



ELECTRIC RANGE

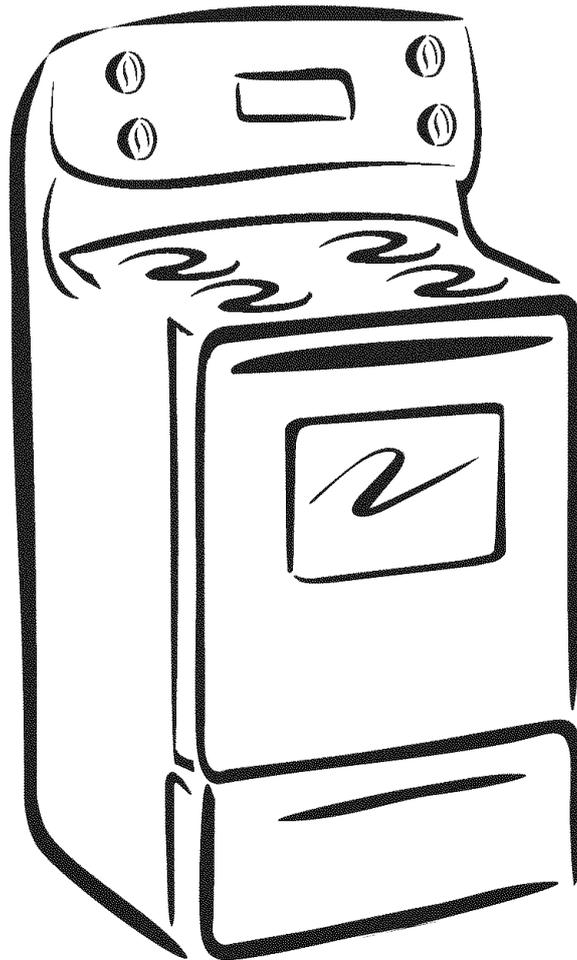
Use & Care Guide

ESTUFA ELÉCTRICA

Manual de uso y cuidado

Models, Modelos 790.9010* ,9015*

* = color number, número de color



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 future reference.

Kenmore Appliance Warranty

One Year Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material or workmanship within one year from the date of purchase, call **1-800-4-MY-HOME**® to arrange for free repair. If this appliance is used for other than private family purposes, this warranty applies for only 90 days from the date of purchase.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
2. A service technician to instruct the user in correct product installation, operation or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
6. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties of merchantability or fitness, so these exclusions or limitation may not apply to you.

This warranty applies only while this appliance is used in the United States and Canada.

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
Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

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-only.

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



⚠ WARNING

- 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 (are) installed properly, remove the lower panel or storage drawer and verify that the anti-tip bracket(s) is (are) engaged. Refer to the Installation Instructions for proper anti-tip bracket(s) installation.

- **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 code requirements.** Install only per installation instructions provided in the literature package for this range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician, this may reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠ WARNING Stepping, leaning or sitting on the doors or 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.

⚠ WARNING Do not use the oven for storage.

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

⚠ WARNING Never use your appliance to warming or heating the room.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface units.** 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.

Important Safety Instructions

- **Do not leave children alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface 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 cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear proper apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use only dry potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers—Build-up of pressure may cause container to burst and result in injury.**
- **Remove the oven doors 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 ovens off. If the ovens are not turned off and the power resumes, the oven may begin to operate again. Food left unattended could catch fire or spoil.

⚠ 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.**
- **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. The use of undersized utensils will expose a portion of the surface heating to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface units—**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 units unattended at high heat settings—**Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective liners—**Do not use aluminum foil to line 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 due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do not use decorative surface element covers.** If an element 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.

Important Safety Instructions

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.
- **Avoid scratching the cooktop glass with sharp objects.**

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door**—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 ovens vents unobstructed.** Each vent has its own vent located on the top, near each side and towards the back 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 an oven vent. These items could melt or ignite.
- **Placement of ovens racks.** Always place oven racks in desired location while ovens are 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 ovens. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its grid.** The broiler pan and its grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid 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 ovens 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 any range. Move 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.

PROTECTION AGREEMENTS

In the U.S.A.

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product 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 product. 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 four or more 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** – phone support from a Sears technician on products requiring in-home repair, 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 professional installation of home appliances, garage door openers, water heaters, and other major home items, 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 more than a million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

Your Kenmore® product is designed, manufactured and tested to provide years of dependable operation. But like all products, it may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

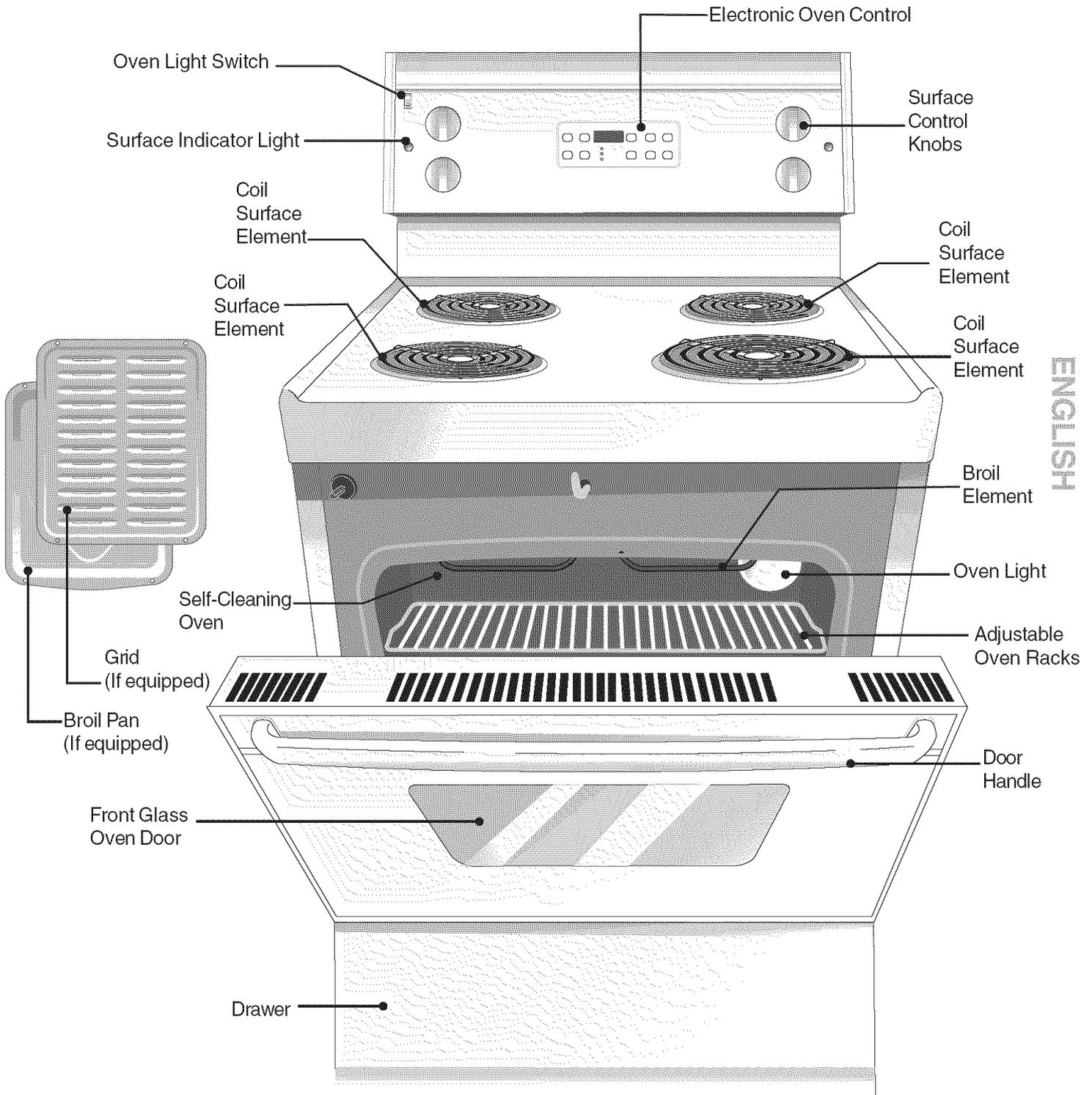
The Sears Maintenance Agreement:

- Is your way to buy tomorrow's service at today's price
- Eliminates repair bills resulting from normal wear and tear
- Provides phone support from a Sears technician on products requiring in-home repair
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your product is in proper running condition.

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

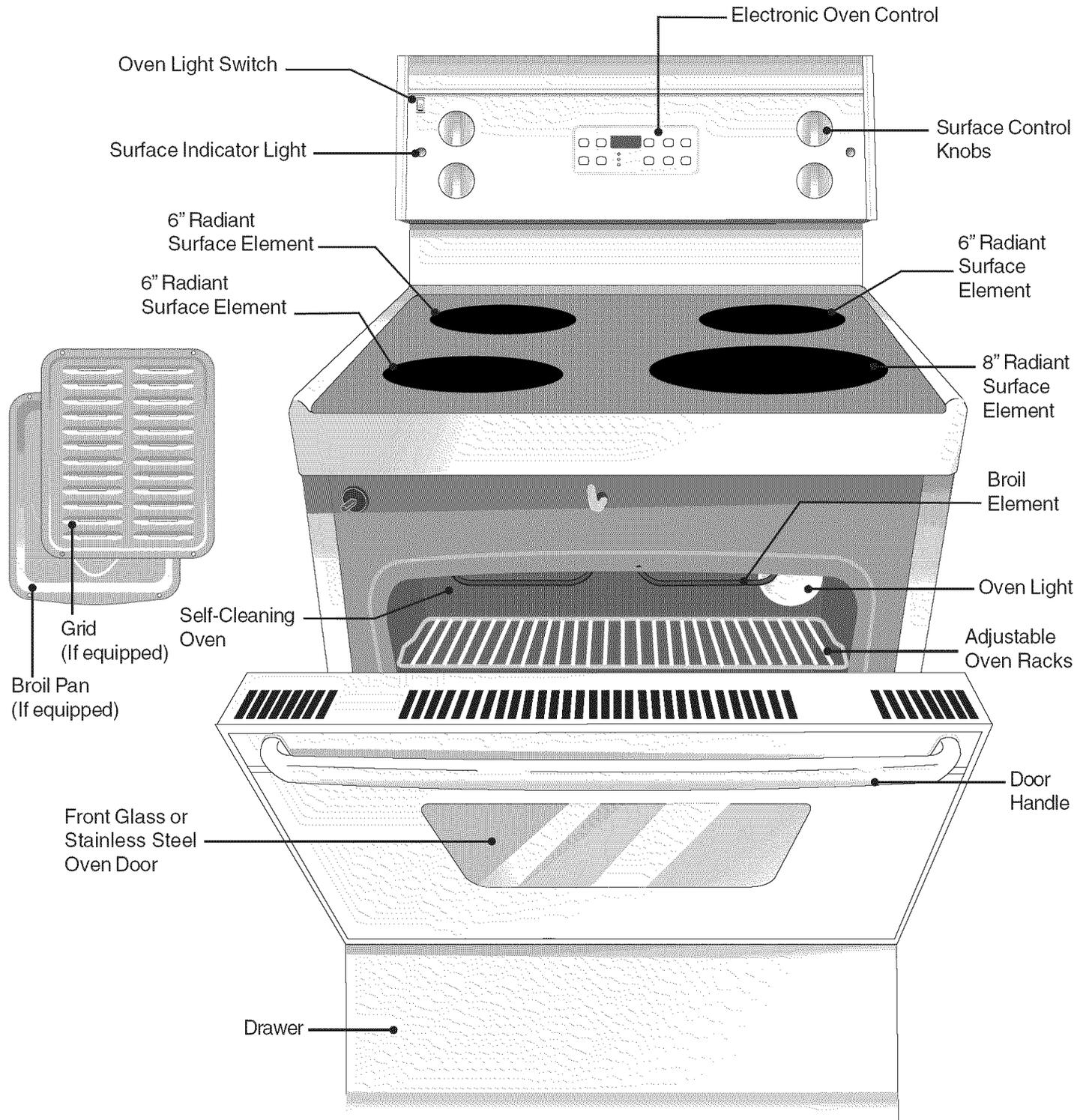
Range features

Model number: 790.9010*



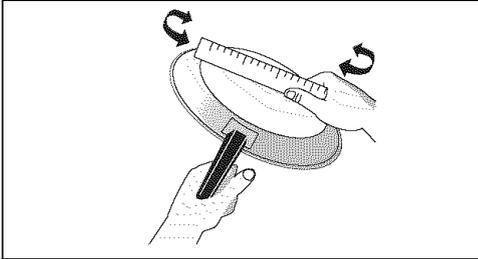
Range features

Model number: 790.9015*



Selecting Surface Cooking Utensils

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

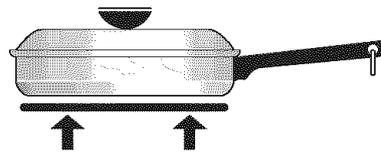


Pans should have flat bottoms. Check for flatness by rotating a ruler across the bottom. There should be no gap between the pan and ruler.

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.

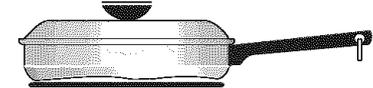
CAUTION Do not use griddle over more than one burner because it could damage your cooktop. It can also result in exposure to carbon monoxide levels above allowable current standards and be hazardous to your health.

*GOOD

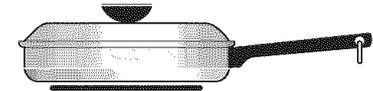


- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of a material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element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

POOR



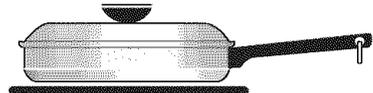
- Curved and warped pan



- Pan overhangs unit by more than one-half inch or 12mm.



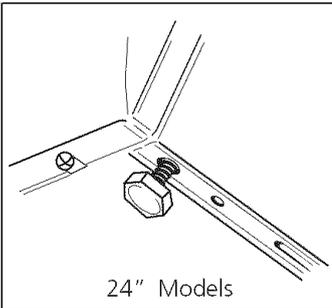
- Heavy handle tilts pan.



- Pan is smaller or larger than element

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

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Leveling

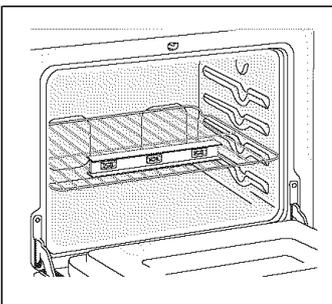
For good baking results, your range should be level. Screw type leveling legs are provided at each corner of the range at the base. Remove the storage drawer to adjust the leveling legs.

To level the range:

1. Use a 1 1/4" open end key or an adjustable wrench to equally unscrew the four leveling legs two to three turns each.
2. Install an oven rack in the center of the oven.
3. Move the range to its final position, then put a level on the rack to check for levelness. Take two readings, one with the level placed diagonally first in one direction, and then the other.
4. Use the 1 1/4" key or wrench to adjust the leveling legs. Turn each one until the range stands firm without wobbling.
5. Some models are supported by smooth glide rollers to facilitate moving.

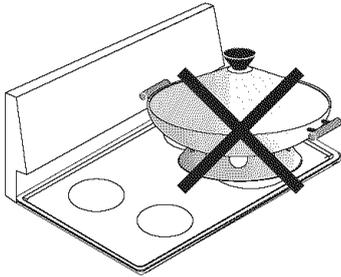
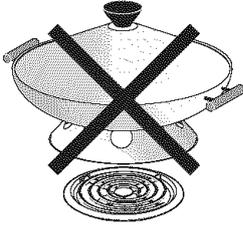
If floor is flat and level, open the drawer and lower the front roller locking levers (some models) to prevent the range from moving.

If floor is not flat or level or if this model has rollers without locking levers, use the 4 leveling legs to level, support and prevent the range from moving.



Specialty Pans & Trivets

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

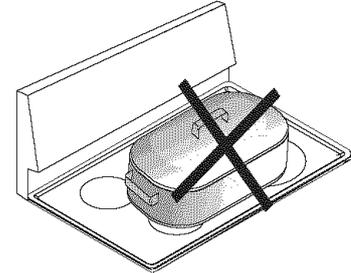
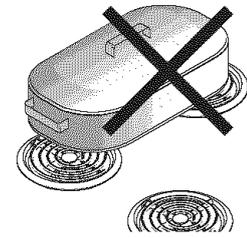


Woks with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores.

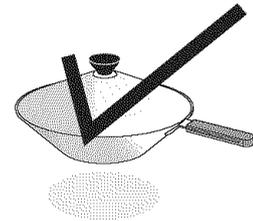
DO NOT use two elements (if the cooktop is not equipped with bridge element) to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or cracking of the glass range surface.

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

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



For glass smoothtop models, only flat bottomed woks (without support rings) may be used.



Canning Tips & Information

1. Use tested recipes and follow instructions carefully. Check with your local 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:

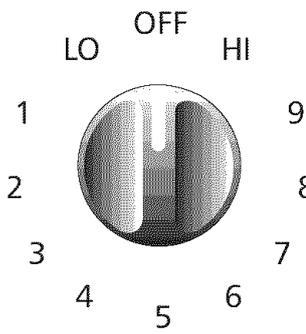
1. Do not use water bath or pressure canners that extend more than one inch beyond the edge of the burner grate.
2. Do not leave water bath or pressure canners on high heat for an extended amount of time.
3. Alternate surface units between each batch to allow the units and surrounding surfaces to cool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

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



Surface Cooking



Setting Surface Controls

1. Place the pan on the surface element.
2. Push in and turn the surface element control knob to desired setting.
3. The surface signal light will glow when one or more elements are turned on. Always turn the element off before removing the pan.

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	Type of Cooking
HI (Max)	Start most foods, bring water to a boil, pan broiling.
5 (Med) vegetables.	Maintain a slow boil, thicken sauces and gravies, steam
2-4 (Med-Low)	Keep food cooking, poach, stew.
LO (Min)	Keep warm, melt, simmer.

*The suggested settings found in the list above are based on cooking in medium thickness aluminum pans with lids. Settings may vary when using other types of pans.

CAUTION Do not place 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 could catch fire if placed too close to the element.

Indicator Light

Some models have an indicator light for each heating unit, other models have an indicator light for each pair of heating units.

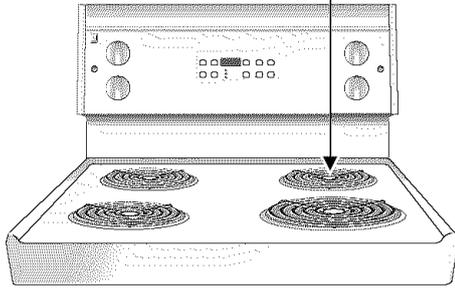
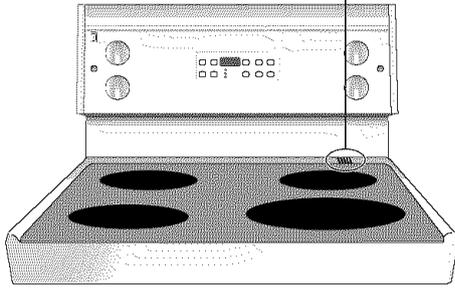
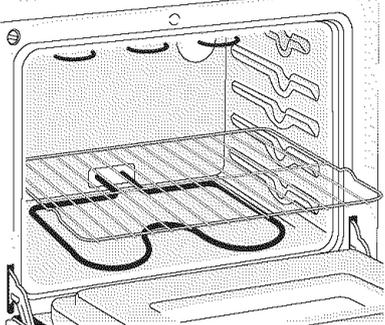
The indicator light glows as soon as a heating unit is turned on. Check if the indicator light glows when the control knob of the individual heating unit is turned on. If the knob is set to a very low temperature setting, the indicator may glow and yet, the heating unit may not be heating at all. If this happens, turn the knob to a higher setting until the heating unit comes on.

When cooking is finished, a quick glance at the indicator lights is an easy check to be sure all the control knobs have been turned to **OFF**.

Before Setting Oven Controls

Arranging Oven Racks

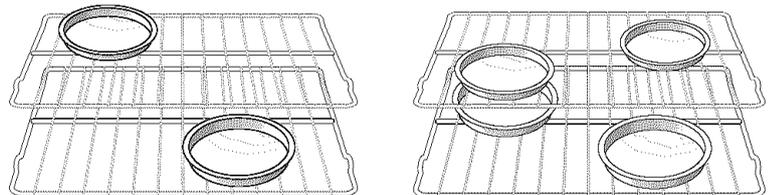
ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

<p style="text-align: center;">Oven Vent Location (Models: 790.9010*)</p> <p>The oven is vented through the right rear coil element. 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 the vent(s). Doing so may cause cooking failures, fire or damage to the appliance.</p> <p style="text-align: center;">Oven Vent Location</p> 	<p style="text-align: center;">Oven Vent Location (Models: 790.9015*)</p> <p>The oven is vented at the right rear of the cooktop. 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 the vent(s). Doing so may cause cooking failures, fire or damage to the appliance.</p> <p style="text-align: center;">Oven Vent Location</p> 	<p style="text-align: center;">Removing and Replacing Oven Racks</p> <p>To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out.</p> <p>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.</p> 
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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.

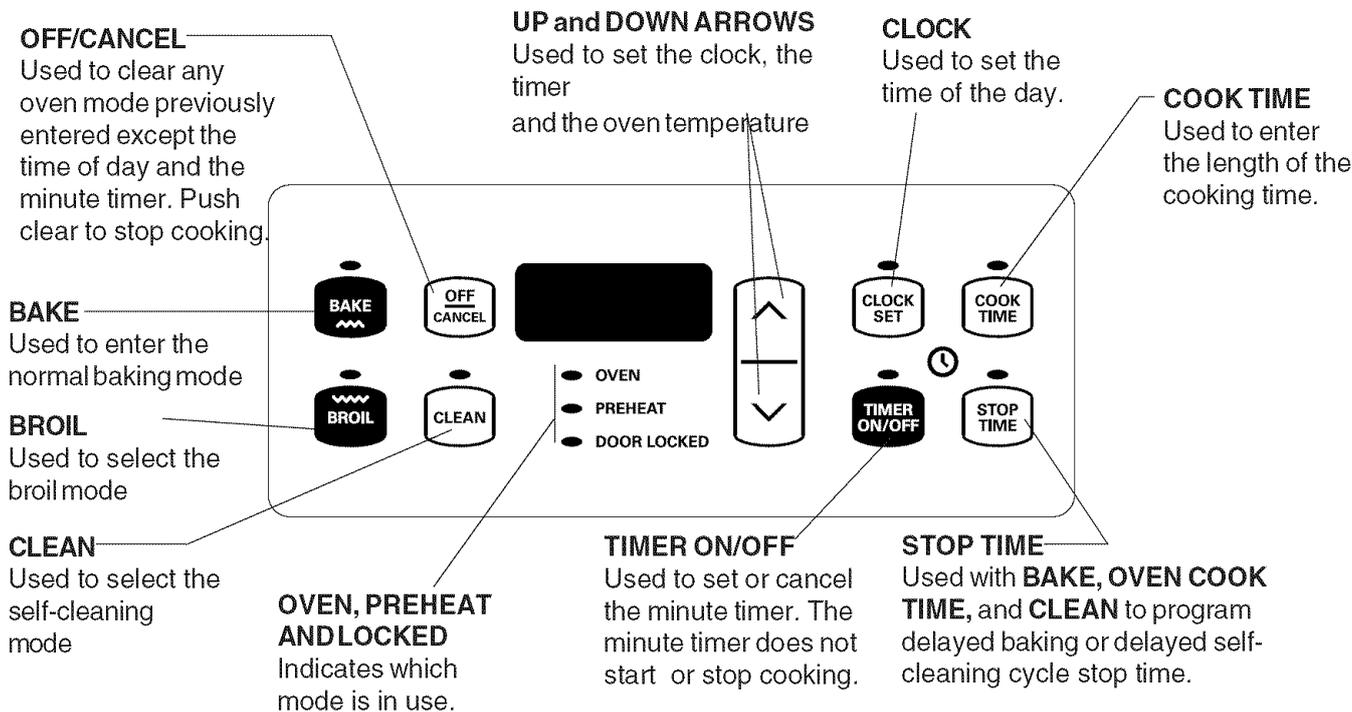
For best air circulation and baking results, center pans as much as possible. Allow 2-4" (5-10 cm) around the utensil(s) for proper air circulation and be sure pans do not touch each other or the door, sides and back of oven. The hot air must circulate around pans in the oven for even heat to reach all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



Control Pad Functions

Note: The appearance of your oven control may differ slightly from the one illustrated below. However, all functions are the same.

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



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Note: Push buttons or pads may be shaped differently.

Note: After the appliance is first plugged in, or after a power interruption, the clock must be set to the correct time of day before the rest of the electronic control functions will operate.

The oven can be programmed for:

- Conventional baking and roasting
- Conventional Timed baking and roasting with automatic on and off times.
- Vari broiling
- Self-cleaning

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**. 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** again for 7 seconds until a beep is heard.

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

Setting the Clock

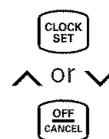
When the range is first plugged in, or when the power supply to the range has been interrupted, the display will flash "12:00".

INSTRUCTIONS

To Set the Clock: (example 1:30)

1. Push . The timer allows you 5 seconds to go to step 2.
2. Push and hold the or to set the time of day to 1:30. You may also push .

PRESS



DISPLAY

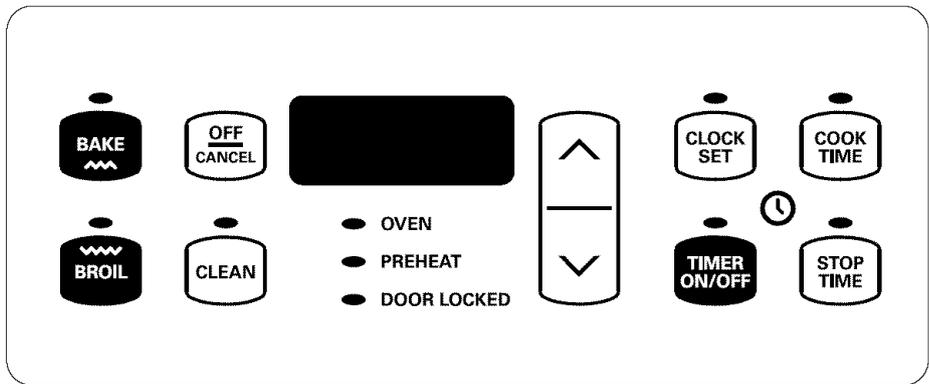


Note: The time cannot be changed during any timed bake or self-clean cycle.

Setting the Clock

FEATURE OVERVIEW

- Minute Timer



Minute Timer

INSTRUCTIONS

To Set the Minute Timer

1. Push **TIMER ON/OFF**.
2. Push the **^** to increase the time in one minute increments. Push and hold the **v** 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 **v** first, the timer will advance to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times. It will then continue to beep 3 times every 60 seconds until **TIMER ON/OFF** is pushed.

PRESS

TIMER ON/OFF
^ or **v**

DISPLAY



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, it 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:

Push and hold the **^** or **v** to increase or decrease the time.

^ or **v**



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

Push **TIMER ON/OFF**.

TIMER ON/OFF

Temperature Conversion (Fahrenheit/Celsius)

The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. To change the temperature to °C (Celsius) or from °C to °F:

INSTRUCTIONS

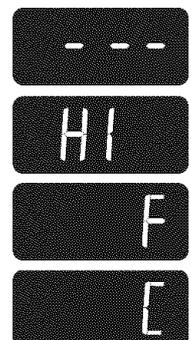
To change the temperature to °C (Celsius) or from °C (Celsius) to °F (Fahrenheit) (control should not be in a Bake or Clean mode):

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

PRESS

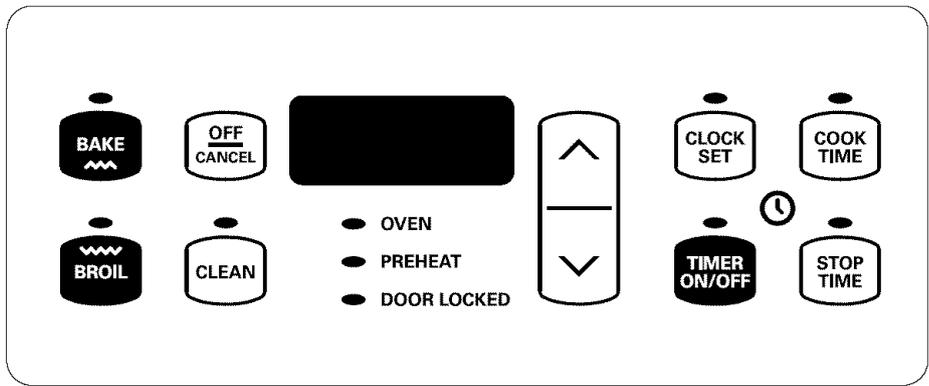
BROIL
^
BROIL
^ or **v**

DISPLAY



Setting Oven Controls FEATURE OVERVIEW

- Bake
- Timed Bake



Setting Bake

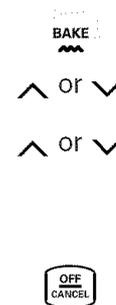
The oven can be programmed to bake at any temperature from 170°F (77°C) to 550°F (288°C).

INSTRUCTIONS

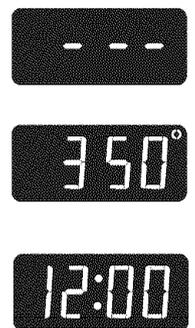
To Set or Change the Temperature for Normal Baking

1. Push . "— — —°" and the word "BAKE" will be displayed.
2. Push the or . The display will show "350°F"(177°C). By holding the or the temperature can then be adjusted in 5°F (3°C) increments.
3. As soon as the or is released, the oven will begin heating and the "OVEN" and the "PREHEAT" lights will come on. When the displayed temperature is reached, the control will beep 3 times and the "PREHEAT" light will go out; the oven signal light will cycle on and off with the element.
4. To cancel the baking function, push .

PRESS



DISPLAY



ENGLISH

To change the temperature after normal baking/roasting has begun, repeat steps 1 and 2 above.

Setting Timed Bake

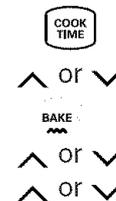
The pad controls the Timed Bake feature. The automatic timer of the Timed Bake feature will turn the oven OFF after cooking for the desired amount of time you selected.

INSTRUCTIONS

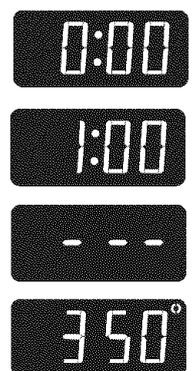
To program the oven to begin baking immediately and to shut off automatically:

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

PRESS



DISPLAY



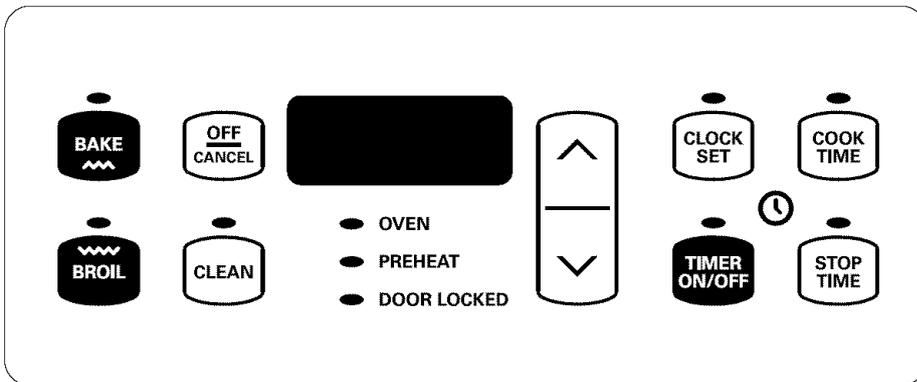
Once the Controls are Set:

1. The oven will come on and begin heating to the selected baking temperature.
2. The oven temperature will show in the display.

Setting Oven Controls

FEATURE OVERVIEW

- Timed Bake
- Delayed Timed Bake



Setting Delayed Time Bake

The **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.

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.

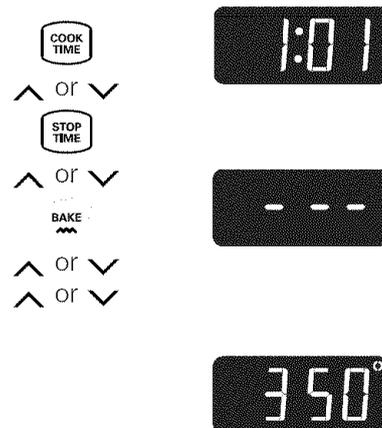
INSTRUCTIONS

PRESS

DISPLAY

To program the oven for a delayed bake 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 **COOK TIME**. "0:00" will flash in the display.
4. Push the **^** or **v** until the desired baking time appears in the display.
5. Push **STOP TIME**. The earliest possible stop time will flash in the display.
6. Push the **^** or **v** until the desired stop time appears in the display.
7. Push **BAKE**.
8. Within 5 seconds, push the **^** or **v**. The display will show "350°F (177°C)." By holding the **^** or **v**, the temperature can then be adjusted in 5°F (1°C) increments.
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.



When the Set Bake 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 **OFF CANCEL** is pushed.



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

1. Push the function pad you want to change.
2. Push the **^** or **v** to adjust the setting.



Setting Oven Controls

FEATURE OVERVIEW

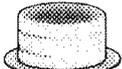
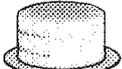
- Oven Baking Informations

Oven Baking Information

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.

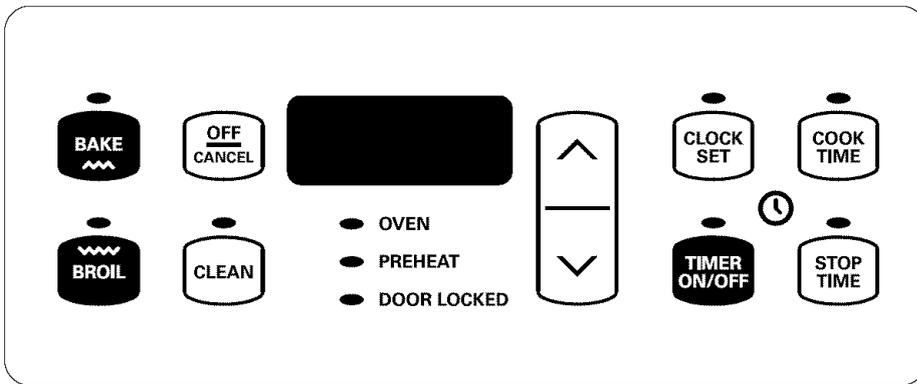
See step-by-step baking instructions for oven in the Electronic Oven Control section.

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

Setting Oven Controls

FEATURE OVERVIEW

- Broil



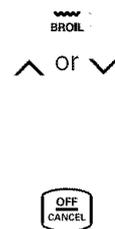
Broil

INSTRUCTIONS

Open the oven door to the broil stop position when broiling.

1. Push . "— — —" and the word "BROIL" will be displayed.
2. Push and hold the or until the desired broil setting level appears in the display. Push the for HI broil or the for LO broil. Most foods can be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
3. When broiling is finished, push .

PRESS



DISPLAY



Variable Setting	Doneness
LO (LOW)	Well done
2 (Medium Low)	Medium well
3-4 (Medium)	Medium
5 (Medium Hi)	Medium rare
Hi (High)	Rare

Setting Oven Controls

Broiling Information

Broiling is a method of cooking tender cuts of meat by direct heat from the broil element of the oven. Meats are placed on the broiling rack (if equipped) and the rack is placed under the broiling element.

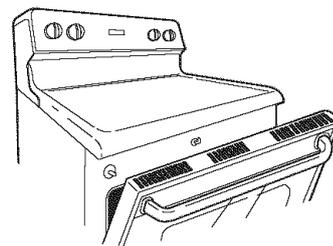
Preheating

Preheating is suggested when searing rare steaks (remove the broiler pan before preheating; food will stick if placed on hot metal.) To preheat, set the oven control(s) to BROIL as instructed in the **Setting Oven Controls** section. Wait for the element to become red-hot, usually about 2 minutes. Preheating is not necessary when broiling meats well-done.

To Broil

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

Broil Stop
Position



Determining Broiling Times

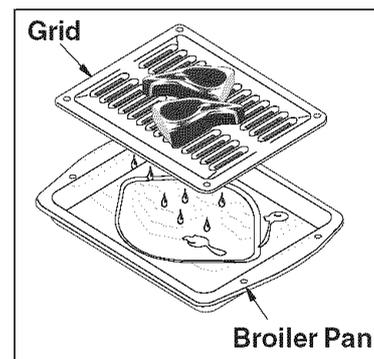
Broiling times vary; watch the food closely. Time not only depends on the distance from the element, but on the thickness and age of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than the second. Frozen meats also require additional time.

Broiling Tips

If equipped, 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.

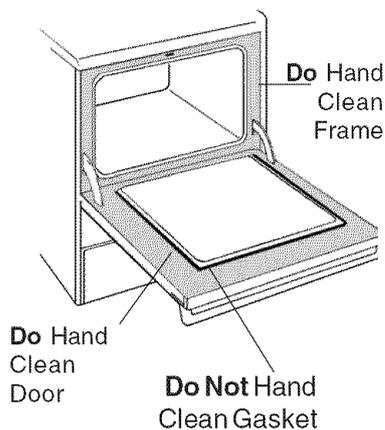
Broiler Clean-Up Tips:

- 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.

Oven Self-Cleaning FEATURE OVERVIEW

Self-Clean Oven Cycle (Main Oven)

- Adhere to the Following Precautions
- Preparing for the Self-Cleaning Cycle
- 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 parts of the oven manually.

⚠ CAUTION During the self-clean cycle, the outside of the wall can become very hot to touch. **DO NOT** leave small children unattended near the appliance. A ventilation system starts automatically; it is normal for the hot air to be evacuated through the front of 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.

⚠ 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.

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 for the Self-Cleaning Cycle

1. Remove excess spillovers in the oven cavity before starting the self-clean 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 tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.
2. Clean all 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 insert and all utensils and any foil. These items do not withstand high cleaning temperatures.
4. Remove the oven racks. If they go through the self-clean cycle, their color will turn slightly dull, and they will also become difficult to glide in and out of the oven. Should this occur, the racks can be made to glide easier by rubbing their sides 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 vents, located on both sides of cooking surface.

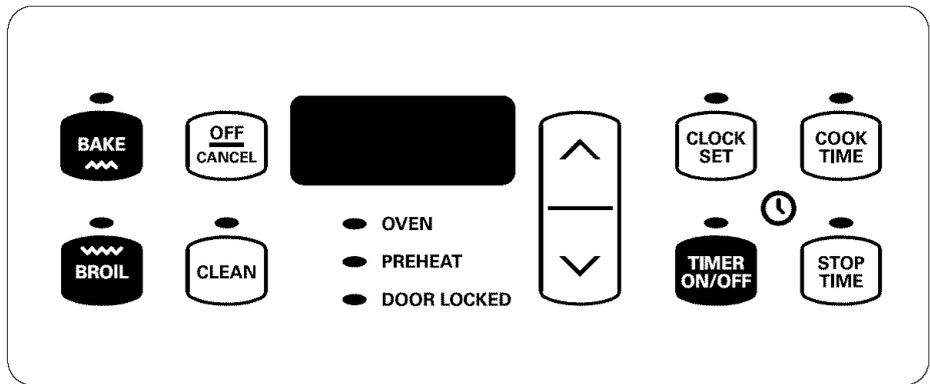
If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

NOTE: When the oven reaches its self-clean temperature, the smoke level will be reduced to vapor.

Oven Cleaning

FEATURE OVERVIEW

- Self-Cleaning Cycle



To start the Self-Clean Cycle

*We recommend a 2 hour self-clean cycle for **light soils** and a 3 hour cycle for **average to heavy soils**.

INSTRUCTIONS

To Set the Controls for a Self-Clean Cycle:

1. Be sure the clock shows the correct time of day, and the door is closed.
2. Push . "— — —" appears in the display.
3. Push the  until "3:00" appears in the display for a 3 hour cycle, or push the  until "2:00" appears in the display for a 2 hour cycle.
4. As soon as the  or  is released, the motor driven lock will start closing, the "Locked" indicator light will flash and "CLN" appears in the display; after approximately 10 seconds, "DR" and "CLN" will show in the display and three beeps will sound when the cleaning cycle starts. **Do not open the door while the light is flashing** (it takes about 15 seconds for the lock to close). When the light stops flashing the door is locked.

Stopping or Interrupting a Self-Cleaning Cycle

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

1. Push .
2. Once the oven has cooled down and the "LOCKED" light has gone out, the oven door can be opened.

When the Self-Clean Cycle is Completed:

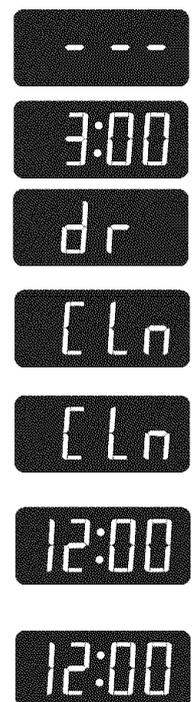
1. The time of day will appear in the display window and the "LOCKED" light will continue to glow.
2. Once the oven has cooled down and the "LOCKED" light has gone out, the oven door can be opened.

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.**

PRESS



DISPLAY



ENGLISH

General Cleaning

Before cleaning any part of the range, make sure all heating elements are turned to OFF and are cool.

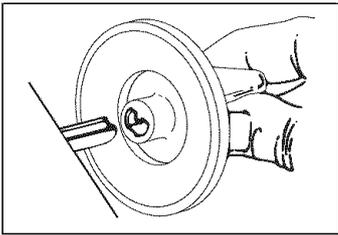
Exterior Cleaning

Clean range after each use to prevent sticky grease build-up and spills from cooking on. Wash with hot, soapy water and a clean cloth. Wipe with a soft cloth or paper towel.

Do not use abrasives, steel wool, cleaners containing ammonia, acids or commercial oven cleaners on any exterior parts of the range, except the porcelain enamel cooktop. If a metal cleaner or polish is used on metal trim, be sure the label specifies that it is safe for use on chrome and aluminium.

Control Panel

Control knobs (some models)



If the control panel needs cleaning, turn the control knobs to **OFF**, then pull knobs straight off the shafts.

Most cleaning of your steel/aluminum control panel can be done using a clean cloth with warm soapy water or other mild household cleaners.

Sometimes, applying few drops of a recommended cooktop cleaning/polishing creme (with silicone) will remove any remaining soil and will leave a protective coating which will keep your range looking like new.

Cooktop cleaning/polishing creme can be purchased through Sears parts/service centers or Sears department stores.

Coil Surface Elements (Models: 790.9010R)

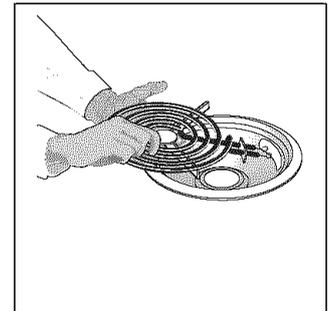
Coil Elements and Drip Bowls

Coil elements clean themselves when they are turned on.

Coil elements and drip bowls can be removed to allow the cleaning of the drip bowls.

To remove a coil element, push against the front edge and lift element up and out.

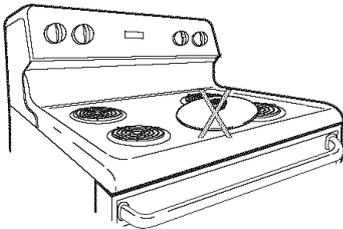
To clean by hand, wash the drip bowls in hot sudsy water. For hard to remove spots, use a nylon scrubber with soap. Rinse and dry while still warm.



⚠ WARNING Never immerse coil elements in water. This could damage the element when turned on.

Prior to cleaning the coil elements make sure they are cold and that control knobs are turned to OFF.

Warning: Never leave covers on the coil elements as they could be permanently damaged if the coil is turned on by accident.



General Cleaning

SURFACES	CLEANING AGENTS	INSTRUCTIONS
Porcelain Enamel (Cooktop, Surface under cooktop)	Mild cleaners or soap-filled steel wool pads.	Use a damp sponge or dampened soap pad, rinse and dry.
Insert – Control panel	Hot, soapy water or cleaner creme.	Use a clean, soapy, dampened cloth or paper towel, remove soil and dry. Do not use abrasive products.

Porcelain enamel cooktop cleaning instructions

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

⚠ CAUTION Before Cleaning the surface cooktop, be sure the controls are turned to OFF and the cooktop is cool.

⚠ CAUTION DO NOT use commercial oven cleaners on the exterior surfaces including rangetop and door frame.

Porcelain Enamel Cooktop Cleaning

Correct and consistent cleaning is essential to maintaining your porcelain enamel cooktop. If food spills and grease spatters are not removed, they may burn onto the surface of the cooktop and cause permanent discoloration.

Daily Cleaning

For normal soil:

1. Allow cooktop surface to cool.
2. Wipe off spills and spatters using a clean paper towel or a clean cloth with warm, soapy water.
3. If needed, use a soapy steel wool pad or other mild household cleaners.
4. Be sure to rinse off the cleaners or the porcelain may become damaged during future heating.

For heavy, burned-on soil:

1. Allow cooktop surface to cool.
2. Use a soap filled scouring pad with warm water or cover heavily soiled spots with a solution of clear water and ammonia. Scour gently. Rinse and wipe dry with a clean cloth.
3. If any soil remains, apply a few drops of our recommended cooktop cleaning creme on the spots and rub gently using a clean damp cloth or scouring pad. Buff with a dry cloth until all soil and creme are removed. Frequent cleaning with the cooktop cleaning creme leaves a protective coating which helps in preventing scratches and abrasions.

For sugary spillovers:

Sugary spills can chemically damage your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still warm. Use caution when following the steps below.

1. Turn off all surface units and remove all pans immediately.
2. Wearing an oven mitt, wipe up carefully or move hot spills away from the element area with a clean damp cloth.
3. Allow the cooktop to cool. Follow the instructions above for heavy, burned-on soil.

COOKTOP CLEANING/POLISHING CREME can be purchased through Sears parts/service centers or Sears department stores.

General Cleaning

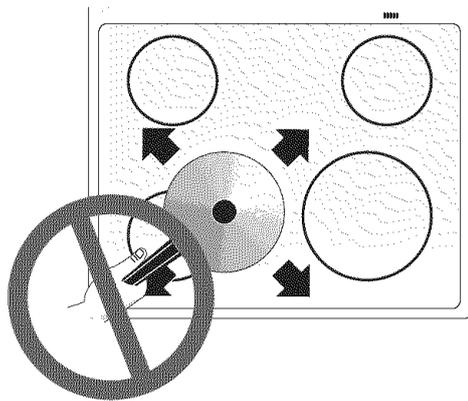
FEATURE OVERVIEW

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

Ceramic Glass Cooktop Cleaning and Maintenance (Models: 790.9015*)

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 to the ceramic surface (on the web visit www.sears.com for replacement cooktop cleaner, item number 40079). Buff with a **non-abrasive** cloth or **no-scratch** cleaning 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, because they may cause it to crack.

Cleaning Recommendations for the Ceramic Glass Cooktop (Models: 790.9015*)

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

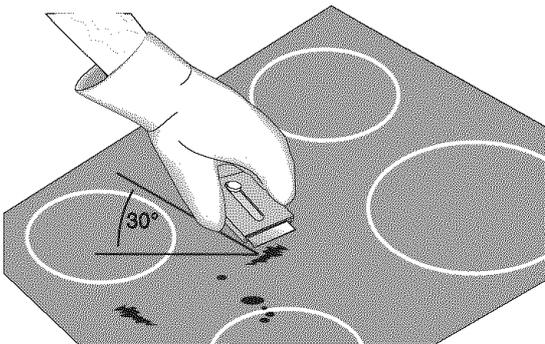
WARNING **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type **no-scratch** pad 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 **non-abrasive** plastic type **no-scratch** pad, applying pressure as needed. Do not use the pad 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.

IMPORTANT NOTE: Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specifically designed for ceramic glass cooktop.

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)



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.

⚠ 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.

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

Take care when using aluminum pots or pans, because the melting point of aluminum is much lower than other metals. If it boils dry, not only will an aluminum utensil be ruined, but it may break, fuse or mark the ceramic glass surface.

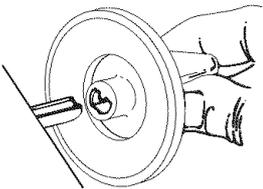
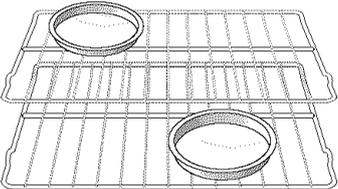
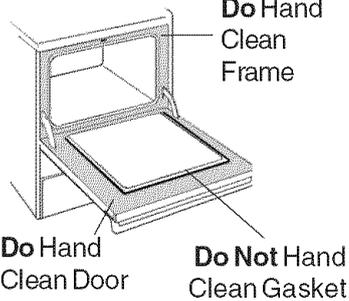
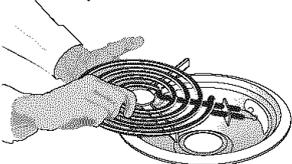
Care and Cleaning of Stainless Steel (Stainless Steel models only)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided in the **General Care & Cleaning** section on next page.

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 cleaning will reduce the effort required for major cleaning later.

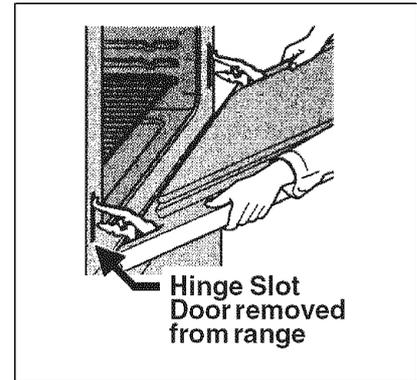
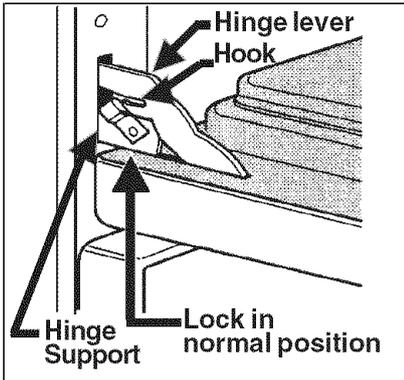
Surfaces	How to Clean
Vinyl and Aluminum (Trim Pieces)	Use hot, soapy water and a cloth. Dry with a clean cloth.
Control Panel 	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. 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.
Porcelain Enamel (Cooktop, under Cooktop, Broiler Pan and Insert, Door Liner)	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. DO NOT use spray oven cleaners on the cooktop.
Oven Racks 	Remove racks. See "To remove and to replace an Oven Rack" under Setting Oven Controls . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions). To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water.
Oven Door 	DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
Stainless Steel, Chrome	Clean with hot, soapy water and a dishcloth. Rinse with clean water and cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.
Coil Elements and Drip Bowls (Models:790.9010*) 	Coil elements clean themselves when they are turned on. Coil elements and drip bowls can be removed to allow the cleaning of the drip bowls. To remove a coil element, push against the front edge and lift element up and out. To clean by hand, wash the drip bowls in hot sudsy water. For hard to remove spots, use a nylon scrubber with soap. Rinse and dry while still warm. Never immerse coil elements in water.

General Cleaning

To Remove and Replace 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 turning the top of the door toward the range to completely disengage the hinge levers.
4. To replace the door, reverse the door removal steps. Make sure the hinge supports are fully engaged before unlocking the hinge levers.

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



ENGLISH

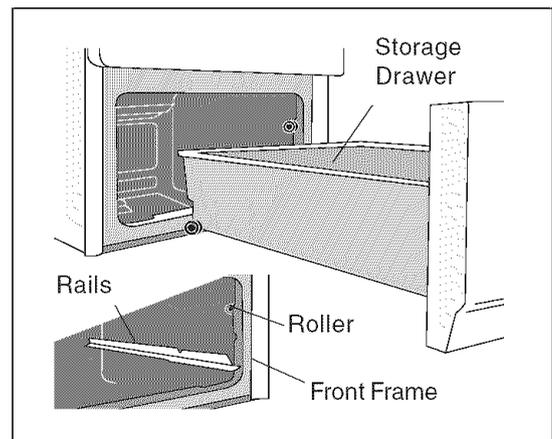
To Remove and Replace Storage Drawer

To Remove the Drawer:

1. Pull the empty drawer out to the roller guide stop.
2. Tilt the drawer up and pull it out over the rollers.

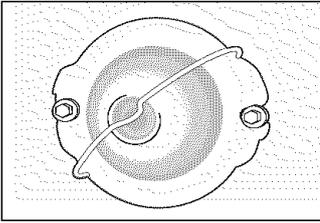
To Replace the Drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the drawer end rollers onto the guide rails.
3. Push the drawer in until it stops, then lift to allow the rollers to clear the roller guide stop, and push in.



Changing Oven and/or Cooktop Lights (if equipped)

CAUTION Do not turn the oven light on during the self-cleaning cycle. High temperature will reduce lamp life.

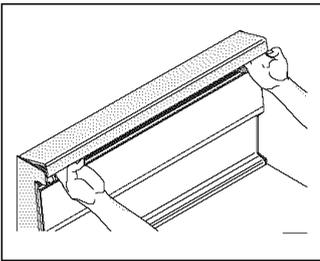


To Change the Oven Light

The oven light automatically turns on when the door is opened (some models). To turn the oven light on and off when the door is closed, use the OVEN LIGHT switch located on the control panel.

1. Turn electrical power off at the main source or unplug the oven.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Press wire holder to one side to release the glass shield.
4. Replace bulb with a new 40 watt appliance bulb.
5. Replace glass shield in socket and snap wire holder into place.
6. Turn power back on at the main source (or plug the appliance back in).
7. The clock will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in the ELECTRONIC OVEN CONTROL section of this manual.

CAUTION Be sure all surface element control knobs are turned off and elements are cool.



To Change the Cooktop Light (If equipped)

Your model will either have a canopy cover that lifts up or 2 phillips head screws that secure the light cover. BEFORE CHANGING THE COOKTOP LIGHT, BE SURE TO TURN THE POWER OFF AT THE MAIN SOURCE OR UNPLUG THE RANGE.

To remove and replace the fluorescent light:

1. Lift up the control panel cover.
2. Place your fingers on the tube at approximately 8" (20.3 cm) from each end.
3. To remove, turn the tube 90° then pull it out of its sockets.
4. Engage the new tube into the sockets, then rotate and snap it in place.

Adjusting Oven Temperature

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

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

To Adjust the Oven Temperature:

1. Push **BAKE**.
2. Set the temperature to 550°F/288°C by pushing the **▲**.
3. Within 2 seconds, push and hold **BAKE** for approximately 5 seconds until the special 2 digit display appears. Release **BAKE**. The display now indicates the difference in degrees between the original factory temperature setting and the current temperature setting. If the oven control has the original calibration, the display will read "00".
4. The temperature can now be adjusted up or down 35°F/21°C, in 5°F or 3°C increments, by pushing the **▲** or **▼**. Proceed until the desired amount of degrees adjustment appears in the display. When adjusting for a cooler temperature, a minus sign (-) will appear before the number in the display.
5. When you have made the desired adjustment, push **OFF CANCEL** to go back to the time of day display.

Avoid Service Checklist

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

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. To level range, refer to Leveling Section on page 9 in this **Use and Care Guide**. 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 inserted tightly into outlet.

Service wiring is not complete. Contact your dealer, installing agent or qualified 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 **CANCEL** to clear the display and stop beeping. Program oven again. If fault recurs, record fault number. Push **CANCEL** and contact a qualified servicer.

Oven and/or cooktop lights does not work.

Replace or tighten bulb. See "Changing Oven Light" in this 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.

Scratches or abrasion on cooktop surface.

Coarse particules such as salt and 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 "To Clean the Glass Cooktop" section under General Cleaning.

Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.

Metalmarks.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See “To Clean the Cooktop Glass” section under General Cleaning.
Brown streaks or specks.	Boilovers are cooked onto surface. Use razor scraper to remove soil. See “To Clean the Cooktop Glass” section under General Cleaning.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning cream. Use cookware with clean, dry bottoms.
Poor baking results.	Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe recommended temperature or baking time. If you feel the oven is too hot or cool, see “ Adjusting Oven Temperature ” in this manual.
Flames inside oven or smoking from vent.	<p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p> <hr/> <p>Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under “Oven Self-Cleaning” in this manual.</p>
Oven smokes excessively during broiling.	<p>Control(s) not set properly. Follow instructions under “Setting Oven Controls” in this manual.</p> <hr/> <p>Make sure oven door is opened to the Broil Stop Position.</p> <hr/> <p>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.</p> <hr/> <p>Grid 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.</p> <hr/> <p>Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.</p>
Self-cleaning cycle does not work.	<p>Control(s) not set properly. Follow instructions under “Oven Self-Cleaning” in this manual.</p> <hr/> <p>Self-cleaning cycle was interrupted. Stop time must be 3 to 4 hours past the start time. Follow steps under “Oven Self-Cleaning” in this manual.</p>
Soil not completely removed after self-cleaning cycle.	Failure to clean bottom, front top or oven, frame or door area outside oven gasket. 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 nylon scrubber. Be careful not to damage the oven gasket.