

QUICK START INSTRUCTIONS

Setting Your Gas Burner Controls

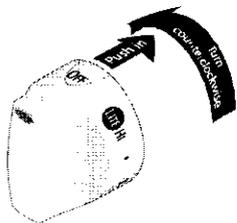


Fig. 1

TO OPERATE any of the gas burners (Fig. 2) on your cooktop:

1. Push the desired gas surface control knob in and turn counterclockwise out of the OFF position (See Fig. 1).
2. Release the knob and rotate to LITE position. Visually check that the needed burner has lit.
3. To adjust, push the knob in and turn counterclockwise to a flame size setting that best fits your need.

NOTE: For complete instructions and suggestions for properly using your gas cooktop, be sure to read ALL the instructions provided in your Use and Care Guide.

Cooktop Burner Locations

The **POWER BURNER** (14,200 BTU) burner is best used bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. The Power Burner is located at the right rear cooktop position.

The **SIMMER** (5,000 BTU) burner is best used for simmering delicate sauces, melting chocolates, etc. This burner is located at the right rear cooktop position.

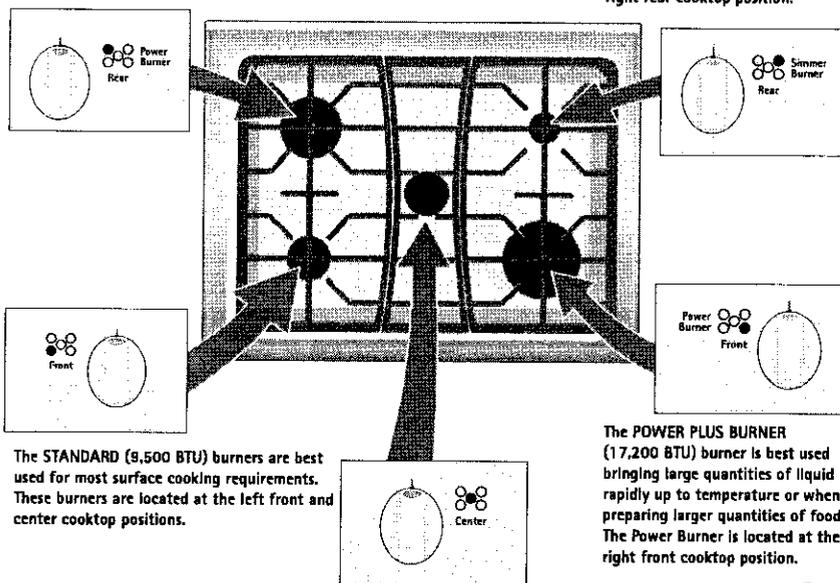


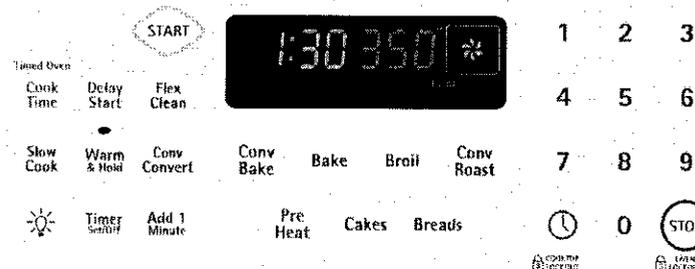
Fig. 2

The **STANDARD** (9,500 BTU) burners are best used for most surface cooking requirements. These burners are located at the left front and center cooktop positions.

The **POWER PLUS BURNER** (17,200 BTU) burner is best used bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. The Power Burner is located at the right front cooktop position.

QUICK START INSTRUCTIONS*

Setting Your Oven Controls



Feature

Quick Start Instructions

To set the **CLOCK** (for 1:30):

Press **(Clock)**. Press **(1)** **(3)** **(0)** pads to set the time of day. Press **(START)**.

Setting the **TIMER** (example for 5 minutes):

Press **(Timer)**. Press the number pads to set the time in the display (example **(5)** minutes). Press **(START)**. The timer will begin to count down. When the set time has run out the clock will sound with 3 beeps every 15 seconds until **(Timer)** is pressed again.

Setting **BAKE** (example will start oven at 350°F):

Press **(Bake)**. Press **(START)**.

Setting **BROIL** (example will automatically start at 550°F):

Press **(Broil)**. Press **(START)**.

Setting **CONVECTION BAKE** (example 350°F):

Press **(Conv Bake)**. Press **(START)**.

Setting **CONVECTION CONVERT** (example 350°F):

Press **(Bake)**. Press **(Conv Convert)**. Oven control will automatically decrease the set oven temperature by 25°F.

To set **WARM & HOLD**:

Press **(Warm & Hold)**. Press **(START)**.

Setting **FLEX CLEAN**:

Press **(Flex Clean)**. Press **(START)**. After oven door locks the oven will Self-Clean for 3 hours.

* These Quick Start Instructions are not intended to replace your Use and Care Guide. Read the Use and Care Guide completely for proper use of your appliance. If you are having a problem after reviewing these tips, refer to the "Before You Call" section of the Use and Care Guide before calling 1-800-4-MY-HOME™ for assistance.



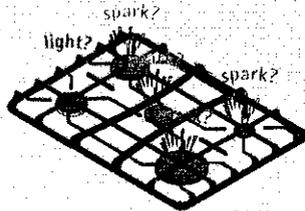
Getting started with your new dual fuel range

Listed below are questions frequently asked by our customers. Please take a moment to read this important information to help you operate and care for your dual fuel range.



- Q. My clock timer display is blinking. Did a power failure cause this?
- A. Yes. After a power interruption or first installing the range your clock time of day MUST be reset before the oven will operate. See the Use and Care Guide for complete instructions.

- Q. When I turn one gas burner on, why do ALL the surface burners spark?
- A. It is normal for all the surface burner electrodes to spark at the same time even if only one gas burner has been turned on. Only the burners turned on will receive gas and light.

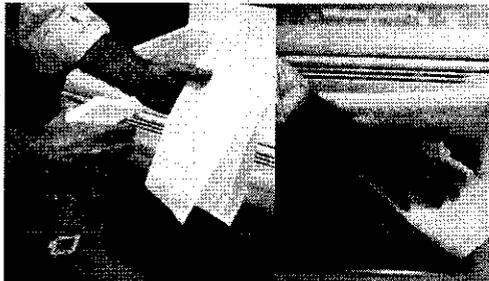


- Q. The center cooktop surface or backguard gets warm when using the oven, although the surface burners are not being used?
- A. Warm air rises through the oven vent providing air circulation which improves baking results. DO NOT block the oven vent. It is recommended that you do not leave empty cookware or utensils on the burner grates.



The oven vent is located above the center cooktop riser and the backguard. DO NOT block the oven vent.

- Q. My oven door glass has a "rainbow" effect or color tint appearance. Is that a defect?
- A. NO. The inner door glass is coated with a heat barrier coating that when viewed under certain light sources or angles will have a rainbow color appearance. This heat barrier coating reflects oven heat back into the oven to reduce heat loss through the glass. This is normal and is used on Self-Cleaning ranges.



- Q. What's the best way to clean the outside of my oven door?
- A. Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT SPRAY or allow water or the cleaner to enter the oven door vents. Spray cleaner on cloth first and wipe oven door. DO NOT use strong oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT CLEAN the oven door gasket.

Any Questions: Call 1-800-4-MY-HOME™ (1-800-469-4663)

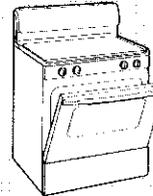


Getting started with your new dual fuel range

- Q. The cooktop surface seems too hot to touch while using the surface burners, and/or oven?
- A. During normal use the cooktop surface will increase in temperature. It's normal for heat to reflect from your cookware and the gas burners to surrounding areas. There will be additional heat buildup when both the oven and cooktop burners are used at the same time. Consult your Use and Care Guide for proper pan size and oven vent location. Read the CAUTIONS and WARNINGS throughout the Use and Care Guide.

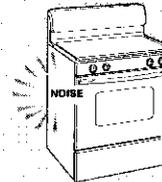
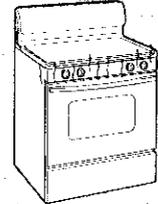


- Q. My oven smokes excessively while broiling?
- A. After setting the oven control and placing the food in the oven for broiling, be sure to open the oven door to the broil stop position. Open the oven door about 5 to 6 inches away from the oven and the door will naturally stop into this position. Do not allow the oven door to close until broiling has completed.



Note: Never use aluminum foil to cover anything or as a liner inside or outside the appliance.

- Q. When I used my oven for the first time there was an odor and some smoking?
- A. It's possible to experience some odors and/or a small amount of smoke from your new range. The odor will diminish after first using your oven. Before cooking in your oven for the first time, we recommend that you turn the oven ON to 400°F for 30 minutes minimum. This will allow for an initial burn-in period. You may also ventilate the kitchen by opening a window.



- Q. My range makes noises when I use the oven. Is this normal, or is something wrong?
- A. Changes in temperature sometimes create noises when the oven expands and contracts. This is normal. The control panel will make clicking sounds when using the oven. This is normal. The bake and broil element relays will turn ON and OFF while baking. This provides better cooking and browning results by cycling the heating sources.
- Q. My new oven cooks differently than my old oven? Is something wrong with the settings?
- A. Your new oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking. Refer to your appliance Use and Care Guide for complete instructions on how to adjust the temperature control.



Be sure to visit our web page at <http://www.sears.com>

Read your Use and Care Guide for complete instructions and information. **THANK YOU and ENJOY YOUR NEW RANGE!**

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