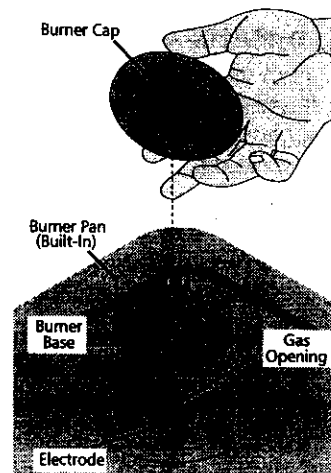
### Proper Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. In coastal areas, a slightly orange flame is unavoidable due to salt air. To adjust the flame see the **Installation Instructions** and to clean burner, see instructions under **General Cleaning**.

### Placement of Burner Bases and Caps

Your Cooktop is equipped with three different sized burners: Power Burner, Standard Burner and Simmer Burner.

Place the burner base over each gas opening, matching the burner base size with the gas opening size. Place the burner cap on each burner base, again matching the cap size to the burner base size. The cap for each burner has an inner locating ring which locates the burner cap in the center of the burner.



Make sure each burner cap is properly aligned and level.

Turn the burner On to determine if it will light. If the burner does not light, contact a Sears Service Center. Do not service the sealed burner yourself.

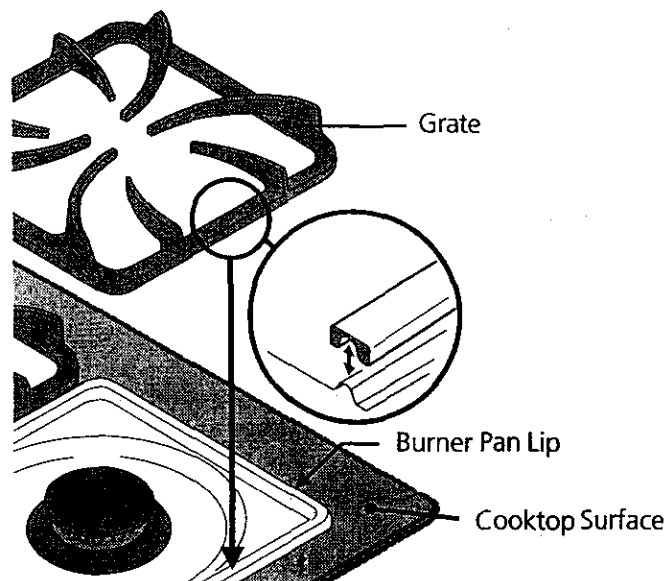
## Surface Cooking

### FEATURE OVERVIEW

- Placement of Burner Grates
- Setting Surface Controls

### Placement of Burner Grates

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



### Setting Surface Controls

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

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

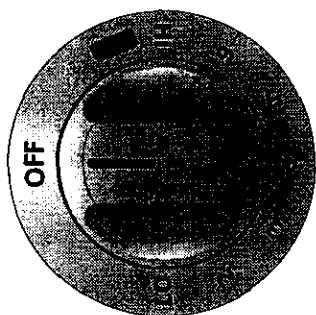
Standard Burner; can be used for most all surface cooking needs.

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

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

Your cooktop is also equipped with 270° rotation valves. These valves provide enhanced control of the burner flame. Each burner lights automatically from an electric ignitor when its control knob is turned to the **LITE** position.

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



**NOTE:** White glass surface can appear green when it is hot, which is normal, and it will come back to white when it cools down.

### To operate the surface burner:

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

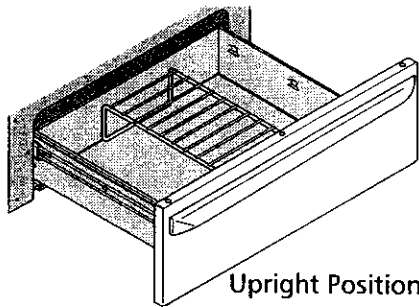
In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the Surface Control knob to **LITE**. Use caution when lighting surface burners manually.

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

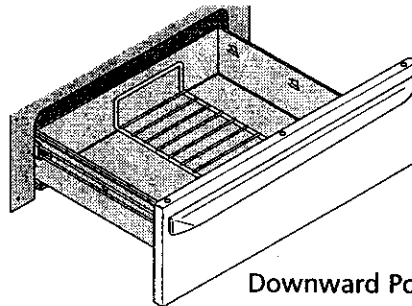
The rack can be used in 2 ways:

- 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 shown below.



Upright Position



Downward Position

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

### To Operate the Warmer Drawer

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

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

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

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

### To Set the Thermostat Control

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

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

### Temperature Selection

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

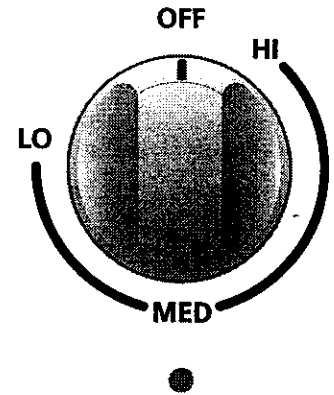
Most foods can be kept at serving temperatures by using the medium setting. When a combination of foods is to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting.

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

### Indicator Light

The indicator light is located below the warmer drawer 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.

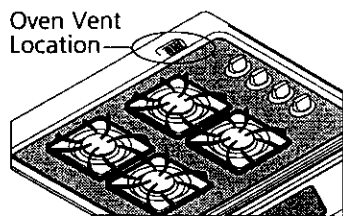
## Setting Warmer Drawer Controls (if equipped)



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

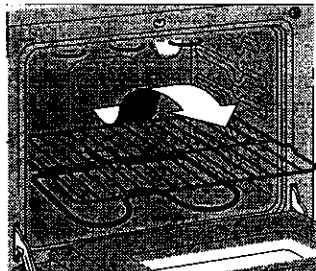
## Oven Vent(s) and Racks



### Oven Vent(s) and Racks

#### Oven Vent Location

The oven is vented at the rear of the cooktop. When the oven is on, warm air is released through the vent(s). This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT** block the vent(s). Doing so may cause cooking failures, fire or damage to the appliance.



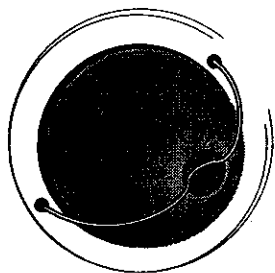
#### Arranging Oven Racks

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

**To remove an oven rack**, pull the rack forward until it stops. Lift up front of rack and slide out.

**To replace an oven rack**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

## Changing Oven Light



**⚠ CAUTION** Be sure the oven is unplugged and all parts are **COOL** before replacing the oven light bulb. Do not turn the oven light on during a self-cleaning cycle. High temperature will reduce lamp life.

On some models an interior oven light will turn on automatically when the oven is opened.

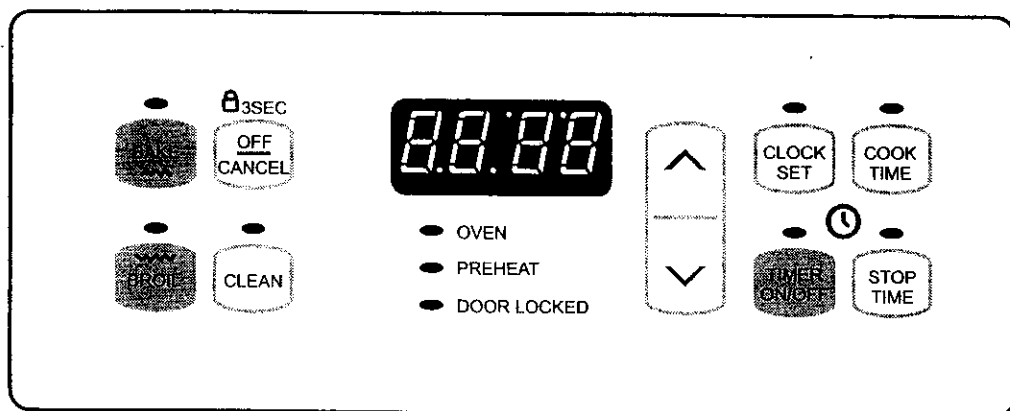
The oven light may be turned on when the door is closed by using the oven light switch located on the Electronic Oven control.

The oven light bulb is covered with a glass shield held in place by a wire holder. **THIS GLASS SHIELD MUST ALWAYS BE IN PLACE WHEN THE OVEN IS IN USE.**

#### To Replace the Light Bulb:

**⚠ CAUTION** **BE SURE OVEN IS COOL**

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a 40 Watt appliance bulb only.
4. For self-cleaning oven, press wire holder to one side to release glass shield, change bulb and be sure to replace glass shield.



## Setting Oven Controls Feature Overview

- To Set or Change Temperature for Normal Baking

**NOTE:** The oven function will not work if the time of day clock is not set.

**Note:** The oven function will not work if the time of day clock is not set.

### To Set or Change the Temperature for Normal Baking

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

**Note:** The oven control has a built-in safety feature that will shut off the oven if the control is left on for more than 11 hours 59 minutes.

#### To Set the Controls for Normal Baking:

1. Push **BAKE** pad . "— — —" appears in the display.
2. Within 5 seconds, push the **UP** or **DOWN ARROW** pad . The display will show "350°F (177°C)." By holding the **UP** or **DOWN ARROW** pad , the temperature can then be adjusted in 5°F (1°C) increments.
3. As soon as the **UP** or **DOWN ARROW** pad is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep 3 times.
4. To cancel the baking function, push the **CANCEL OFF** pad .

#### To Change the Oven Temperature after Baking has Started:

1. If you are using the minute timer, push the **BAKE** pad and make sure the bake temperature is displayed.
2. Push the **UP** or **DOWN ARROW** pad to increase or decrease the set temperature.

### To Set Control for Continuous Bake or 12 Hour Energy Saving:

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

#### To set control for continuous baking:

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

### To Set Control for Oven Lockout:

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

#### To Set Control for Oven Lockout feature:

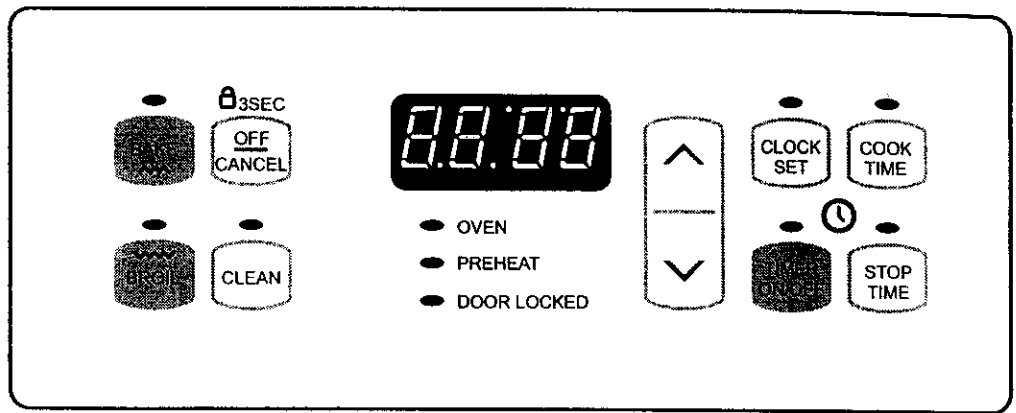
1. Push the **CANCEL OFF** pad and hold for 3 seconds. "Loc" will appear in display, the "Door Locked" indicator light will flash and the motor driven door lock will begin to close automatically. **DO NOT open oven door** while the indicator light is flashing. Allow about 15 seconds for the oven door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

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

## Setting Oven Controls

### FEATURE OVERVIEW









- Timed Bake Feature













### To Set the Automatic Timer (Timed Bake Feature-if equipped)

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

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

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Push the **BAKE** pad .
4. Within 5 seconds, push the **UP**  or **DOWN ARROW** pad . The display will show "350°F (177°C)." By holding the **UP**  or **DOWN ARROW** pad , the temperature can then be adjusted in 5°F (1°C) increments.
5. Push the **COOK TIME** pad . "0:00" will flash in the display.
6. Push the **UP**  or **DOWN ARROW** pad  until the desired amount of baking time appears in the display.


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

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Push the **BAKE** pad .
4. Within 5 seconds, push the **UP** or **DOWN ARROW** pad . The display will show "350°F (177°C)." By holding the **UP**  or **DOWN ARROW** pad , the temperature can then be adjusted in 5°F (1°C) increments.
5. Push the **COOK TIME** pad . "0:00" will flash in the display.
6. Push the **UP**  or **DOWN ARROW** pad  until the desired amount of baking time appears.
7. Push the **STOP TIME** pad . The earliest possible stop time will flash in the display.
8. Push the **UP**  or **DOWN ARROW** pad  until the desired stop time appears in the display.
9. Once the controls are set, the control calculates the time when baking will start in order to finish at the time you have set.



#### Once the Controls are Set:

1. The oven will come on and begin heating to the selected baking temperature.
2. The oven temperature (or time of day) will show in the display.

#### When the Set Cook Time Runs Out:

1. "END" will appear in the display window and the oven will shut off automatically.
2. The control will beep 3 times every 60 seconds until the **CANCEL OFF** pad  is pushed.

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

1. Push the function pad you want to change.
2. Push the **UP**  or **DOWN ARROW** pad  to adjust the setting.

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



## Oven Baking Informations




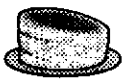

For best results, preheat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance. Refer to **"Recalibrating Your Oven Temperature"** section.

## Setting Oven Controls

### FEATURE OVERVIEW

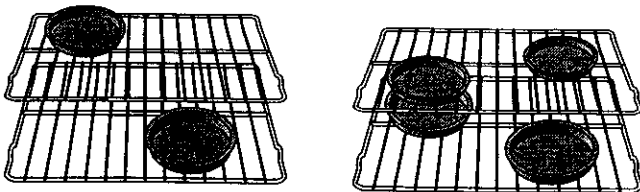
- Oven Baking Informations
- Air Circulation in the Oven

Baking problems and solutions		
Baking Problems	Causes	Corrections
<b>Cookies and biscuits burn on the bottom.</b> 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into the oven before the pre-heating time is completed.</li> <li>• Oven rack overcrowded.</li> <li>• Dark pan absorbs heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit 2" to 4" (5.1 cm to 10.2 cm) of air space on all sides when placed in the oven.</li> <li>• Use a medium-weight aluminum baking sheet.</li> </ul>
<b>Cakes too dark on top or bottom.</b> 	<ul style="list-style-type: none"> <li>• Cakes put into the oven before preheating time is completed.</li> <li>• Oven rack position too high or low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> </ul>
<b>Cakes not done in the center.</b> 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in the oven.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there is 2" to 4" (5.1 cm to 10.2 cm) of space on all sides of pan.</li> </ul>
<b>Cakes not level.</b> 	<ul style="list-style-type: none"> <li>• Range not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> </ul>	<ul style="list-style-type: none"> <li>• Place marked glass measuring cup filled with water on the center of the oven rack. If water level is uneven, refer to the installation instructions for leveling the appliance.</li> <li>• Be sure to allow 2" to 4" (5.1 cm to 10.2 cm) of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> </ul>
<b>Foods not done when cooking time is up.</b> 	<ul style="list-style-type: none"> <li>• Oven too cool.</li> <li>• Oven overcrowded.</li> <li>• Oven door opened too frequently.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F /12°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> </ul>

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## Air Circulation in the Oven

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

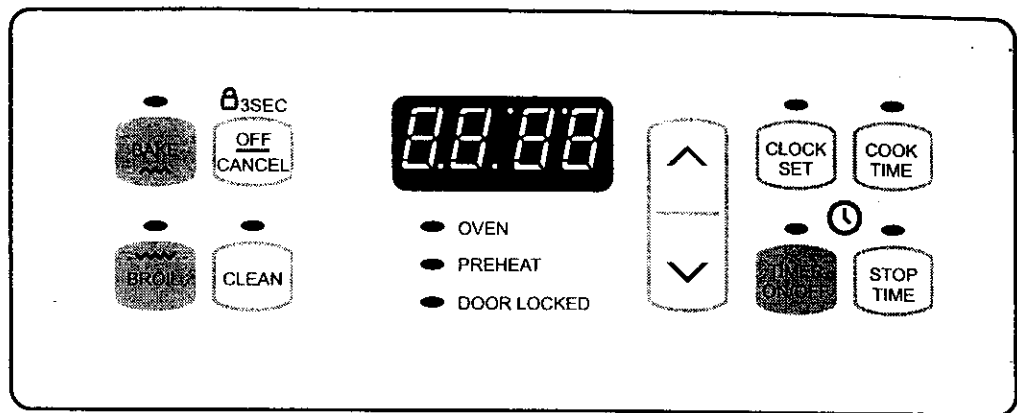


For best air circulation and baking results, center pans as much as possible. Allow 2-4" (5-10 cm) around the utensil(s) for proper air circulation and be sure pans do not touch each other, the door, sides or back of oven. The hot air must circulate around the pans in the oven for even heat to reach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

## Setting Oven Controls

### FEATURE OVERVIEW

- Broil

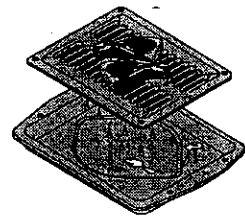


### BROIL

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. A beep lets you know when the broil temperature is reached. Be sure you center the broiler pan directly under the broil element for best results.







Arrange oven rack while oven is still cool. Position the rack as needed.

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



**⚠ WARNING** Should an oven fire occur, close the oven door 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.

### To set the oven to broil

1. Arrange oven rack while oven is still cool.
2. Push the **BROIL** pad .
3. Push and hold the **UP**  or **DOWN ARROW** pad  until the desired broil setting level appears in the display. Push **UP ARROW** pad  for **HI** broil or the **DOWN ARROW** pad  for **LO** broil. Most foods can be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. Place grid on the broiler pan, then place the food on the grid. **DO NOT** use the pan without its grid. **DO NOT** cover the grid with foil. The exposed grease could ignite.
5. Place the pan on the oven rack. **Open the oven door to the broil stop position when broiling.**
6. Broil on one side until food is browned; turn and cook on the second side. **Note:** Always pull the rack out to stop position before turning or removing food.
7. When broiling is finished, push the **CANCEL OFF** pad .

## Broiling Information

### Preheating

Preheating is suggested when searing rare steaks (remove the broiler pan before preheating. Foods will stick if placed on hot metal.) To preheat, set the oven control(s) to BROIL as instructed in the "ELECTRONIC OVEN CONTROL SECTION". Wait for the element to become red-hot, usually about 2 minutes. Preheating is not necessary when broiling meats to well-done.

### To Broil

Broil on one side until the food is browned; turn and cook on the second side. Season and serve. Always pull rack out to the "stop" position before turning or removing food.

### Determining Broiling Times

Broiling times vary, so watch the food closely. Time not only depends on the distance from the element, but on the thickness and age of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than the second. Frozen meats also require additional time.

### Broiling Tips

The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler.

**DO NOT use the pan without its grid. DO NOT cover the grid with foil. The exposed grease could ignite.**

**CAUTION** Should an oven fire occur, close the oven door 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.

**Always pull oven rack out to the "stop" position before turning or removing food.**

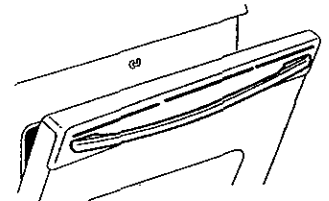
### Broiler Clean-Up Tips:

- To make cleaning easier, line bottom of the broiler pan with aluminum foil. DO NOT cover the broiler grid with foil.
- To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan is extremely hot. Pour off grease. Soak the pan in HOT, soapy water.
- Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

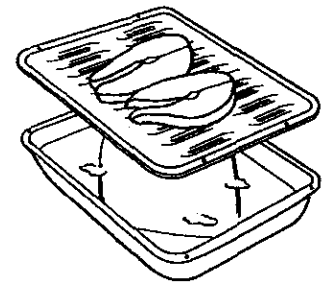
## Setting Oven Controls

### FEATURE OVERVIEW

- Broiling Information



Open the door to the "Broil Stop" position when broiling.



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## Oven Cleaning

### FEATURE OVERVIEW

- Adhere to the Following Precautions
- Preparing the Oven for Self-Cleaning
- What to Expect during Cleaning

## Self-Clean Oven Cycle

### Adhere to the Following Precautions:

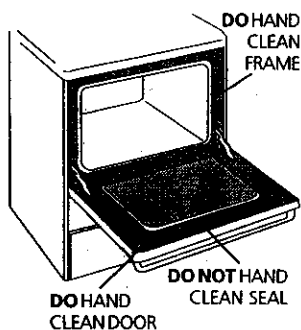
- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior part of the oven manually.

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

**⚠ CAUTION** Before cleaning any part of the oven, be sure the electronic oven control is turned off or else push CANCEL pad. Wait until the oven is cool.

DO NOT use commercial oven cleaners or oven protective coatings in or around any part of the self-cleaning oven. DO NOT clean the oven door gasket. The gasket on the oven door is essential for a good seal. Care should be taken not to rub, damage or move the gasket. DO NOT use aluminum foil to line the oven bottom. This may affect cooking, or the foil could melt and damage the oven surface.

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



### Preparing the Oven for Self-Cleaning

1. Before starting the self-clean cycle, remove excess spillovers in the oven cavity by using 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 tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.
2. Clean any soil from the oven frame and the inner door (see illustration to left). These areas heat sufficiently during self-cleaning cycle to burn soil on. Clean with soap and water. Do not clean door seal because doing so can permanently damage it.
3. Remove the broiler pan and insert, all utensils and any foil. These items do not withstand high cleaning temperatures.
4. Remove racks from oven before self-cleaning. If they go through the clean cycle, their color will turn slightly dull, and they will not glide easily in their slots. To make them glide easily, wait until oven and racks are cool, then rub the racks or oven side walls with wax paper or a cloth containing a small amount of baby or salad oil.

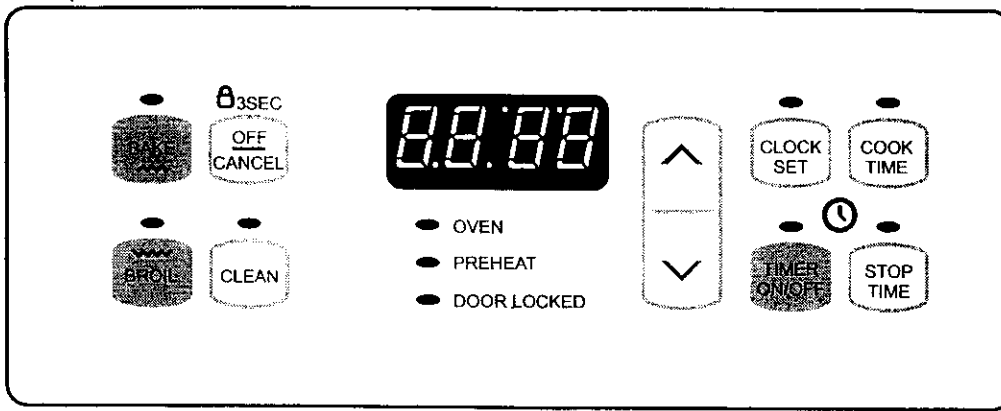
### What to Expect During Cleaning

While the oven self-cleans, it heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent, located on the top of the control panel.

If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

**NOTE:** A smoke eliminator in the oven vent converts the smoke from the self-cleaning process into a colorless vapor.

**⚠ 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.



## Oven Cleaning FEATURE OVERVIEW

- To Start the Self-Clean Cycle

**Note:** DO NOT attempt to use the surface elements while oven is self-cleaning. An automatic safeguard locks off the surface elements during self-cleaning. You cannot use the surface elements until the oven door can be opened after the cleaning cycle is complete.

### To Start the Self-Clean Cycle

To assure satisfactory results, we recommend a 2 hour self-clean cycle for **light soils**, and a 3 hour cycle for **average to heavy soils**.

#### To Set the Controls for a Self-Clean Cycle:

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

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

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

#### 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:

1. Push the **CANCEL OFF** pad .
2. Once the oven has cooled down for about 1 hour and the "DOOR LOCKED" indicator light has gone out, the oven door can be opened.
3. Correct the condition which caused the smoking.
4. Restart the self-clean cycle once all conditions have been corrected.

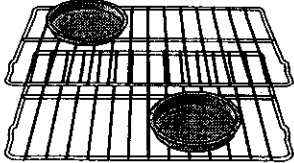
**CAUTION** Use care when opening the oven door after self-cleaning cycle. Stand to the side of the oven when opening the door. Hot air or steam which escapes can cause burns.

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

# General Cleaning

## Cleaning Various Parts of Your Range

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

Surfaces	How to Clean
<b>Aluminum &amp; Vinyl Control Panel and Trim Pieces</b>	<p>Use hot, soapy water and a cloth. Dry with a clean cloth.</p> <p>Before cleaning the control panel, 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 and 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. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
<b>Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces</b>	<p>For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, 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>
<b>Stainless Steel (some models) Oven door &amp; drawer front panel</b>	<p>Cleaners made especially for stainless steel as Stainless Steel Magic, or other similar cleaners are recommended. Always follow the manufacturer's instructions. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.</p>
<b>Oven Racks</b> 	<p>Remove racks. See "To remove and to replace an oven rack" under <b>Oven vent(s) and racks</b>. Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).</p>
<b>Porcelain Enamel Broiler Pan and Insert, Door Liner, Body Parts and Warmer Drawer and Drawer Cavity.</b>	<p>Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.</p>

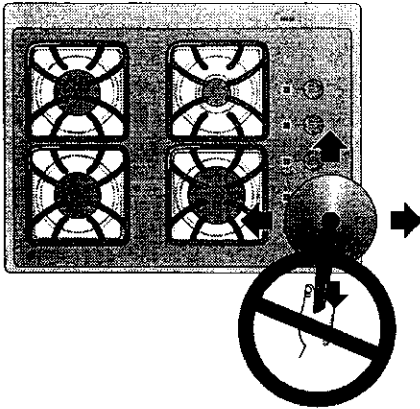
## General Cleaning FEATURE OVERVIEW

- Cooktop Cleaning and maintenance
- Cleaning recommendations for the Ceramic Glass Cooktop

### 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. Clean and buff with a paper towel or a 3M Scotch-Brite® Blue Multi-Purpose No Scratch Scrub Sponge (see instructions below). 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.

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### 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:**

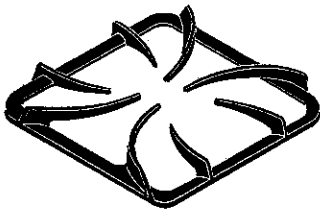
These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt 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 Cleaning

## FEATURE OVERVIEW

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

**CAUTION** Do not use cleaners on a heated surface. Fumes could be hazardous. Wait for area to cool before cleaning. Do not use cleaner cream to clean porcelain, paint or aluminum because it can damage the surface.



### 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.



### Special Caution for Aluminum Foil and Aluminum Cooking Utensils

#### 1) Aluminum foil

Use of aluminum foil will damage the cooktop. Do not use under any circumstances.

#### 2) Aluminum utensils

The melting point of aluminum being much lower than that of other metals, care must be taken when aluminum pots or pans are used. If allowed to boil dry, not only will the utensil be ruined, but also permanent damage in the form of breakage, fusing or marking may affect the ceramic glass surface.

### To Clean the Burner Grates, Contoured Burner Pans, Burner Caps, and Burner Bases

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

#### To Clean the Contoured Burner Pans

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

#### To Clean the Grates

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

#### To Clean the Burner Caps

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

#### To Clean the Burner Bases and Gas Openings

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

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

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



## To Remove and Replace Oven Door

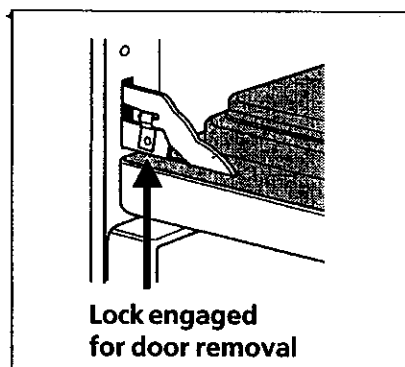
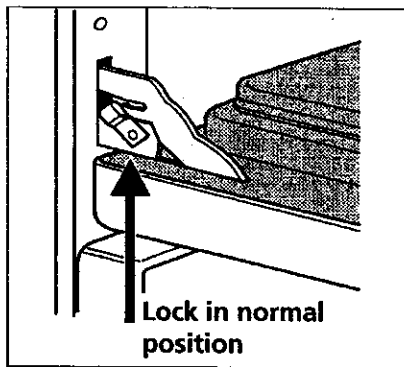
### To Remove the Oven Door:

1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge levers. You may have to apply a little downward pressure on the door to pull the locks fully over the hooks.
3. Grab the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers.

### To Replace the Oven Door:

1. Grab the door by the sides; place the hinge supports in the hinge slots. Open the door to the fully opened position.
2. Disengage the lock from the hinge levers on both sides.  
**Note:** Make sure the hinge supports are fully engaged before unlocking the hinge levers.
3. Close the oven door.

**CAUTION** The door is heavy. After removing door, lay it flat on the floor with the inside of the door facing down.



## General Cleaning

### FEATURE OVERVIEW

- To Remove and Replace Oven Door
- Removable Outer Door Glass Panel

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## Removable External Door Glass Panel

Applicable only to models with an external glass panel not held with a frame. This design allows you to clean the inside face of the exterior door panel as well as the hidden face of the door inner glass.

### To Remove the External Door Glass Panel:

1. Remove the door as explained above and lay the door flat.
2. Using a screwdriver, remove the 5 screws fastening.
3. Grasp both sides of the glass panel and slowly pull it out of the door upper molding. Lay the glass flat.

### To Replace the External Door Glass Panel:

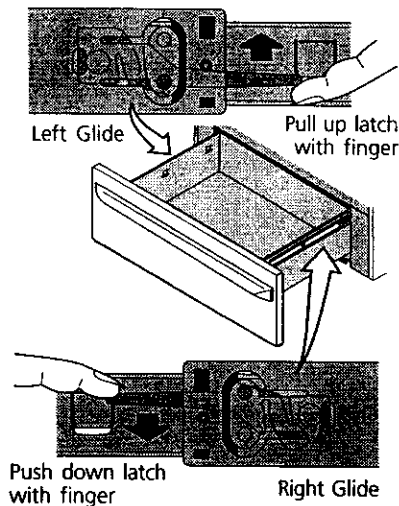
1. Grasp the sides of the glass panel and carefully insert the glass into the door top moulding.
2. Replace the 5 locking screws.
3. Replace the door onto the range.

**CAUTION** Handle the glass panel with care. When dropped on a corner, the glass panel may shatter. This can cause several personal injury.

## General Cleaning

### FEATURE OVERVIEW

- To Remove and Replace Warmer Drawer



## To Remove and Replace Warmer Drawer (if equipped)

### To Remove Warmer Drawer:

1. **⚠ WARNING** To avoid serious injury from electrical shock, disconnect the appliance from electric power before removing the warmer drawer.
2. Open the drawer to the fully opened position.
3. Locate the latches on both sides of the warmer drawer.
4. Pull up on the left glide latch and push down on the right glide latch.
5. Pull the drawer away from the range.
6. To clean warmer drawer, gently scour with scouring pad; this will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clear water and a damp cloth. Remove all cleaners or the porcelain may become damaged during future heating. **DO NOT** use spray oven cleaners on the cooktop.

### To Replace Warmer Drawer:

1. Align the glide latches on both sides of the drawer with the slots on the drawer.
2. Push the drawer back into the range.










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

## Recalibrating Your Oven Temperature

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

### To Adjust Oven Temperature:

1. Push the **BAKE** pad .
2. Set the temperature to 550°F (287°C) by pushing and holding the **UP ARROW** pad .
3. Within 2 seconds, push and hold the **BAKE** pad  until the special 2 digit display appears. Release the **BAKE** pad . The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "00."
4. The temperature can now be adjusted up or down 35°F (17°C), in 5°F (1°C) steps by pushing and holding the **UP**  or **DOWN ARROW** pad . Adjust until the desired amount of degrees offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, push the **CANCEL OFF** pad  to go back to the time of day display.

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

You may save the cost and inconvenience of an unnecessary service call by first reviewing this Checklist of commonly encountered problem situations.

## Avoid Service Checklist

You will be charged for a service call while the appliance is in warranty if the problem is not caused by defective product workmanship or materials.

Your new appliance is a carefully engineered product. Many times, what appears to be a reason to call service requires nothing more than a simple adjustment you can easily make in your own home.

### OCCURRENCE

### POSSIBLE CAUSE/SOLUTION

**Range is not level.**

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.

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

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

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

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

Contact builder or installer to make appliance accessible.

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

**Entire range or oven does not operate.**

Make sure cord/plug is tightly into outlet.

Service wiring is not complete. Contact your Sears Service Center, installing agent or authorized servicer.

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

**\*Oven control beeps and displays F1, F3 or F9.**

Electronic control has detected a fault condition. Push **CLEAR** to clear the display and stop beeping. Program oven again. If fault recurs, record fault number. Push **CLEAR** and contact your Sears Service Center or an authorized servicer.

**Oven light does not work.**

Replace or tighten bulb. See "Changing Oven Light" in this owner's Guide for instructions.

**Surface unit does not heat.**

No power to the appliance. Check steps under "Entire Range or Oven Does Not Operate" in this Avoid Service Checklist.

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

**Surface burners do not light.**

Surface control knob has not been completely turned to LITE. Push in and turn the surface control knob to LITE (until burner ignites) and then turn the surface control knob to the desired flame size.

Burner ports are clogged. Clean burners. See "To Clean Burner Grates, Contoured Burner Pans, Burner Cap and Burner Base" under General Cleaning. With the burner off, use small-gauge wire or needle to clean ports or slots.

Gas supply is turned off. Turn gas supply on.

**Surface burner flame burns half way around.**

Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots.

Moisture is present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions under General Cleaning.

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<b>Surface burner flame is orange.</b>	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	Salt air in coastal areas. A slightly orange flame is unavoidable.
<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 recipes' recommended temperature or baking time. If you feel the oven is too hot or cool, see <b>"Recalibrating Your Oven Temperature"</b> section in this Use and Care Guide.
<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 pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under <b>"Stopping or Interrupting the Self-Cleaning Cycle"</b> in this Use and Care Guide.
<b>Oven smokes excessively during broiling.</b>	Control(s) not set properly. Follow instructions under <b>"Setting Oven Controls"</b> in this Use and Care Guide.
	Make sure oven 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. Preheat broil element for searing.
	The insert on broiler pan wrong side up and grease not draining. Always place insert 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>Self-cleaning cycle does not work.</b>	Control(s) not set properly. Follow instructions under <b>"Oven Cleaning"</b> in this Use and Care Guide.
	Self-cleaning cycle was interrupted. Stop time must be 3 to 4 hours past the start time. Follow steps under <b>"Stopping or Interrupting the Self-Cleaning Cycle"</b> in this Use and Care Guide.
<b>Soil not completely removed after self-cleaning cycle.</b>	Hand clean bottom, front top of oven, frame or door area outside oven seal before the self-cleaning is started. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Burned-on residue can be cleaned with a stiff nylon brush and water or nylon scrubber. Be careful not to damage the oven seal.