



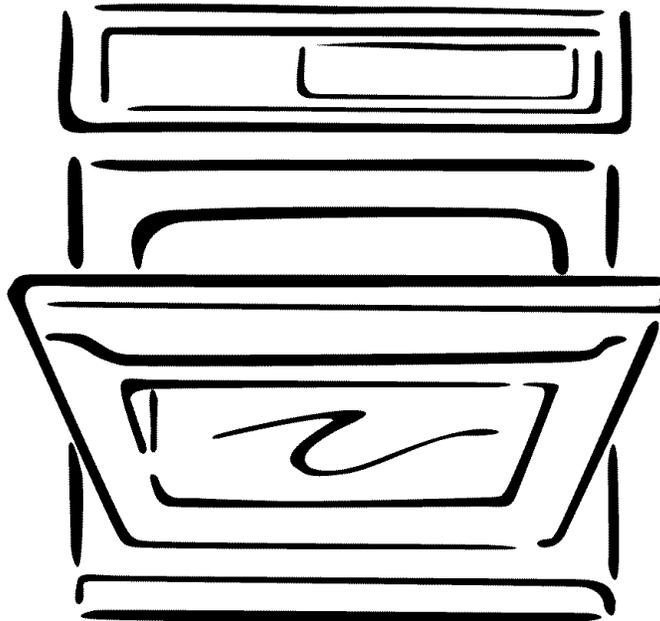
**Single 24" Self-Cleaning Built-In
Gas Wall Oven**

Use & Care Guide

**Horno á Gas de Pared
de 24" de Una Unidad
con Autolimpieza**

Guía para el Uso y Cuidado

Models, Modelos 911.30465, 30469



ENGLISH ESPAÑOL

229C4020**P126-2**
(SR-10352)

Sears, Roebuck and Co.,
Hoffman Estates, IL 60179 U.S.A.

www.sears.com

24" SELF-CLEANING OVEN

Table of Contents

SAFETY INSTRUCTIONS

Oven Safety 3-5

OPERATIONS

Features of Your Oven 6
 Removal of Packaging Tape 6
 Traditional Oven Functions 7
 Timed Oven Functions 7
 Touch Pads 7
 Control Display 8
 Clock 9
 Kitchen Timer 9
 Tones 10
 F Codes 10
 Oven Cooking Tips 11-13
 Setting Bake 14
 Setting a Timed Bake 14
 Setting a Delayed Start Time .. 14
 Broiling 15
 Special Features 16-17

CARE AND CLEANING

Self-Cleaning Cycle 18-19
 Control Panel 20
 Broiler Pan and Grid 20
 Walls of the Oven 20
 Oven Door Glass 20
 Door Vent Trim 20
 Oven Bottom 21
 Oven Light Bulb 21
 Oven Racks 22
 Oven Door 22
 Storage Drawer 23

PROBLEM SOLVING

Before Calling
 for Service 24-26
 Temperature Adjustment 27
 Warranty 28
 Consumer Service Numbers .. 56

For your convenience and future reference, please write down your model and serial numbers in the space provided. They are located on the front frame behind the oven door.

MODEL NUMBER:

SERIAL NUMBER:

IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

Read all instructions before using this appliance. When using gas or electrical appliances, basic safety precautions should be followed, including the following:



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

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, service agency or the gas supplier.



WARNING L.P. BURNER ADJUSTMENTS

If you intend to use Liquefied Petroleum Gas (bottled gas) all L.P. adjustments in the Installation Instructions must be made before using your oven.

If your oven is not properly adjusted, flames may be too high, or the oven may use too much fuel, release toxic fumes or cook poorly.

To insure safety for yourself, family and home, please read your Owner's Manual carefully.

Keep it handy for reference. Pay close attention to the Safety sections.

BE SURE your oven is installed and grounded by a qualified technician.

IMPORTANT SAFETY INSTRUCTIONS

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 birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or L.P. fuels. Properly adjusted appliances, indicated by the bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by further venting with an open window or using a ventilation fan or hood.

The oven, as shipped from the factory, can only be operated with natural gas. Do not try to operate it with L.P. (bottled) gas. High flames and toxic fumes could cause serious injury. If you wish to use your oven with L.P. gas, you must convert the oven following the procedure found in the installation instructions shipped with your oven.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any oven. Move birds to another well-ventilated room.

- **TEACH CHILDREN** not to play with controls or any part of the appliance and not to sit, climb or stand on the oven door, or any other parts of the appliance.
- **NEVER WEAR** loose-fitting clothing when using your appliance.
- **NEVER USE** a towel or other bulky cloth as a potholder. Make sure the potholder is dry. Moist potholders could cause steam burns. Keep dish towels, dish cloths, potholders and other linens a safe distance away from your appliance. **DO NOT** let potholders touch hot surfaces or flames.
- **NEVER USE** your appliance for warming or heating the room.
- **CAUTION: NEVER STORE** items of interest to children in cabinets above the appliance.
- **KEEP THIS** book for later use.
- **NEVER TRY** to repair or replace any part of the appliance unless instructions are given in this manual. All other work should be done by a qualified technician.
- **ALWAYS KEEP** the appliance area free from things that will burn. Food, wooden utensils and grease buildup could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **DO NOT** leave children alone or unattended near an appliance in use.

IMPORTANT SAFETY INSTRUCTIONS



- **ALWAYS KEEP** your appliance clear of things that will burn (gasoline and other flammable vapors or liquids).
- **ALWAYS KEEP** combustible wall coverings, curtains, and other linens a safe distance from the appliance.
- **NEVER HEAT** unopened food containers. Pressure buildup can cause the container to burst and cause injury.
- **NEVER LEAVE** containers of fat or drippings in or near your appliance.
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes, and wet cloths or sponges could cause steam burns.

SELF-CLEAN SAFETY

- **CLEAN ONLY** the parts listed in this manual. Follow all cleaning instructions. Be sure to remove broiler pan and grid before the self-clean cycle.
- **NEVER RUB, move, clean, or damage** the door gasket on self-cleaning ovens. It is essential for a good seal.
- **NEVER TRY** to clean utensils, cookware, removable parts, or broiler pan and grid in the self-clean cycle.
- **DO NOT USE** oven cleaners – No commercial oven cleaner or protective coating of any kind should be used in or around any part of the oven.

- **IF THE SELF-CLEANING** mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

OVEN SAFETY

- **PLACE OVEN RACKS** in the desired position while the oven is cool. If racks must be moved while oven is hot, do not let potholder contact the hot oven surfaces.
- **AFTER BROILING**, always take the broiler pan and grid out of the oven and clean them. Leftover grease in the broiler pan could catch fire the next time you use your oven.
- **ALWAYS USE** care when opening the oven door. Let hot air and steam escape before moving foods.
- **NEVER USE** aluminum foil to line the oven bottom. Improper use of foil could start a fire, or result in the risk of electrical shock.
- **NEVER BLOCK** the oven vent opening.

READ AND UNDERSTAND THIS INFORMATION NOW!

Should you ever need it, you will not have time for reading. Be sure everyone in your home knows what to do in case of fire. Never use water on a grease fire; it will only spread the flames.

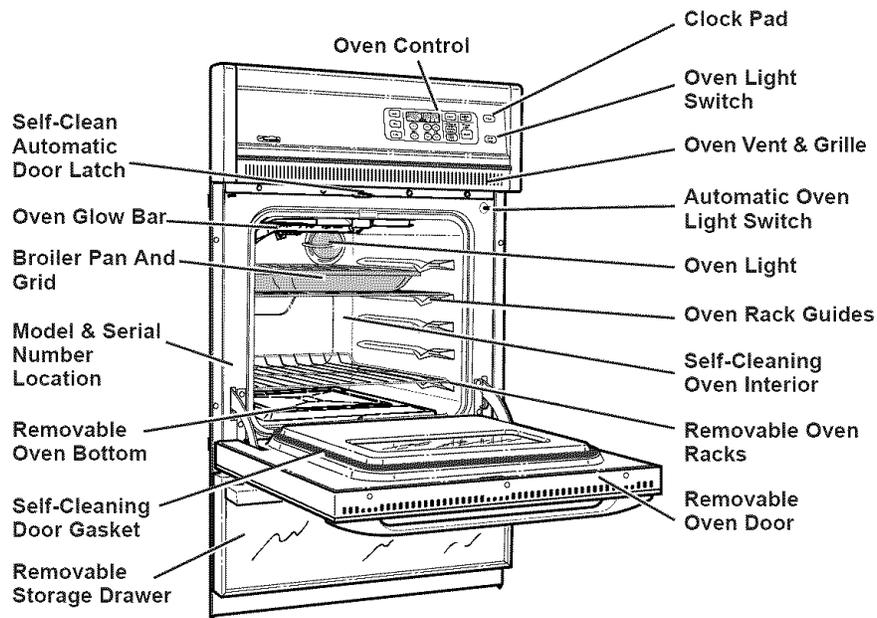
OVEN FIRE:

Do not try to move the pan!

1. Close the oven door and turn controls off.
2. If fire continues, carefully open the door, throw baking soda on the fire, or use a dry chemical, foam, or halon type extinguisher.

OPERATION

FEATURES OF YOUR 24" GAS BUILT-IN WALL OVEN

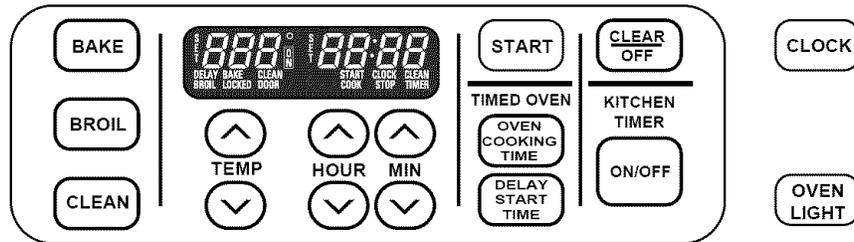


REMOVAL OF PACKAGING TAPE

To remove the adhesive left from packaging tape, use household dishwashing liquid, mineral oil or cooking oil. With a soft cloth rub into the area and allow to soak. Rinse and dry well. Repeat procedure using an appliance polish to insure no damage is done. **This should be done before the oven is turned on for the first time. The tape cannot be removed once the oven has heated.** Packaging tape may be found in the following areas: door handle, control panel area, door trim and oven area.

OPERATION

Clock, Timer and Oven Control



Your new touch pad oven control will allow you to set various functions with ease. Below are the different types of functions and a description of each.

automatically, at the end of the cooking time.

TRADITIONAL OVEN FUNCTIONS

BAKE — Cooks foods in the traditional oven with a temperature range of 170°F to 550°F.

BROIL — Cooks foods at 550°F **HI** broil or 450° **LO** broil from the direct heat of the upper element. Broiling should be done with the door closed.

CLEAN — Cleans the inside area of the oven for you. When the cycle is finished, the oven will turn off automatically.

NOTE: The oven door will automatically latch and will only unlatch once the oven has cooled down.

TIMED OVEN FUNCTIONS

OVEN COOKING TIME Set the amount of time you want foods to cook. The oven turns off automatically at the end of this time.

DELAY START TIME Set the time of day you want the oven to turn on. The oven will turn on automatically at the time you have set. When **DELAY START TIME** is used with **OVEN COOKING TIME**, the oven will also turn off



The **HOUR/MIN UP** and **DOWN** arrow pads set the time of day, length of cooking time, length of cleaning time, the delayed start time, and the time set on the Kitchen Timer.



The **TEMP** pad sets the temperature used for cooking.



The **START** pad must be pressed to activate any oven function.



The **CLEAR/OFF** pad is used to cancel any oven function and the end of cycle tone. **It will not cancel the Clock or Kitchen Timer.**



The **ON/OFF** pad is used to turn the Kitchen Timer on or off. It will not control any of the other oven functions.

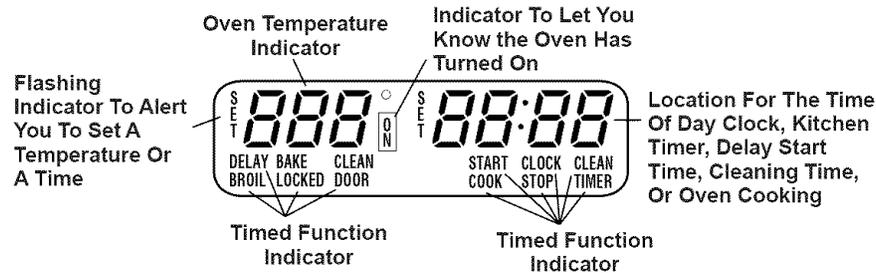


The **CLOCK** pad is used to set the time of day.



The **OVEN LIGHT** pad turns the oven light on or off.

OPERATION Control Display



The Control Display is an easy reference for using your oven control. Below are descriptions of how the Control Display works.

OVEN TEMPERATURE INDICATOR — This indicator has a multiple purpose.

- **Displays the temperature**
- **Displays error code “ERR”** — If the oven temperature indicator flashes “ERR”, then you have set an invalid time or temperature.
- **Displays Oven Problems** — If your control flashes “F” and a number or letter, you have experienced an oven problem. Please read the section on **F-CODES** in your manual.

“ON” INDICATOR — Will light when the oven turns on.

SET INDICATORS — The set indicator will flash in combination with an oven function or timed function to let you know you need to set a time or temperature. Example: “SET” and “BAKE” will **flash** to let you know you need to set the bake temperature.

TIMED INDICATOR — Displays the time of day, cooking time, delay start time, cleaning time or the time set on the kitchen timer.

- **Displays reminder code “PUSH START”** — If the time indicator flashes the words “PUSH START”, then you need to press the **START** pad to activate your setting.

OVEN FUNCTION INDICATORS — Display which oven function has been set, when the oven door locks, and if the function is delayed.

OPERATION

Clock and Timer

CLOCK

The clock must be set for the correct time of day before a delayed oven function can work properly. The time of day **cannot** be changed during a timed oven function, but **can be** changed during a bake or broil function.

HOW TO SET THE CLOCK



1. Press the **CLOCK** pad.
2. Press the **HOUR/MIN UP** and/or **DOWN** arrow pads to set the time.
3. Press the **START** pad.

RECALL THE CLOCK

While using your oven for cooking, press the **CLOCK** pad if you wish to check the time of day. The current time of day will show in the display.

POWER FAILURE

If you have experienced a power failure, the time will flash in the display and will be incorrect. Reset your clock.

Any oven cooking function that was in process will need to be reset.

KITCHEN TIMER

The Kitchen Timer is used to time cooking processes or other household activities. It does not control the oven. It can be set for up to 9 hours and 59 minutes. It will count down in minutes until the **LAST 60 SECONDS** is reached, then the control will beep once. When the countdown reaches **ZERO**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER OFF/ON** pad is pressed. The 6 second beep can be removed for future cycles if desired. For directions on removing this continuous beep, see Tones on the following page.

HOW TO SET THE TIMER



1. Press the **KITCHEN TIMER ON/OFF** pad.
2. Press the **HOUR/MIN UP** and/or **DOWN** arrow pads to set the time.
3. Press the **START** pad.
4. When the countdown has reached zero, press the **KITCHEN TIMER ON/OFF** pad to turn off the beep.

To cancel the timer during the countdown, press the **KITCHEN TIMER ON/OFF** pad **twice**.

OPERATION

Oven Control, Clock and Timer

TONES

Your new control has a series of tones that will sound at different times. These tones may sound while you set the control for an oven function, or at the end of the oven function. It will also alert you there may be a problem with the functions. Below are the types of tones and a brief description of each.

TONES WHILE SETTING THE CONTROL — When you press a touch pad you will hear a beep. This beep will let you know you have placed enough pressure on the pad to activate it. (The arrow pads do not beep.)

END OF TIMED CYCLE TONE — At the end of a timed cooking function, you will hear 3 short beeps followed by 1 beep every 6 seconds. This 6 second beep will continue to sound until the **CLEAR/OFF** pad is pressed or you may select the special feature to cancel this 6 second beep from sounding at the end of future cycles.

TO CANCEL THE 6 SECOND BEEP

1. Press and hold the **BAKE** and **BROIL** pads, **at the same time** for 3 seconds, until the display shows “**SF**”.
2. Press the **KITCHEN TIMER** pad. The display will show “**CON BEEP**” (continuous beep).
3. Press the **KITCHEN TIMER** pad again. The display will show “**BEEP**” (beep canceled).
4. Press the **START** pad to cancel the 6 second beep and leave the special feature mode.

If you would like to return the 6 second beep, repeat steps above until the display shows your choice and press the **START** pad.

ATTENTION TONE — This tone will sound if you make an error or an oversight is made while setting an oven function.

Examples would be:

- a. Setting a clean cycle and the oven door is not properly closed.
- b. Setting function and not pressing the **START** pad.
- c. Pressing an additional function pad without first setting a temperature or time.
- d. **ERR** will flash if you set an invalid temperature. Press the **CLEAR/OFF** pad to clear the control and reset your oven function.

Any of these can be quickly identified by watching the display.

PREHEAT TONE — When you set an oven temperature, the oven automatically starts to heat. When the temperature inside the oven reaches the temperature you have set, a tone will sound to let you know the oven is ready for baking.

F CODES

If you set an oven function and the control beeps while the display is flashing “**F**” and a number or letter such as “**F-4**” or “**FI**” there may be a problem with the control or oven. Simply press the **CLEAR/OFF** pad and wait about an hour. Try setting the function again. If the code repeats, write down the flashing code and call for service. Tell the technician what code was flashing.

OPERATION

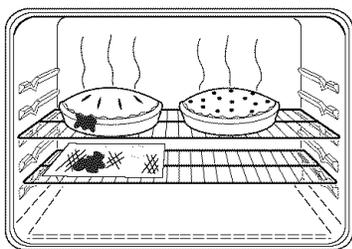
Oven Cooking Tips

STRONG SMELL OR ODOR

It is normal to have some odor when using your oven for the first time. To help eliminate this odor, **ventilate the room by opening a window or using a vent hood.**

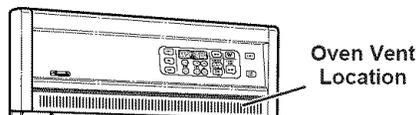
ALUMINUM FOIL

IMPORTANT: Never cover the oven bottom or oven rack with aluminum foil. Improper use can cause poor heat flow, poor baking results, and may damage the oven finish. To prevent staining from spillovers, you may place a piece of aluminum foil or a cookie sheet on the rack below the food which may spill over.



OVEN VENT

The oven vent is located just above the oven door. This area could become hot during oven use. It is normal for steam to come out of the vent and/or collect moisture underneath when oven is in use. The vent is important for proper air circulation. **Never block this vent.**



PEEKING

Opening the door often to check foods will cause heat loss and poor baking results.

PREHEATING

Preheating is bringing the oven temperature up to the temperature you will be using during baking. Let the oven preheat thoroughly when recipes call for preheating.

OVEN LIGHT

To prolong the life of your oven light bulb, follow this helpful tip: Always turn the light off when the oven is not in use or during a clean cycle. If your oven light is left on for an extended period of time, the oven will be warm when the door is opened due to the heat generated from the oven light bulb.

OVEN TEMPERATURE SENSOR

In the back of the oven you will notice a small tube. This is a heat sensor that maintains the temperature of the oven. Never move or bend this tube.



LOW TEMPERATURE ZONE

The low temperature zone of your oven (between 170° and 200°F) is available to keep hot cooked foods warm. However, foods kept at these temperatures longer than 2 hours may spoil.

OPERATION **Oven Cooking Tips**

BURNER CYCLING

The Oven Temperature Sensor at the back of the oven continuously senses and controls the temperature inside the oven. To keep a constant set temperature, the burner will cycle (turn on and off during cooking).

USING DELAY STARTS

When using your convenient Delay Start operation, foods such as dairy products, fish, poultry, etc., should never sit more than 1 hour before cooking. Room temperatures and the heat from the oven light promote bacterial growth.

THE TYPE OF MARGARINE AFFECTS BAKING PERFORMANCE

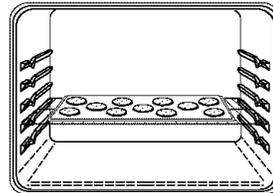
Most recipes for baking have been developed using high-fat products such as butter or margarine (80% fat by weight—the federal requirement for products labeled "margarine"). You will get poor results if cakes, pies, pastries, cookies, or candies are made with low-fat spreads. Low-fat spreads contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of favorite baked recipes. The lower the fat content of a spread product, the more noticeable these differences become. To ensure best results, use margarine, butter, or stick spreads containing at least 70% vegetable oil.

FAN RUNNING

During any oven operation you may hear a fan noise. This is the internal cooling fan that keeps all electrical parts from overheating. It is not uncommon for this fan to keep running even after the oven is turned off.

BAKEWARE

FLAT COOKIE SHEETS, without sides, allow air to circulate all around the cookies for even browning.



SHINY PANS reflect heat and are perfect for cakes and quick breads that need a light brown crust.

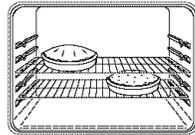
GLASS, DARK NON-STICK, OR DARKENED BY AGE BAKEWARE, absorb heat, and can be used for yeast breads, pie crust or foods that need a brown crust. The oven temperature, when using these pans, should be reduced by 25°F.

OPERATION

Oven Cooking Tips

BAKEWARE PLACEMENT

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1 to 1½" of air space around it. If baking four cake layers at the same time, place two layers on rack 2 and two layers on rack 4. Stagger pans on the rack so one is not directly above the other.



OVEN TEMPERATURE ADJUSTMENT

You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide. If you feel your oven is too hot or too cool for your cooking preference, see Do It Yourself Adjustment in back of this manual to make the adjustment.

OVEN BURNER IGNITION

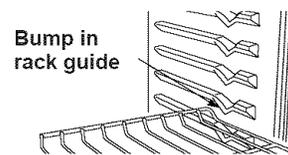
When the oven is set, a glow bar at the back of the oven heats. When the bar heats to a bright orange the gas flows to the burner and is ignited.

POWER FAILURE

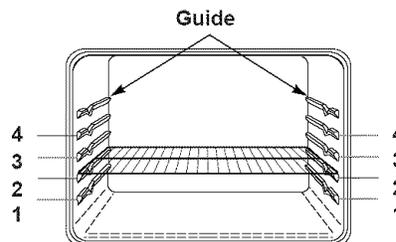
The oven burner cannot be lit during a power failure. Never try to light the burner with a match.

OVEN RACKS

The oven racks are designed with stops, a convenience as well as a safety precaution. The guides have a bump to prevent the racks from tilting when racks are pulled out of the oven. This design allows the racks to be inserted in only one way.



Your oven has four (4) rack positions. The top position is only a guide. It cannot be used as a rack position.



Always place oven racks in the proper position while oven is cool.

OPERATION

Baking

HOW TO SET BAKE

1. Press the **BAKE** pad.
2. Press the **TEMP UP** and/or **DOWN** arrow pads to set the oven temperature you prefer to use.
3. Press the **START** pad.
4. When baking is finished press the **CLEAR/OFF** pad.

HOW TO SET TIMED BAKE

To set the oven to cook for a specific time and turn off automatically.

1. Press the **BAKE** pad.
2. Press the **TEMP UP** and/or **DOWN** arrow pads to set the oven temperature you prefer to use.
3. Press the **OVEN COOKING TIME** pad.
4. Press the **HOUR** and/or **MINUTE UP** and/or **DOWN** arrow pads to set the amount of time you prefer your foods to cook.
5. Press the **START** pad.

HOW TO SET DELAYED START TIME WITH TIMED BAKE

To set the oven to turn on at a later time of day, cook for a specific amount of time and turn off automatically.

1. Press the **BAKE** pad.
2. Press the **TEMP UP** and/or **DOWN** arrow pads to set the oven temperature you prefer to use.
3. Press the **OVEN COOKING TIME** pad.
4. Press the **HOUR** and/or **MINUTE UP** and/or **DOWN** arrow pads to set the amount of time you prefer your foods to cook.
5. Press the **DELAY START TIME** pad.
6. Press the **HOUR** and/or **MINUTE UP** and/or **DOWN** arrow pads to set the time of day you prefer the oven to turn on.
7. Press the **START** pad.

These oven operations may be used when roasting.

The oven will turn off at the end of the cooking time unless the cook and hold feature has been activated.

OPERATION

Broiling

Broiling is cooking by direct heat from the broiler burner. The oven door should remain closed during broiling.



It is not necessary to preheat the oven when broiling. Use the broiler pan and grid that came with your oven. Both are designed for proper drainage of fat and liquids.



If foil is used it must be molded tightly to the grid and slits cut into the foil to match those of the grid. This allows fats and liquids to drain into the broiler pan, preventing fire and excessive smoke.

Always remove the pan and grid from the oven. Storing or forgetting a soiled broiler pan in the oven is a potential smoke or fire hazard.



The U.S. Department of Agriculture recommends to cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against food-borne illness.

The closer you place foods to the broil burner, the faster foods brown on the outside yet remain red to pink in the center.

Moving meats away from the burner will allow the meat to cook to the center while browning on the outside. Cook side 1 at least 2 minutes longer than side 2. Be sure the sump of the broiler pan is always facing to the front of the oven.

The size, weight, thickness, starting temperature and your preference of the doneness of the meat will affect broiling. This chart is based on meats at refrigerator temperature.

FOOD	RACK POSITION	TOTAL TIME (MIN.)
Steak 1" thick	3	9-11
Ground beef patties 1" thick	3	16-18
Pork Chops-1/2" thick	3	27-29
Fish (fillets)	3	11-13
Chicken (pieces)	2	45-55

HOW TO SET BROIL

- 1a. Press the **BROIL** pad. (This will automatically set HI Broil).
- 1b. While the set indicator is flashing in the display, press the **BROIL** pad again if you prefer to use Lo Broil. Use Lo Broil to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.
2. Press the **START** pad.
3. When broiling is finished, press the **CLEAR/OFF** pad.

OPERATION

Setting Special Features

Your new touch pad control has additional features that you may choose to use. After making your selection, if you want to change the setting, follow the steps until the display shows your choice.

12 HOUR BAKING AND 3 HOUR BROILING SHUT-OFF

The control is automatically set to turn off the oven after 12 hours baking or 3 hours broiling should you forget and leave the oven on. If you want to remove this feature:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. Press the **DELAY START TIME** pad. The display shows **12SHDN** (12 hour shut-off).
Press the **DELAY START TIME** pad again. The display will show **NO SHDN** (no shut-off).
3. Press the **START** pad.

FAHRENHEIT OR CELSIUS TEMPERATURE SELECTION

Your oven control is set for the Fahrenheit temperature selections. Most recipes are given using the Fahrenheit scale. You can change this to use the Celsius selection.

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.

2. (a) Press the **BROIL** pad. The control display will show the degrees sign and **F°**.
(b) Press the **BROIL** pad again. This will change **F°** (Fahrenheit) to **C°** (Celsius).
3. Press the **START** pad.

12 HOUR, 24 HOUR MILITARY TIME CLOCK OR CLOCK BLACK OUT

Your control is set to use the 12 hour clock. If you prefer to use the 24 hour Military Time clock or black out the display:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. (a) Press the **CLOCK** pad. The display shows **12hr**. If this is your choice press the **START** pad.
or
(b) Press the **CLOCK** pad again. The display will show **24hr**.
Example: 5:00 on the 12 hour clock will show 17:00 hours on the military clock. If this is your choice press the **START** pad.
or
(c) Press the **CLOCK** pad again. The display will show **OFF**. If this is your choice press **START**. The display will not show time. (The Delay Start Time feature will not operate.)

OPERATION

Setting Special Features

CONTROL LOCKOUT

Your control will allow you to lock the touch pads so they cannot be activated when pressed. If you're worried about leaving the oven unsupervised, activate this feature.

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. (a) Press the **CLEAN** pad. The display shows **LOC OFF** (lockout off).
(b) Press the **CLEAN** pad **again**. The display will show **LOC ON** (lockout on).
3. Press the **START** pad.

This feature can only be set when the oven is not in use.

When this feature is on, the display will show **LOC**, if a touch pad is pressed. (This feature will not affect the clock, timer, or oven light pads.)

COOK AND HOLD

Your new control has a cook and hold feature for timed cooking only that will keep hot cooked foods warm up to 3 hours after the timed cooking is finished. To activate this feature:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. (a) Press the **OVEN COOKING TIME** pad. The display will show **HLd OFF**.
(b) Press the **OVEN COOKING TIME** pad **again** to activate the feature. The display will show **HLd ON**.
3. Press the **START** pad.

CHANGING THE SPEED OF THE UP OR DOWN ARROW PADS

This special feature will allow you to change the speed; #1 means speed of change is slow up to #5 which means speed of change is fast. To set the speed you prefer, follow these steps:

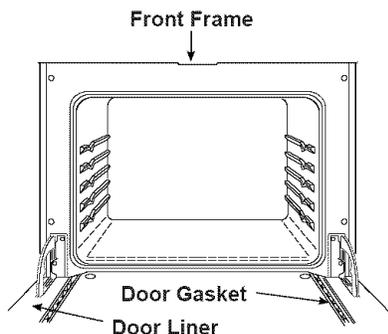
1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. Press the **UP** arrow pad. The display will show the current set speed.
3. Press the **UP** arrow to increase the speed up to the number 5.
or
Press the **DOWN** arrow pad to decrease the speed down to the number 1.
4. Press the **START** pad.

CARE AND CLEANING

Self-Cleaning Cycle

PREPARING YOUR OVEN FOR A SELF-CLEAN CYCLE

1. Remove the broiler pan and grid, oven racks, utensils and any foil that may be in the oven.
2. Soil on the front frame and outside the gasket on the door liner will need to be cleaned by hand.

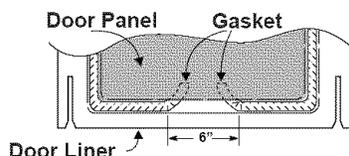


Clean these areas with hot water, soap-filled steel wool pads or cleansers such as Soft Scrub® to remove any soil. Rinse well with clean water and dry.

3. Wipe up any heavy spillovers on the oven bottom.
4. Do not clean the door gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, it should be replaced.

OVEN DOOR GASKET

The door gasket is designed to have a 5"-6" gap at the bottom of the door. This allows for proper air circulation.



It is normal for your oven door to give the appearance of not having a good seal against the oven. This is due to the gasket. The location of the gasket on the door maintains a good seal and prevents any heat loss.



Utensils should never be left in the oven during a clean cycle.

The oven racks may be cleaned during the self-clean cycle, but will lose their luster and become hard to slide. If you choose to leave them in during the cycle, wiping them with vegetable oil after the cycle will help them slide easier.

For the first clean cycle, vent the room with an opened window or hood vent.

CARE AND CLEANING

Self-Cleaning Cycle

TO SET A CLEAN CYCLE

The Clean Cycle, including cooldown time, is automatically set for 4 hours, but you may change this from 3 hours if oven is lightly soiled up to 5 hours if oven is heavily soiled.

-  1. Press the **CLEAN** pad. 4 hours will show in the display.
- 
 2. If you want to change the length of clean time press the **HOUR or MINUTE UP** and/or **DOWN** arrow pad.
-  3. Press the **START** pad.

TO STOP A CLEAN CYCLE

Simply press the **CLEAR/OFF** pad. You will need to wait for the oven temperature to drop below the lock temperature (approx. 1 hour) before attempting to open the door.

AFTER THE CYCLE

After the cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth or sponge.

If white spots remain, scrub them with a soap-filled steel wool pad. Be sure to rinse thoroughly. These are usually deposits of salt that cannot be removed during the cycle.

If for any reason you are not satisfied with the cleaning results, just repeat the cycle.

TO SET A DELAYED START CYCLE

-  1. Press the **CLEAN** pad.
- 
 2. If you want to change the length of clean time press the **HOUR OR MINUTE UP** and/or **DOWN** arrow pads.
-  3. Press the **DELAY START** pad.
- 
 4. Press the **HOUR OR MINUTE UP** or **DOWN** arrow pads to set the time you prefer the clean cycle to start.
-  5. Press the **START** pad.

CARE AND CLEANING

Cleaning

CONTROL PANEL

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

Do not use abrasive cleaners, industrial cleaners, or bleach.

BROILER PAN AND GRID

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soap-filled steel wool pad
- Commercial oven cleaner

TO CLEAN

Allow the pan to soak. Sprinkle the grid with dishwashing detergent and cover with a damp cloth or paper towel and let stand. Scour as needed. Wash, rinse, and dry well. You may also place both the pan and grid in the dishwasher.

WALLS OF THE OVEN

Clean only as touch-up between clean cycles. Use dishwashing liquid, warm water, or soap-filled steel wool pad. Rinse well after cleaning and dry. **Never use oven cleaners in or around any part of the oven.** When cleaning, be sure not to bend or displace the temperature sensor located on the back wall of the oven.

OVEN DOOR GLASS

TO CLEAN

For everyday cleaning, use glass cleaner and a paper towel. For stubborn soil, use paste of baking soda and water. Rinse thoroughly.

DOOR VENT TRIM

CLEANING MATERIALS

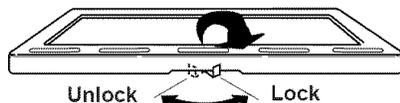
- Soft abrasive cleaner
- Sponge scrubber

Do not use hard, abrasive cleaners, industrial cleaners, or bleach.

CARE AND CLEANING

Cleaning And Removable Parts

REMOVABLE OVEN BOTTOM



The oven bottom may be removed for cleaning heavy spillovers or to reach the oven burner.

Be careful not to scratch the oven finish when removing or replacing the oven bottom.

TO REMOVE

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

CLEANING MATERIALS

- Dishwashing liquid
- Mild abrasive cleaner
- Soap-filled scouring pad
- Commercial oven cleaner

TO CLEAN

Spillovers such as hot fruit fillings or foods with acidic content (such as tomatoes, milk, vinegar or lemon juice) may cause pitting to the porcelain surface. Clean after each oven use.

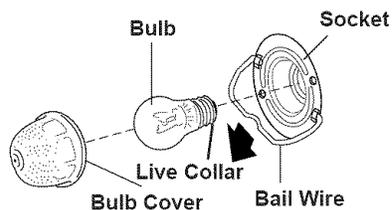
TO REPLACE

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place. Slide the tab at the front of the oven bottom into place.

REPLACING THE OVEN LIGHT BULB



CAUTION: Disconnect electrical power to the oven at the main circuit breaker or fuse box before attempting to replace the oven light bulb. Do not touch a hot light bulb with wet hands or a wet cloth. Wait until the bulb has cooled and use a dry cloth.



TO REMOVE THE COVER

1. Disconnect electrical power to the oven at the main circuit breaker or fuse box.
2. Hold your hand under cover and firmly push back the bail wire, until it clears and releases the bulb cover.

REPLACE THE LIGHT BULB

Unscrew the light bulb and replace it with a 40-watt home appliance bulb.

TO REPLACE COVER

1. Place the bulb cover into the groove of the bulb socket.
2. Pull the bail wire forward until it snaps into the indentation on top of the bulb cover.
3. Reconnect the electrical power to the oven.

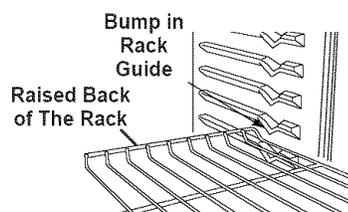
CARE AND CLEANING

Cleaning And Removable Parts

REMOVABLE OVEN RACKS

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Scouring pad or soap-filled steel wool pad



TO REMOVE

1. Pull the racks out to the stop lock position.
2. Pull up the front of the rack and slide under the bump of the rack guide.

TO CLEAN

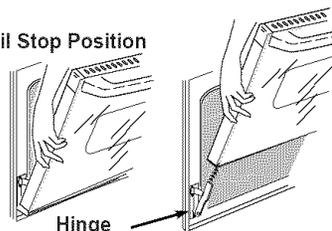
Clean with warm water and detergent. For hard to remove stains, gently scrub with a scouring pad or a soap-filled steel wool pad. Rinse well.

TO REPLACE

1. Place the raised back of the rack onto the rack guides.
2. Lift the front of the rack until the raised back slides under the bump of the rack guides.
3. Slide the rack all the way back.

REMOVABLE OVEN DOOR

Broil Stop Position



TO REMOVE

1. Open the door to the broil stop position.
2. Grasp the door at each side and lift up and off the hinges. **DO NOT LIFT DOOR BY THE HANDLE.**



CAUTION: When the door is removed and the hinge arms are at the broil stop position, as a precaution, cover the hinge arms with toweling or an empty paper towel roll. Do not bump or try to move the hinge arms while working in the oven area. They could snap back causing injury to the hands or damage the porcelain finish of the front frame.

TO REPLACE

1. Make sure the hinge arms are in the broil stop position.
2. Lift the door by the sides.
3. Line up the slots at the bottom edge of the door with the hinge arms.
4. Slide the door down onto the hinge arms as far as it will go.
5. Close the door.

CARE AND CLEANING

Cleaning And Removable Parts

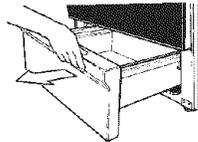
REMOVABLE STORAGE DRAWER

CLEANING MATERIALS

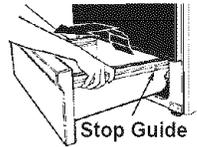
- Dishwashing detergent
- Damp cloth
- Warm water

TO REMOVE

1. Pull the drawer out until it stops.



2. Lift the front of the drawer until the stop guide of the drawer clears the stop guide on the base rail.



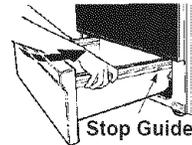
3. Lift the drawer up and over the drawer stop.

TO CLEAN

Wipe the inside and outside with warm soapy water and a damp cloth or sponge. Do not use harsh abrasives or scouring pads on the drawer.

TO REPLACE

1. Lift the front of the drawer stop and lower the stop of the drawer through the opening of the base rail.



2. Lower the front of the drawer and push back the drawer until it stops.
3. Lift up on the front of the drawer until the stop guide of the drawer clears the stop guide of the base rail. Slide the drawer into place.



CAUTION: The drawer gives you space for keeping cookware and bakeware. Plastics and flammable materials should not be kept in this drawer. Do not overload the storage drawer. If the drawer is too heavy, it may slip off the base rail when opened.

BEFORE CALLING FOR SERVICE

To save you time and money, before making a service call, check the list below for any problem you may feel you have with the performance of your oven. If the problem is something you cannot fix, use the Consumer Service Numbers located at the back of this manual. **When making any calls, have the Model No., Serial No., Repair Parts List, Use and Care Manual and the Date of Purchase available.**

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The display of your control is flashing "F" followed by a number or letter.	Oven malfunction.	Press the CLEAR/OFF pad. Let the oven cool for 1 hour and place the oven back into an oven operation. If the problem repeats, call for service.
Oven will not work; totally inoperative.	<p>a. No power to oven.</p> <p>b. Clock in Blackout Mode.</p>	<p>a. Check the household circuit breaker or fuse box.</p> <p>b. See the "Setting Special Features" section of this manual.</p>
Foods do not bake properly.	<p>a. Oven was not pre-heated long enough.</p> <p>b. Improper rack or pan placement.</p> <p>c. Oven vent blocked or covered.</p> <p>d. Improper use of foil.</p> <p>e. Improper temperature setting for utensil used.</p> <p>f. Oven temperature needs adjustment.</p> <p>g. Oven and oven rack not level.</p> <p>h. Oven controls improperly set.</p> <p>i. Oven bottom not in place.</p>	<p>a. Be sure to preheat oven when recipe calls for it.</p> <p>b. Maintain uniform air space around pans and utensils. See oven cooking section.</p> <p>c. Keep vent clear.</p> <p>d. Racks should not be covered during baking.</p> <p>e. Reduce temperature 25 degrees for glass or dull/darkened pans.</p> <p>f. Check oven temperature adjustment section.</p> <p>g. Check the installation instructions for leveling.</p> <p>h. See the baking section.</p> <p>i. Replace oven bottom.</p>

BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Oven temperature seems inaccurate.	Oven control calibration.	See the temperature adjustment instructions following this section.
Oven light does not work.	<ul style="list-style-type: none"> a. Light switch is in off position. b. Oven light bulb loose or burned out. 	<ul style="list-style-type: none"> a. Check switch setting. b. Check or replace light bulb.
Foods do not broil properly.	<ul style="list-style-type: none"> a. Improper rack position. b. Oven preheated. c. Improper utensil used. d. Improper broiling time. e. Low voltage (208). f. Oven door open. g. Oven controls improperly set. 	<ul style="list-style-type: none"> a. Check broil pan placement; see broiling section. b. Do not preheat when broiling. c. Use broiler pan and grid supplied with oven. d. Check broiling chart in broiling section. e. Use higher rack position. f. Close oven door. g. See the broiling section.
Oven smokes.	<ul style="list-style-type: none"> a. Dirty oven. b. Broiler pan containing grease left in the oven. 	<ul style="list-style-type: none"> a. Check for heavy spillovers. b. Clean pan and grid after each use.
Oven emits odor.	<ul style="list-style-type: none"> a. Oven insulation may emit odor during the first few usages. b. Failure to wipe out excess soil. 	<ul style="list-style-type: none"> a. Put oven through self-clean cycle to speed up process of odor "wearing out." b. Wipe excess soil off before using oven.

BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Oven burners do not work.	<p>a. Gas supply not connected or not turned on; if using L.P. gas, tank may be empty.</p> <p>b. Controls not adjusted properly.</p> <p>c. Burners not adjusted properly.</p>	<p>a. Check the reducer shut-off valve and the gas supply shut-off valve to be sure they are open (see installation instructions.)</p> <p>b. Check operating instructions in this manual.</p> <p>c. See the installation instructions for adjustments.</p>
Cleaning results were poor.	<p>a. Oven was heavily soiled.</p> <p>b. Clean cycle interrupted.</p>	<p>a. Heavy spillovers should be cleaned before the cycle is set.</p> <p>b. Allow the oven to clean its full cycle.</p>

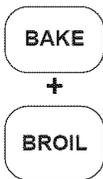
“DO IT YOURSELF” TEMPERATURE ADJUSTMENT

You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot (burning foods) or not hot enough (foods are undercooked) you can adjust the temperature yourself. The appearance and texture of foods is a better indicator of oven accuracy than an oven thermometer. These thermometers can vary by 20–40 degrees from the true temperature of the oven. In addition, the oven door must be opened to read these thermometers. Opening the door will change the temperature of the oven.

To decide how much to change the temperature, set the oven temperature 25 degrees higher (if foods are undercooked) or 25 degrees lower (if foods are burning) than the temperature in your recipe, then bake. The results of this “test” should give you an idea of how much the temperature should be changed.

TO MAKE THE ADJUSTMENT

- 
- 
- 
- 
- 
- 
1. Press and hold down both the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
 2. Press the **BAKE** pad. A factory set 2 digit number will show in the display, usually 00.
If you think the oven is not hot enough,
 - 3a. Press the **UP** arrow pad to **increase (+)** the temperature up to **+35°F**.
 - 3b. Press the **DOWN** arrow pad to **decrease (-)** the temperature down to **-35°F**.
 4. Press the **START** pad.

This increased or decreased temperature setting will remain in memory until the above steps are repeated. A power failure will not affect this setting.

The broil and self-clean temperatures will not be affected.



**BUILT-IN
WALL OVEN WARRANTY**

FULL ONE-YEAR WARRANTY ON ALL PARTS

If, within one year from the date of installation, any part fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge.

If this product is subjected to other than private family use, the above warranty is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER IN THE UNITED STATES.

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

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

**To further add to the value of your Oven,
Buy a Sears Maintenance Agreement.**

Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1. Replacement of Defective Parts	W	MA	MA
2. Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty MA - Maintenance Agreement

Kenmore Appliances are designed, manufactured and tested for years of dependable operation. Yet, any appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program for your product.

The table above shows the additional benefits a Sears Maintenance Agreement offers compared to a Sears Warranty.

Contact your Sears Sales Associate or local Sears Service Center to purchase a Sears Maintenance Agreement.