



Dual Fuel Range

Use & Care Guide

Estufa de dual fuel

Manual de uso y cuidado

Model/Modelo 790.75603



ENGLISH

ESPAÑOL

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Please carefully read and save these instructions

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Kenmore Elite Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

For five years from the date of purchase, if the cooktop glass fails due to thermal shock or the cooktop elements are defective, call 1-800-4-MY-HOME® to arrange for free part replacement. After the first year from purchase date, you must pay the labor cost of part installation.

This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

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

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

Disclaimer of implied warranties; limitation of remedies

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

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

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

Sears, Roebuck and Co., Hoffman Estates, IL 60179
Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

Important Safety Instructions

Read all instructions before using this appliance.

Save these instructions for future reference.

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

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

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

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

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



⚠ WARNING

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



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

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

FOR YOUR SAFETY:

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

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1 latest edition, and the National Electrical Code ANSI/NFPA No. 70—latest edition, and local code requirements.** Install only per installation instructions provided in the literature package for this range.

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

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

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

⚠ WARNING Stepping, leaning or sitting on the doors or drawer of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Do not use the oven for storage.

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

⚠ WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface burners or in the drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

Important Safety Instructions

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

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

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

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

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

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

⚠ CAUTION Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a long

period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

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

FOR GLASS COOKTOPS ONLY

- **Do not clean or operate a broken cooktop—**If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cooktop glass with caution—**If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can

Important Safety Instructions

produce harmful fumes if applied to a hot surface.

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

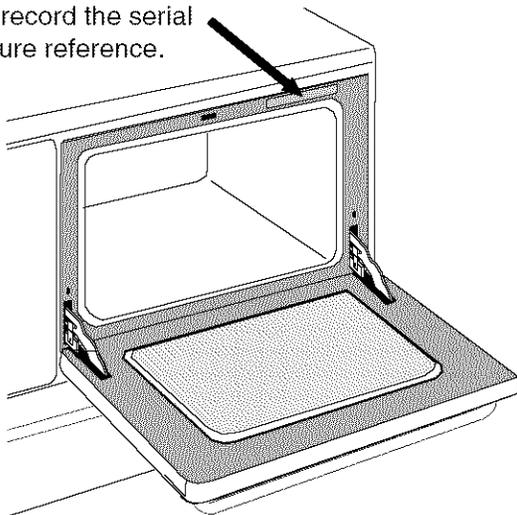
IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep ovens vents unobstructed.** Each vent has its own vent located on the top, near each side and towards the back of the cooktop. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near an oven vent. These items could melt or ignite.
- **Placement of ovens racks.** Always place oven racks in desired location while ovens are cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the ovens. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its grid.** The broiler pan and its grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

SAVE THESE INSTRUCTIONS

Serial Plate Location

You will find the model and serial number printed on the serial plate. Remember to record the serial number for future reference.



IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

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

SELF CLEANING OVENS

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

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

IMPORTANT SAFETY NOTICE

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

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on the serial plate.

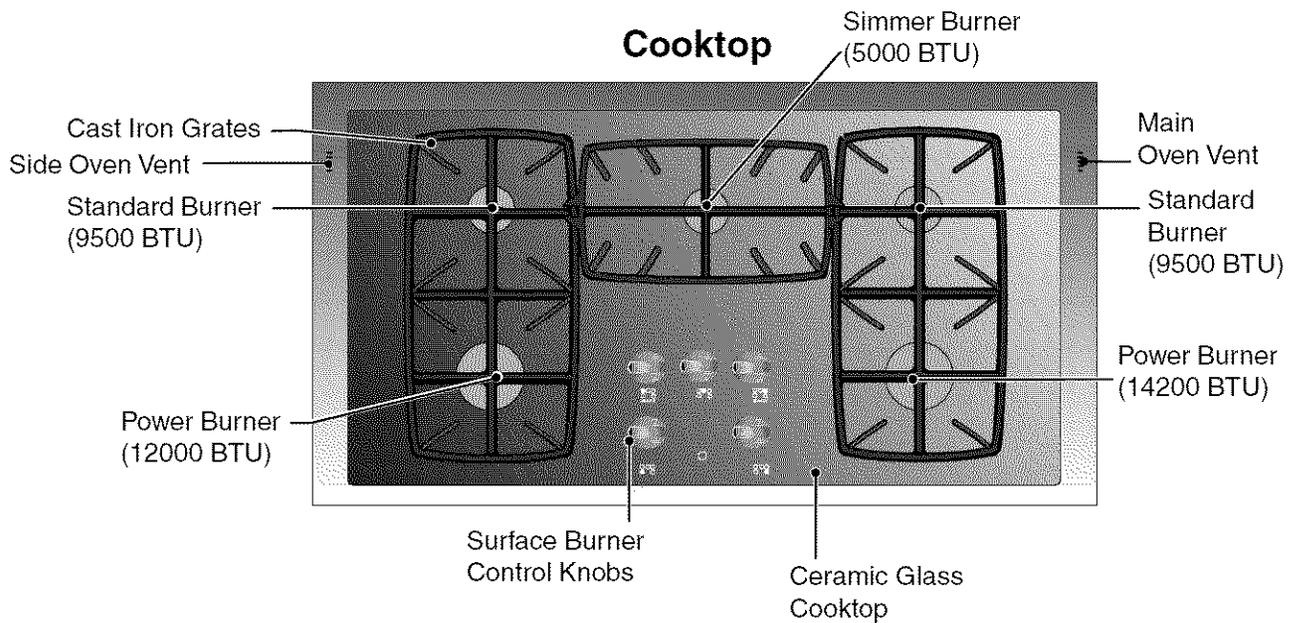
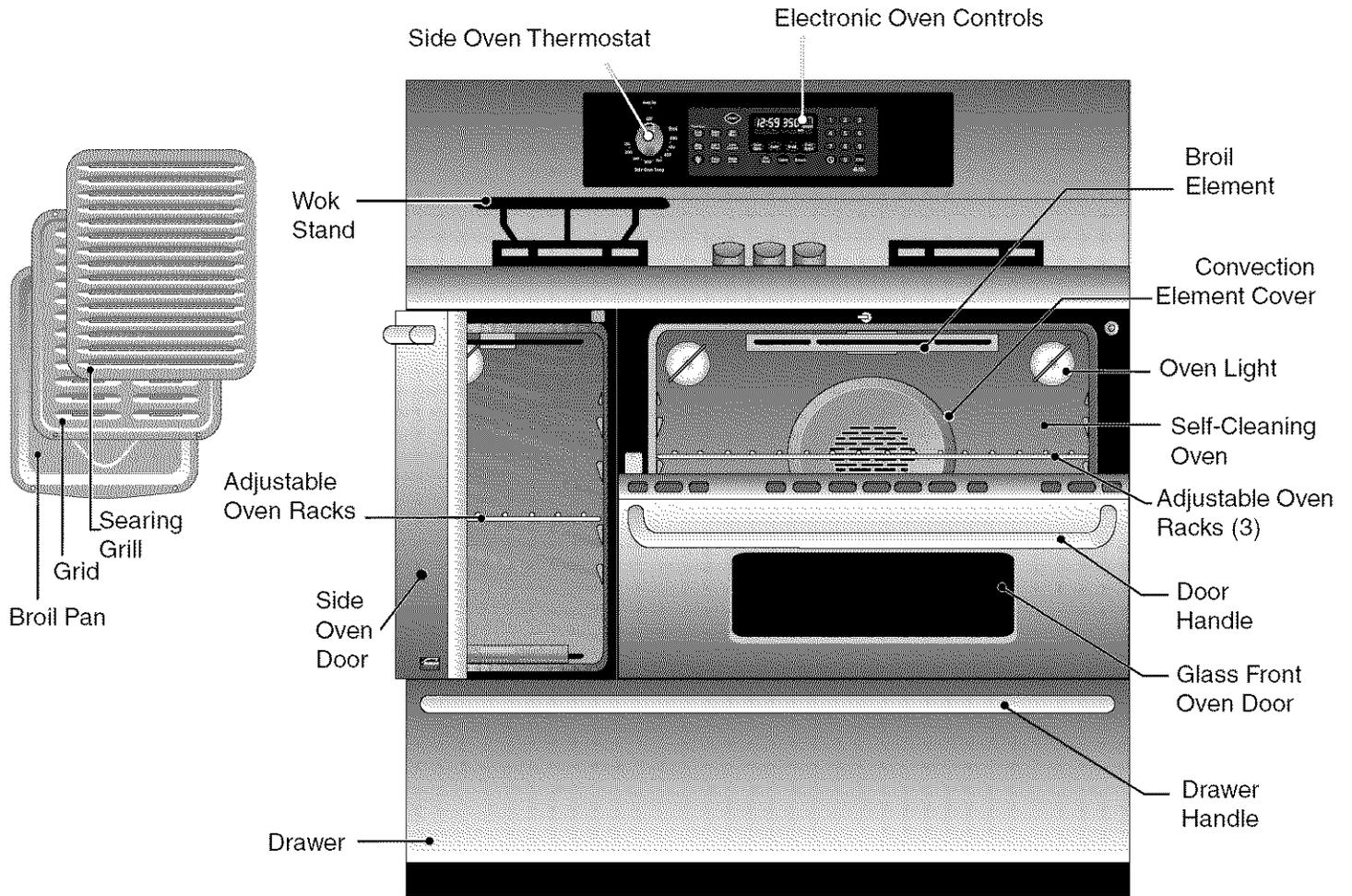
Model No. _____

Serial No. _____

Date of purchase _____

Save these instructions and your sales receipt for future reference.

Range features



Conversion to Liquefied Petroleum Gas (or L.P. Gas)

This natural gas range is designed to allow for conversion to Liquefied Petroleum (L.P.) Gas.

Only a qualified service agent should perform the L. P. conversion. Contact the local gas provider for conversion. The L. P. Conversion Kit is supplied with this range and is located on the main back of the range. The kit contains installation instructions which must be read before and followed carefully when installing the kit.

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

⚠ WARNING To avoid serious injury, any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified service agent.

Surface Cooking

Use Proper Cookware

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 1). Be sure to follow the recommendations for using cookware as shown in Figure 2.

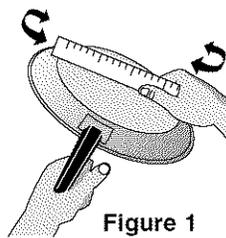


Figure 1

Note: The size and type of cookware used will influence the setting needed for best cooking results.

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

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

Cookware Material types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

ALUMINUM - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic glass cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

COPPER - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum above).

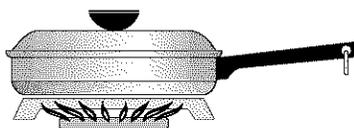
STAINLESS STEEL - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

CAST IRON - A poor heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

PORCELAIN-ENAMEL on METAL - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

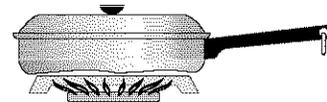
GLASS - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

CORRECT

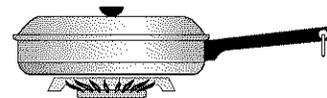


- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of a material that conducts heat well.
- Easy to clean.

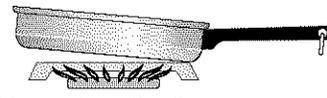
INCORRECT



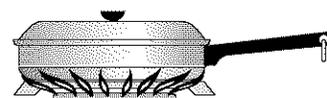
- Curved and warped pan bottoms



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



- Heavy handle tilts pan.

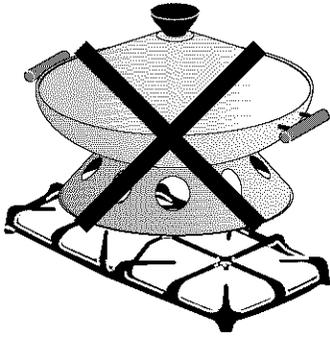


- Flame extends beyond unit.

Figure 2

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

Surface Cooking Specialty Pans & Trivets

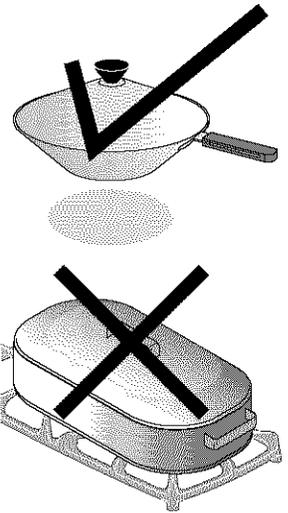


DO NOT use a wok if it is equipped with a metal ring that extends beyond the burner unit. Because this ring traps heat, the cooktop surface could be damaged.

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

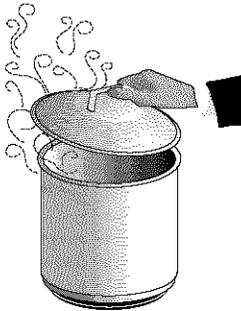
CAUTION DO NOT use two burner units to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or cracking of the appliance cooking surface, and damage to the grates and burner units.

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



Canning Tips & Information

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



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

CAUTION Prevent damage to cooktop:

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

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

Surface Cooking Using the Wok Stand

⚠ CAUTION Always use potholders to remove the wok stand from the grate. Allow the wok stand to cool before removing. Do not set hot wok stand on surfaces that cannot withstand high heat such as countertops.

The Wok Stand provided with your range is designed to allow **only round-bottomed woks up to 14 inches in diameter (35.5 cm).**

The Wok Stand must be used on either of the front burners, although it is recommended that you use the larger burner for best performance. Because the rim of the Wok Stand extends beyond the edge of the grate, **DO NOT** use the rear burner next to Wok stand when it is positioned over front burner. Spills or flame-ups may occur that may result in personal injury or cooktop damage.

If properly positioned, the Wok Stand cannot slide off the grate.

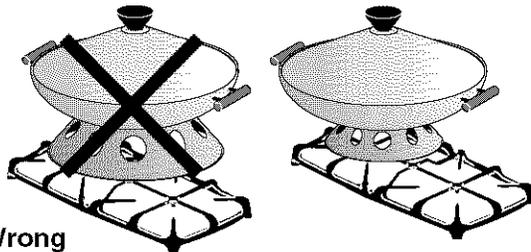
To properly position the Wok Stand

With the grate in position over the burner, set the Wok Stand on top of the grate. Turn the Wok Stand, as shown, until the grate fingers fit into the slots on the bottom of the stand.

⚠ CAUTION Be sure the grate stand is positioned correctly and stably before use to prevent hot spills and possible burns.

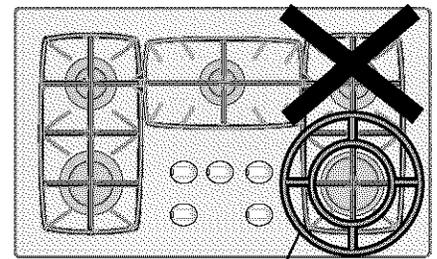
Round-bottomed woks (with a support ring that does not extend beyond the burner unit) may also be used without the Wok Stand. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

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



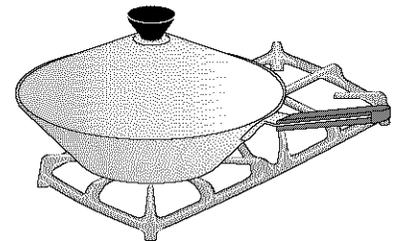
Wrong

Right

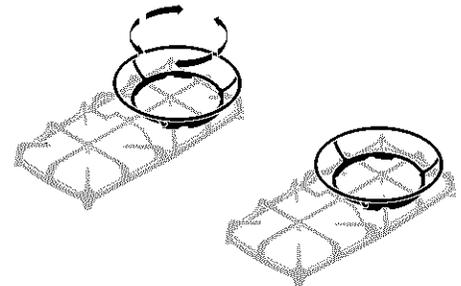


Wok stand

⚠ WARNING Do not use the rear burner next to the Wok stand.



Flat-bottomed woks may also be used on your cooktop without the Wok Stand.



The WOK STAND fits over grate fingers.

ENGLISH

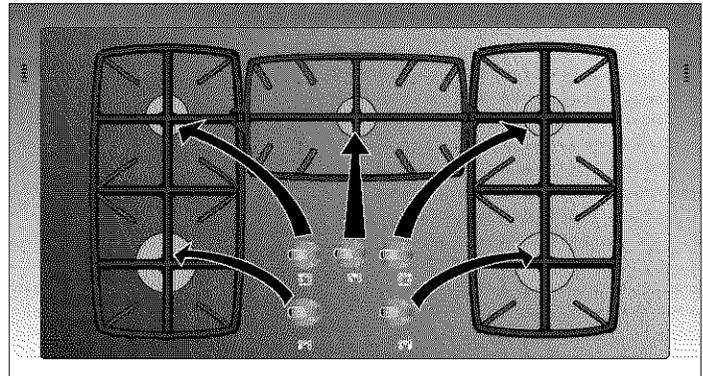
Before Setting Surface Controls

Locations of the Gas Surface Burners

The **STANDARD** sized burners are used for most surface cooking needs. These burners are located at the left and right rear positions on the cooktop.

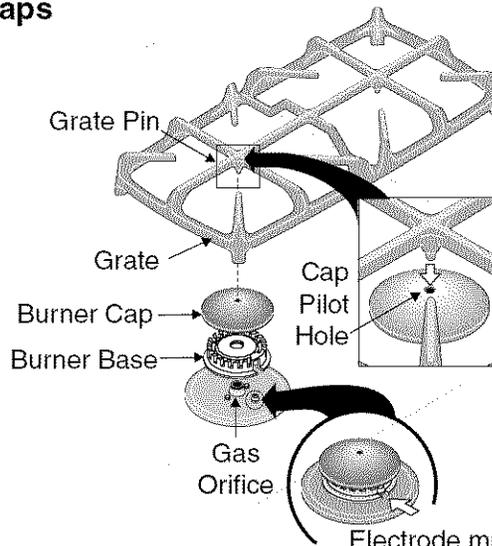
The **SIMMER** burner is used to simmering delicate aliments as chocolate, sauces, etc. This burner is located at the center rear position on the cooktop.

The **POWER** burners are best used for bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. These burners are located at the left and right front positions on the cooktop.



Placement of Burner Bases and Caps

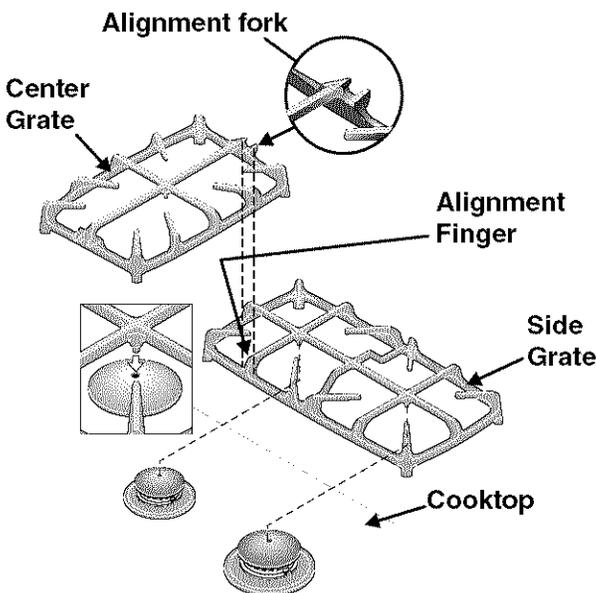
Place the burner base over each gas orifice, matching the burner base size with the gas orifice size. Place the burner cap on each burner base, again matching the cap size to the burner base size. The cap for each Burner has a inner locating ring which locates the burner cap in the center of the burner.



Make sure each burner cap is properly aligned and level.

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

Electrode must be located properly in slot of each Burner Base



Placement of Burner Grates

Place grate over the burners. Place the alignment fork of the center grate over the alignment finger of the side grates. Align the tips under each center of the grate to the holes on the burner caps. The tip should fit in the holes. Make sure that each tip fits in the burner cap of each of the front and rear burners.

Setting Surface Controls

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

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then rapidly turn the surface control knob to **Med.** After burner lights turn knob to desired setting. Use caution when lighting surface burners manually.

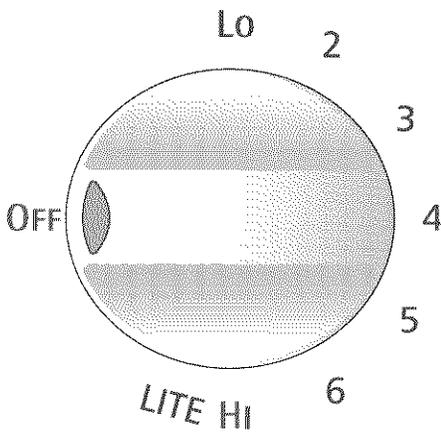


Figure 1

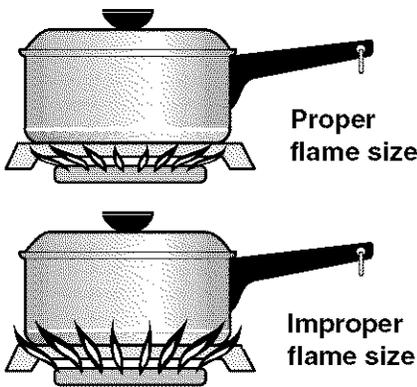


Figure 2

Operating the Gas Surface Controls:

1. Place cooking utensil on surface burner.
2. Push the surface control knob down and turn **counterclockwise** out of the OFF position (See Figure 1).
3. Release the knob and rotate to the LITE position. Note: All five electronic surface igniters will spark at the same time. However, only the burner you are turning on will ignite.
4. Visually check that the burner has a flame.
5. Turn the control knob **counterclockwise** to the desired flame size. The control knobs do not have to be set at a particular setting. Use the knob indicator settings to adjust the flame as needed. **DO NOT** cook with the surface control knob in the LITE position. (The electronic ignitor will continue to spark if the knob is left in the LITE position.)

Setting Proper Surface Burner Flame Size

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

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

***These settings are based on using medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.** The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Clean burner if flame is yellow-orange.

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

Never extend the flame beyond the outer edge of the utensil. A higher flame wastes heat and energy and increases your risk of being burned by the flame (Figure 2).

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

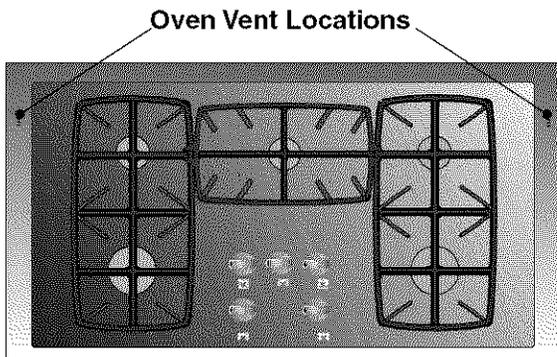
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Before Setting the Oven Controls

Oven Vent(s) and Racks

Oven Vent Locations

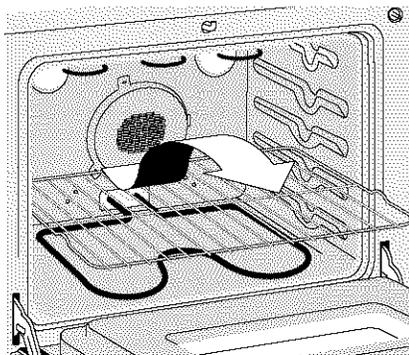
Each oven has its own vent located on the top, near each side and towards the back of the cooktop. When an oven is on, warm air is released through the vent; this ventilation is necessary for proper air circulation in the oven and good baking results.



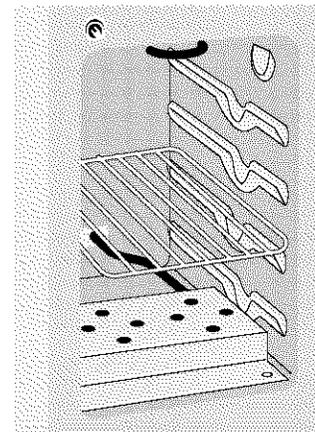
Arranging Oven Racks

The smaller oven has one oven rack and the larger oven has three oven racks. **ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).** Always use oven mitts when using the oven.

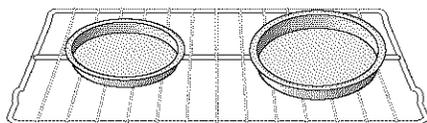
To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace an oven rack,** fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



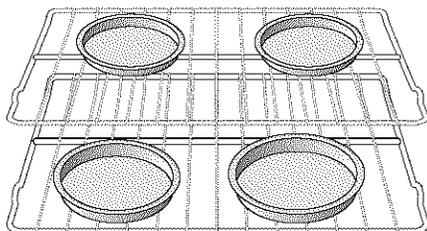
Main Oven



Side Oven



1 Oven Rack



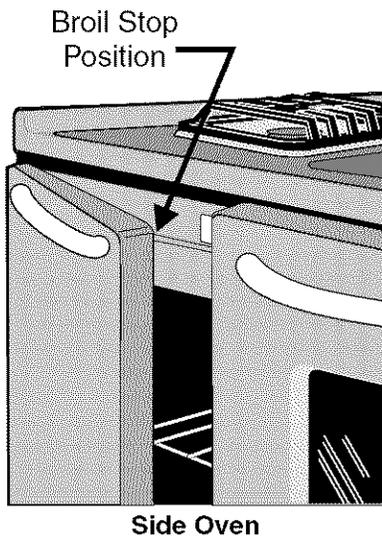
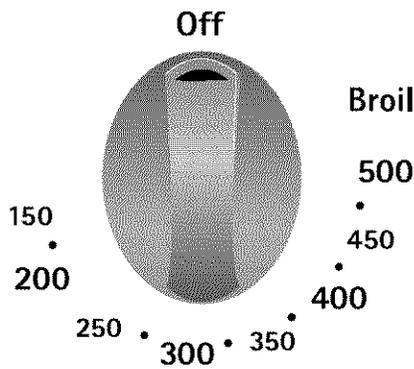
Multiple Oven Racks

Air Circulation in the Oven

For best air circulation and baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.

Setting Side Oven Control

Left Oven
Temperature Control Knob



Side Oven

To Bake

1. Arrange oven racks while the oven is still cool.
2. Turn the Temperature Control Knob to the desired oven temperature. When the oven is first turned on, the oven indicator light above the Temperature Control Knob will glow.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods. When the desired temperature is reached, the oven indicator light will go out. The light will then go on and off as the element cycles on and off to maintain the desired temperature.
4. When cooking is finished, turn the Temperature Control Knob to OFF.

To Broil

1. Arrange oven rack while oven is still cool. For rare meats, position broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (to a lower position).

Rack Position From Top	Food
1	Rare steaks.
2	Ham slices, fish, hamburgers and medium steaks and chops.
3	Well-done foods such as chicken and lobster.

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2. Turn the Temperature Control Knob to BROIL. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in oven.
3. Obtain a properly sized side oven broiler pan and grid (not supplied with purchase of this unit). Place the grid on broiler pan, and then place the meat on the grid. **DO NOT** use broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
4. Place the pan on the oven rack. **Close the oven door to the Broil Stop position while broiling (door opened about 2 inches).**
5. Broil on one side until food is browned; turn and cook on the other side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
6. When broiling is finished, turn the Temperature Control Knob to OFF.

CAUTION Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT put water or flour on the fire. Flour may be explosive.**

Note: See page 30 for table of suggested broiling times.

Control Pad Features

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**

DELAY START— Use with *BAKE, CONV BAKE, PREHEAT, SLOW COOK COOK TIME* and *CLEAN* to program a Delayed Timed Bake or Delay Self-Cleaning cycle start time.

OVEN COOK TIME— Use to enter the length of the baking time.

ADD 1 MINUTE—Use to select Add 1 Minute feature.

SLOW COOK— Use to select the Slow Cook feature.

CONV CONVERT—Use to select the Convection Convert feature.

OVEN LIGHT—Use to turn the oven light ON and OFF.

KITCHEN TIMER ON/OFF Use to set or cancel the Kitchen Timer. The Kitchen Timer does not start or stop cooking.

FLEX CLEAN PAD— Use to select the Self-Cleaning feature.

START—Use to start all oven features (not used with Oven Light).

BAKE PAD— Use to enter the normal Bake feature.

BROIL PAD— Use to select variable broil function.

CONVECTION ROAST— Use to select the Convection Roast feature.

0 THRU 9 NUMBER PADS— Use to enter temperature and times.

WARM & HOLD INDICATOR LIGHT—Indicates if the warm & hold feature is active.

WARM & HOLD PAD—Use to select the Warm & Hold feature.

PREHEAT— Use to raise oven to cooking temperature.

CONVECTION BAKE— Use to select the Convection Bake feature.

CAKES & BREADS— Use to select the Meats, Cakes & Breads cooking features.

STOP—Use to cancel any oven mode previously entered except the time of day and minute timer. Press **STOP** to stop cooking. **STOP** also controls the Oven Lockout feature.

CLOCK SET— Use to set the time of day; also controls the Cooktop Lockout feature.

Minimum and Maximum Control Pad Settings

All of the features listed below have minimum and maximum time or temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the Oven Lockout pad is delayed 3 seconds). An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

FEATURE	MINIMUM TEMP. /TIME	MAXIMUM TEMP. /TIME
PREHEAT TEMP.	170°F/77°C	550°F/288°C
BAKE, CAKES, BREADS TEMP.	170°F/77°C	550°F/288°C
BROIL TEMP.	400°F/205°C	550°F/288°C
KITCHEN TIMER	0:01 Min.	11:59 Hr./Min.
	24 Hr. "	11:59 Hr./Min.
CLOCK TIME	1:00 Hr./Min.	12:59 Hr./Min.
	24 Hr. "	23:59 Hr./Min.
COOK TIME	0:01 Min.	11:59 Hr./Min.
	24 Hr. "	11:59 Hr./Min.
DELAY START	1:00 Hr./Min.	12:59 Hr./Min.
	24 Hr. "	23:59 Hr./Min.
CLEAN TIME	2 hours	4 hours
CONVECTION BAKE	170°F/77°C	550°F/288°C
CONVECTION ROAST	170°F/77°C	550°F/288°C

Setting Oven Controls

Setting the Clock

The  pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the timer in the display will flash with "PF" (power failure, See Figure 1).

When PF appears in the display, press , PF will disappear.

INSTRUCTIONS

PRESS



Figure 1
DISPLAY

To set the clock (example below for 1:30)

1. Press . "CLO" will appear in the display (Figure 2).
2. Press    pads to set the time of day to 1:30 (Figure 3). "CLO" will stay in the display. Press . "CLO" will disappear and the clock will start (Figure 4).

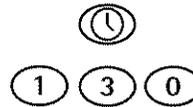


Figure 2



Figure 3

Changing between 12 or 24 hour time of day display

1. Press and hold  for 7 seconds. "CLO" will appear in the display. After 3 seconds  will appear in the display indicating that the cooktop lockout is active (Figure 5). CONTINUE holding the pad until "12h" (Figure 6) or "24h" (Figure 7) appears in the display and the control beeps once.
2. Press  to switch between the 12 and 24 hour time of day display. The display will show either "12h" (Figure 6) or "24h" (Figure 7).
3. Press  to accept the change or press  to reject the change.  will disappear from the display.
4. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.



Figure 4



Figure 5



Figure 6



Figure 7

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Setting Oven Controls

Setting Continuous Bake or 12 Hour Energy Saving

The **TIMER**  and **FLEX CLEAN**  pads control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.

INSTRUCTIONS

To set the control for Continuous Bake or 12 Hour Energy Saving features

1. Press and hold  for 7 seconds (Figure 1). After 7 seconds "12h" or "- h" will appear in the display and the control will beep once.
2. Press  to switch between the 12 Hour Energy Saving and continuous bake features. Note: "12h" (Figure 2) in the display indicates the control is set for the 12 Hour Energy Saving mode and "- h" indicates the control is set for the Continuous Bake feature (Figure 3).
3. Press  to accept the change (Figure 4; display will return to time of day) or press  to reject the change.

PRESS

DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4

Setting Kitchen Timer

The **TIMER**  pad controls the Kitchen Timer feature. The Kitchen Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Kitchen Timer feature can be used during any of the other oven control functions. Refer to "Minimum and Maximum Control Pad Settings" for time amount settings.

INSTRUCTIONS

To set the Kitchen Timer (example for 5 minutes)

1. Press . "--:--" will appear and "TIMER" will flash in the display (Figure 5).
2. Press the number pads to set the desired time in the display (example ). Press . The time will begin to count down with "5:00" and "TIMER" will stay in the display (Figure 6). Note: If  is not pressed the timer will return to the time of day after 25 seconds.
3. When the set time has run out, "End" and "TIMER" will show in the display (Figure 7). The clock will sound with 3 beeps every 5 seconds until  is pressed.

PRESS

DISPLAY



Figure 5



Figure 6



Figure 7

To cancel the Kitchen Timer before the set time has run out

Press . The display will return to the time of day.

To Set Add 1 Minute Feature

The  ADD 1 MINUTE pad is used to set the Add 1 Minute feature. When the  pad is pressed, 1 minute is added to the Kitchen Timer feature if this feature is already active. If the Kitchen Timer feature is not active and the  pad is pressed, the Kitchen Timer feature will become active and will begin counting down from 1 minute.

Setting Oven Controls

Consumer Defined Control

Note: The Consumer Defined Control features are adjustments to the control that will not affect cooking results. These include the Oven Lockout, Temperature Display and Silent Control Operation features

Setting Oven Lockout Feature

The  pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents the oven from being turned on. It does not disable the clock, Kitchen Timer or the interior oven lights.

INSTRUCTIONS

To activate the Oven Lockout feature

1. Press and hold  for 3 seconds.
2. After 3 seconds "Loc" will appear, a beep will sound and "DOOR LOCKED" will flash in the display. Once the oven door is locked the "DOOR LOCKED" indicator will stop flashing and remain on along with the "Loc" (Figure 1).

PRESS

 for 3 seconds

DISPLAY



Figure 1

To reactivate normal oven operation

1. Press and hold  for 3 seconds. A beep will sound. The "DOOR LOCKED" will flash in the display until the oven door has completely unlocked (Figure 2).
2. The wall oven is again fully operational.

 for 3 seconds

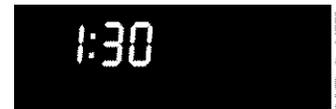


Figure 2

ENGLISH

Setting Silent Control Operation

The **DELAY TIME**  and **FLEX CLEAN**  pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

INSTRUCTIONS

To change control from normal sound operation to silent control operation

1. To tell if your range is set for normal or silent operation press and hold . "--:--" will appear and "DELAY" will flash in the display (Figure 3). After 7 seconds "SP" (Speaker) will appear in the display (Figure 4).
2. Press  to switch between normal sound operation and silent operation mode. The display will show either "SP" (Figure 4) or "--" (Figure 5).

If "SP" appears (Figure 4), the control will operate with normal sounds and beeps. If "--:--" appears (Figure 5), the control is in the silent operation mode.

3. Press  to accept the change or press  to reject the change.

PRESS

 for 7 seconds



 or 

DISPLAY



Figure 3



Figure 4



Figure 5

Note: The control will always beep at the end of a kitchen timer and will beep when a set temperature has been reached, even if the control is set to silent operation.

Setting Oven Controls

Consumer Defined Control Features

Setting Temperature Display — Fahrenheit or Celsius

The **BROIL**  and **FLEX CLEAN**  pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

INSTRUCTIONS

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. To tell if the display is set for Fahrenheit or Celsius press 
(Figure 1) and hold for 7 seconds; "550°" will appear and "BROIL" will flash in the display and a beep will sound. If "F" appears, the display is set to show temperatures in Fahrenheit (Figure 2). If "C" appears, the display is set to show temperatures in Celsius (Figure 3).
2. Press  to switch between Fahrenheit or Celsius display modes. The display will show either "F" (Figure 2) or "C" (Figure 3).
3. Press  to accept the change or press  to reject the change.

PRESS


for 7seconds



 or 

DISPLAY



Figure 1



Figure 2



Figure 3

Setting Oven Controls

Setting Preheat

The **PREHEAT**  pad controls the Preheat feature. The Preheat feature will bring the oven up to temperature and then indicate when to place the food in the oven. Use this feature when recipes call for preheating. Preheating is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature between 170°F to 550°F.

INSTRUCTIONS

To set the Preheat temperature for 375°F

1. Arrange the interior oven racks.
2. Press . "350" and "BAKE" will appear in the display (Figure 1). Note that if a preheat of 350°F is needed, press .
3. Press   . "375°" and "BAKE" will appear in the display (Figure 2).
4. Press . "PRE" and "BAKE" will appear in the display as the oven heats and reaches 375°F (Figure 3).

Note: After the oven has reached the desired temperature (this example, 375°F) the control will beep and the "PRE" light will turn off and oven temperature will be displayed (Figure 4). If you missed hearing the beep, you can tell that the oven has reached preheat temperature if you see the oven temperature showing in the oven display. Once the oven has preheated, **PLACE FOOD IN THE OVEN**. The "BAKE" light will stay on.

Press  when baking is complete or to cancel the preheat feature.

To change Preheat temperature while oven is preheating (example: changing from 375°F to 425°F)

If it is necessary to change the preheat temperature while the oven is preheating to the original temperature:

1. While preheating, press . "375" and "BAKE" will appear in the display (Figure 5).
2. Enter the new preheat temperature. Press   . "425°" and "BAKE" will appear in the display (Figure 6).
3. Press . "PRE" and "BAKE" will appear in the display as the oven heats to 425°F (Figure 7). A beep will sound once the oven temperature reaches 425°F and the display will show "425°" and "BAKE" (Figure 8).
4. When baking is complete press .

PRESS

DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7



Figure 8



ENGLISH

Setting Oven Controls

Setting Bake

The **BAKE**  pad controls normal baking. If preheating is necessary, refer to the  Preheat Feature for instructions. The oven can be programmed to bake at any temperature from 170° F to 550° F (the sample shown below is for 350°F).

INSTRUCTIONS

To set the Bake Temperature to 375°F

1. Arrange interior oven racks and place food in oven.
2. Press , "350" will appear and "BAKE" will flash in the display (Figure 1). If a bake of 350°F is needed, press .
3. Press    (Figure 2). "BAKE" will continue to flash and "375°" will appear in the display.
4. Press . A beep will sound once the oven temperature reaches 375° F and the display will show "375°" and "BAKE" (Figure 3).

Pressing  will cancel the Bake feature at any time.

To change the Bake Temperature (example: changing from 375°F to 425°F)

1. After the oven has already been set to bake at 375°F and the oven temperature needs to be changed to 425°F, press  (Figure 4) and "375°" will appear and "BAKE" will flash in the display.
2. Press    (Figure 5). "BAKE" will continue to flash and "425°" will appear in the display.
3. Press . "BAKE" and "425°" will stay in the display (See Figure 6).

Note: During the first rise of temperature, both Bake and Broil elements will cycle for a better heat distribution.

PRESS

DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6

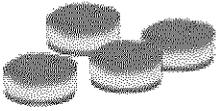
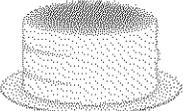
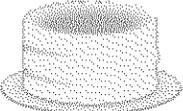
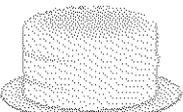
Setting Oven Controls

Oven Baking

For best cooking results, pre-heat the oven before baking cookies, breads, cakes, pies or pastries, etc.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance. If you feel your oven is too hot or too cold, you can adjust its temperature. Refer to the “Adjusting oven temperature” section.

Baking Problems and Solutions Chart

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

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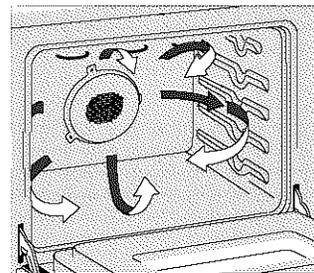
Setting Oven Controls

Setting Convection Bake

The **CONVECTION BAKE**  pad controls the Convection Bake feature.

Use the Convection Bake feature when cooking speed is desired. The oven can be programmed for Convection baking at any temperature between 170° F (77° C) to 550° F (288° C).

Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven (See Figure 1). This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using 2 or 3 racks at the same time. Breads and pastries brown more evenly. Convection bake cooks most foods faster, at lower temperature and more evenly than conventional bake. This oven is equipped with multiple fan speeds for even cooking when baking and better tasting meats when roasting. It will use a slower fan speed for baking. The slow fan speed slowly and evenly moves the air through the cavity and produce lighter flakier crusts for pies and evenly brown cookies.



Air circulation during Convection Bake

Figure 1

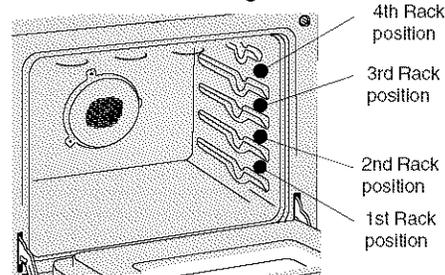


Figure 2

General Convection Bake Instructions

1. Time reductions will vary depending on the amount and type of food to be cooked. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
2. Preheating is not necessary when cooking casseroles with Convection Bake.
3. When using Convection Bake with a single rack, place oven rack in position 2 or 3. If cooking on multiple racks, place the oven racks in positions 2 and 4.

Benefits of Convection Bake:

- Multiple rack baking.
- Some foods cook up to 30% faster, saving time and energy.
- No special pans or bakeware needed.

INSTRUCTIONS

To set the oven for Convection Bake and temperature to 375°F

1. Arrange interior oven racks and place food in oven.
2. Press . "CONV BAKE" will flash and "350" will appear in the display (Figure 3). If a Conv Bake of 350°F is needed, press .
3. Press   . "CONV BAKE" will keep flashing and "375" will appear in the display (Figure 4).
4. Press . "CONV BAKE" will stop flashing and the fan icon will appear in the display (Figure 5).

PRESS

DISPLAY



Figure 3



Figure 4



Figure 5

Note: The convection fan will start AS SOON AS the oven is set for Convection Bake. The display will show an icon of rotating fan within a square. This rotating fan icon indicates when the Convection Fan is operating. The Bake, Broil and Convection elements will cycle for a better heat distribution.

Press  to stop Convection Bake or cancel Convection Bake at any time.

Setting Oven Controls

Setting Convection Roast

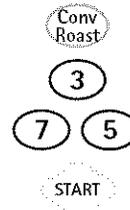
This method of cooking enables you to obtain the best results when roasting. The oven can be programmed to convection roast at any temperature from 170°F to 550°F (77°C to 288°C). Remember to use tested recipes with times adjusted for convection roasting when using the convection mode. Times may be reduced by as much as 30% when using the convection feature. This oven is equipped with multiple fan speeds for even cooking when baking and better tasting meats when roasting. It will use a faster fan speed for roasting which will quickly strip the cold air away from the meats replacing it with warm air (making a crisp outside type of searing) sealing in juices for better tasting meats.

INSTRUCTIONS

To Set the oven to Convection Roast at 375°F

1. Arrange oven racks.
2. Press ; "350" will be displayed; **CONV ROAST** will flash (Figure 1).
3. Enter the desired roasting temperature using the number pads (Figure 2).
4. Press ; **CONV ROAST** and the fan icon will be displayed (Figure 3). The Bake, Broil and Convection elements will also cycle for a better heat distribution.

PRESS



DISPLAY



Figure 1



Figure 2



Figure 3

To change the Convection Roast temperature (example: changing from 375°F to 425°F)

1. Press ; "375" will be displayed; **CONV ROAST** will flash (Figure 2).
2. Enter the desired roasting temperature using the number pads (Figure 4).
3. Push ; the current oven temperature, **CONV ROAST** and the fan icon will be displayed (Figure 5).

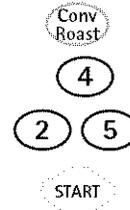


Figure 4



Figure 5

After the oven has reached the desired temperature, the control will beep and **CONV ROAST** light will stay on. **Note:** The Bake, Broil and Convection elements will cycle for a better heat distribution.

When convection roasting is complete press .



Setting Convection Convert

The **CONV CONVERT** pad is used to automatically convert a standard **baking** recipe for convection baking. When set properly, this feature is designed to display the actual converted (reduced) temperature in the display.

Convection Convert may **ONLY** be used with a **Conv Bake**, **Timed Conv Bake** or a **Delay Start** (Delayed Timed Conv Bake) setting. When used with a Timed Bake or a Delay Start (Delayed Timed Bake) setting, the Convection Convert will display a "CF" for check food when the bake time is 75% complete (See Fig. 8). At this time the oven control will sound 3 long beeps at regular intervals until baking had finished. When the bake time has completely finished the control will

display "End" and will sound 3 long beeps every 30 seconds until the pad is pressed.

To change from a normal bake recipe to a convection bake recipe (example: changing a 400° (204°C) normal bake recipe to a convection bake recipe)

When the conv bake mode is on at 400°F (204°C) (Figure 6), press

. "**CONV BAKE**" and the oven temperature **adjustment** will appear in the display (for this example it is 375°F). A beep will sound once the **adjusted** oven temperature is reached. The display will show "375°", "**CONV BAKE**" and the fan icon (Figure 7).



Figure 6



Figure 7



Figure 8

NOTE: When using a Cook Time, the convection convert will not operate if you have a timed bake under 20 minutes.

ENGLISH

Setting Oven Controls

Setting the Slow Cook Feature

The  **SLOW COOK** pad is used to activate this feature. The Slow Cook feature may be used to cook foods more slowly, at lower oven temperatures and provides cooking results much the same way as a Slow Cooker or Crock-Pot. The Slow Cook feature is ideal for roasting beef, pork & poultry. Slow Cooking meats may result in the exterior of meats becoming dark but not burnt. This is normal.

There are 2 settings available, high (HI) or low (LO). The maximum cook time for the Slow Cook feature is 12 hours unless the oven control has been changed to the Continuous Bake mode or the Sabbath mode has been activated. This feature may be used with the additional settings of a **Timed Bake** Slow Cook (see **Timed Bake** beginning with step 5-7) or a **Delayed Start Bake** Slow Cook (see **Delayed Start Bake** steps 6-10).

Below is a list of preparation and cooking tips you should review for best possible results using Slow Cook:

- Completely thaw all frozen foods before cooking with the Slow Cook feature.
- When using a single rack, place in position 2 or 3 (see figure 1 on page 15).
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover the foods to keep them moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Cook times will vary; depending on the weight, fat content, bone & the shape of the meat.
- Use a food thermometer to determine when the food is done to the recipe recommended temperature.
- Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

INSTRUCTIONS

To Program the Oven to begin baking with the Slow Cook feature

1. Place the food in the oven.
2. Press . "SLO" and "HI" will appear in the display. The Slow Cook feature will be set to the high setting. This setting is best for cooking foods from a 4 to 5 hour time period (Figure 1).
3. Press again  to set the Slow Cook feature to the low setting (**Lo** will appear in the display). This setting is best for cooking foods from a 8 to 9 hour time period (Figure 2).
4. Press  (Figure 3).
5. If desired, add any **Timed Bake** or **Delayed Start Bake** settings at this time.
6. To cancel the Slow Cook feature press  at any time.

PRESS

DISPLAY



Figure 1



Figure 2



Figure 3



Setting Oven Controls

Setting Timed Bake, Timed Convection Bake or Timed Convection Roast

The **BAKE**  or **CONVECTION BAKE**  or **CONVECTION ROAST**  and **OVEN COOK TIME**  pads control the Timed Bake feature. The automatic timer of the Timed Bake feature will turn the oven OFF after cooking for the desired amount of time you selected.

INSTRUCTIONS

PRESS

DISPLAY

To program the oven to begin baking immediately and to shut off automatically (example: BAKE at 350°F for 30 minutes)

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press , "350" will appear and "BAKE" will flash in the display (Figure 1).
4. Press . "BAKE" and "350°" will appear in the display (Figure 2).
5. Press . "TIMED" will flash; "BAKE", "--:--" and "350°" will appear in the display (Figure 3).
6. Enter the desired baking time by pressing   (Figure 4).
Note: Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.
7. Press . Both the "TIMED" and "BAKE" icons will remain on in the display (Figure 5). Once the Timed Bake feature has started, the current time of day will appear in the display.

Note: After the Timed Bake feature has activated, press  to display the bake time remaining in the Timed Bake mode. Once Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press  when baking has finished or at any time to cancel the Timed Bake feature.

When the timed bake finishes

1. "End" and the time of day will show in display. The oven will shut off automatically (Figure 6).
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until  is pressed.



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



ENGLISH

CAUTION Use caution with the **DELAY START** (Delayed Timed Bake) features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

Setting Oven Controls

Setting Delayed Timed Bake or Delayed Timed Convection Bake

The **BAKE**  or **CONVECTION BAKE** , **OVEN COOK TIME**  and **DELAY START**  pads control the Delayed Time Bake feature. The automatic timer of the Delayed Time Bake will turn the oven **on and off** at the time you select in advance. **Note:** If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed Timed Convection Bake cycle can never be set to start more than 12 hours in advance. To set for Delayed Timed Bake or Delayed Timed Convection Bake 12-24 hours in advance set the control for the 24 hour time of day display mode.

INSTRUCTIONS

PRESS

DISPLAY

To program the oven for a delayed **BAKE** start time and to shut off automatically (example: baking at 350°F, starting at 5:30 and baking for 30 minutes)

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press . "350" will appear and "BAKE" will flash in the display (Figure 1).
4. Press . "BAKE" and "350°" will stay in the display (Figure 2).
5. Press . "TIMED" will flash, "--:--" will appear and "BAKE" and "350°" will remain in the display (Figure 3).
6. Enter the desired baking time using the number pads by pressing  . "TIMED" will flash; "BAKE", "--:30" and "350°" will appear in the display (Figure 4). Note: Baking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
7. Press . "TIMED", "BAKE" and "350°" will remain in the display (Figure 5).
8. Press . "DELAY" will flash in the display. Enter the desired start time using the number pads    (Figure 6).
9. Press . When Delayed Time Bake starts, the set oven temperature will disappear, "DELAY", "BAKE" and the current time of day will appear in the display (Figure 7).
10. When the desired start time is reached, "350°" appears in display and "DELAY" disappears. Oven starts to bake at the previously selected temperature (Figure 8).



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7



Figure 8



Figure 9

Note: Once Delayed Time Bake has started, press  to display the bake time remaining. Once the Delayed Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press  when baking has completed or at any time to cancel the Delayed Time Bake feature.

When the set bake time runs out:

1. "End" will appear in the display and the oven will shut off automatically (Figure 9).
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until  is pressed.

Setting Oven Controls

Setting the Food Categories Feature

The **CAKES**  and **BREADS**  pads in the Food Categories feature are used when cooking certain food items. These pads have been designed to give optimum cook performance for the foods selected in each category.

The **CAKES** pad provides a preheat with a gentle cycling of heat giving cakes more volume and allowing delicate foods to cook more evenly.

The **BREADS** pad adds a preheat feature to the bake cycle to thoroughly heat the oven from top to bottom to give more evenly browned foods. Refer to (Figure 4) for foods to cook in each category.

INSTRUCTIONS

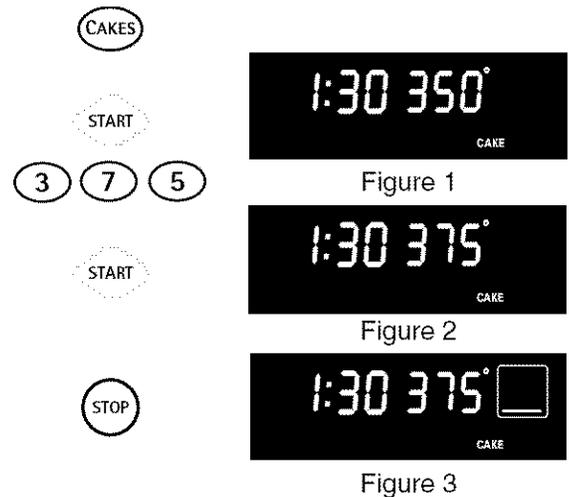
To set the Food Categories feature (example: for Cakes to cook at 375°F)

1. Arrange interior oven racks and place food in oven.
2. Press . "CAKE" will flash and "350°" will be displayed (See Figure 1). Note that if a bake temperature of 350°F is needed, simply press .
3. Press   . "CAKE" will flash and "375°" will appear in the display (See Figure 2).
4. Press . "CAKE" will stop flashing and "375°" will remain in the display (See Figure 3). The convection fan icon will come on.

Press  to stop cooking Cakes or Breads, or to cancel cooking Cakes or Breads at any time.

PRESS

DISPLAY



Recommended foods to be cooked in each category

Cakes	Breads
Cakes	Breads
Brownies	Rolls
Pies (fresh & frozen)	Biscuits
Baked Custards	Muffins
Cheesecake	Cornbread

Figure 4

Setting Oven Controls

Setting the Warm & Hold™ Feature

The **Warm & Hold**  pad turns ON the Warm & Hold feature and will maintain an oven temperature of 170°F (77°C). The Warm & Hold feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Warm & Hold feature will shut the oven OFF. The Warm & Hold feature may be used without any other cooking operations or can be used after cooking has finished using BAKE, CONVECTION BAKE, CONVECTION ROAST.

The Warm & Hold feature may be used with TIMED BAKE if you wish to have the Warm & Hold feature turn ON automatically when cooking has finished. The Timed Bake features require you to set start time and the amount of cooking time. With this information the control can calculate the time when cooking will complete and can then start the Warm & Hold feature automatically.

INSTRUCTIONS

PRESS

DISPLAY

To set Warm & Hold

1. Arrange interior oven racks and place food in oven.
2. Press . "HLd" will appear in the display (Figure 1).
Note: If no pad is touched within 25 seconds the request to turn ON Warm & Hold feature will be cancelled.
3. Press . The oven icon will appear in the display (Figure 2).
4. To turn the Warm & Hold OFF at any time press .
Note: The Warm & Hold feature will automatically turn OFF after 3 hours.



Figure 1



Figure 2

To set Warm & Hold to turn ON automatically

1. Arrange interior oven racks and place food in oven. Set the oven properly for **Timed Bake or Delayed Timed Bake**.
2. Press . (Figure 3)
Note: If no pad is touched within 25 seconds the request to turn ON Warm & Hold feature all functions previously programmed will be cleared.
3. Press . "HLd" will disappear and the temperature will be displayed (Figure 4). The Warm & Hold mode is set to turn ON automatically after Timed Bake has finished (See Figure 2).
4. To turn the Warm & Hold feature OFF at any time press .



Figure 3



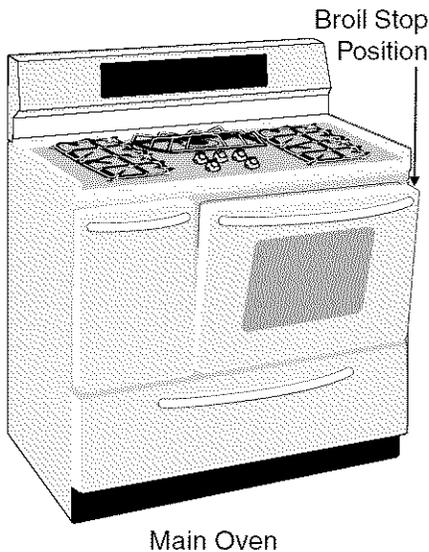
Figure 4

Note: The Warm & Hold feature will automatically turn OFF after 3 hours.

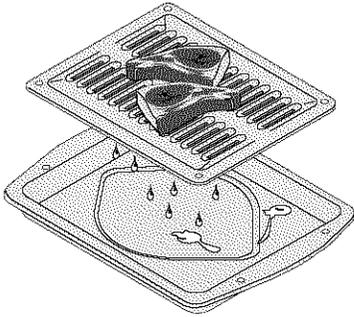
Pressing  at any time will stop all oven baking operations.



Setting Oven Controls



Main Oven



Broiling Information

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

See the broiling instructions for main oven in the Setting Oven Controls section. See side oven step-by-step instructions in the Setting Side Oven Control section.

Preheating

Preheating is suggested when broiling rare steaks (remove all utensils before preheating). To preheat, set the oven control to BROIL. Wait for the element to become red-hot, usually about 2 minutes. Preheating is not necessary when broiling meats well-done.

To Broil

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

Determining Broiling Times

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

Broiling Tips

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

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

⚠ CAUTION Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT put water or flour on the fire.** Flour may be explosive.

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

Broiler Clean-Up Tips:

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

Setting Oven Controls

Setting Broil

The **Broil** pad controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature temperature may be set between 400°F and 550°F. This appliance includes a Searing Grill for searing meats (Figure 6). The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert (See Figure 5). **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

⚠ WARNING Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

INSTRUCTIONS

To set the oven to broil at 500°F

1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
2. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position** (See Figure 4).
3. Press **Broil**. "BROIL" will flash and "550" will appear (Figure 1).
4. Press **5 0 0**.
5. If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing to step 6.
6. Press **START**. The oven will begin to broil. "BROIL" and "500°" will appear in the display (Figure 2).
7. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
8. To cancel broiling press **STOP** (Figure 3).

PRESS

DISPLAY



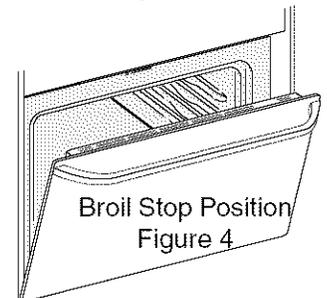
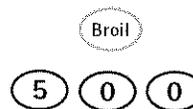
Figure 1



Figure 2



Figure 3



Broil Stop Position
Figure 4

Broiling Times and Searing Grill

Use the following table for approximate broiling times. Increase or decrease broiling times, or move the broiling pan to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely. Use the Searing Grill for meats and steaks if desired. Before placing the meat, be sure to heat the Searing Grill using Broil for 10 minutes. Cook times should be reduced 1-2 minutes per side when cooking with the Searing Grill. Place Searing Grill on top of Broiler Pan and insert for meats and steaks (See Figure 6).

Electric Range Broiling Table Recommendations

Food Item	Rack Position	Temp Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	2nd	550° F	6:00	4:00	Rare
	2nd	550° F	7:00	5:00	Medium
Pork Chops 3/4" thick	2nd	550° F	8:00	6:00	Well
Chicken - Bone In	3rd	450° F	20:00	10:00	Well
Chicken - Boneless	2nd	450° F	8:00	6:00	Well
Fish	2nd	500° F	13:00	n/a	Well
Shrimp	3rd	550° F	5:00	n/a	Well
Hamburger 1" thick	2nd	550° F	9:00	7:00	Medium
	3rd	550° F	10:00	8:00	Well

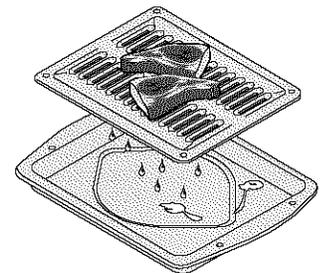
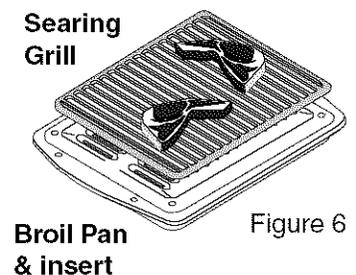


Figure 5



Searing Grill
Broil Pan & insert

Figure 6

Setting Oven Controls

To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)

The ^{Timed Oven} **COOK TIME** and **DELAY START** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **Bake** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (oven temperature adjustment should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press  before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

IMPORTANT NOTES: It is not advised to attempt to activate any other program feature other than **BAKE** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; **0** to **9**, ,  & . **ALL OTHER KEYPADS** should not be used once the Sabbath feature is properly activated.

INSTRUCTIONS

To Program the Oven to Begin Baking Immediately & activate the Sabbath feature (example: baking at 350°F)

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press . "350°" appears in the display.
4. Press  (Figure 1).

PRESS



DISPLAY

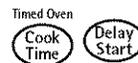


Figure 1



Figure 2

5. If you desire to set the oven control for a **Timed Bake** or **Delayed Start Bake** do so at this time. If not, skip this step and continue to step 7. Refer to the **Timed Bake** (complete steps 5-7) / **Delayed Start Bake** (complete steps 6-10) section for complete instructions. Remember the oven will shut down after using **Timed Bake** or **Delay Start Bake** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Delayed Start Bake** time is 11 hours & 59 minutes.
6. The oven will turn ON and begin heating.
7. Press and hold both the ^{Timed Oven}  and  pads for at least 3 seconds. **SAb** will appear in the display (Figure 2). Once SAb appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.



Note: You may change the oven temperature once baking has started by pressing , the numeric key pads for the temperature you want (example for 425°C press **4**, **2**, **5**) and then press  TWICE (for Jewish Holidays only). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.

8. The oven may be turned OFF at any time by first pressing  pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the ^{Timed Oven}  and  pads for at least 3 seconds. **SAb** will disappear from the display (Figure 3).



Figure 3

ENGLISH

Setting Oven Controls

To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays) (continued)

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. You should remove the food when the power failure occurs, because you may only start the oven once during the Sabbath/Jewish Holidays. After the Sabbath observance turn OFF the Sabbath feature and the oven may be used with all normal functions.

After the Sabbath observance turn OFF the Sabbath feature. Press and hold both the  and  pads for at least 3 seconds. **SAb** will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

To Set the Recipe Recall Feature

This feature will ONLY recall a **Bake, Convection Bake, Convection roast, Slow Cook, Timed Bake** or a **Timed Bake** with a **Warm & Hold** added setting. This feature will not work with any other function including a **Delayed Timed Bake**, a **Clean Cycle** or a **Broil** setting.

INSTRUCTIONS

PRESS

DISPLAY

To Program the Oven to Begin Baking immediately and record a Recipe (example: for a Bake mode at 375°C)

1. Place the food in the oven.
2. Press . "350" appears and "BAKE" will flash in the display (Figure 1).
3. Enter the desired roasting temperature using the number pads    (Figure 2).
4. Press and hold  pad for at least 3 seconds or until a beep sounds. The beep indicates that this recipe has been recorded for future recall.



Figure 1



Figure 2

for 3 seconds.

To Program the Oven to Begin Baking with a stored Recipe

1. Place the food in the oven.
2. Press  " 375 " appears and "BAKE" will flash in the display (Figure 2) and  (Figure 3).



Figure 3



To Quickly Erase all Stored Recipes:

1. Press and hold the  key pad until the first single beep sounds (6 seconds).
2. After the first beep press the  key pad once. Any stored recipes will be erased. Please note: Clearing the recipes will also reset all other adjustments back to the factory settings. These include **12 or 24 Hour Time of Day Display, Continuous Bake or 12 Hour Energy Savings mode, Silent Control Operation, Fahrenheit or Celsius Temperature Display** and any Oven Temperature adjustments that are set.

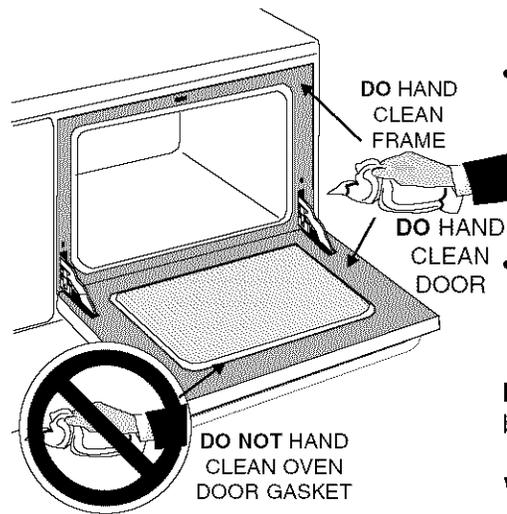
Self-Cleaning

CAUTION During the Self-Cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

CAUTION The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

CAUTION **DO NOT** line the oven walls, racks, bottom or any other part of the range with **aluminum foil**. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

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



Note: See additional cleaning information for the oven door in the **General Care & Cleaning** section.



Self-Cleaning Oven

A Self-Cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

Adhere to the following cleaning precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the Self-Cleaning oven.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.**
- Porcelain oven racks do not have to be removed. After the cycle is complete and the oven has cooled, rub the sides of the oven racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack position).
- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

NOTE: Prior to setting the Self-Clean cycle, any spills remaining on the oven bottom should be removed.

What to Expect during Cleaning

While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent.

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

CAUTION To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

Self-Cleaning

What to Expect during Cleaning

While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent. If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

CAUTION To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

Self-Clean Cycle Time Length

The **FLEX CLEAN**  pad controls the Self-Cleaning feature. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So a 3 hour self-clean cycle will actually take about 4 hours to complete.

*It is recommend to use a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be **VERY HOT**.

INSTRUCTIONS

To set the controls for a 3 hour Self-Cleaning cycle to start immediately and shut off automatically

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press . "CLEAN" will flash and "3:00" HR will show in the display (Figure 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press    for 2 hour or press    for a 4 hour clean time. Set the cleaning time based on the amount of soil: light, medium or heavy (* See above).
3. Press . The "DOOR LOCKED" icon will flash; "CLEAN",  icon and the letters "CLn" will remain on in the display (Figure 2).
4. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "DOOR LOCKED" indicator light will stop flashing and remain on. Also, the oven icon will appear in the display (Figure 3).
Note: Allow about 15 seconds for the oven door lock to close.

PRESS

DISPLAY

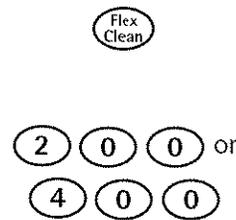


Figure 1



Figure 2



Figure 3

When the Self-Clean Cycle is Completed

1. "END" will appear in the display. The time of day, the "DOOR LOCKED" and "CLEAN" icon will remain in the display (Figure 4).
2. Once the oven has cooled down for approximately 1 HOUR, and the "DOOR LOCKED" and  icon is are longer displayed, the oven door can then be opened (Figure 5).



Figure 4



Figure 5

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

1. Press .
2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR and the "DOOR LOCKED" icon is no longer displayed (Figure 5).



Self-Cleaning

To Start the delayed Self-Clean Cycle

The **FLEX CLEAN** (Flex Clean), **DELAY START** (Delay Start) pads and length of clean cycle, controls the Delayed Self-Clean operation. The automatic timer will turn the oven **on and off** at the time you select in advance. Be sure to review **TO START THE SELF-CLEAN CYCLE** for recommended clean times.

INSTRUCTIONS

To set the control for the Self-Cleaning Cycle to start at a delayed time and shut off automatically (example: 3 hour self-clean cycle to start at 4:30)

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press **FLEX CLEAN**. "CLEAN" will flash and "3:00" HR will show in the display (Figure 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press **2 0 0** for 2 hour or press **4 0 0** for a 4 hour clean time. Set the cleaning time based on the amount of soil—light, medium or heavy (*See previous page).
3. Press **START**. The "DOOR LOCKED" icon will flash; "CLEAN" icon and the letters "CLn" will remain on in the display (Figure 2).
4. Press **DELAY START**. Enter the desired start time using the number pads **4 3 0** (Figure 3).
5. Press **START**. "DELAY", "DOOR LOCKED" and "CLEAN" icons will remain on (Figure 4).
6. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "DOOR LOCKED" indicator light will quit flashing and remain on.
7. The control will start the self-cleaning at the set start time, for the period of time previously selected. At that time, the icon "DELAY" will go out; "CLn" and oven icon will appear in the display (Figure 5).

When the Self-Clean Cycle is Completed

1. "END" will appear in the display. The time of day, the "DOOR LOCKED" and "CLEAN" icon will remain in the display (Figure 6).
2. Once the oven has cooled down for approximately 1 HOUR, and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Figure 7).

PRESS

DISPLAY



Figure 1

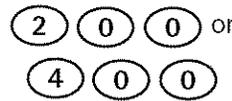


Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7

ENGLISH

Self-Cleaning

INSTRUCTIONS

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

1. Press .
2. Once the oven has cooled down for approximately 1 HOUR and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Figure 1).

Note: Self-Clean cycle can never be set to start more than 12 hours in advance.

PRESS



DISPLAY



Figure 1

Adjusting Oven Temperature

The temperature in the oven has been pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is cooking too hot or too cool for the temperature you select, you can adjust the actual oven temperature to be more or less than what is displayed. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

Note: The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature.

INSTRUCTIONS

To adjust the oven temperature higher

1. Press  for 6 seconds (Figure 2).
2. To increase the temperature use the number pads to enter the desired change. (Example 30°F)   (Figure 3). The temperature may be increased as much as 35°F (19°C).
3. Press  to accept the temperature change and the display will return to the time of day (Figure 4). Press  to reject the change if necessary.

PRESS



DISPLAY



Figure 2



Figure 3



Figure 4

To adjust the oven temperature lower

1. Press  for 6 seconds. 0° will appear in the display (Figure 5).
2. To decrease the temperature use the number pads to enter the desired change. (Example -30°F)   and then press  (Figure 6). The temperature may be decreased as much as 35°F (19°C).
3. Press  to accept the temperature change and the display will return to the time of day (Figure 7). Press  to reject the change if necessary.



Figure 5



Figure 6



Figure 7

Porcelain Enamel Oven Cleaning (Side Oven)

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove spillovers and heavy soils as soon as possible. Regular cleanings now will reduce the extent and difficulty of major cleaning later.

CAUTION Ammonia must be rinsed off before operating the oven. Provide adequate ventilation.

Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces.

General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.

Adhere to the following precautions when using oven cleaners

1. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb located at the top left rear corner of the oven; it could cause the oven to heat improperly. Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the range, wood or painted surfaces. The cleaner can damage these surfaces.

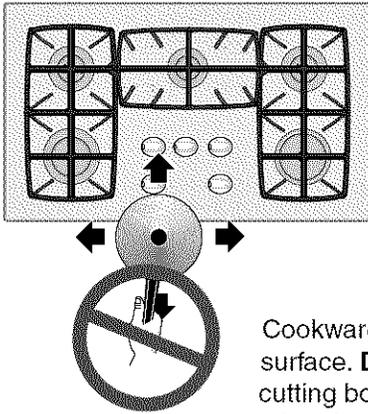
To Clean the Oven Bottom

Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following oven cleaner manufacturer's instructions.

CAUTION **DO NOT** line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Ceramic Glass Cooktop Cleaning & Maintenance

Consistent and proper cleaning is essential to maintaining your Ceramic glass cooktop



Prior to using your cooktop for the first time, apply the recommended Cleaning Creme to the ceramic surface. Clean and buff with a **non abrasive** cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, or they may crack it.

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

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

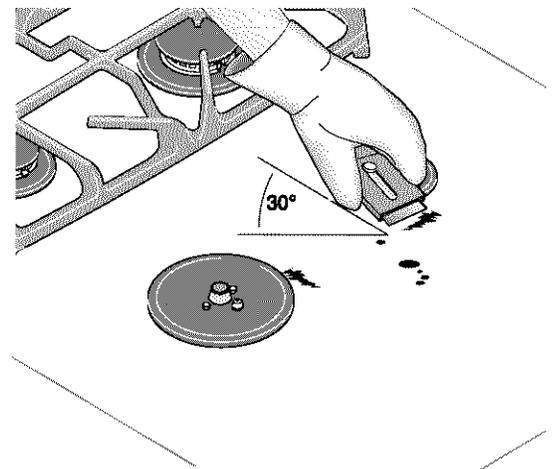
Cleaning Recommendations for the Ceramic Glass Cooktop

For light to moderate soil:

Apply a few drops of Cleaning Creme directly to the cooktop. Use a paper towel or a Multi-Purpose No Scratch Scrub Sponge to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the sponge you use to clean the cooktop for any other purpose.

For heavy, burned on soil:

First, clean the surface as described above. Then, if soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove the loosened soils, and then apply cooktop cleaning creme and buff surface clean.



CAUTION Damage to the ceramic glass cooktop may occur if you use any scrub pad other than a Multi-Purpose No Scratch Scrub Sponge.

Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the ceramic glass cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.



Ceramic Glass Cooktop Cleaning & Maintenance

Special Caution for Aluminum Foil and Aluminum Cooking Utensils

- **Aluminum foil**
Use of aluminum foil will damage the cooktop. Do not use under any circumstances.
- **Aluminum utensils**
Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by marking, breaking or fusing to it.

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

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

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

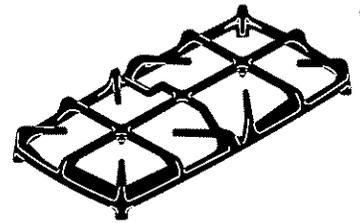
The burner grates, contoured burner pans, burner cap, and burner base should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. Follow instructions below.

To Clean the Contoured Burner Pans

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

To Clean the Grates

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



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To Clean the Burner Caps

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

To Clean the Burner Bases and Gas Openings

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

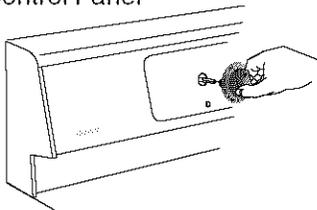
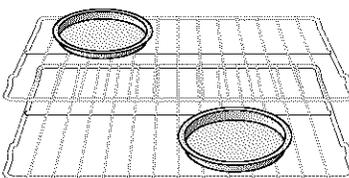
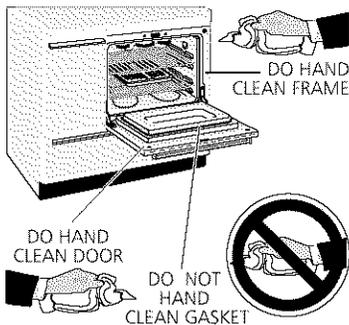
For proper flow of gas and ignition of the burner—**DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING.** Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the gas opening orifice becomes soiled or clogged, use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

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

General Cleaning & Maintenance

Cleaning Various Parts of Your Range

Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING NOW WILL REDUCE THE EXTENT OF MAJOR CLEANING LATER.

Surfaces	How to Clean
Vinyl and Aluminum (Trim Pieces)	Use hot, soapy water and a cloth. Dry with a clean cloth.
Control Panel 	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel Control panel, Oven door and Drawer front panel	Cleaners made especially for stainless steel as Stainless Steel Magic, or other similar cleaners are recommended. Always follow the manufacturer's instructions. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Racks 	Remove racks. See "To remove and to replace an Oven Rack" under Setting Oven Controls . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Cooktop, under Cooktop, Broiler Pan and Insert (some models), Door Liner, Small Oven	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.
Oven Door 	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
Glass, Paint and Plastic Control Knobs, Body Parts and Decorative Trim	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.

General Cleaning & Maintenance

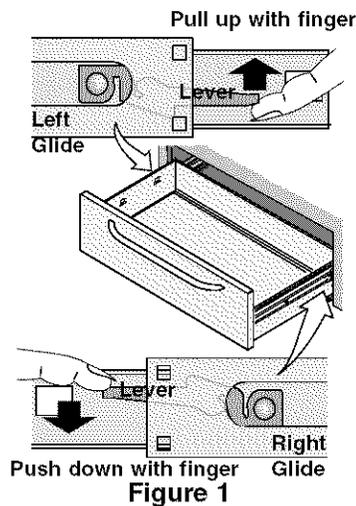


Figure 1

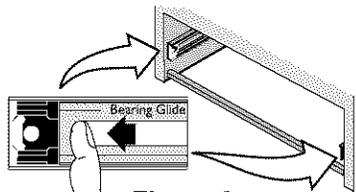
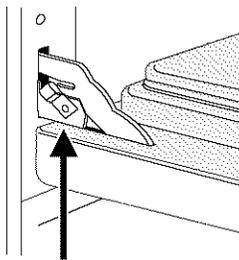
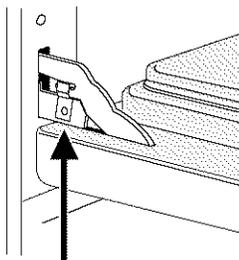


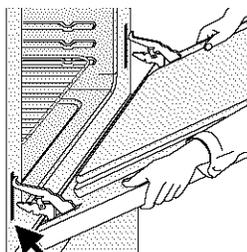
Figure 2
Storage Drawer



Lock in normal position



Lock engaged for door removal



Hinge slot

Storage Drawer

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

To Remove Storage Drawer:

1. Open the drawer to the fully opened position.
2. Locate the glide lever on each side of drawer; pull up on the left glide lever and push down on the right glide lever (see figure 1).
3. Pull the drawer away from the range.

To Replace Storage Drawer:

1. Pull the bearing glides to the front of the range (see figure 2).
2. Align the drawer glides with the slots on the bearing glides.
3. Push the drawer into the range until the glides levers “click” (approx. 2 in.). Pull the drawer open again to seat it into position.
4. **If you do not hear the glide levers “click” or if the drawer does not feel seated, remove it and repeat steps 1 through 3.** Doing so will minimize damage to the bearing glides. Do not try to force the drawer into place.

⚠ WARNING Flammable materials should not be stored in an oven, near surface elements or in the storage drawer or compartment (if equipped). This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range. Flammable materials may explode and result in fire or property damage.

To Remove and Replace Right Oven Door

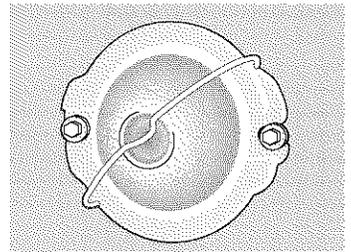
1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge levers. You may have to apply a little downward pressure on the door to pull the locks fully over the hooks.
3. Grab the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers from the hinge slot.
4. To replace the door, reverse the door removal steps. Make sure the hinge supports are fully engaged before unlocking the hinge levers.

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

To Change the Oven Light

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

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



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

Before You Call

Solutions To Common Problems

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not level.	<p>Poor installation. To level range, refer to Leveling Guide, in the Installation Instructions. When range is level, cooktop may appear out of alignment if countertop is not level.</p> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <p>Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <p>Contact builder or installer to make appliance accessible.</p> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p>
Entire range or oven does not operate.	<p>Make sure cord/plug is tightly into outlet.</p> <p>Service wiring is not complete. Contact your dealer, installing agent or authorized servicer.</p> <p>Power outage. Check house lights to be sure. Call your local electric company for service.</p>
*Oven control beeps and displays F10, F30 or F90.	<p>Electronic control has detected a fault condition. Push CLEAR to clear the display and stop beeping. Program oven again. If fault recurs, record fault number. Push CLEAR and contact Sears or another qualified service dealer.</p>
Oven lights does not work.	<p>Replace or tighten bulb. See "To Change the Oven Light" in this Guide for instructions.</p>
Surface burners do not light.	<p>Surface control knob has not been completely turned to LITE. Push in and turn the surface control knob to LITE (until burner ignites) and then turn the surface control knob to the desired flame size.</p> <p>Burner ports are clogged. Clean burners. See "To Clean Burner Grates, Contoured Burner Pans, Burner Caps and Burner Bases" under General Cleaning. With the burner off, use small-gauge wire or needle to clean ports or slots.</p> <p>Gas supply is turned off. Turn gas supply on.</p>
Surface burner flame burns half way around.	<p>Burner ports or slots are clogged. With the burner off, clean by using a small-gauge wire or needle to lean ports or slots.</p> <p>Moisture is present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions under General Cleaning.</p>
Surface burner flame is orange.	<p>Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.</p> <p>Salt air in coastal areas. A slightly orange flame is unavoidable.</p>
Scratches or abrasion on cooktop surface.	<p>Coarse particules such as salt and sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Ceramic Glass Cooktop Cleaning and Maintenance" section under General Cleaning.</p> <p>Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.</p>

Before You Call

Solutions To Common Problems

Metalmarks.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See “Ceramic Glass Cooktop Cleaning and Maintenance” section under General Cleaning.
Brown streaks or specks.	Boilovers are cooked onto surface. Use razor scraper to remove soil. See “Ceramic Glass Cooktop Cleaning and Maintenance” section under General Cleaning.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning cream. Use cookware with clean, dry bottoms.
Poor baking results.	Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe recommended temperature or baking time. If you feel the oven is too hot or cool, see “ Adjusting Oven Temperature ” section.
Flames inside oven or smoking from vent.	Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time. Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under “ Stopping or Interrupting the Self-Cleaning Cycle ” in the Self-Cleaning section.
Oven smokes excessively during broiling.	Control(s) not set properly. Follow instructions under “ Setting Oven Controls ” section. Make sure oven door is opened to the Broil Stop Position . Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element. Preheat broil element for searing. Grid on broiler pan wrong side up and grease not draining. Always place grid on broiler pan with ribs up and slots down to allow grease to drip into pan. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Self-cleaning cycle does not work.	Control(s) not set properly. Follow instructions under “ Self-Cleaning ” section. Self-cleaning cycle was interrupted. Stop time must be 3 to 4 hours past the start time. Follow steps under “ Stopping or Interrupting the Self-Cleaning Cycle ” in the Self-Cleaning section.
Soil not completely removed after self-cleaning cycle.	Failure to clean bottom, front top or oven, frame or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or nylon scrubber. Be careful not to damage the oven seal.

Protection Agreements

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ☑ **«No-lemon» guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a «talking owner's manual».
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **10% discount** off the regular price of any non-covered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

* Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.

Sears Installation Service

*For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME**®.*

Acuerdos maestros de protección

Ehonorabuena por haber hecho una compra inteligente. Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo* incluye lo siguiente:

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto**. No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección**.
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico**: se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía «sin sorpresas»**: se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ☑ **Reemplazo del producto**: en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto**: puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida**: es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un «manual parlante del usuario».
- ☑ **Protección contra fallas eléctricas**, contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **\$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **10% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).

* La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.

Servicio de instalación de Sears

*Para solicitar la instalación por profesionales de Sears de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, llame al **1-800-4-MY-HOME** en los EE.UU. o Canadá.*

Notes

Get it fixed, at your home or ours!

Your Home

For expert troubleshooting and home solutions advice:

manage my home

www.managemyhome.com

For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

1-800-4-MY-HOME[®] (1-800-469-4663)

Call anytime, day or night (U.S.A. and Canada)

www.sears.com www.sears.ca

Our Home

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Sears Parts & Repair Service Center

1-800-488-1222 (U.S.A.)

www.sears.com

1-800-469-4663 (Canada)

www.sears.ca

To purchase a protection agreement on a product serviced by Sears:

1-800-827-6655 (U.S.A.)

1-800-361-6665 (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

1-888-SU-HOGAR[®]

(1-888-784-6427)

Au Canada pour service en français:

1-800-LE-FOYER^{MC}

(1-800-533-6937)

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