

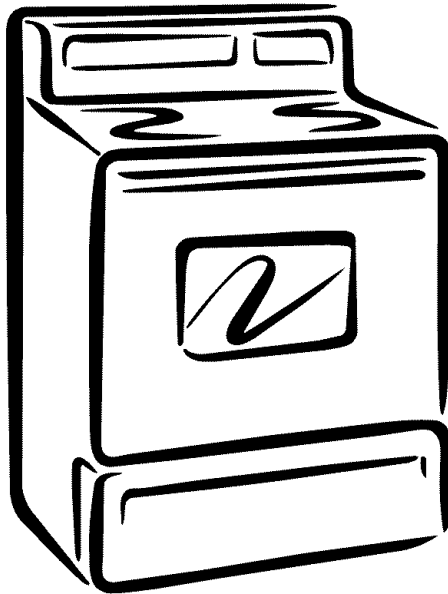


**Radiant Convection  
Self-Cleaning Freestanding  
Electric Range**

Use & Care Guide

**Estufa Eléctrica  
Radiante a Convección  
Tipo "Independiente" con Autolimpieza**  
Guía para el Uso y Cuidado

Models, Modelos 911.99002, 99003, 99004, 99009



ENGLISH ESPAÑOL

229C4020**P252**  
(SR-10454)

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

[www.sears.com](http://www.sears.com)

# **RADIANT SELF-CLEANING FREE-STANDING RANGE**

## **TABLE OF CONTENTS**

### **! SAFETY INSTRUCTIONS**

Range Safety .....	3-8
Anti-Tip Bracket .....	3-4

### **OPERATIONS**

Protecting the Cooktop .....	8
Features of Your Range .....	9
Removal of Packaging Tape ....	9
Cooking Zones .....	10
Hot Cooktop Indicator	
Lights .....	10
Cooking Utensils and Woks ...	10
Home Canning Tips .....	10
Checking Your Cookware .....	11
Cookware Performance .....	11
Radiant Coils .....	11
Temperature Limiter .....	11
Control Settings .....	11
Bridge Surface Unit .....	12
Dual Cooking Zones .....	12
Surface Warmer .....	13
Oven Control, Clock, Timer .....	14-15
Control Display .....	16
Clock .....	17
Kitchen Timer .....	17
Tones .....	18
F Code .....	18
Oven Cooking Tips .....	19-21
Baking With Margarine .....	20
Baking .....	22
Convection Baking Tips .....	23

Convection Roasting Tips .....	24-25
Convection Baking and Roasting .....	26-27
Favorite Recipe .....	27-29
Multi-Stage Cooking .....	29-30
Broiling .....	31
Setting Special Features ...	32-33

### **CARE AND CLEANING**

Self-Clean Cycle .....	34-35
Glass-Ceramic Cooktop ...	36-37
Control Panel .....	38
Broiler Pan and Grid .....	38
Self-Clean Oven Interior .....	38
Drawer and Sides of Range ...	38
Oven Door Glass .....	38
Door Vent Trim .....	38
Stainless Steel .....	38
Surface Control Knobs .....	39
Oven Light Bulbs .....	39-40
Oven Racks .....	40
Oven Door .....	40-41
Storage Drawer .....	42
Storage Drawer Liner .....	42

### **PROBLEM SOLVING**

Before Calling for Service .....	43-46
Temperature Adjustment ..	21, 47
Warranty .....	50
Consumer Service Numbers .....	100

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

**MODEL NUMBER:**

**SERIAL NUMBER:**

© Sears, Roebuck and Co.

# 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:

### ANTI-TIP BRACKET



These **ANTI-TIP** bracket installation instructions are for wood or concrete floors and walls. Any other type of construction may require special installation techniques to provide adequate fastening of the **ANTI-TIP** bracket to the floor and wall.

The use of this bracket does not prevent tipping of the range when bracket is not properly installed.

**NOTE:** The installation of the **ANTI-TIP** bracket must meet all local codes for securing appliance.

### Step 1

#### Locating the bracket

A. Locate the bracket against the rear wall and either the right or left cabinet. If the countertop overhangs the cabinet, offset the bracket from the cabinet by the amount of overhang. If there is no adjacent cabinet, position the edge of the bracket at the desired location of the range side panel.

B. Use the bracket as a template and mark 2 hole positions on the wall and 2 hole positions on the floor. Use either the wood or concrete floor set of positions, depending on your floor type. See **Fig. 1**.

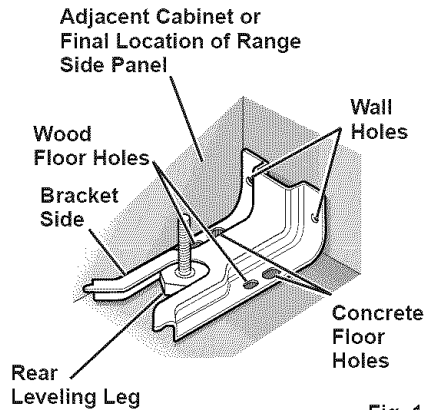


Fig. 1

# IMPORTANT SAFETY INSTRUCTIONS

Anti-Tip Bracket (contd.)

## Step 2

### Anti-tip bracket installation

#### A. Wood Construction:

1. **Floor:** Drill a  $\frac{1}{8}$ " pilot hole in the center of each pre-marked wood floor hole position (a nail or awl may be used if a drill is not available),

**AND**

2. **Wall:** Drill an angled  $\frac{1}{8}$ " pilot hole (as shown in **Fig. 2**) in the center of each pre-marked wall hole position (a nail or awl may be used if a drill is not available).

#### ATTACHMENT TO WALL AND FLOOR

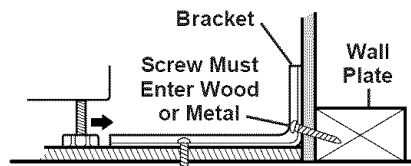


Fig. 2

- B. Mount the **ANTI-TIP** bracket with the 4 screws provided as illustrated in **Fig. 2**.

#### C. Concrete Construction:

##### 1. Hardware required:

- 4 each  $\frac{1}{4}$ " x  $1\frac{1}{2}$ " lag bolt
- 4 each  $\frac{1}{2}$ " O.D. sleeve anchor

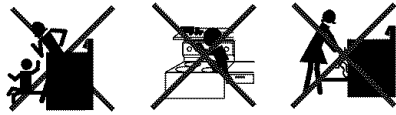
2. Drill the recommended size hole for the anchors into the concrete at the center of each pre-marked concrete floor and wall hole position. Install the sleeve anchor into the drilled holes and then install the lag bolts through the bracket. **DO NOT OVERTIGHTEN THE BOLTS.**


## Step 3

### Checking the installation

- A. Complete the installation of the range per the installation instructions provided with it.
- B. Check if the **ANTI-TIP** bracket is installed and engaged properly. Remove the kick panel or storage drawer and inspect the **REAR LEVELING LEG**. Make sure it fits securely into the slot. See **Fig. 1**.

## IMPORTANT SAFETY INSTRUCTIONS



 **WARNING!** To prevent accidental tipping of the range from abnormal use, including excessive loading of the oven door, attach the range to the wall or floor by installing the Anti-Tip device supplied. If the range is moved for cleaning, servicing or any reason, be sure the Anti-Tip device is re-engaged properly when the range is slid back in the opening. Failure to do so could result in the range tipping and may cause personal injury. To inspect the Anti-Tip device, remove the storage drawer and look to see if the rear leg leveler fully engages the slot in the bracket.

**Important:** To ensure safety for yourself, family, and home, please read your Use and Care Guide carefully. Keep it handy for reference. Pay close attention to Safety Sections. **BE SURE** your appliance is installed and grounded by a qualified technician.

- **DO NOT** leave children alone or unattended near an appliance in use.
- **TEACH CHILDREN** not to play with controls or any part of the appliance, and not to sit, climb or stand on the door, or any other part of the appliance.

- **CAUTION: NEVER STORE** items of interest to children on the backguard or in cabinets above the appliance. Children climbing on the appliance could be seriously injured.
- **KEEP THIS** book for later use.
- **NEVER USE** your appliance for warming or heating the room.
- **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** combustible wall coverings, curtains, dishcloths, towels, potholders, 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 your oven.
- **ALWAYS KEEP** the oven and surface unit areas 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.
- **ALWAYS KEEP** your appliance clear of things that will burn (gasoline and other flammable vapors or liquids).
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes, and wet cloths or sponges could cause steam burns.
- **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 and wet cloths or sponges could cause steam burns. **DO NOT** let potholders touch hot heating elements.

## **IMPORTANT SAFETY INSTRUCTIONS**

- **DO NOT** touch cooking zones, surfaces near them, or interior oven surfaces. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch or let clothing or flammable material contact the zones or hot surfaces until they have had time to cool. Other surfaces near the oven vent openings, oven door and window, and cooktop surfaces may also be hot enough to cause burns.

### **COOKTOP SAFETY**

- **ONLY** certain kinds of glass or ceramic cookware can be used for cooktop cooking. Make sure the cookware you choose to use is designed for cooktop cooking without breaking due to the sudden temperature change.
- **ALWAYS USE** care when touching cooking zones. They will retain heat after the range has been turned off.
- **NEVER BLOCK** the oven air vent behind the right rear cooktop cooking zone.
- **COOKWARE USED** for cooktop cooking should be flat on the bottom and large enough to cover the cooking zone being used. Undersized utensils expose the cooking zone and may result in direct contact or ignition of clothing. The proper size utensil will also improve efficiency.

- **NEVER LEAVE** cooking zones unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.
- **NEVER** cook on a broken cooktop; cleaning solutions and spillage could penetrate it and create the risk of electrical shock or fire. Contact a qualified technician for repairs.
- **ALWAYS TURN** utensil handles inward and away from other cooking zones to reduce the risk of burns, ignition, unintended contact, and spillage.
- **WHEN PREPARING** flaming foods under the vent hood, turn the fan on.

### **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 element.
- **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 electrical shock could result.

# IMPORTANT SAFETY INSTRUCTIONS

## 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 ranges. 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.

### 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 their customers of potential exposure to such substances. The fiberglass insulation in a self-cleaning oven will give off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open door or window or using a ventilation fan or hood.

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

### READ AND UNDERSTAND THIS INFORMATION NOW!

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.

#### COOKTOP GREASE FIRE:

Never pick up a flaming pan...

1. Turn off the surface elements.
2. Smother the flame with a tightly fitting lid, use baking soda, or use a dry chemical, foam, or halon-type extinguisher.

#### OVEN FIRE:

Do not try to move the pan!

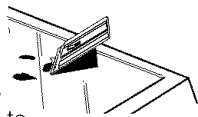
1. Close the oven door and turn controls off.
2. If fire continues, carefully open the door, throw baking soda on the fire, or use a dry chemical, foam, or halon-type extinguisher.

## OPERATION

### Protecting the Cooktop

#### IMPORTANT INSTRUCTIONS WHEN USING YOUR NEW RADIANT COOKTOP

- **DO NOT** slide cookware across your cooktop.
- **DO NOT** use a dishtowel or sponge to clean or wipe your cooktop.
- **DO NOT** use scouring powders or plastic, nylon, or metal cleaning pads on your cooktop.
- **DO NOT** apply your cooktop cleaning creme to the cooktop surface if the surface is hot.
- **READ** the instruction label on the cooktop cleaning creme bottle before attempting to clean the surface of your cooktop.
- **AFTER** cleaning the cooktop surface, be sure to wipe off any residue that may be left from the creme with a dry paper towel.
- **FOR MAJOR** spills, turn the surface control knob to OFF. Use a dry paper towel to wipe up spill, then use a razor scraper (held with a potholder) at a 45° angle against the surface of the cooktop to scrape remaining spill from the hot cooking zone.
- **DO NOT** cook directly on the surface of the glass.
- **DO NOT** use the cooktop as a cutting board.
- **DO NOT** use a knife or any sharp object on the cooktop seal around the outer edge of the glass because it will cut or damage it.



**CAUTION:** When the surface controls are turned off, the Hot Surface Indicator light will remain lit until the cooktop surface has cooled to approximately 150°F. The glass ceramic surface will retain heat after the indicator light goes out. Use caution until the cooktop surface has had time to cool.

#### SPECIAL CARE

Sugar spills (such as jellies, fudge, candy syrups) or melted plastic can cause pitting of the cooktop surface unless the spill is removed while it is still hot. Special care should be taken when removing hot substances.

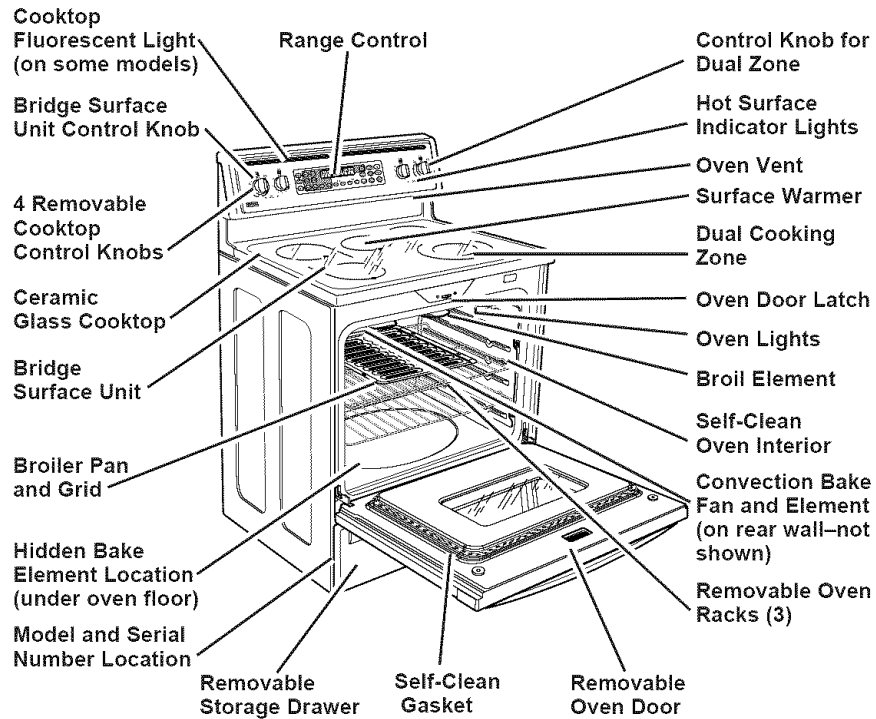
Follow these instructions carefully and remove soil while spill is hot.

1. Turn off the cooking zone affected by the spill. Remove the utensils.
2. Wearing an oven mitt, hold the razor scraper at a 45° angle against the cooktop and scrape hot spill to a cool area outside the cooking zone.
3. With spill in a cool area, use a dry paper towel to remove the spillover. Any spill remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled cooking zone until all of the spill has been removed. Follow the steps under For Heavy, Burned-on Soil in the Glass-Ceramic Cooktop Cleaning section to continue the cleaning process.



## OPERATION

### FEATURES OF YOUR RANGE



### REMOVAL OF PACKAGING TAPE

To remove the adhesive residue 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 ensure no damage is done to the range. **This should be done before the range is turned on for the first time. The tape cannot be removed once the range has heated.** Packaging tape may be found in the following areas: Cooktop Surface, Control Panel Area, Door Handle, Door Trim, and Oven Area.

## OPERATION

### Radiant Cooktop Cooking

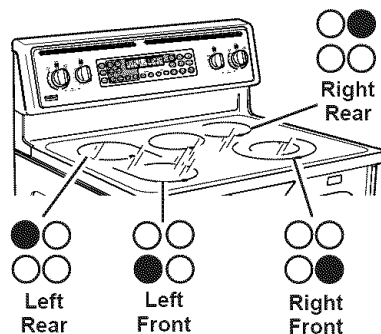
Before using your new radiant cooktop, clean it with the Cooktop Cleaning Creme®. This will leave a protective coating.

**NOTE:** On models with white glass-ceramic, it is normal for the surface to appear discolored when cooking zones are hot. This is temporary and will disappear as the glass cools.

### COOKING ZONES

The cooking zones are shown by the outline on the glass. The sign above each control knob shows you which cooking zone is turned on by that knob.

**NOTE:** The surface warmer (the center rear zone) is controlled by the electronic control.

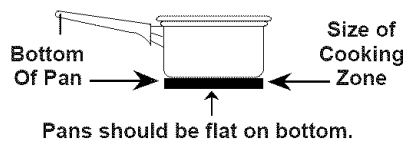


### HOT COOKTOP INDICATOR LIGHTS

A Hot Cooktop Indicator Light will glow when the surface temperature exceeds 150°F and will remain on until the surface has cooled to approximately 150°F.

### COOKING UTENSILS AND WOKS

Use pans and woks that are flat on the bottom. The size of the pan should be the same size as the zone used when cooking.



### HOME CANNING TIPS

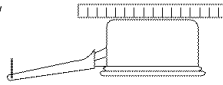
1. Be sure the canner is centered over the zones.
2. Make sure the canner is flat on the bottom.
3. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®, and the Department of Agriculture Extension Service.
4. Use caution, while canning, to prevent burns from steam or heat.

## OPERATION

### Radiant Cooktop Cooking (cont.)

#### CHECKING YOUR COOKWARE

If you don't know if your cookware is flat on the bottom, try this test. Turn your pan upside down on the countertop, place the edge of a ruler flat against the surface of the pan. Rotate the ruler in a full circle, checking as you turn for any space between the two surfaces. The bottom of the pan and the edge of the ruler should fit flush against each other all the way across.



#### COOKWARE PERFORMANCE

**Stainless Steel:** Highly recommended for use with your new cooktop. Especially good with a clad bottom.

**Aluminum:** Heavyweight aluminum cookware recommended.

**Cast Iron:** Cast-iron cookware that is completely covered with porcelain enamel is recommended. Cast iron that is not covered with porcelain enamel may scratch the glass ceramic surface of the cooktop.

**Copper Bottom:** Has good performance, but it can leave a residue on the cooktop surface if allowed to boil dry.

**Glass-Ceramic or Stoneware:** Usable. Check for rough edges or burrs, which may scratch the cooktop surface.

#### RADIANT COILS

When the knobs are turned on, coils beneath the glass radiate heat through the glass to the cooking utensil. It will take a few moments for the coils to heat; as they do, a red glow can be seen below the surface of the cooktop (on all zones except the warmer zone).

#### TEMPERATURE LIMITER

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

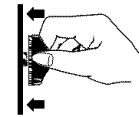
#### CONTROL SETTINGS

**HI** For quick starts, such as bringing water to a boil.

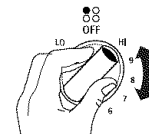
**MED** For slow boil and sautéing.

**LO** For steaming foods or keeping cooked foods at serving temperature.

1. Push in to turn the knob.



2. Set on or between numbers for desired heat.



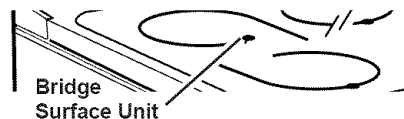
The "on" indicator light will glow when any cooking zone is activated. The surface warmer uses the words "warmer" and "on" as indicators.

## OPERATION

### Radiant Cooktop Cooking (cont.)

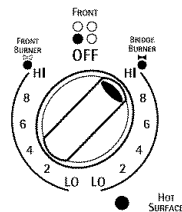
#### BRIDGE SURFACE UNIT

The surface unit on the left side of your cooktop is designed to let you heat all parts of a large utensil that is too large to fit on one surface unit. The Bridge Surface Unit is made up of a front section, a middle section, and a rear section. You can heat all sections at once, or the front and rear section separately when cooking with normal-size utensils.

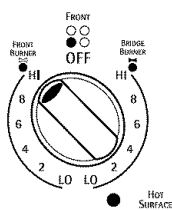


#### To use the bridge surface unit:

Push in and turn the left front surface unit control knob in the clockwise direction to your desired setting. This will allow you to heat the front and middle sections of the Bridge Surface Unit.



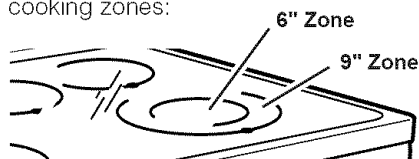
To use only the left front surface unit without the middle section, push in and turn the left front surface unit control knob in the counter-clockwise direction to your desired setting.



Use the left rear control knob to heat the rear section of the Bridge Surface Unit.

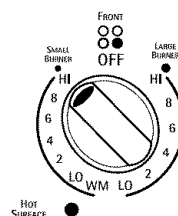
#### DUAL COOKING ZONES

The right front element has two cooking zones:

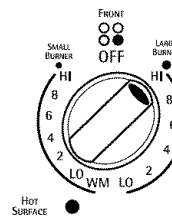


#### To use the dual cooking zones:

To use the small 6" zone, push in and turn the cooktop control knob in the counter-clockwise direction to your desired setting.



To use the large 9" zone, push in and turn the cooktop control knob in the clockwise direction to your desired setting.



## OPERATION

### Radiant Cooktop Cooking (cont.)

#### SURFACE WARMER

The surface warmer is used to keep hot, cooked food warm. Always start with hot food. **Placing uncooked or cold food on the surface warmer could result in food-borne illness.** For best results, foods placed on the surface warmer should be covered with aluminum foil or a lid. When warming pastries or breads, vent the cover to allow excess moisture to escape. Do not cover food with plastic wrap. Plastic may melt on the glass-ceramic surface.

When using the surface warmer, use only cookware or dishes that are recommended for cooktop or oven usage. Cookware and dishes will become hot when placed on the surface warmer. Always use potholders when removing food from the surface warmer.



Surface Warmer

#### To use the surface warmer:

1. Touch the **SURFACE WARMER** pad. The display will show "Set Warmer."
2. Touch the **POWER LEVEL** pad.

The display will show "Warmer" and "HOT ON." The surface warmer will be set at 1 (Low). Touch the pad again for 2 (Medium). Touch the pad a third time for 3 (High). Touch the pad again to return to setting 1 (Low).



3. When you remove food from the surface warmer, touch the **SURFACE WARMER** pad to turn off the surface warmer.

#### WARMER GUIDE

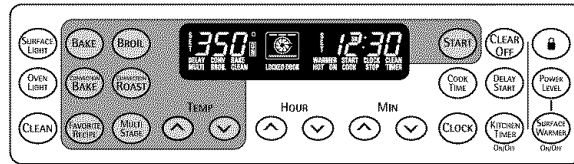
SETTING	FOOD
1 (Low)	Bread/Pastries
1 (Low)	Chocolate
2 (Medium)	Plate of food
2 (Medium)	Sauces, Stews, Cream Soups
2 (Medium)	Vegetables
3 (High)	Soups (liquid)
3 (High)	Tea or Coffee

#### NOTES:

- The Power Level that you need will depend on the amount and type of food, the starting temperature of the food, the utensil used for the food, and the length of the holding time.
- Cover all foods being warmed with foil or a lid.
- The surface warmer will not work during the Self-Clean cycle.
- You can recall or change the warmer setting while the oven is being used. Touch the **POWER LEVEL** pad once to see the current setting. Touch the pad again to change the setting.
- The surface warmer will not glow red like the cooking elements.

## OPERATION

### Oven Control, Clock, and Timer



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.

#### OVEN FUNCTIONS

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

**FAVORITE RECIPE** – Lets you program up to five temperature/cooking time combinations. With this function you can bake or convection bake/roast any one of five of your favorite recipes without having to choose the settings each time.

**MULTI-STAGE** – Lets you set the oven to cook your recipes that require two temperature/time settings.

**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 opened to the broil stop position.

**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.

#### CONVECTION COOKING

Cooks food with hot air circulated over and around foods by a convection fan, located at the back of the oven.

**CONVECTION BAKE** – Ideal for baked foods cooked on multiple shelves. Good for a large quantity of foods.

**CONVECTION ROAST** – Good for large tender cuts of meat, uncovered.

#### TIMED OVEN FUNCTIONS

COOK TIME

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

DELAY START





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** is used with **COOK TIME, FAVORITE RECIPE, MULTI-STAGE,** or **CLEAN,** the oven will also turn off automatically, at the end of the cooking or clean cycle.







## **OPERATION**

### **Oven Control, Clock, and Timer**

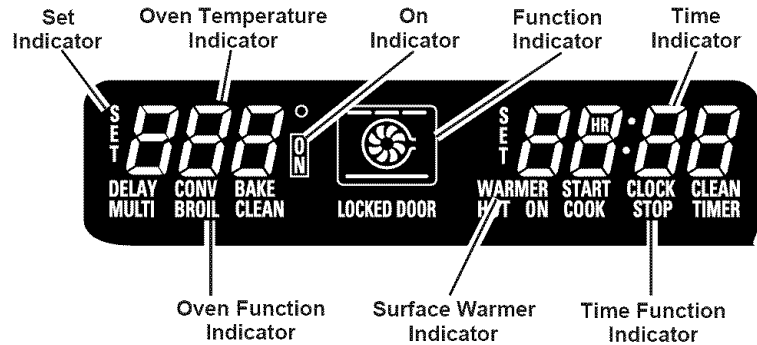
**(cont.)**

#### **OTHER TOUCH PADS**

-  The **TEMP UP** or **DOWN** arrow pads set the oven temperature. 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 **START** pad must be touched 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 **KITCHEN TIMER ON/OFF** pad is used to turn the Kitchen Timer on or off. It will not control any other functions.

-  The **CLOCK** pad is used to set the time of day.
-  The **SURFACE LIGHT** pad turns the cooktop fluorescent light on or off (on some models).
-  The **OVEN LIGHT** pad turns the lights inside the oven on or off.
-  The **LOCK (CONTROL LOCKOUT)** pad locks down the electronic oven control so that it cannot be set if the pads are touched.
-  The **SURFACE WARMER ON/OFF** pad is used with the **POWER LEVEL** pad to turn on the Surface Warmer.
-  The **POWER LEVEL** pad selects levels 1, 2, or 3 of the Surface Warmer.

## 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 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 during an oven function, timed function, or surface warmer setting to let you know you need to set a temperature, time, or power level. Example: “**SET**” will **flash** with “**BAKE**” on solid to let you know you need to set the bake temperature.

**TIME 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 word “**PUSH START**,” then you need to press the **START** pad to activate your setting.

### OVEN FUNCTION INDICATORS

Displays which oven function has been set, when the oven door locks, if multi-stage is selected, and if the function is delayed.

**FUNCTION INDICATOR** – Graphically displays the cooking function.

### TIME FUNCTION

**INDICATORS** – Display which time indicator has been set.

### SURFACE WARMER

**INDICATOR** – Displays status of Surface Warmer, Hot and On.



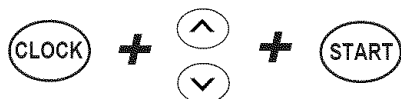
## OPERATION

### Oven Control, 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. Touch the **CLOCK** pad.
2. Touch the **HOUR/MIN UP** and/or **DOWN** arrow pads to set the time.
3. Touch the **START** pad.

#### RECALL THE CLOCK

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

#### POWER FAILURE

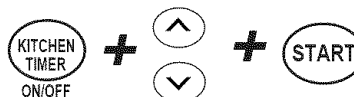
If you have experienced a power failure, the time will flash in the display and will be incorrect. Reset your clock.

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

To cancel the timer during the countdown, touch the **KITCHEN TIMER ON/OFF** pad **TWICE**.

## **OPERATION**

### **Oven Control, Clock, and Timer**

**(cont.)**

#### **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 that 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 touch a pad, you will hear a beep. This beep will let you know that the pad has been activated. (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 beep will continue to sound every 6 seconds until the **CLEAR/OFF** pad is touched 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. Touch and hold the **BAKE** and **BROIL** pads, **at the same time** for 3 seconds, until the display shows “**SF**.”
2. Touch the **KITCHEN TIMER ON/OFF** pad. The display will show “**con bEEP**” (continuous beep).
3. Touch the **KITCHEN TIMER ON/OFF** pad again. The display will show “**bEEP**” (beep canceled).
4. Touch 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 touch 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. Touching an additional function pad without first setting a temperature or time.

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 CODE**

If you set an oven function and the control beeps while the display is flashing “**F**” and a number or letter such as “**F4**” or “**Fd**,” there may be a problem with the control or oven. Touch the **CLEAR/OFF** pad. If the function code repeats, disconnect all power to the range for at least 30 seconds and then reconnect the power. Try setting the function again. If the code repeats again, write down the flashing code and call for service. Tell the technician what code was flashing.

## OPERATION

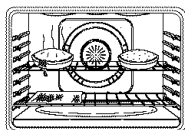
### Oven Cooking Tips

#### 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

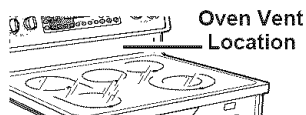
**IMPORTANT:** Never cover the oven bottom or oven rack with aluminum foil.



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 a rack below the food which may spill over.

#### OVEN VENT

The oven vent is located behind the right rear zone. 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 the oven is in use. The vent is important for proper air circulation. **Never block this vent.**



Oven Vent Location

#### 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 when recipes call for preheating.

#### LOW TEMPERATURE ZONE

The low temperature zone of your oven (between 170°F and 200°F) is available to keep hot cooked foods warm. However, foods should not be kept at these temperatures longer than 2 hours.

#### 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.

#### OVEN LIGHTS



To prolong the life of your oven light bulbs, follow this helpful tip: Always turn the lights off when the oven is not in use or during a clean cycle. If your oven lights are 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 bulbs.

## **OPERATION**

### **Oven Cooking Tips (cont.)**

#### **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.

#### **HIDDEN BAKE ELEMENT**

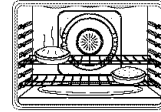
The bake element is under the oven floor. Do not place food on the oven bottom for cooking.

#### **ELEMENT 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 elements will cycle (turn on and off during cooking).

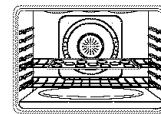
#### **BAKEWARE PLACEMENT**

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.



#### **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 golden brown crust.

**GLASS, DARK NON-STICK, OR DARKENED-BY-AGE BAKEWARE** absorbs 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**

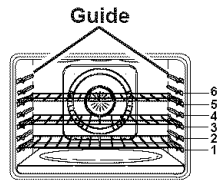
### ***Oven Cooking Tips (cont.)***

#### **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 six (6) 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.**

#### **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 Temperature Adjustment in the back of this manual to make the adjustment.

## OPERATION

### Baking

#### HOW TO SET BAKE

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

#### BAKING SHELF POSITION CHART

TYPE OF FOOD	SHELF POSITION
Frozen pies (on cookie sheet)	3 or 4
Angel food cake, bundt, or pound cakes	3 or 4
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	3 or 4
Casseroles	3 or 4
Turkey or Roast	1 or 2

#### HOW TO SET TIMED BAKE

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

1. Touch the **BAKE** pad.
2. Touch the **TEMP UP** or **DOWN** arrow pads to set the oven temperature you prefer to use.

3. Touch the **COOK TIME** pad.
4. Touch the **HOURL/MIN UP** or **DOWN** arrow pads to set the amount of cooking time.
5. Touch the **START** pad.

#### HOW TO SET DELAYED START TIME WITH TIMED BAKE

You can set the oven to turn on at a later time of day, cook for a specific amount of time, and turn off automatically. Make sure the clock is set correctly.

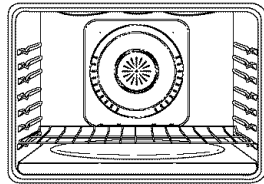
1. Touch the **BAKE** pad.
2. Touch the **TEMP UP** or **DOWN** arrow pads to set the oven temperature you prefer to use.
3. Touch the **COOK TIME** pad.
4. Touch the **HOURL/MIN UP** or **DOWN** arrow pads to set the amount of time you prefer your foods to cook.
5. Touch the **DELAY START** pad.
6. Touch the **HOURL/MIN UP** or **DOWN** arrow pads to set the time of day you prefer the oven to turn on.
7. Touch the **START** pad.

## **OPERATION**

### **Convection Baking Tips**

#### **CONVECTION BAKING**

Convection Baking uses heated air that is circulated over and around foods by the convection fan located in the back of the oven. When convection baking, cooking temperatures used in recipes should be reduced 25°F.



**NOTE:** You will hear a fan while cooking with convection. The fan will stop when the door is opened, but the convection heating element will not turn off.

#### **MULTI-RACK BAKING**

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results on multiple racks at the same time.

**CAUTION:** When you are using the rack in the lowest position (1), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two potholders, pull the rack out by holding the sides of it. The rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out. Be very careful not to burn your hand on the door when using a rack in the lowest position (1).

#### **BAKING WITH TWO RACKS**

When using 2 racks, place the two racks in positions 2 and 4.

#### **BAKING WITH THREE RACKS**

When using 3 racks, place the racks in positions 2, 4, and 6.

#### **COOKWARE FOR CONVECTION BAKING**

##### **METAL OR GLASS**

Any type cookware will work in the convection oven. However, metal pans heat faster and are recommended. Glass pans cook more slowly.

##### **PAPER OR PLASTIC**

Heat-resistant paper and plastic that is recommended for regular ovens may be used in your convection oven.

#### **OVERALL USES FOR CONVECTION BAKING**

- For cooking foods on multiple rack positions.
- For large quantities of cooking.
- Great for cooking biscuits, brownies, angel food cake, and bread.

## **OPERATION**

### **Convection Roasting Tips**

#### **CONVECTION ROASTING**

During Convection Roasting, heat comes from the top element. The convection fan circulates the heat evenly around the food.

Meats cooked in a convection oven are dark brown on the outside and tender and juicy on the inside. In most cases cooking time will be less when using the Convection Roast feature.

#### **ADAPTING RECIPES FOR CONVECTION ROASTING**

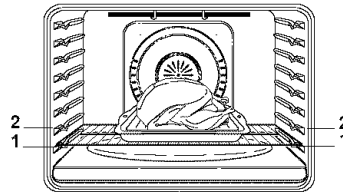
Use the recommended roasting temperature. Preheating is not necessary. Check foods at the end of suggested time. You may choose to cook longer.

#### **USING THE BROILER PAN AND GRID**

When you are Convection Roasting, you should use the broiler pan and grid that came with your new oven. The pan is used to catch grease spills and the grid is used to prevent grease splatters.

##### **To use the Pan and Grid**

- a. Place the oven rack in the lowest rack position.
- b. Place the meat on the broiler pan and grid.





**OPERATION**  
**Convection Roasting Tips (cont.)**

**CONVECTION ROASTING GUIDE**

MEATS		MIN./LB.	OVEN TEMP. (°F)
Beef	Rib (3 to 5 lbs.)		
	Rare*	20–24	325°
	Medium	24–28	325°
	Well	28–32	325°
	Boneless Rib, Top Sirloin		
	Rare*	20–24	325°
	Medium	24–28	325°
	Well	28–32	325°
	Beef Tenderloin		
	Rare*	10–14	325°
Medium	14–18	325°	
Pot Roast (2½ to 3 lbs.)			
Chuck, Rump	35–45	300°	
Pork	Bone-in (3 to 5 lbs.)	23–27	325°
	Boneless (3 to 5 lbs.)	23–27	325°
	Pork Chops (½ to 1-inch thick)		
	2 chops	30–35 total	325°
	4 chops	35–40 total	325°
6 chops	40–45 total	325°	
Ham	Canned (3 lbs. fully cooked)	14–18	325°
	Butt (5 lbs. fully cooked)	14–18	325°
	Shank (5 lbs. fully cooked)	14–18	325°
Lamb	Bone-in (3 to 5 lbs.)		
	Medium	17–20	325°
	Well	20–24	325°
	Boneless (3 to 5 lbs.)		
	Medium	17–20	325°
Well	20–24	325°	
Seafood	Fish, whole (3 to 5 lbs.)	30–40 total	400°
	Lobster Tails (6 to 8 oz. each)	20–25 total	350°
Poultry	Whole Chicken (2½ to 3½ lbs.)	24–26	350°
	Cornish Hens		
	Unstuffed (1 to 1½ lbs.)	50–55 total	350°
	Stuffed (1 to 1½ lbs.)	55–60 total	350°
	Duckling (4 to 5 lbs.)	24–26	325°
	Turkey, whole†		
	Unstuffed (10 to 16 lbs.)	8–11	325°
	Unstuffed (18 to 24 lbs.)	7–10	325°
Turkey Breast (4 to 6 lbs.)	16–19	325°	

\*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.

†Stuffed birds generally require 30–45 minutes additional roasting time.

Shield legs and breast with foil to prevent over-browning and drying of skin.

## OPERATION

### Convection Baking and Roasting

#### HOW TO SET CONVECTION BAKE OR ROAST

1. Touch the **CONVECTION BAKE** pad.
2. Touch the **TEMP UP** or **DOWN** arrow pad to set the oven temperature you prefer to use.
3. Touch the **START** pad.
4. When baking is finished, touch the **CLEAR/OFF** pad.

#### HOW TO SET CONVECTION TIMED BAKE OR ROAST

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

1. Touch the **CONVECTION BAKE** pad.
2. Touch the **TEMP UP** or **DOWN** arrow pad to set the oven temperature you prefer to use.
3. Touch the **COOK TIME** pad.
4. Touch the **HOUR/MIN UP** or **DOWN** arrow pads to set the amount of cooking time.
5. Touch the **START** pad.

#### HOW TO SET DELAYED CONVECTION START TIME

You can set the oven to turn on at a later time of day, cook for a specific amount of time, and turn off automatically. Make sure the clock is set correctly.

1. Touch the **CONVECTION BAKE** pad.
2. Touch the **TEMP UP** or **DOWN** arrow pad to set the oven temperature you prefer to use.
3. Touch the **COOK TIME** pad.
4. Touch the **HOUR/MIN UP** or **DOWN** arrow pads to set the amount of cooking time.
5. Touch the **DELAY START** pad.
6. Touch the **HOUR/MIN UP** or **DOWN** arrow pads to set the time of day you prefer the oven to turn on.
7. Touch the **START** pad.

## **OPERATION** **Convection Baking and Roasting (cont.)**

### **CONVECTION CONVERSION**

This feature will automatically convert the temperature you set for traditional baking to convection cooking.

1. Touch and hold the **CONVECTION BAKE** pad for 4 to 5 seconds.
2. Touch the **TEMP UP** or **DOWN** arrow pad to set the temperature.
3. Touch the **START** pad. You will see the converted temperature in the display. For example, if you entered 375°F, the display will show 350°F. This conversion will need to be set each time you use Convection Bake.

## **OPERATION** **Cooking Time Savers**





### **FAVORITE RECIPE**

You can program up to five temperature/cooking time combinations with this function. You can then bake or convection bake/roast any one of five of your favorite recipes without having to choose settings each time.

#### **NOTES:**

- You can not use Favorite Recipe with Broil or the self-clean cycle.
- Your oven will remember programmed Favorite Recipes even after a power outage.
- **Add your estimated preheat time to your cooking time. At the preheat tone, put your food in the oven.**

**To save a favorite recipe:**

1. Touch the **FAVORITE RECIPE**  pad one to five times to find a blank space for a recipe.
2. Touch the **BAKE**, **CONVECTION BAKE**, or **CONVECTION ROAST** pad. 
3. Touch the **TEMP UP** or **DOWN** arrow pad to set the cooking temperature. (If you do not set a temperature, the oven will cook at the temperature displayed on the control.) Each time you touch an arrow pad, the temperature will increase/decrease by 5°.  



## OPERATION

### Cooking Time Savers (cont.)

#### Save a Favorite Recipe (cont.)








-  4. Touch the **COOK TIME** pad.
-  5. Touch the **HOUR/MIN UP** or **DOWN** arrow pads to set the cook time.
-  6. Touch the **FAVORITE RECIPE** pad. The display shows “**SAVE.**” Touch the **FAVORITE RECIPE** pad again and the new recipe is saved.
-  7. Touch the **START** pad if you want to start cooking the recipe which you have just saved.
- OR**
-  Touch the **CLEAR/OFF** pad to clear the display.

#### To use a favorite recipe:

-  1. Touch the **FAVORITE RECIPE** pad one to five times to find the recipe you want to cook.
-  2. When you have chosen the recipe that you want to use, touch the **START** pad.

**NOTE:** You can set Favorite Recipe to start at a later time by touching the **DELAY START** pad and the **HOUR/MIN UP** or **DOWN** arrow pads (see “How to Set Delayed Start Time with Timed Bake” in the baking section). You can set the delayed start time before or after you choose the Favorite Recipe you want. You can even set a delay start after you touch the **START** pad.





#### To change or replace a favorite recipe:

-  1. Touch the **FAVORITE RECIPE** pad one to five times to find the recipe that you want to change or replace.
-  2. Touch the **BAKE**, **CONVECTION BAKE**, or **CONVECTION ROAST** pad.
-  3. Touch the **TEMP UP** or **DOWN** arrow pad to set the cooking temperature. (If you do not set a temperature, the oven will cook at the temperature displayed on the control.) Each time you touch an arrow pad, the temperature will increase/decrease by 5°.
-  4. Touch the **COOK TIME** pad.
-  5. Touch the **HOUR/MIN UP** or **DOWN** arrow pads to set the cook time.
-  6. Touch the **FAVORITE RECIPE** pad twice to save the changes you have made.
-  7. If you do not want to start the recipe now, touch the **CLEAR/OFF** pad once.

## OPERATION

### Cooking Time Savers (cont.)

To delete a favorite recipe:









-  1. Touch the **FAVORITE RECIPE** pad one to five times to find the recipe that you want to delete.
-  2. Touch the **CLEAR/OFF** pad. "DEL" will show in the display.
-  3. Touch the **FAVORITE RECIPE** pad to delete the recipe.
-  4. Touch the **CLEAR/OFF** pad to exit from the Favorite Recipe feature.

## MULTI-STAGE COOKING

You can set the oven to cook your recipes that require two-stage cooking. In other words, if your recipe calls for two temperature/time settings, the control can be set to automatically change from the first temperature/time setting to the second. You will not have to return to the oven to set the second temperature and time. The control does this for you.

**NOTE:** If there is a power outage, you will have to reset multi-stage cooking.








To set multi (two) stage cooking:

-  1. Touch the **BAKE**, **CONVECTION BAKE**, or **CONVECTION ROAST** pad.
-  2. Touch the **TEMP UP** or **DOWN** arrow pad to set the oven temperature you prefer to use.
-  3. Touch the **COOK TIME** pad.
-  4. Touch the **COOK TIME** pad.
-  5. Touch the **COOK TIME** pad.
-  6. Touch the **COOK TIME** pad.
-  7. Touch the **MULTI-STAGE** pad.
-  8. Touch the **BAKE**, **CONVECTION BAKE**, or **CONVECTION ROAST** pad for the second stage of your recipe.

## **OPERATION**

### ***Cooking Time Savers (cont.)***

#### **Multi-Stage Cooking (cont.)**

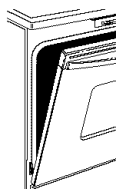
-  7. Touch the **TEMP UP** or **DOWN** arrow pad to set the oven temperature you prefer to use.
- 
-  8. Touch the **COOK TIME** pad.
-  9. Touch the **HOUR/MIN UP** or **DOWN** arrow pads to set the amount of time you prefer your foods to cook during this second stage of the recipe.
- 
-  10. Touch the **START** pad. Multi-stage cooking is cancelled if you do not touch the **START** pad. The control will beep when it changes from the first stage of the recipe to the second stage.
-  11. When the control beeps at the end of the second cooking time, touch the **CLEAR/OFF** pad.

#### **NOTES:**


- **Add your estimated preheat time to your first cooking time.** At the preheat tone, put your food in the oven. When the first cooking stage is complete, the control will display the second temperature and cooking time that you have chosen. The oven will cut off when the second stage of cooking is complete, but the beep will continue until you touch the **CLEAR/OFF** pad.
- Touch and hold the **MULTI-STAGE** pad during the first cooking stage to momentarily view the temperature/time of the second stage of your recipe.
- If you decide that you do not want to cook the recipe using the multi-stage settings, touch the **CLEAR/OFF** pad and it will be cancelled.
- For multi-stage cooking, you can use a programmed favorite recipe for one or both stages of cooking.

## OPERATION Broiling

Broiling is cooking by direct heat from the upper element. The oven door should remain open to the broil stop position during broiling.




It is not necessary to preheat the oven when broiling. Use the broiler pan and grid that came with your range. 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 element, the faster foods brown on the outside yet remain red to pink in the center.

Moving meats away from the element 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. If your oven is connected to 208 volts, you may want to use a higher rack position and/or broil foods longer.

The size, weight, thickness, starting temperature, and your preference of the doneness of the meat will affect broiling. The chart below 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

**BROIL**

1a. Touch the **BROIL** pad. (This will automatically set **HI BROIL**.)

1b. While the set indicator is flashing in the display, touch 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.

**START**

2. Touch the **START** pad.

**CLEAR OFF**

3. When broiling is finished, touch 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 that setting, follow the steps until the display shows your choice.

#### **12-HOUR BAKING AND 3-HOUR BROILING SHUTOFF**

The control is set to automatically 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. Touch and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows “**SF.**”
2. Touch the **DELAY START** pad. The display shows “**12 Shdn**” (12 hour shutoff).  
Touch the **DELAY START** pad again. The display will show “**no Shdn**” (no shutoff).
3. Touch the **START** pad.

#### **FAHRENHEIT OR CELSIUS TEMPERATURE SELECTION**

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

1. Touch and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows “**SF.**”
2. (a) Touch the **BROIL** pad. The control display will show the degree sign and “**F.**”  
(b) Touch the **BROIL** pad again. This will change **F°** (Fahrenheit) to **C°** (Celsius).
3. Touch 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. Touch and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows “**SF**”
2. (a) Touch the **CLOCK** pad. The display shows “**12hr.**” If this is your choice, touch the **START** pad.  
**or**  
(b) Touch 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, touch the **START** pad.  
**or**  
(c) Touch the **CLOCK** pad again. The display will show “**OFF.**” If this is your choice, touch **START**. The display will not show time. (The Delay Start Time feature will not operate.)



## **OPERATION**

### **Setting Special Features (cont.)**

#### **3-HOUR SURFACE WARMER**

Your control is set to automatically turn off the Surface Warmer after 3 hours should you forget and leave it on. If you want to remove this feature:

1. Touch and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows “**SF.**”
2. Touch the **SURFACE WARMER ON/OFF** pad. The display shows “**3 Shdn.**” Touch the **SURFACE WARMER ON/OFF** pad again. The display will show “**no Shdn.**”
3. Touch the **START** pad.

#### **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. Touch and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows “**SF.**”
2. (a) Touch the **COOK TIME** pad. The display will show “**HLd OFF.**”  
(b) Touch the **COOK TIME** pad **again** to activate the feature. The display will show “**HLd On.**”
3. Touch 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. Touch and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows “**SF.**”
2. Touch the **HOUR UP** arrow pad. The display will show the current set speed.
3. Touch the **HOUR UP** arrow pad to increase the speed up to the number 5.

**or**

Touch the **HOUR DOWN** arrow pad to decrease the speed down to the number 1.

4. Touch the **START** pad.

#### **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.

- Touch and hold the **CONTROL LOCKOUT** pad for 3 seconds, until the display shows “**LOC.**”
- To cancel, touch and hold the **CONTROL LOCKOUT** pad for 3 seconds.

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

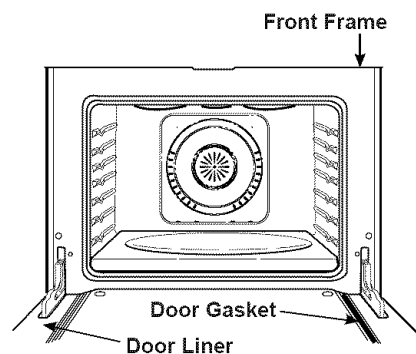
When this feature is on, the display will show “**LOC**” if a function pad is touched. (This feature will not affect the Clock, Timer, Surface Light, or Oven Light pads.)

## CARE AND CLEANING

### Self-Clean 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 of the door liner will need to be cleaned by hand.

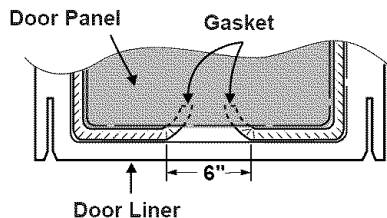


Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub® to remove any soil. Rinse well with clean water and dry.

3. Wipe up any heavy spillovers on the oven bottom.
4. Do not clean the 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 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 range. 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 self-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. This will reduce the odor produced when heating new parts.

## CARE AND CLEANING

### Self-Clean Cycle (cont.)

#### TO SET A CLEAN CYCLE

The Self-Clean Cycle, including cooldown time, is automatically set for 4 hours 20 minutes and automatically turns off after the set time, but you may change this from 3 hours if oven is lightly soiled, up to 5 hours if oven is heavily soiled.

1. Touch the **CLEAN** pad.  
4 hours 20 minutes will show in the display.
2. If you want to change the length of clean time touch the **HOUR/MIN UP** or **DOWN** arrow pads.
3. Touch the **START** pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED DOOR** light goes off.

When the **LOCKED DOOR** light is off, open the door.

The words **LOCK DOOR** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.

#### TO STOP A CLEAN CYCLE

Touch 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

Make sure the clock is set correctly.

1. Touch the **CLEAN** pad.
2. If you want to change the length of clean time touch the **HOUR/MIN UP** or **DOWN** arrow pads.
3. Touch the **DELAY START** pad.
4. Touch the **HOUR/MIN UP** or **DOWN** arrow pads to set the time you prefer the clean cycle to start.
5. Touch the **START** pad.

## **CARE AND CLEANING**

### **Glass-Ceramic Cooktop Cleaning**

On models with white glass-ceramic, it is normal for the surface to appear discolored when cooking zones are hot. This is temporary and will disappear as the glass cools.

Cleaning a glass-ceramic cooktop is different from cleaning a standard porcelain cooktop. To maintain and protect your glass-ceramic cooktop follow these basic steps.

#### **CLEANING**

Use only Cooktop Cleaning Creme® on glass-ceramic.

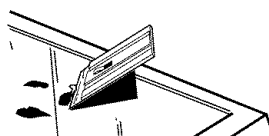
**NOTE:** Any grease spatter or greasy residue from a dish cloth will burn on the cooktop when the cooking zones are heated, resulting in a brown stain. This can be removed with the Cooktop Cleaning Creme® and the razor scraper; however, to avoid this brown discoloration, remove any spatter with a paper towel and Cooktop Cleaning Creme® before heating the cooking zones.

#### **For normal, light soil:**

1. Using a damp paper towel, rub a few drops of creme onto soiled area. Wipe until all soil and creme are removed.
2. Clean surface with creme after each cooktop use. Frequent cleaning is essential in preventing scratches and abrasions.

#### **For heavy, burned-on soil:**

1. Apply a few drops of cleaning creme to the cool, soiled area. Spread the creme across the entire soiled area.
2. Hold scraper at a 45° angle against the glass-ceramic surface. This 45° angle makes the scraping easier.



3. Scrape soil with the enclosed razor scraper. Keep a small amount of creme on the soil as you scrape. Heavily soiled areas may require repeated applications of creme. It will be necessary to press down on the razor scraper while scraping the soiled area with cooktop creme.
4. If any soil remains, repeat the steps listed above.

**IMPORTANT:** Using a razor scraper will not damage the surface if the 45° angle is maintained. Do not use a dull or nicked razor blade on your cooktop. Store the razor scraper out of reach of children.

## **CARE AND CLEANING**

### **Glass-Ceramic Cooktop Cleaning (cont.)**

#### **GENERAL INFORMATION**

As the Creme cleans, it leaves a protective coating that helps prevent buildup of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergent removes the protective coating and should not be used.

#### **PRECAUTIONS**

- Most cleaners contain ammonia, chemicals, and abrasives that damage the surface of your cooktop. Use only the Cooktop Cleaning Creme® for proper cleaning and protection of your glass-ceramic surface.
  - If you slide aluminum or copper bottom cookware across the surface of the cooktop, they may leave metal markings which appear as scratches. Use the razor scraper and cooktop creme to remove these marks. Failure to remove this residue immediately may leave permanent marks.
  - If pots with a thin overlay of aluminum, copper, or enamel boil dry, bonding with the glass-ceramic surface of the cooktop may occur. This black discoloration should be removed immediately or it could become permanent.
- Use of glass cleaner may leave an iridescent film on the cooktop. Cleaning Creme will remove this film.
  - Water stains (mineral deposits) are removable using the creme or full-strength white vinegar.
  - Do not use a dull or nicked razor blade on your cooktop.
  - Do not use abrasive cleaners or abrasive scouring pads on your cooktop.
  - Plastic mesh pads, such as Dobie®, may be used.

To order additional Cooktop Cleaning Creme®, call your nearest Sears Service Center or Retail Store and ask for Stock No. 40079.

## **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 scouring pad
- Commercial oven cleaner

##### **METHOD OF CLEANING**

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

#### **SELF-CLEAN OVEN INTERIOR**

Clean only as touch-up between clean cycles. Use dishwashing liquid, warm water, or a 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.

#### **DRAWER AND SIDES OF RANGE**

##### **CLEANING MATERIALS**

- Dishwashing detergent
- Warm water
- Paper towels

##### **METHOD OF CLEANING**

Do not use oven cleaners, cleansing powder, or harsh abrasives. If marinades, tomato sauce, basting materials, etc. should spill, wipe up as much as possible. When surfaces have cooled, thoroughly clean painted areas.

#### **OVEN DOOR GLASS**

##### **METHOD OF CLEANING**

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.**

#### **STAINLESS STEEL (on some models)**

Clean with warm sudsy water, a stainless-steel cleaner, or an all-purpose liquid or spray cleaner. Always scrub in the direction of the grain. Rinse thoroughly with a sponge or cloth and clean water. Dry with a soft, clean cloth.

**Do not use a soap-filled, steel-wool pad; it will scratch the surface.**

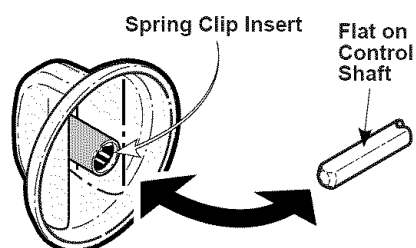
## CARE AND CLEANING

### Removable Parts

#### SURFACE CONTROL KNOBS

##### CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth



##### TO REMOVE

1. Be sure the control knob is in the off position.
2. Pull straight off the stem.

Using a piece of string can make removing the knob easier. Slip the string under and around the knob, pulling straight out.

##### METHOD OF CLEANING

Wash the knob thoroughly with soapy water. Dry completely with a soft cloth. **DO NOT let the knob soak.**

##### TO REPLACE

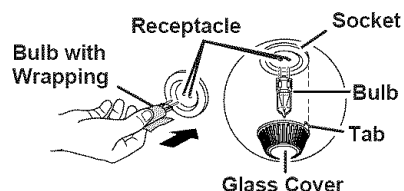
1. Check the back of the knob. The molded flat area of the knob is designed to fit perfectly onto the knob stem.
2. Align the flat side of the knob to the flat area of the knob stem.
3. Push the knob back as far as it will go.

#### REPLACING THE OVEN LIGHT BULBS



**CAUTION:** You must disconnect electrical power to the oven at the main circuit breaker or fuse box before attempting to replace oven light bulbs. Do not touch the light bulb with bare hands. The bulb gets very hot very quickly. Wrap foam rubber from bulb package around bulb when installing. When removing the bulb, wait until the bulb has cooled and use a dry cloth.

To give you the best lighting available, your oven has two halogen bulbs. One is in the left corner of the rear wall, the other is on the ceiling of the oven cavity.



##### TO REMOVE

1. You must disconnect electrical power to the oven at the main circuit breaker or fuse box.
2. Turn the glass cover counter-clockwise  $\frac{1}{4}$  turn until the tabs of the glass cover clear the grooves of the socket.
3. Pull straight out to remove the bulb.

##### TO REPLACE

1. Wrap bulb with cotton cloth or bulb packaging material. Don't touch bulb with your fingers.
2. Push bulb straight into receptacle all the way. Use only a 120-volt, 35-watt Halogen bulb.

## CARE AND CLEANING

### Removable Parts (cont.)

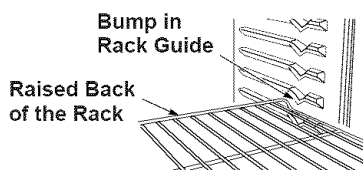
#### Replacing The Oven Light Bulbs (cont.)

3. Place the tabs of the glass cover into the grooves of the socket.
4. Turn the glass cover clockwise  $\frac{1}{4}$  turn.
5. Reconnect electrical power to the oven at the main circuit breaker or fuse box.

### 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 position.
2. Pull up the front of the rack and slide under the bump of the rack guide.

#### METHOD OF CLEANING

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

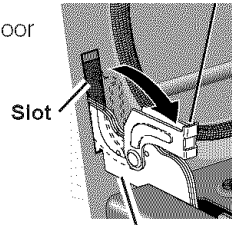
1. Place the raised back of the rack onto the rack guides.
2. Lift the front of the rack until the raised back slides under the bump of the rack guides.
3. Slide the rack all the way back.

### REMOVABLE OVEN DOOR

#### TO REMOVE

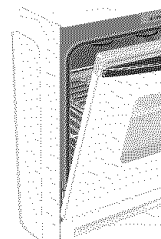
1. Fully open the door.
2. Push the hinge locks down toward the door frame, to the unlocked position. This may require a flat-blade screwdriver.

Hinge Lock (Unlocked Position)



Hinge Arm

3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position.
5. Lift door up until the hinge arm is clear of the slot.



Removal Position

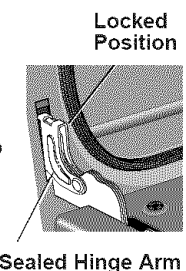
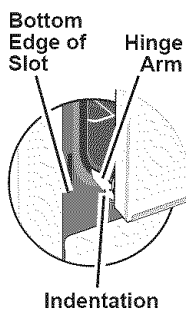


## **CARE AND CLEANING** **Removable Parts (cont.)**

### **Removable Oven Door (cont.)**

#### **TO REPLACE**

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot.
3. Fully open the door.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
5. Close the oven door.



#### **TO CLEAN OUTSIDE OF DOOR**

- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- Spillage of marinades, fruit juices, tomato sauces, and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders, or harsh abrasives on the outside of the door.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge scrubber for best results.

#### **TO CLEAN INSIDE OF DOOR**

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled steel-wool or plastic pad, hot water, and detergent. Rinse well with a vinegar and water solution.

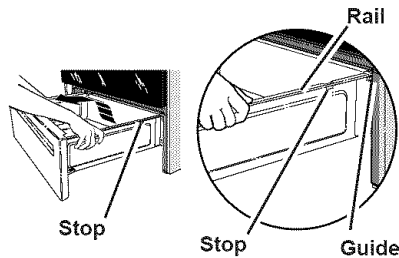
## CARE AND CLEANING

### Removable Parts (cont.)

#### REMOVABLE STORAGE DRAWER

##### TO REMOVE

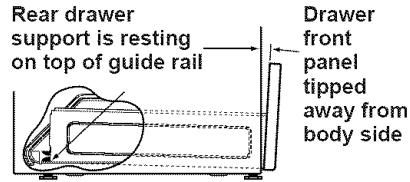
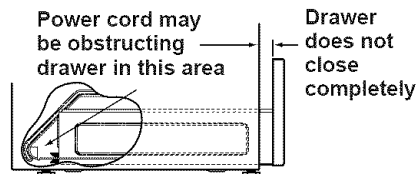
1. Pull the drawer out until it stops.
2. Lift the front of the drawer until the stops clear the guides.
3. Remove the drawer.



##### TO REPLACE

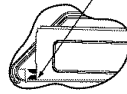
1. Place the drawer rail on the guides.
2. Push the drawer back until it stops.
3. Lift the front of the drawer and push back until the stops clear the guides.
4. Lower the front of the drawer and push back until it closes.

##### IF DRAWER WON'T CLOSE



##### IF DRAWER IS CROOKED

Rear drawer support is on top of guide rail on the high side



Drawer front panel tipped to one side



**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.

#### STORAGE DRAWER LINER

##### CLEANING MATERIALS

- Dishwashing detergent
- Damp cloth
- Warm water

##### TO REMOVE

1. Remove the drawer.
2. Lift the liner out of the drawer.

##### TO REPLACE

1. Place the liner back into the drawer.
2. Place the drawer back into the range.

## 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 range. 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 Guide, 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.	You have a function error code.	Touch the <b>CLEAR/OFF</b> pad. Restart the oven. If the function code repeats, disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats again, call for service.
Tiny scratches or abrasions on the cooktop.	<ul style="list-style-type: none"> <li>a. Use of incorrect cleaning materials.</li> <li>b. Coarse particles (salt, etc.) between cookware bottom and cooking surface.</li> <li>c. Cookware with rough bottoms.</li> </ul>	<ul style="list-style-type: none"> <li>a. Use only Cooktop Cleaning Creme®.</li> <li>b. Make sure the cooktop surface and bottom of cookware are clean before using.</li> <li>c. Use only smooth-bottomed cookware.</li> </ul>
Metal markings on the cooktop surface (may appear as scratches).	Sliding or scraping metal utensils and cookware across cooktop surface.	Use recommended cleaning procedure to clean the cooktop surface.
Areas of discoloration on the cooktop surface.	Mineral deposits from water or food.	Use recommended cleaning procedure to clean the cooktop surface.
Dark streaks and specks on the cooktop surface.	<ul style="list-style-type: none"> <li>a. Encrusted boilovers or grease splatters.</li> <li>b. Incorrect cleaning materials.</li> </ul>	<ul style="list-style-type: none"> <li>a. Use razor scraper and follow the directions in the cleaning section of this manual.</li> <li>b. Use only the Cooktop Cleaning Creme® on the cooktop surface.</li> </ul>
Cooktop, oven, and oven control will not work.	No power to range.	Check the circuit breaker or fuse. Make sure the power cord is plugged in.

## **BEFORE CALLING FOR SERVICE**

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
<b>Top light does not work.</b>	Switch operating the light is broken.	Call for service.
<b>Cooktop cooking zones work, but oven will not turn on.</b>	Oven controls set incorrectly.	Check the operation section on setting the oven control correctly.
<b>Surface units do not glow red.</b>	You may not notice the surface units glowing unless you are using a higher heat setting. <b>NOTE: The surface warmer never glows.</b>	The surface unit is heating even though it does not always glow. You can, however, increase the heat setting if needed.
<b>Surface units will not maintain a rolling boil or cooking is not fast enough. NOTE: Do not use surface warmer for cooking or boiling.</b>	Improper cookware being used.	Use pans which are flat and match the diameter of the surface unit selected.
<b>Oven temperature seems inaccurate.</b>	Oven control calibration.	See the temperature adjustment instructions following this section.
<b>Oven will not unlock.</b>	Clean cycle is not finished.	Oven temperature must drop below the lock temperature before the door will unlock.
<b>Oven light does not work.</b>	<ul style="list-style-type: none"> <li>a. Light switch in off position.</li> <li>b. Oven light bulb loose or burned out.</li> </ul>	<ul style="list-style-type: none"> <li>a. Check oven light switch on the control panel.</li> <li>b. Check the oven light bulb.</li> </ul>
<b>Oven did not clean or results were poor.</b>	<ul style="list-style-type: none"> <li>a. Controls were not set properly.</li> <li>b. Clean cycle was interrupted.</li> <li>c. Oven was soiled heavily.</li> </ul>	<ul style="list-style-type: none"> <li>a. Check the self-clean section of this manual.</li> <li>b. The normal clean cycle should last 4 hours, 20 minutes.</li> <li>c. Heavy spillovers should be removed before the cycle is set. You can also repeat the cycle.</li> </ul>

## ***BEFORE CALLING FOR SERVICE***

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
<b>Oven smokes.</b>	<ul style="list-style-type: none"> <li><b>a.</b> Dirty oven.</li> <li><b>b.</b> Improper use of aluminum foil.</li> <li><b>c.</b> Broiler pan containing grease left in the oven.</li> </ul>	<ul style="list-style-type: none"> <li><b>a.</b> Check for heavy spillover.</li> <li><b>b.</b> Use of foil not recommended.</li> <li><b>c.</b> Clean pan and grid after each use.</li> </ul>
<b>Oven emits odor.</b>	<ul style="list-style-type: none"> <li><b>a.</b> Oven insulation may emit odor during the first few uses.</li> <li><b>b.</b> Failure to wipe out excess soil.</li> </ul>	<ul style="list-style-type: none"> <li><b>a.</b> Put oven through self-clean cycle to speed up process of odor "wearing off."</li> <li><b>b.</b> Wipe excess soil off before using oven.</li> </ul>
<b>Foods do not bake properly.</b>	<ul style="list-style-type: none"> <li><b>a.</b> Oven was not preheated long enough.</li> <li><b>b.</b> Improper rack or pan placement.</li> <li><b>c.</b> Oven vent blocked or covered.</li> <li><b>d.</b> Improper use of foil.</li> <li><b>e.</b> Improper temperature setting for utensil used.</li> <li><b>f.</b> Oven temperature needs adjustment.</li> <li><b>g.</b> Range and oven rack not level.</li> <li><b>h.</b> Oven controls improperly set.</li> </ul>	<ul style="list-style-type: none"> <li><b>a.</b> Be sure to preheat when recipe calls for it.</li> <li><b>b.</b> Maintain uniform air space around pans and utensils; see oven cooking tips section.</li> <li><b>c.</b> Keep vent clear.</li> <li><b>d.</b> Use of foil not recommended on racks or oven bottom.</li> <li><b>e.</b> Reduce temperature 25 degrees for glass or dull/darkened pans.</li> <li><b>f.</b> Check oven temperature adjustment section.</li> <li><b>g.</b> Check the installation for leveling.</li> <li><b>h.</b> See the baking section.</li> </ul>

## ***BEFORE CALLING FOR SERVICE***

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
<b>Foods do not broil properly.</b>	<b>a.</b> Improper rack position.	<b>a.</b> Check broil pan placement; see broiling section.
	<b>b.</b> Oven preheated.	<b>b.</b> Do not preheat when broiling.
	<b>c.</b> Improper use of foil.	<b>c.</b> Do not let foil cover slits in the grid; this will prevent grease drainage.
	<b>d.</b> Oven door closed during broiling.	<b>d.</b> Open door to broil stop position; see broiling section.
	<b>e.</b> Low voltage (208).	<b>e.</b> Use higher rack position.
	<b>f.</b> Improper broiling time.	<b>f.</b> Check broiling chart in broiling section.
	<b>g.</b> Oven controls improperly set.	<b>g.</b> See the broiling section.

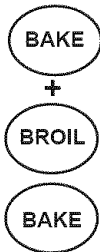


## **“DO-IT-YOURSELF” TEMPERATURE ADJUSTMENT**

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 oven thermometers. 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. Touch and hold down both the **BAKE** and **BROIL** pads for 3 seconds, until the display shows “SF.”
2. Touch the **BAKE** pad. A factory set 2-digit number will show in the display, usually “00.”
- 3a. Touch the **BAKE** pad once to **(-)** decrease the temperature.  
Touch the **Temp Down** arrow pad to **decrease (-)** the temperature from the original setting down as much as **35°F**.
- OR**
- 3b. Touch the **BAKE** pad twice to **(+)** increase the temperature.  
Touch the **Temp Up** arrow pad to **increase (+)** the temperature from the original setting up as much as **35°F**.
- 
- 
4. Touch the **START** pad.

This adjustment 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.

## ***NOTES***



## ***NOTES***



**RADIANT FREE-STANDING  
RANGE WARRANTY**

**FULL ONE-YEAR WARRANTY ON ALL PARTS**

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

**LIMITED WARRANTY ON RADIANT GLASS AND RADIANT SURFACE UNITS FOR SECOND THROUGH FIFTH YEAR:**

For the start of the second year, from the date of installation, through the fifth year, from the date of installation, Sears will repair or replace, at our option, the radiant glass or radiant surface units (you will be responsible for any labor), if any of the following defects occur:

- Cracking of the radiant glass cooktop due to thermal shock
- Discoloration of the radiant glass cooktop
- Wear-off of the pattern on the radiant glass cooktop
- Cracking of the rubber seal between the radiant glass cooktop and the porcelain edge
- Burnout of any of the radiant surface units.

If this product is subjected to other than private family use, the above warranties are 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 Range,  
Buy a Sears Maintenance Agreement.**

<b>Years of Ownership Coverage</b>	<b>1st Year</b>	<b>2nd Year</b>	<b>3rd Year</b>
<b>1.</b> Replacement of Defective Parts other than Radiant Glass and Radiant Surface Units	<b>W</b>	<b>MA</b>	<b>MA</b>
<b>2.</b> Radiant Glass and Radiant Surface Unit Parts	<b>W</b>	<b>W</b>	<b>W</b>
<b>3.</b> Labor	<b>W</b>	<b>MA</b>	<b>MA</b>
<b>4.</b> Annual Preventive Maintenance Check at your request	<b>MA</b>	<b>MA</b>	<b>MA</b>

**W - Warranty    MA - Maintenance Agreement**

Kenmore Elite 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.