

# Electric Range

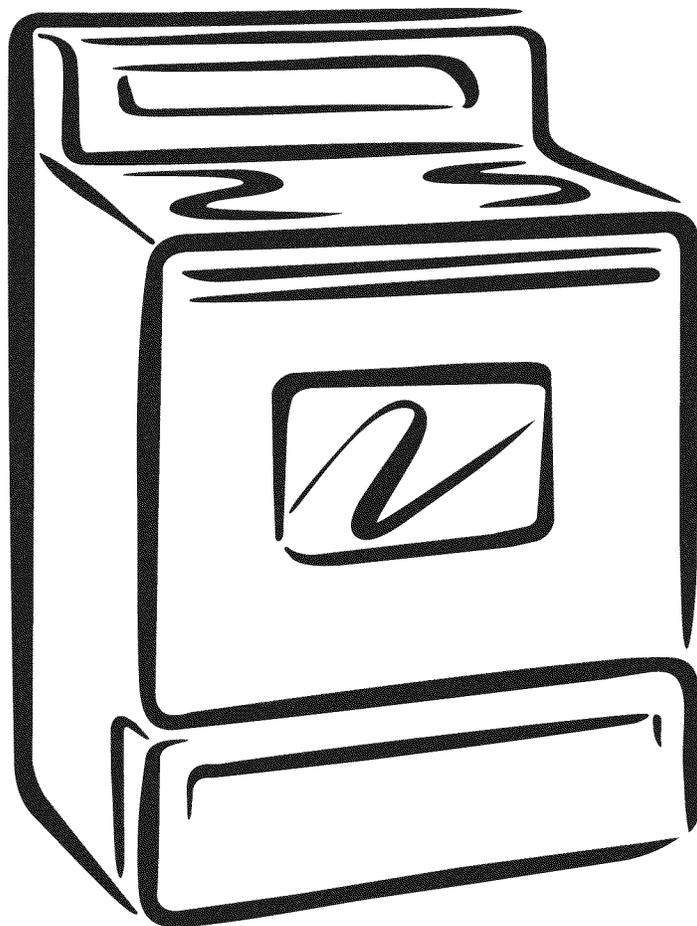
Use & Care Guide

# Estufa eléctrica

Guía de uso y cuidado

Models, Modelos    **790. 9746\***

\* = color number, número de couleur



ENGLISH

ESPAÑOL

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## Kenmore Appliance Warranty

### One Year Limited Warranty

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

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

1. 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 failure to maintain it properly according to all instructions supplied with the product.
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 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

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a **WARNING** or **CAUTION** statement based on the risk type.

## Definitions

**!** This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

### **!** WARNING

**WARNING** indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

### **!** CAUTION

**CAUTION** indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

### IMPORTANT

**IMPORTANT** indicates installation, operation, maintenance or valuable information that is not hazard related.

## Safety Instructions

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

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

### **!** WARNING

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



To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower front panel or storage drawer from the range.



For models equipped with a warmer drawer or lower oven, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket installation.

- **Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**

### **!** WARNING

**Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. DO NOT** allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

**Never use your appliance for warming or heating the room.**

**Do not use the oven, warmer drawer or lower oven (if equipped) for storage.**

**Read all instructions before using this appliance.**

**Save these instructions for future reference.**

# Important Safety Instructions

## WARNING

- **Storage in or on appliance—flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer.** 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.
- **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, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven.

## CAUTION

- **Do not store items of interest to children in the cabinets above a range or on the backguard of the range.** Children climbing on the range to reach items could be seriously injured.
- **Do not touch surface heating units or surface cooking elements, areas near these units or elements, or interior surface of the oven.** Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door 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.

## IMPORTANT

**Do not attempt to operate the range during a power failure.** If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

- **Do not use water or flour on grease fires—smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use 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 - buildup of pressure may cause container to burst and result in injury.**

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door , lower oven door or warmer drawer (if equipped)—**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 oven vent ducts unobstructed.** The oven vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. 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 the oven vent. These items could melt or ignite.
- **Placement of interior oven racks.** Always place oven racks in desired location while oven is 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 oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler. **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- **Protective liners—**Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

# Important Safety Instructions

## IMPORTANT INSTRUCTIONS FOR SELF-CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** 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 oven 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.
- 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 INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area around each surface element. Do not allow grease to accumulate.
- **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.
- **Clean ventilating hoods frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

## FOR CERAMIC-GLASS COOK TOP MODELS

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

## IMPORTANT SAFETY NOTICE

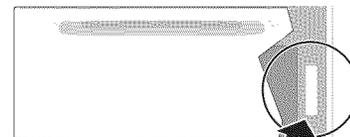
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **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 heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface elements**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never leave surface elements unattended at high heat settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do not immerse or soak removable heating elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed cooking utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

## Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located on the right side of the oven front frame in the storage or warmer drawer compartment. Refer to the illustration below for exact location. Remember to record the serial number for future reference.



Serial plate location.  
Open the Warmer Drawer  
(some models) or  
Storage Drawer  
(some models).

# Master Protection Agreement

# Acuerdos de protección

## 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

*Enhorabuena 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!

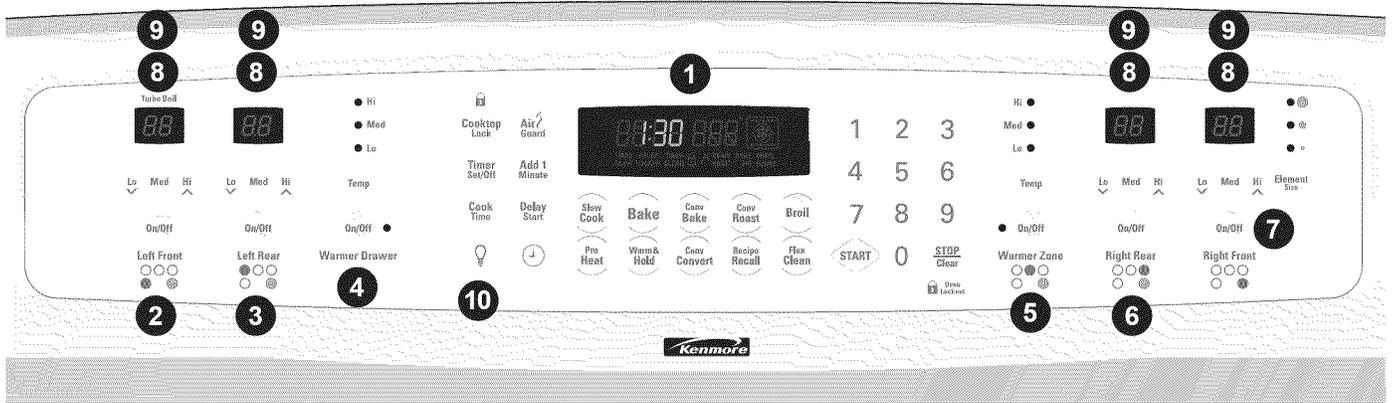
**Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).**

**\* 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

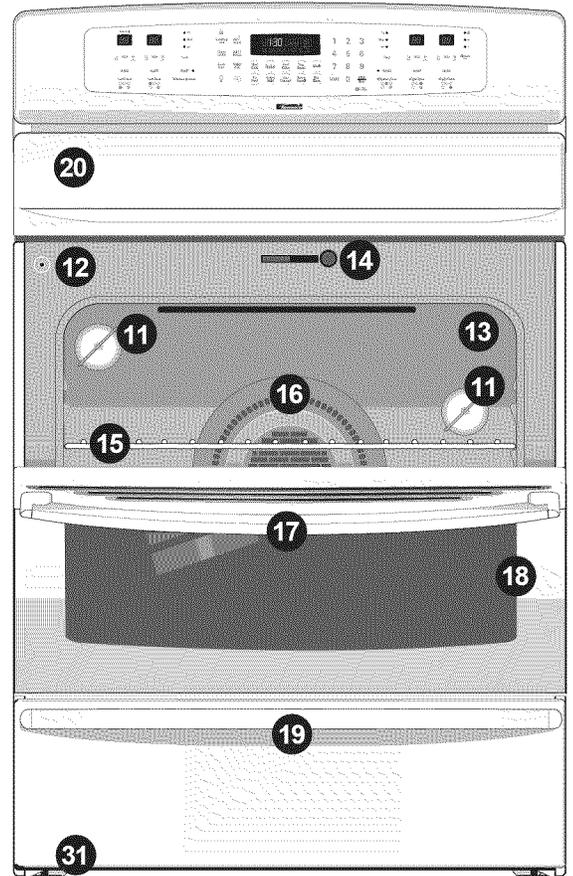
*Para solicitar la instalación por profesionales de Sears* de electrodomésticos, abridores de puertas de garage, calentadores de agua y otros artículos de uso prioritario en el hogar, **llame al 1-800-4-MY-HOME** en los EE.UU. o Canadá.

# Range Features



## Your electric range features include:

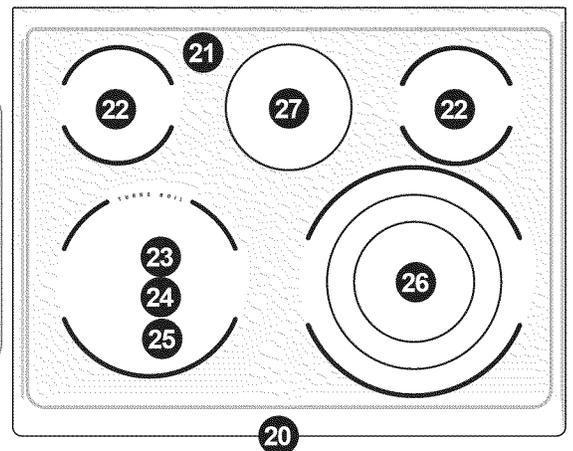
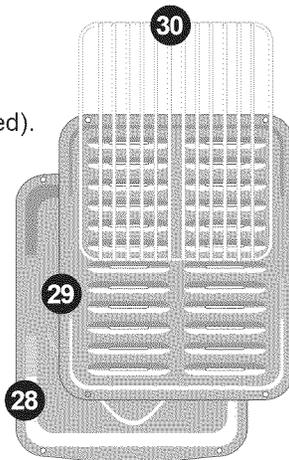
1. Electronic oven control with minute timer.
2. Left front Turbo Boil single element control (some models).
3. Left rear single radiant element control.
4. Warmer drawer control & indicator light (some models).
5. Warmer zone control & surface indicator light (some models).
6. Right rear single radiant element control.
7. Triple radiant element control & element selector (some models).
8. Cooktop power level display windows
9. HOT ELEMENT indicators.
10. Interior oven light control.
11. Interior oven lights with removable covers.
12. Automatic oven door light switch.
13. Self-cleaning porcelain oven interior.
14. Self-clean door latch.
15. Adjustable interior oven racks.
16. Convection fan & cover.
17. Full width oven door handle.
18. Full width oven door with large window.
19. Warmer drawer with full width handle.
20. Easy to clean upswept cooktop.
21. Ceramic smoothtop.
22. 6" single radiant element(s).
23. 9" single radiant element (some models).
24. 9" single radiant Turbo Boil™ (some models).
25. 9-12" dual radiant element (some models).
26. 6-9-12" triple radiant element.
27. 6" warmer zone radiant element.
28. Broil pan (optional accessory).
29. Broil pan insert (optional accessory).
30. Roasting rack (optional accessory).
31. Range leveling legs & anti-tip bracket (included).



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Note: The features shown for your appliance may vary according to model type & color.

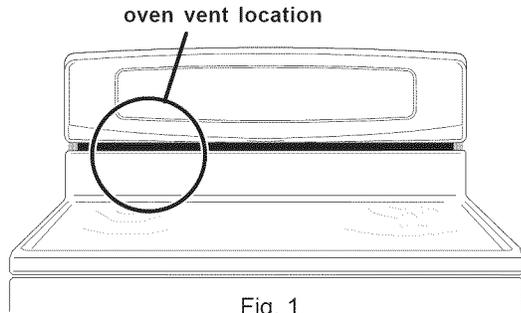
Be sure to visit us online at  
[www.sears.com](http://www.sears.com)  
 for additional product information



# Before Setting Oven Controls

## Oven vent location

The oven vent is located **under the left side of the control panel** (See Fig. 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **Do not block the oven vent.**



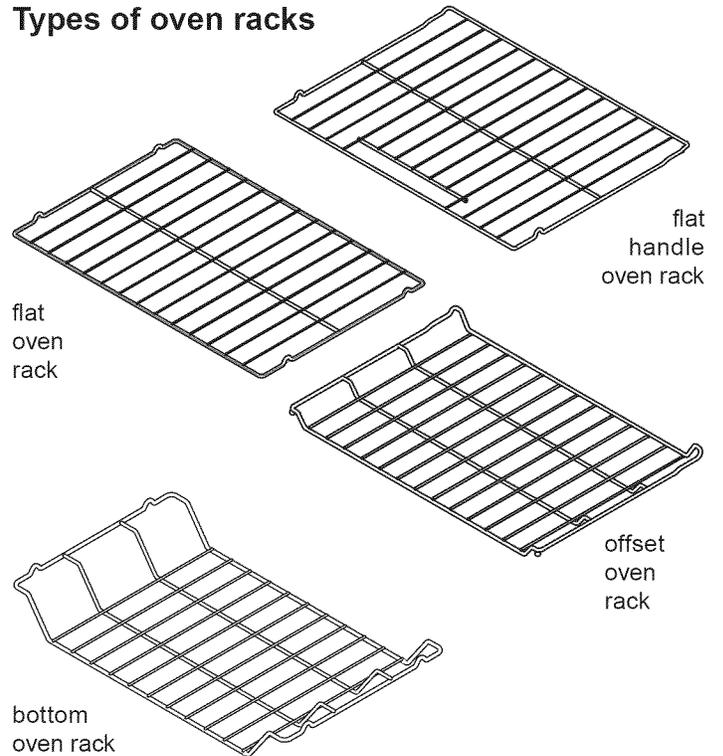
## Removing, replacing & arranging oven racks

**To remove** - pull the rack forward until it stops. Lift up front of rack and slide out.

**To replace** - fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

**Arranging** - always arrange the oven racks when the oven is cool (prior to operating the oven).

## Types of oven racks



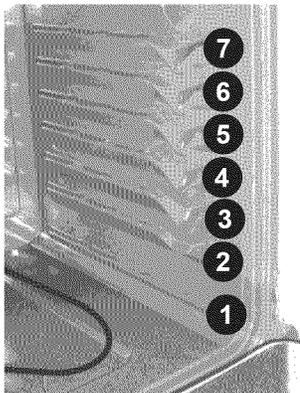
**CAUTION**

**Always use oven mitts when using the oven and handling oven racks.** The oven, oven racks and cooktop will become very hot which can cause burns.

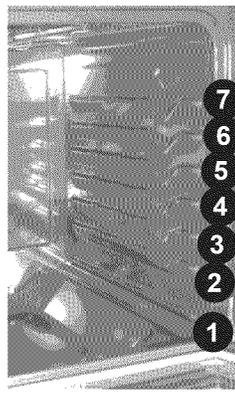
The **flat oven rack** (some models) or **flat handle oven rack** (some models) may be used for most cooking needs.

The **offset oven rack** (some models) is designed to place the base of the rack about 1/2 rack position lower than the flat oven rack. This rack design provides several additional possible positions between the standard positions.

To maximize oven cooking space always place the **bottom oven rack** (some models) in rack position 1 for baking or roasting large cuts of meat. Do not use the **bottom oven rack** in any other oven rack position.



Oven with visible bake element - Fig. 2



Oven with hidden Bake Element - Fig. 3\*

## Recommended rack positions by food type

### Food type

**Position** models with visible bake element (Fig. 2)

**Position** models with hidden bake element (Fig. 3\*)

Broiling meats	See broil section	See broil section
Cookies, cakes, pies, biscuits & muffins	4 or 5	4 or 5
Frozen pies, angel food cake, yeast, bread, casseroles	2 or 3	2 or 3
Small cuts of meat or poultry	1 or 2	1 or 2
Turkey, roast or ham	2	1 or 2

# Before Setting Oven Controls

## Air circulation in the oven

For best 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.

Hot air must be able to circulate around the pans and cookware in the oven for even heat to reach around the food.

## Baking layer cakes or cookies using 1 or 2 oven racks

For best results when baking cakes or cookies using 2 oven racks, position a **Flat Handle Oven Rack** in oven rack position 2 and the **Offset Oven Rack** in oven rack position 6 (See Fig. 1).

For best results when baking cakes or cookies using only 1 oven rack, use a **Flat Handle Oven Rack** and place in oven rack positions 2, 3 or 4 (See Fig. 2).

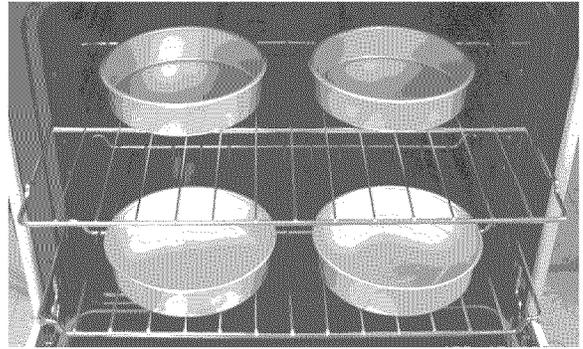


Fig. 1



Fig. 2

# Before Setting Surface Controls

## 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 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).

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

**Cast Iron** - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops unless the cookware is coated.

**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.

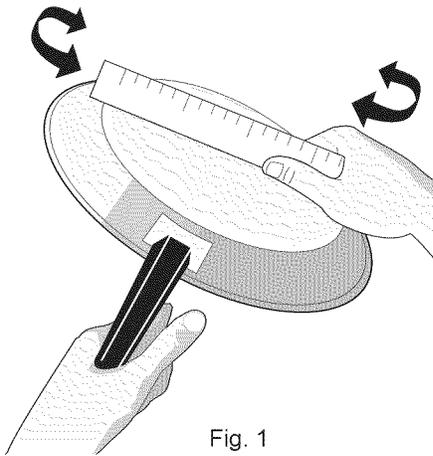


Fig. 1

## Using proper cookware

The size and type of cookware used will influence the setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figs. 1 & 2.

Cookware should have flat bottoms that make good contact with the entire surface heating element (See Fig. 2). Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 1). For more information about the ceramic cooktop see "Cooktop cleaning & maintenance" in the **Care & Cleaning** section.

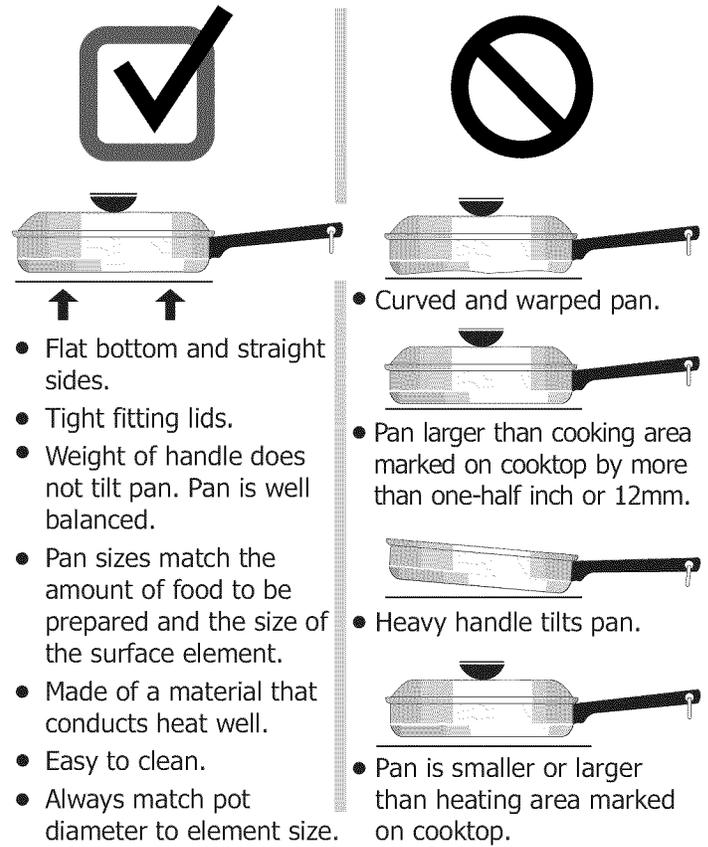


Fig. 2

# Setting Surface Controls

## The ceramic glass cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath the cooktop (See Figs. 1 & 2 ).

Heat is transferred up through the surface of the cooktop to the cookware. The type and size and condition of the cookware, the number of surface elements in use and their settings, are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. Please note that areas surrounding the elements may become **hot enough to cause burns**.

## The radiant surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn off the element several minutes before cooking is complete. This will allow any remaining heat to complete the cooking process.

### NOTES

Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.

**Be sure** to read the detailed instructions for ceramic glass cooktop cleaning in the **General Care & Cleaning** and **Before You Call** checklist sections of this Use & Care Manual.

## TurboBoil™ (some models)

The TurboBoil™ feature uses a higher wattage surface radiant element which can bring food items to boil much quicker or should be used when preparing larger quantities of food. The left front radiant element will be clearly marked if this feature is available on your cooktop (See Fig. 3).

If the TurboBoil™ feature is available, place the cookware on this position and follow the instructions "To operate a single radiant element" in the **Setting Surface Controls** section.

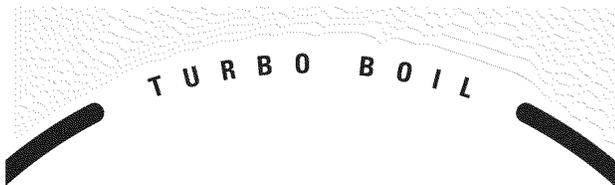


Fig. 3

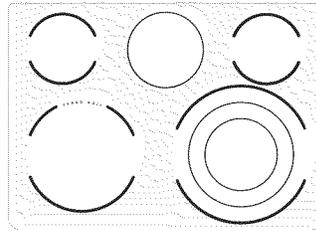


Fig. 1

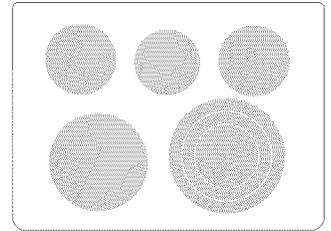


Fig. 2

## Cooktop Lockout

Use the Cooktop Lockout to lock all surface elements from being accidentally turned ON (including Warmer Zone). This feature will only lock the cooktop features.

### To turn the Cooktop Lockout feature ON:

- | <u>Step</u>  | <u>Press</u>  |
|--|---|
| 1. Be sure all surface element controls are set to OFF.    |   |
| 2. Press and hold <b>Cooktop Lock</b> until a beep sounds. |  |

If a triple beep sounds instead, check all surface elements and turn them OFF. The cooktop locked indicator will display and the cooktop controls and functions will be locked out until the cooktop is unlocked (See Fig. 4).



Fig. 4

### To turn the Cooktop Lockout feature OFF:

- | <u>Step</u>   | <u>Press</u>  |
|---|---|
| Press and hold <b>Cooktop Lock</b> until 2nd beep sounds. |  |

The cooktop locked indicator light will turn OFF and the cooktop may be used normally (Fig. 4).

### NOTE

Starting **Flex Clean** will automatically turn ON the cooktop lockout feature. The cooktop will remain locked until the Flex Clean cycle has completed and the oven door has unlocked. If a power failure occurs after the Cooktop Lockout has been activated, you must turn OFF the Cooktop Lockout feature before using the cooktop features again.

# Setting Surface Controls

## Radiant element power level display windows

The radiant element power level display feature provides a digital display for each of the heating positions located on the cooktop. Power levels are easily controlled and monitored using the **window displays** in combination with the corresponding control touch pads.

The Triple radiant heating element has 3 cooking sizes to select from. This feature allows you to match the size of the element to the size of the cookware you are using.

## Available power level settings

The cooktop control will display heat levels ranging from **Hi** (Fig. 1) to **Lo** (Fig. 6) and **OFF** (Fig. 7).

The settings between **9.5** (Fig. 2) and **3.0** (Fig. 3) decrease or increase in increments of .5 (1/2). The **Med** (medium) setting is 5.0. The settings between **2.8** (Figs. 4) and **1.2** (Fig. 5) are Simmer settings which decrease or increase in increments of .2 to **Lo** (Fig. 6) for more precise settings at lower heat levels.

Use the “**Recommended Surface Settings Table**” provided later in this section to determine the correct setting for the type of food you are preparing.

## Hot surface window message (HE)

After using any of the radiant element positions the cooktop will be very hot. After turning any of these elements OFF, the cooktop will remain HOT for some time. The corresponding **HE** (hot element-Fig. 8) message will remain ON and turn OFF once that element position on the cooktop has cooled sufficiently (Fig. 7).

## Cooktop Lockout window message (- -)

The (- -) message will appear whenever the Cooktop Lockout feature is active. The cooktop features will not operate during a Flex Clean cycle (See Fig. 9). Refer to the Oven Lockout instructions additional lockout features.

## Sabbath Day feature (Sb) message

The display windows will show the **Sb** message whenever the Sabbath Day feature is active (Fig. 10). When activated, the Sabbath Day feature works for both the oven and cooktop together.

Once the Sabbath Day feature is active, changes to the heat levels for the cooktop elements will not show in the displays. The cooktop will react slower to heat level changes. See “Setting the Sabbath Day feature” for complete instructions.



Fig. 1



Fig. 2

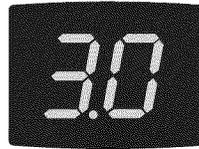


Fig. 3



Fig. 4



Fig. 5

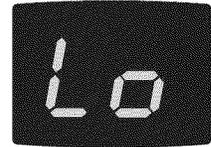


Fig. 6



Fig. 7

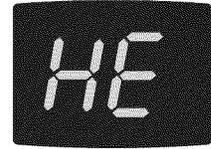


Fig. 8

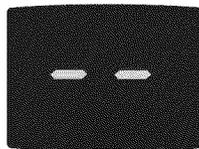


Fig. 9



Fig. 10

# Setting Surface Controls

## Recommended Surface Cooking Settings Table

<u>Setting</u>	<u>Type of Cooking</u> (Settings are for single or triple surface elements)
HIGH (8.0 - Hi)	Start most foods, bring water to a boil or pan broiling
MEDIUM HIGH (5.0 - 8.0)	Continue a rapid boil, fry or deep fat fry
MEDIUM (3.0 - 5.0)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
MEDIUM LOW (2.0 - 4.0)	Keep foods cooking, poach or stew (2.8 or lower is a simmer setting).
LO / SIMMER (Lo - 2.0)	Keep warm, melt or simmer (2.8 or lower is a simmer setting).

**Note:** The suggested settings provided above are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

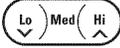
Fig. 1

### Single radiant surface elements

The cooktop has 2 single radiant surface elements; the **right rear** and the **left rear** element positions (See Fig. 2). Refer to Fig. 1 for recommended surface cooking settings.

Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area. Start most cooking operations on a higher setting and then set to a lower setting to finish cooking.

#### To operate a single radiant surface element:

- | <u>Step</u>   | <u>Press</u>  |
|---|---|
| 1. Place correctly sized cookware on the radiant surface element.                           |   |
| 2. Press and hold the <b>On/Off</b> for the desired element position until a beep is heard. |  |
| 3. Press <b>Lo, Med (5.0) or Hi</b> .   |  |

Each touch of the **Lo** or **Hi** pad will decrease or increase the power level by 1/2 from **9.5** through **3.0**. Simmer power levels between **3.0** and **1.2** will decrease or increase by .2 increments. **Lo** is the lowest power level available.

- |  |   |
|--|---|
| 4. Once cooking has completed, press <b>On/Off</b> . |  |
|--|---|

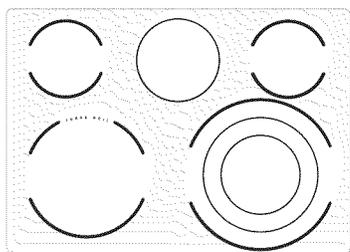


Fig. 2

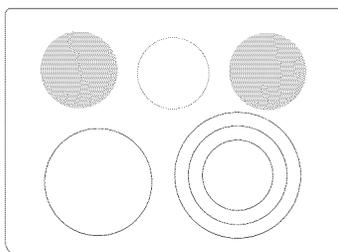


Fig. 3

### CAUTION

Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.

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

### IMPORTANT

**Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop.** If these items melt on the cooktop they can damage the ceramic cooktop.

### NOTES

- Each time a pad is touched a beep will sound. If no further pads are touched within 10 seconds the request to power any heating element ON will clear.
- The power level may be adjusted at any time while the element is ON.
- Once the power level is turned OFF the **HE** indicator light will remain ON if the cooktop is still hot and will remain ON until the heating surface area has cooled sufficiently.
- The size and type of cookware used will influence the setting needed for the best cooking results. The simmer settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lower simmer settings are ideal for delicate foods and melting chocolate or butter.

# Setting Surface Controls

## Triple element

The cooktop is featured with a **triple** radiant surface element located on the right front cooktop (See Fig. 1). Selector keys and indicator lights on the control panel are used to set and indicate what portions of the Triple radiant element will heat. The single light indicates that only the inner element will heat (Fig. 3). The double light indicates that both inner and middle elements will heat together (Fig. 4). The triple light indicates that all 3 portions of the element will heat together (Fig 5). You may switch between all of these different settings at any time during cooking. Start most cooking operations on a higher setting and then set to a lower setting to finish cooking.

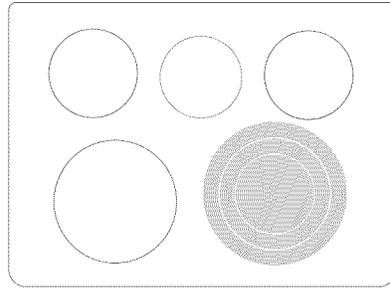
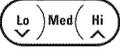


Fig. 1



Fig. 2

### To operate the triple radiant surface element:

- | <u>Step</u>   | <u>Press</u>  |
|---|---|
| 1. Place correctly sized cookware on the triple surface element.  |   |
| 2. Press and hold the <b>On/Off</b> for the triple element position until a beep is heard.  |    |
| 3. Press <b>Element Size</b> to select single, double or triple settings.   |    |
| 4. Press <b>Lo, Med (5.0) or Hi</b> . Each touch of the <b>Lo</b> or <b>Hi</b> pad will decrease or increase the power level by 1/2 from <b>9.5</b> through <b>3.0</b> . Simmer power levels between <b>3.0</b> and <b>1.2</b> will decrease or increase by .2 increments. <b>Lo</b> is the lowest power level available. |    |
| 5. Once cooking has completed, press <b>On/Off</b> .  |  |

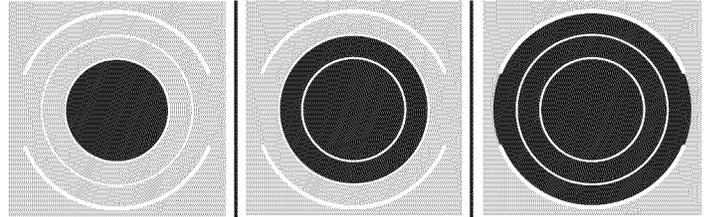


Fig. 3 (single)

Fig. 4 (double)

Fig. 5 (triple)

## NOTES

- Each time a pad is touched a beep will sound. If no further pads are touched within 10 seconds the request to power the element ON will clear.
- The power level may be adjusted at any time while the element is ON. You may switch from either coil size setting at any time during cooking.
- Once the power level is turned OFF the **HE** indicator light will remain ON if the cooktop is still hot and will remain ON until the heating surface area has cooled sufficiently.
- If no element size is chosen when the Triple element is turned ON, the control will default to the inner coil only.
- The size and type of cookware used will influence the setting needed for the best cooking results. The simmer settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lower simmer settings are ideal for delicate foods and melting chocolate or butter.

## CAUTION

Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.

**Do not place flammable items** such as plastic 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 wooden spoons could catch fire if placed too close to the surface elements.

## IMPORTANT

**Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop.** If these items melt on the cooktop they can damage the ceramic cooktop.

# Setting Surface Controls

## Warmer Zone

Use the Warmer Zone to keep hot cooked foods warm such as: vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates. Always start with hot cooked food. **DO NOT** heat cold food on the Warmer Zone.

Use only plates, utensils and cookware recommended for oven and ceramic cooktop use. **Do not use plastic wrap or aluminum foil** to cover food. Plastic or aluminum foil may melt onto the cooktop.

### To set the Warmer Zone:

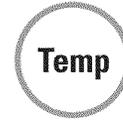
1. Place cookware on the warmer zone.
2. Press **On/Off** for the warmer zone position.
3. Press **Temp** to choose desired temperature (See Figs. 1, 2, 3 & 4).
4. Once cooking has completed, press **On/Off**.



Hi ●

Med ●

Lo ●



## Warmer Zone

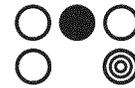


Fig. 1 - Warmer Zone control on backguard

### Warmer Zone temperature selection

Refer to the Warmer Zone table for recommended heating levels (See Fig. 2). If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures when setting with the medium level power level.

<u>Food item</u>	<u>Heating level</u>
Hot beverages	Hi
Fried foods	Hi
Vegetables	Med
Soups (Cream)	Med
Stews	Med
Sauces	Med
Meats	Med
Gravies	Lo
Eggs	Lo
Dinner plates with food	Lo
Casseroles	Lo
Breads/Pasteries	Lo

Fig. 2

## CAUTION

The Warmer Zone may appear to be cool after being turned OFF. **The glass surface may still be HOT** and burns may occur if the glass surface is touched before it has cooled sufficiently. Always use potholders or oven mitts when removing food from the Warmer Zone as cookware and plates will be hot.

Always use potholders or oven mitts when placing or removing food from the Warmer Zone as cookware can be hot and you can be burned.

## NOTES

- The Warmer Zone will not glow red like the other surface elements. The Warmer Zone can still be HOT.
- The power level may be adjusted at any time whenever the Warmer Zone is turned ON.

Hi ○

Med ○

Lo ●

Fig. 3

Hi ○

Med ●

Lo ●

Fig. 4

Hi ●

Med ●

Lo ●

Fig. 5

# Warmer Drawer

## Operating the warmer drawer

The purpose of the warmer drawer is to keep hot cooked foods at serving temperatures. It is not recommended to heat cold food in the warmer drawer; always start with hot food.

The warmer drawer may also be used to warm dinner plates. All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality.

**Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean up.**

Use only utensils and cookware recommended by the manufacturer for use in the warmer drawer.

### WARNING

- **Storage in or on appliance—flammable materials should not be stored in an oven, warmer drawer, near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **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, including the warmer drawer.

### CAUTION

Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot and you can be burned.

## To set the warmer drawer:

### Step

### Press

1. Arrange the warmer drawer rack (if needed) in the warmer drawer and place the food in the warmer drawer.
2. Press **On/Off** from the warmer drawer control.
3. Press **Temp** to choose desired temperature (See Figs. 1, 2, 3 & 4).
4. Once warming is finished, press **On/Off** to turn off.



## Warmer drawer recommended food settings table

<u>Food Item</u>	<u>Setting</u>
Bacon	Hi
Hamburger patties	Hi
Poultry	Hi
Pork chops	Hi
Fried foods	Hi
Pizza	Hi
Gravies	Med
Casseroles	Med
Eggs	Med
Roasts (beef, pork or lamb)	Med
Vegetables	Med
Biscuits	Med
Rolls (hard)	Med
Pastries	Med
Rolls (soft)	Lo
Empty dinner plates	Lo

Fig. 1



Hi



Med



Lo

Fig. 3



Hi



Med



Lo

Fig. 4



Hi



Med



Lo

Fig. 5

## NOTES

- The heating level may be adjusted at any time whenever the warmer drawer is turned ON.
- The warmer drawer will not operate whenever operating a self-cleaning cycle.
- Each time a pad is touched a beep will sound. If no further pads are touched within 10 seconds the request to turn the warmer drawer ON will clear.

## Warmer Drawer

### Arranging warmer drawer rack positions (some models)

The warmer drawer rack can be used in two ways:

- In the **upward position** (See Fig. 1) to allow low profile food items to be placed both under and on top of the warmer drawer rack (for example, rolls or biscuits on top of the rack and a casserole dish underneath).
- In the **downward position** (See Fig. 2) to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates) on the rack.

#### CAUTION

Always use potholders or oven mitts when placing or removing food from the warmer drawer as cookware and plates may be hot and you can be burned.

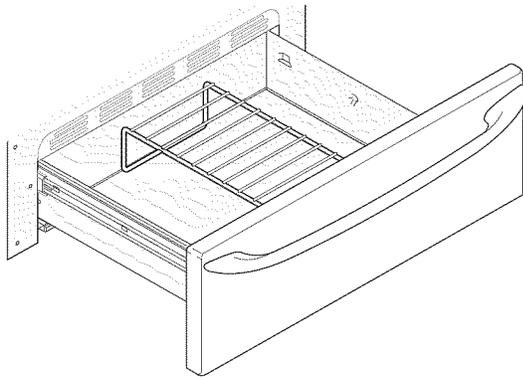


Fig. 1 - Warmer drawer rack in upward position.

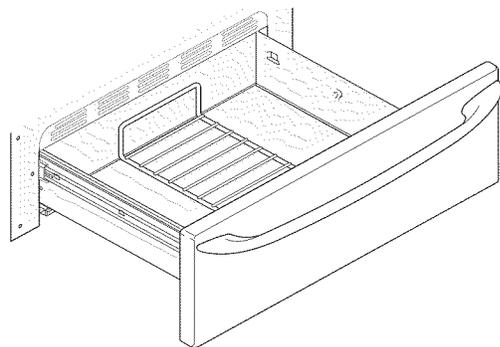


Fig. 2 - Warmer drawer rack in downward position.

## Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

Here are some home canning recommendations:

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom (see “Cookware material types” in the **Before setting surface controls** section).
- Use only a **completely flat bottom canner** with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- **Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.** It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

#### CAUTION

Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.

**Do not place flammable items** such as plastic 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 wooden spoons could catch fire if placed too close to the surface elements.

#### IMPORTANT

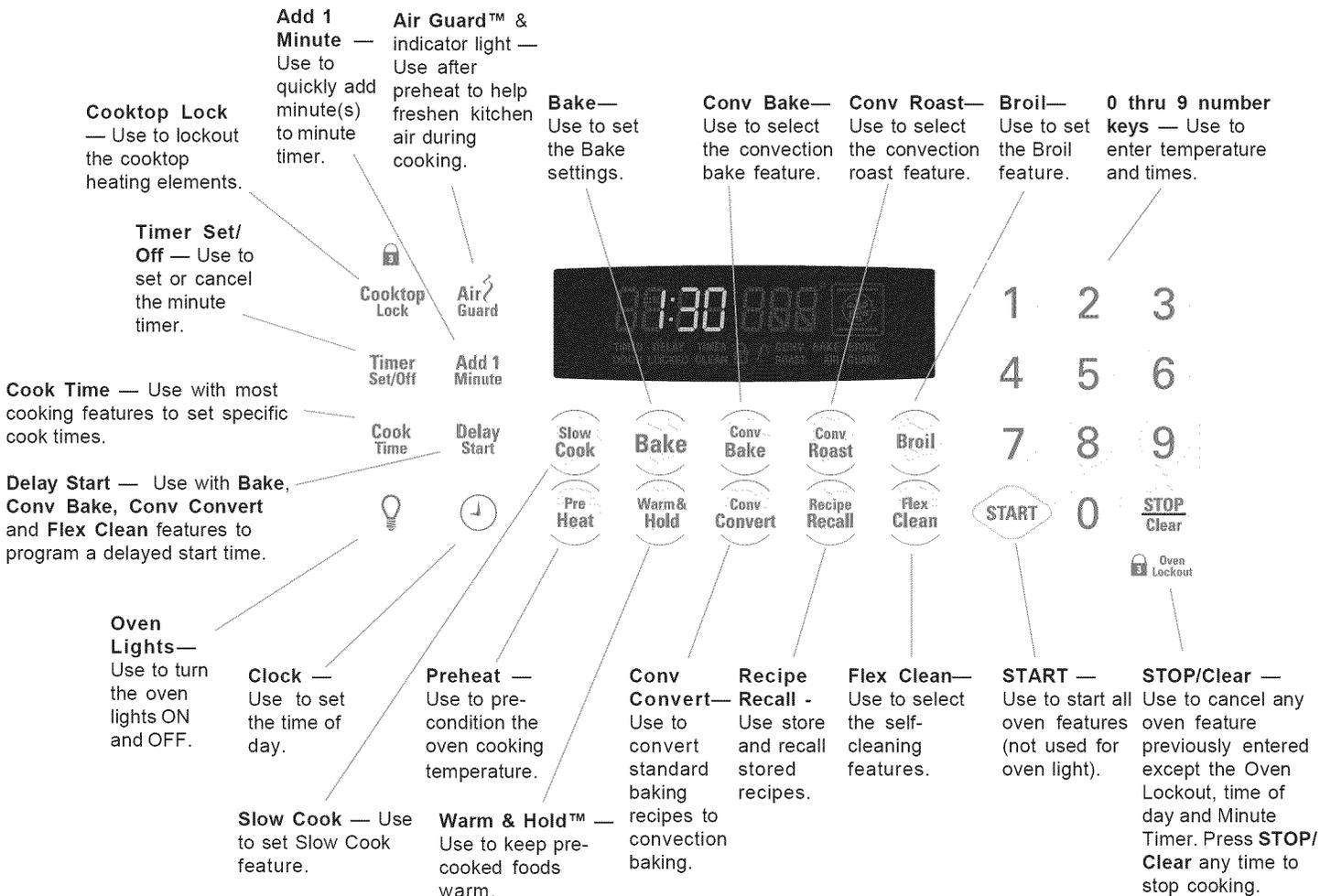
**NEVER** place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This may cause the ceramic cooktop to fracture.

**Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop.** If these items melt on the cooktop they will damage the ceramic cooktop.

# Oven Control Pad Features Overview

## READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

For satisfactory use of your oven, become familiar with the various pad functions of the oven as described below.



## Minimum & Maximum Oven Control Settings

All of the features listed 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 by 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	Min. temp. /Time	Max. temp. /Time
Preheat Temp.	170°F / 77°C	550°F / 288°C
Bake Temp.	170°F / 77°C	550°F / 288°C
Broil Temp.	400°F / 205°C	550°F / 288°C
Minute Timer	1 Min.	11 Hrs. 59 Mins.
Flex Clean time	2 hours	4 hours
Conv Bake	300°F / 149°C	550°F / 288°C
Conv Roast	300°F / 149°C	550°F / 288°C
Warm & Hold™	170°F / 77°C / 1 Min.	170°F / 77°C / 3 Hrs.
Slow Cook	225°F / 107°C / 12 Hrs*.	275°F / 135°C / 12 Hrs*.

\* These times may be set for a maximum of 24 hours if the 24 hour display setting is active.

# Setting Oven Features

## Setting the clock

When the range is first powered up, the time of day starting with "12:00" will flash in the display (Fig. 1).

### To set the clock for 1:30:

- | <u>Step</u>                   | <u>Press</u>  |
|-------------------------------|---|
| 1. Press <b>Clock</b> to set. |  |
| 2. Enter <b>1:30</b> .        |  |
| 3. Press <b>Start</b> .       |  |

### NOTES

It is recommended to always set the clock for the correct time of day before using the appliance. The clock cannot be changed whenever Cook time or Delay Cook feature is active.

If there has been a power interruption the display will flash the time of day beginning with "12:00" indicating the time of day needs to be reset.



Fig. 1

## Changing between 12-Hour Energy Saving feature or continuous bake setting

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 12 hours. The control can be programmed to override this feature to continuously bake.

### To turn off 12-Hour Energy saving feature:

- | <u>Step</u>   | <u>Press</u>  |
|---|---|
| 1. Press and hold the <b>Timer Set/Off</b> keypad for 6 seconds.  |  |
| 2. Press <b>Flex Clean</b> to toggle between 12Hr Off (12 hour) (Fig. 2) or "StAy On (24 hour) (Fig. 3). Select 24 hour to turn off 12-Hour Energy Saving mode. |  |
| 3. Press <b>Start</b> to accept.  |  |



Fig. 2



Fig. 3

## Setting 12 or 24 hour display modes

The clock display mode allows you to choose between 12 or 24 hr mode. The factory pre-set clock display mode is 12 hr. See the example below to change the default mode to 24 hr display.

### To set 12 or 24 hour mode:

- | <u>Step</u>  | <u>Press</u>  |
|--|---|
| 1. Press and hold the <b>Clock</b> keypad for 6 seconds.   |  |
| 2. Press <b>Flex Clean</b> to toggle between "12 Hr dAY" or "24 Hr dAY" display modes (See Figs. 4 & 5). |  |
| 3. Press <b>Start</b> to accept.   |  |



Fig. 4



Fig. 5

## Changing oven temperature display (°F or °C)

The oven control is preset to display °F (Fahrenheit) when shipped from the factory.

### To change the temperature to display °C (Celsius) (oven should not have Bake or Flex Clean active when setting this feature):

- | <u>Step</u>   | <u>Press</u>  |
|---|---|
| 1. Press and hold <b>Broil</b> for 6 seconds.   |  |
| 2. Press <b>Flex Clean</b> to toggle between "FAhr nht" or "CELSIUS" temperature display modes (Figs. 6 & 7). If Celsius display is needed, select "CELSIUS". |  |
| 3. Press <b>Start</b> to accept.  |  |



Fig. 6



Fig. 7

# Setting Oven Controls

## Setting silent control feature

The silent control panel feature allows the oven control to operate without sounds. The control may be programmed for silent operation and later returned to operating with all the normal sounds.

### To set silent control panel feature:

#### Step

1. Press and hold **Delay Start** for 6 seconds.

#### Press



2. Press **Flex Clean** to toggle between “bBEEP On” or “bBEEP OFF”. Select “bBEEP OFF” for silent mode (Figs. 1 & 2).



3. Press **Start** to accept.



Fig. 1

Fig. 2

## Setting Oven Lockout

The control may be programmed to lock the oven door and lockout the oven control pads and features.

### To set the oven lockout feature:

#### Step

Press and hold **Stop/Clear** pad for 3 seconds. “door Loc” (Fig. 3) will appear in the display. When door is finished locking “Loc” will appear in the display (Fig. 4).

#### Press



### To unlock the oven lockout feature:

#### Step

Press and hold **Stop/Clear** pad for 3 seconds. Once the oven door has unlocked the “door Loc” and “Loc” messages will no longer display.

#### Press



## Setting Oven Lockout (cont'd)



Fig. 3



Fig. 4

## Setting Timer

The Timer allows for tracking your cooking time without interfering with the cooking process. The minute timer may be set from 1 minute up to 11 hours and 59 minutes.

### To set the minute timer for 5 minutes:

#### Step

1. Press **Timer Set/Off**.
2. Enter **5** minutes.
3. Press **Start** to accept.

#### Press



If the time is no longer needed press **Timer Set/Off** to turn timer off.

## NOTES

The minute timer will display hours and minutes until 1 hour remains on the timer. Once less than 1 hour remains, the timer will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.

The minute timer DOES NOT start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or while using any of the oven cooking features.

When the minute timer is in use during a cooking process, the minute timer will be shown in the display. To view the status of other features, press the pad once for the other feature to view the status of that feature.

## IMPORTANT

**DO NOT attempt to open the oven door** whenever the “Loc” or “door Loc” (door lock) messages are visible (See Figs. 3 & 4). Allow 15 seconds for the oven door to completely lock or unlock.

If a control pad is pressed when the Oven Lockout feature is active the control may triple beep indicating the keypad action is not available.

## Add 1 Minute feature

Use the **Add 1 Minute** feature to set additional minutes to the minute timer. Each press of the key pad will add 1 additional minute. If Add 1 Minute key pad is pressed when the timer is not active, the timer will begin counting down from 1 minute.

### To add 2 additional minutes to the active timer:

#### Step

Press **Add 1 Minute** twice.

#### Press



# Setting Oven Controls

## Setting Preheat

Use the Preheat feature to heat the oven to bake temperatures prior to cooking. A reminder tone will sound indicating when to place the food in the oven.

When the oven is finished preheating the **Preheat** feature will become just like the **Bake** feature and continue to bake until the preheat is cancelled.

**To set Preheat with a default oven set temperature of 350°F:**

- | <u>Step</u>                         | <u>Press</u>  |
|-------------------------------------|---|
| 1. Press <b>Preheat</b> .           |  |
| 2. Press <b>Start</b> (See Fig. 1). |  |



Fig. 1

## Setting Bake

Use the Bake feature to cook most food items that require normal cooking temperatures. A reminder tone will sound once the oven reaches the set temperature. Bake can be set at any temperature from 170°F to 550°F.

**To set Bake using a default temperature of 350°F:**

- | <u>Step</u>             | <u>Press</u>  |
|-------------------------|---|
| 1. Press <b>Bake</b> .  |  |
| 2. Press <b>Start</b> . |  |

**To set Bake for oven temperature of 450°F:**

- | <u>Step</u>             | <u>Press</u>  |
|-------------------------|---|
| 1. Press <b>Bake</b> .  |  |
| 2. Enter <b>450</b> .   |  |
| 3. Press <b>Start</b> . |  |

### NOTES

**The convection fan will begin rotating** once the Preheat, Bake or Cook Time features are started. The convection fan will turn off once the set oven temperature is reached.

If you wish to continuously bake for longer than 12 hours, see "Changing between continuous bake setting or 12-Hour Energy Saving feature" for further information.

## Setting Cook Time

Use the Cook Time feature to automatically turn the oven off after a desired length of time.

### **WARNING**

**FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

**To set cooking to end in 30 minutes:**

- | <u>Step</u>                 | <u>Press</u>  |
|-----------------------------|---|
| 1. Press <b>Cook Time</b> . |  |
| 2. Enter <b>30</b> minutes. |  |
| 3. Press <b>Start</b> .     |  |
| 4. Press <b>Bake*</b> .     |  |
| 5. Press <b>Start</b> .     |  |

**When the set cook time runs out:**

- "**END**" will appear in the display window and the oven will shut-off automatically.
- The control will beep 3 times every 30 seconds as a reminder until the **Stop/Clear** key pad is pressed.

### NOTES

\* If a temperature other than 350°F is desired, use the numeric keys to enter the new temperature after pressing Bake in step 4 above then press **Start**.

After the **Cook Time** feature is activated, press the **Cook Time** pad to display the bake time remaining. The maximum **Cook Time** setting is 11 hours & 59 minutes.

The **Cook Time** feature may be set with **Conv Bake** and **Conv Roast** features. Cook Time will not operate when using the **Broil** feature.

## Using Air Guard™ feature

Your appliance is equipped with a catalytic oven exhaust cleaner that may be turned on during any active cooking process. This feature helps remove smoke and eliminates 85% of the odors generated when using your oven. If you wish to have Air Guard™ clean the oven exhaust once cooking has started, press the **Air Guard** key.

### NOTE

The **Air Guard**™ indicator light will glow anytime the Air Guard™ is activated. Air Guard™ will automatically turn ON and cannot be manually turned off when Flex Clean is active.

# Setting Oven Controls

## Delay Start

The delay start feature allows you to set a starting and ending time to the baking process. Prior to setting a delay start, **be sure the time of day is set correctly**. If the delay start needs to be set more than 12 hours in advance (12 to 24 hours), the control must first be programmed for 24 hour display mode. See "Setting 12 or 24 hour display modes" for more information.

### WARNING

**FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

To program the oven for a Delay Start time and to shut-off automatically (example for baking at 325°F for 50 minutes and cooking to begin at 5:30):

- | <u>Step</u>                                    | <u>Press</u>  |
|--|---|
| 1. Press <b>Cook Time</b> .                    |    |
| 2. Enter <b>50</b> minutes for cook time.      |     |
| 3. Press <b>Start</b> .                        |    |
| 4. Press <b>Delay Start</b> (See Fig. 1).      |    |
| 5. Enter <b>530</b> for delayed starting time. |    |
| 6. Press and hold <b>Start</b> .               |    |
| 7. Press <b>Bake</b> .                         |    |
| 8. Enter <b>325</b> for temperature.           |    |
| 9. Press <b>Start</b> .                        |    |

### When the set Cook Time finishes:

1. "**END**" will appear in the display window and the oven will shut-off automatically (See Fig. 2).
2. The control will beep 3 times every 30 seconds as a reminder until the **Stop/Clear** key pad is pressed.



Fig. 1



Fig. 2

### NOTES

After the **Delay Start** feature has activated and started the cooking process, press the **Cook Time** pad to display the bake time remaining.

The **Delay Start** feature may be used with the **Conv Bake** or **Conv Roast** cooking features. Cook Time will not operate when using the **Broil** feature.

# Setting Oven Controls

## Broiling

Use the broil feature to cook meats that require direct exposure to the upper heating element for optimum broiling results. When broiling always remember to arrange the oven racks while oven is still cool.

Position the oven rack as suggested in the **Suggested Broil Settings Table** (See Fig. 4).

To set broil:

**Step**

**Press**

1. Place the broiler insert on the broil pan, then place meat on the insert. Remember to follow all warnings and cautions.
2. Arrange the interior oven rack to recommended position (Figs. 1 & 4). For optimum browning results, preheat oven for **5 minutes** before adding food.
3. Be sure to place food and pan directly under upper oven element. **When broiling, leave the oven door open** in the broil stop position.
4. Press **Broil**.
5. Press **Start** (See Fig. 3).

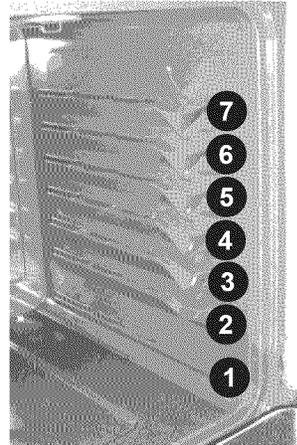


Fig. 1

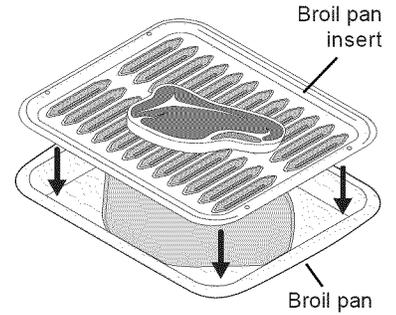


Fig. 2

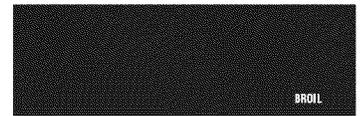


Fig. 3

### IMPORTANT

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

**DO NOT** use the broil pan without the insert (See accessory brochure that came with your appliance).

### CAUTION

The broil pan and broil pan insert (some models) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert (Fig. 2). **DO NOT** cover the insert with aluminum foil; the exposed grease could ignite.

### WARNING

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



**Suggested Broil Settings Table** (electric oven)

Food	Rack position	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak 1" thick	6th or 7th*	550°F	6	4	Medium
Steak 1" thick	6th or 7th*	550°F	7	5	Medium-well
Steak 1" thick	6th or 7th*	550°F	8	7	Well
Pork chops 3/4" thick	6th	550°F	8	6	Well
Chicken-bone in	5th	450°F	20	10	Well
Chicken-boneless	6th	450°F	8	6	Well
Fish	6th	550°F	- as directed -		Well
Shrimp	5th	550°F	- as directed -		Well
Hamburger 1" thick	7th*	550°F	9	7	Medium
Hamburger 1" thick	6th	550°F	10	8	Well

Fig. 4

\* Use the bottom oven rack if you choose to use rack position 7.

# Setting Oven Controls

## Conv Bake

### Benefits Conv Bake feature

- Foods may cook up to 25 to 30% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.

**Conv Bake** uses a fan and heating element to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when cooking with multiple racks.

Heated air flows around the food from all sides, sealing in juices and flavors. Breads and pastry brown more evenly. Layer cakes will have better results using the **Bake** pad. Most foods baked in a standard oven can be cooked faster and more evenly with the **convect** feature.

### Suggestions for convection baking

1. For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads.
2. Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.
3. When using 2 oven racks at the same time, place in positions 2 & 5 for best results (Fig. 1).

**To set Conv Bake (convection bake) with a default oven set temperature of 350°F:**

#### Step

1. Press **Conv Bake**\*.
2. Press **Start** (See Fig. 2).

#### Press



Fig. 2

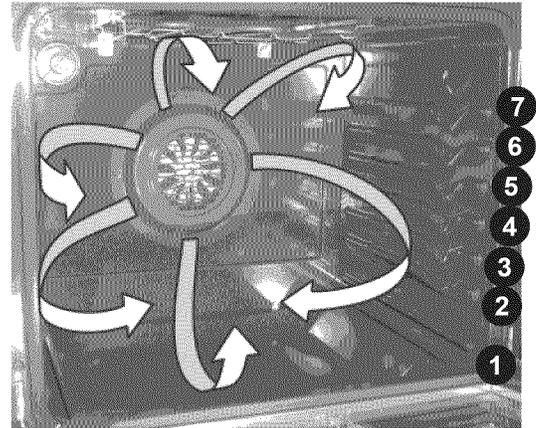


Fig. 1

## Conv Roast

Meats cooked with **Conv Roast** feature will be juicier and poultry will be crisp on the outside while staying tender and moist on the inside.

### Suggestions for convection roasting:

- Preheating is not necessary when roasting foods using **Conv Roast**.
- Since Conv Roast cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe (check food at this time). If necessary, increase cook time until the desired doneness is obtained.
- Do not cover foods when dry roasting - this will prevent the meat from browning properly.

**To set Conv Roast with a default oven temperature of 350°F:**

#### Step

1. Press **Conv Roast**.
2. Press **Start** (See Fig. 3).

#### Press

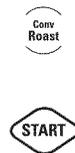


Fig. 3

## NOTES

\* If a temperature other than 350°F is needed, use the numeric keys enter the new temperature after pressing Bake then press **Start**.

When using Conv Bake cook time reductions may vary depending on the amount and type of food being cooked.

**The convection fan will begin rotating** once Conv Bake, Conv Roast or Conv Convert has been activated.

# Setting Oven Controls

## Roasting Rack Instructions (optional accessory)

When preparing meats for Conv Roast, use the broiler pan and insert (if equipped) along with the roasting rack. The broiler pan will catch grease spills and the broil pan insert will help prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.

### Using the Roasting Rack:

1. Place oven rack on bottom or next to the bottom rack position. See "Arranging Oven Racks" in **Before Setting Oven Controls** section.
2. Place the broil pan insert in the broiler pan. The roasting rack fits on the insert allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside. Make sure the roasting rack is securely seated on the insert in the broiler pan. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the insert with aluminum foil.
3. Position food (fat side up) on the roasting rack (See Fig. 1).
4. Place the broiler pan on the oven rack.

**! WARNING**

To prevent food from contacting the broil element and to prevent grease splattering, **DO NOT** use the roasting rack when broiling.

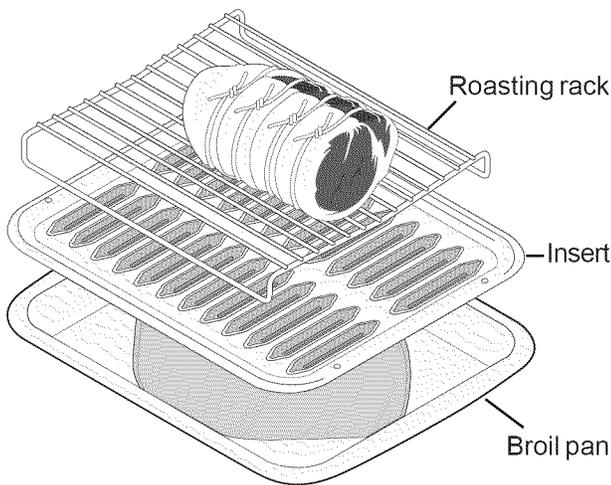


Fig. 1

## Conv Convert

The Conv Convert feature provides a way to convert any **standard** baking recipe for **convection** baking. The oven control uses the standard bake recipe setting instructions and adjusts to a lower temperature for convection baking. Conv Convert cannot be used with Conv Roast feature.

To start with a standard bake recipe using oven default temperature of 350°F for 30 minutes and converts recipe for convection baking:

- | Step                            | Press |
|---------------------------------|-------|
| 1. Press <b>Cook Time</b> .     |       |
| 2. Enter minutes for cook time. |       |
| 3. Press <b>Start</b> .         |       |
| 4. Press <b>Conv Bake</b> .     |       |
| 5. Press <b>Conv Convert</b> .  |       |

### NOTES

When using **Conv Convert** with a Cook Time or a Delay Start setting, the Conv Convert feature will display a "CF" for **check food** when the bake time is 75% complete (See Fig. 2). At this time the oven control will sound 1 long beep at regular intervals until the cook time has finished.



Fig. 2

If no cook time is set when setting **Conv Convert** the check food reminder (CF) will not appear in the display and the oven will continue to cook until **Stop/Clear** is pressed.

**The convection fan** will begin **rotating** once the Conv Convert feature is activated.

When using Conv Convert cook time reductions may vary depending on the oven set temperature.

The minimum amount of cook time allowed using the Conv Convert feature with a **Bake Time** or a **Delay Start** setting is 20 minutes.

Layer cakes will have better results using the standard **Bake** feature.

# Setting Oven Controls

## Recipe Recall feature

The **Recipe Recall** pad may be used to record and recall your favorite recipe settings. This feature may store and recall from 1 to 3 different recipe settings. The Recipe Recall feature may be used with **Bake** or **Cook Time** settings. This feature will not work with any other feature including the **Delay Start** setting.

**To program oven control to record a recipe setting** (example shown is for Bake at 350°F):

- | <u>Step</u>  | <u>Press</u>  |
|--|---|
| 1. Press <b>Recipe Recall</b> .  |    |
| 2. Within 5 seconds, press 1 to save under 1 key (See Fig. 1).<br>( NOTE: <b>2</b> or <b>3</b> may also be used to store a recipe settings.          |    |
| 3. Enter <b>350</b> .  |    |
| 4. Press and hold <b>Start</b> for 3 seconds or until a beep sounds. The beep indicates that the recipe setting has been recorded for future recall. |    |
| <b>NOTE:</b> Press <b>Stop/Clear</b> if you only wish to store the recipe but not start cooking with the stored recipe at this time.                 |    |

**To recall the recipe stored under the **1** key in the example shown above:**

- |   |   |
|---|---|
| 1. Place the food in the oven.  |   |
| 2. Press <b>Recipe Recall</b> .   |  |
| 3. Enter the recipe number to recall<br>(2 other recipes could be stored and may be recalled in this step). |  |
| 4. Press <b>Start</b> .   |  |

The oven will begin to immediately cook with the instructions from the recalled recipe. The Temperature is recalled and if a Cook Time was recorded this feature will also recall the cooking time.

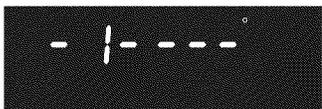


Fig. 1

## Slow Cook

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 and 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 **HI** setting is best for cooking foods from a 4 to 5 hours. The **LO** setting is best for cooking foods from a 8 to 9 hours.

The maximum cook time for the Slow Cook feature is 12 hours unless the oven control has been changed to the continuous bake mode. Slow Cook may be used with **Cook Time** or **Delay Start** settings.

**To set Slow Cook:**

- | <u>Step</u>  | <u>Press</u>  |
|--|---|
| 1. Place food in the oven.   |   |
| 2. Press <b>Slow Cook</b> . If a <b>HI</b> setting is desired go to step 3 ( <b>HI</b> will appear in display). If a <b>LO</b> setting is needed press <b>Slow Cook</b> key again ( <b>LO</b> will appear in display). |    |
| 3. Press <b>Start</b> .<br>“ <b>SLO</b> ” (slow) will appear in the display.   |  |

**Some tips for best results using Slow Cook:**

- Completely thaw all frozen foods with Slow Cook feature.
- When using a single rack, place in position 2 or 3.
- 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 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.
- Roasts may be left uncovered so browning can occur. Cook times will vary; depending on the weight, fat content, bone and the shape of the roast.
- Use the recipe's recommended food temperature and a food thermometer to determine when the food is done.
- 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.

### **WARNING**

**FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

# Setting Oven Controls

## Setting Warm & Hold™

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 automatically.

The Warm & Hold™ feature may be used alone or with any other cooking operations or may be used after cooking has finished using **Cook Time** and or **Delay Start**.

**! WARNING**

**FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

### To set Warm & Hold™:

**Step**

1. Press **Warm & Hold**.
2. Press **Start**.

"HLd" for hold will appear in the display (Fig. 1).

**Press**



### To add the Warm & Hold™ feature to turn ON automatically after finishing cooking:

1. Arrange oven racks and place food in oven. Set the the desired initial cooking feature (for example Bake) with a Cook Time or Delay Time.
2. Press **Warm & Hold**.
3. Press **Start**.

"HLd" for hold will appear in the display (Fig. 1).



Fig. 1

## NOTES

The Warm & Hold™ feature will automatically turn the oven OFF after being active for 3 hours.

## Adjusting oven temperature

Your appliance has been factory calibrated and tested to provide accurate oven temperatures. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the oven control so the oven cooks hotter or cooler than the temperature displayed.

The oven temperature may be increased +35°F (+19°C) or decreased -35°F (-19°C) from the factory settings.

### Example: increase the oven temperature by 30°F:

- | <u>Step</u>                                  | <u>Press</u> |
|--|--------------|
| 1. Press and <b>hold Bake</b> for 6 seconds. |              |
| 2. Enter <b>30</b> degrees.                  |              |
| 3. Press <b>Start</b> .                      |              |

### Example: decrease the oven temperature by 30°F:

- | <u>Step</u>                                  | <u>Press</u> |
|--|--------------|
| 1. Press and <b>hold Bake</b> for 6 seconds. |              |
| 2. Enter <b>30</b> .                         |              |
| 3. Press <b>Flex Clean</b> for minus value.  |              |
| 4. Press <b>Start</b> .                      |              |

## NOTES

Oven temperature adjustments made will not affect the Broil or Flex Clean feature temperatures.

If the temperature shows an adjustment of -30°F, and a +30°F adjustment is needed, you can toggle between the (-) or (+) in the display by pressing **Flex Clean**.

**DO NOT USE** oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These types of oven thermometers may vary as much as 20 to 40 degrees from actual temperatures.

# Setting Oven Controls

## Setting the Sabbath feature (for use on the Jewish Sabbath & Holidays)



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>.

### WARNING

**FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

The **Cook Time** and **Delay Start** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **Bake** feature. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not be visible and no audible tones will be provided when a change occurs.

Once the oven is properly set using the **Bake** feature with the Sabbath mode active, the oven will remain continuously ON until cancelled. The Sabbath mode will override the factory preset 12-Hour Energy Saving feature.

If the oven light(s) are needed during the Sabbath, press the **oven light** pad **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.

It is recommended that any oven temperature change with the Sabbath feature active be followed with 2 presses of the **Start** pad. This will insure the oven remains ON even if the attempt to set the oven temperature was lower or higher than the oven control can accept. If the oven temperature is set incorrectly, the oven temperature will default to 170°F or 550°F. Try to set the desired oven temperature again.

## To program the oven for 350°F bake and activate the Sabbath feature:

- | <u>Step</u>  | <u>Press</u>  |
|--|---|
| 1. Be sure that the clock is set with the correct time of day.   |   |
| 2. Arrange the oven racks and place the food in the oven and close door.   |   |
| 3. Press <b>Bake</b> .   |    |
| 4. Press <b>Start</b> .  |    |
| 5. If a <b>Cook Time</b> or <b>Delay Start</b> time is needed then enter the time in this step. If not, skip this step and continue to step 6. Refer to the <b>Cook Time</b> or <b>Delay Start</b> instructions. Remember the oven will shut-off after completing a <b>Cook Time</b> or <b>Delay Start</b> and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum <b>Delay Start</b> time is 11 hours & 59 minutes. |   |
| 6. Press and <b>hold both the Cook Time and Delay Start</b> pads for at least 3 seconds together. The control will beep and <b>SAb</b> will appear in the display (See Fig. 1). The oven is now properly set for the Sabbath once <b>SAb</b> appears in the display.   |  |



Fig. 1

# Setting Oven Controls

## Setting the Sabbath feature (cont'd)

To turn off the oven but keep the Sabbath feature active:

**Step**

Press **Stop/Clear**.

**Press**

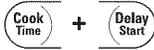


To turn off the Sabbath feature:

**Step**

**Press and hold both the Cook Time and Delay Start pads for at least 3 seconds.** The control will beep and **SAb** will disappear from the display. The oven is no longer programmed for the Sabbath feature.

**Press**



### What to do during a power failure or power interruption when the Sabbath feature is active:

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath feature and the oven display will show the message **"SF"** for Sabbath failure (Fig. 1).

The food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays.

After the Sabbath observance turn OFF the Sabbath feature. At the same time **press and hold both the Cook Time and Delay Start pads for at least 3 seconds.**

**SF** will disappear from the display and the oven may be used with all normal functions.



Fig. 1

## ! WARNING

**FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

## NOTES

If a delay start time longer than 12 hours (maximum of 24 hours) in advance is desired, set the display mode for the 24 hour setting. For detailed instructions see the section "Setting 12 or 24 hour display modes".

It is not advised to attempt to activate any other program feature except **Bake** while the Sabbath feature is active. **ONLY** the following key pads will function correctly with the Sabbath feature: **0-9 number pads, Bake, Start** and **Stop/Clear**. **ALL OTHER KEYPADS** should not be used once the Sabbath feature is activated.

You may change the oven temperature once baking has started. Press **Bake**, enter the oven temperature change (170 to 550F°) and press Start (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.

If the **Warm & Hold** feature was activated and the Sabbath feature was set the Warm & Hold feature will automatically shut-off the oven after 3 hours.

## Operating the Oven Lights

The interior oven lights will automatically turn ON when the oven door is opened.

Press  to turn the interior oven lights ON and OFF whenever the oven door is closed.

The interior oven light is located on the rear wall of the oven interior and are covered with a glass shields held by a wire holder. The glass shields must be in place whenever the oven is in use.

To change the interior oven light, see "Changing the Oven Light" in the **Care & Cleaning** section.

## Flex Clean

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

Your Flex Clean feature allows you to set any amount of self-clean time from 2 hours to 4 hours. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour time option for heavier stubborn soils.

### IMPORTANT

#### Adhere to the following self-clean precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **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 to the door gasket (See Fig. 1).
- **Remove the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt.**
- **Completely remove ALL INTERIOR OVEN RACKS and ANY ACCESSORIES. If the oven racks are not removed they will begin to discolor.**
- **Remove any excessive spillovers.** Any spills on the oven bottom should be wiped-up and removed **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. These areas are shown in white (See Fig. 1).

### 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.

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

**DO NOT** 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**.

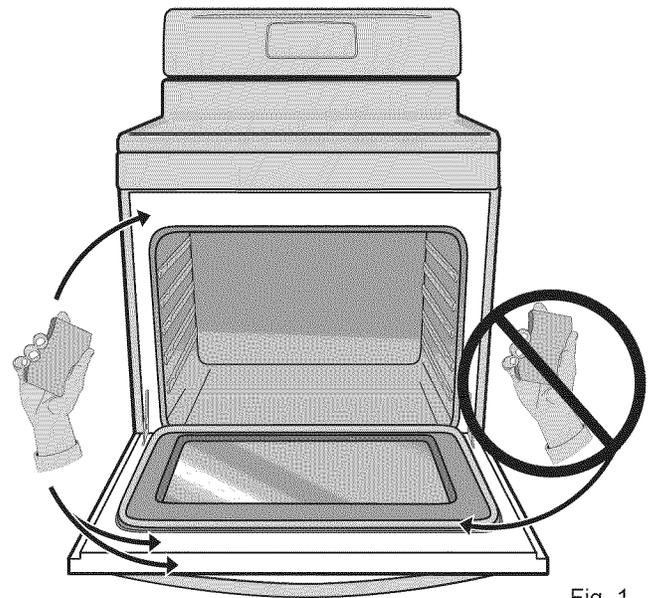


Fig. 1

#### To set a Flex Clean cycle to start immediately:

##### Step

1. Press **Flex Clean** once for a default 3-hour clean time. After pressing **Flex Clean** you may customize the self-clean time within 2 to 4 hours (including minutes) using the numeric keys pads on the oven control. For example enter **2 0 0** for a 2-hour time or enter **4 0 0** for a 4-hour self-clean time. You may also choose a 2 hour 15 minute clean time by entering **2 1 5**.

##### Press



2. Press **Start**.



# Flex Clean

To set a Flex Clean to start immediately (cont'd):

## IMPORTANT

As soon as the controls are set, the motor driven door lock will begin to close automatically. "door Loc" will appear in the display (See Fig. 1). **DO NOT** open the oven door while "door Loc" is displayed (allow 15 seconds for the oven door to completely lock).

Once the door has locked "CLn" will appear in the display indicating the oven will begin the self-clean process (Fig. 2).



Fig. 1



Fig. 2

When the Flex Clean cycle has completed:

1. The time of day and "Hot" will appear in the display window (See Fig.3).
2. Once the oven has cooled down for about 1 hour and "Hot" is no longer displayed the "door OPn" message should appear (Fig. 4). When this message turns off the oven door may be opened. Use **CAUTION** and avoid possible burns when opening the door after the self-cleaning cycle has completed. The oven may still be **VERYHOT**.

When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.



Fig. 3



Fig. 4

If it becomes necessary to stop a Flex Clean cycle once it has been activated:

1. Press **Stop/Clear**.
2. If the self-clean cycle has heated the oven to a high temperature, allow enough time for the oven to cool and for the "door OPn" message to appear (Fig. 4). When this message turns OFF the oven door may be opened.
3. Restart the Flex Clean cycle once all conditions have been corrected.

## Setting delayed start Flex Clean cycle

**Example: To start a delay Flex Clean with a default clean time of 3 hours and a start time of 9:00 o'clock:**

### Step

### Press

1. Be sure the clock is set with the **correct** time of day, **ALL** the oven racks are removed and the oven door is closed.

2. Press **Delay Start**.



3. Enter **900** for time to start.



4. Press **Start**.



5. Press **Flex Clean**.



6. Press **Start**.



## CAUTION

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

**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 Flex Clean cycle has completed. The oven may still be **VERYHOT**.

## NOTES

Whenever the Flex Clean feature is active you may check the amount of time remaining in the cycle by pressing the **Flex Clean** pad once.

The oven door will be locked until the range has cooled sufficiently. You should allow about **1 additional hour** to the time displayed before you can open the oven door.

The Flex Clean feature will not operate whenever a surface element is turned ON. Flex Clean may be started if the **Cooktop Lockout** feature is active. A Flex Clean cycle cannot be started if the **Oven Lockout** feature is active.

If a Flex Clean cycle was started and a power failure occurs, the oven may not be thoroughly cleaned. Once power is restored, set self-clean again to finish.

# Care & Cleaning

## Cleaning Recommendations Table

Surface type	Recommendations
<ul style="list-style-type: none"><li>Aluminum (trim pieces) &amp; vinyl</li><li>Painted and plastic control knobs</li><li>Painted body parts</li><li>Painted decorative trim</li></ul>	<p>Use hot, soapy water and a cloth. Dry with a clean cloth.</p> <p><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. <b>Do not</b> 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.</p>
<ul style="list-style-type: none"><li>Chrome control panel (some models)</li><li>Decorative trim (some models)</li></ul>	<p><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. Rinse with a clean water using 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.</p>
<ul style="list-style-type: none"><li>Stainless Steel (some models)</li></ul>	<p>Clean any food soils from <b>Stainless Steel</b> with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. To maintain a shine, finish by applying the recommended Stainless Steel Cleaner on the surface following the cleaner recommendations (on the web visit <a href="http://www.sears.com">www.sears.com</a> for replacement Stainless Steel Cleaner, item number <b>40093</b>).</p>
<ul style="list-style-type: none"><li>Porcelain enamel broiler pan and broiler pan insert (if equipped)</li><li>Door liner &amp; porcelain body parts</li></ul>	<p>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. <b>Do not</b> use spray oven cleaners on the cooktop.</p>
<ul style="list-style-type: none"><li>Oven racks</li></ul>	<p><b>Oven racks must be removed from oven before starting the Flex Clean cycle.</b> Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</p>
<ul style="list-style-type: none"><li>Oven door</li></ul>	<p>Use soap &amp; water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. <b>Do not</b> immerse the door in water. <b>Do not spray or allow water or the glass cleaner to enter the door vents.</b> Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. <b>Do not</b> clean the oven door gasket. On self-cleaning models 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 this gasket.</p>
<ul style="list-style-type: none"><li>Ceramic cooktop</li></ul>	<p>See "Cooktop Cleaning and Maintenance" later in the <b>Care &amp; Cleaning</b> section.</p>

# Care & Cleaning

## Cooktop maintenance

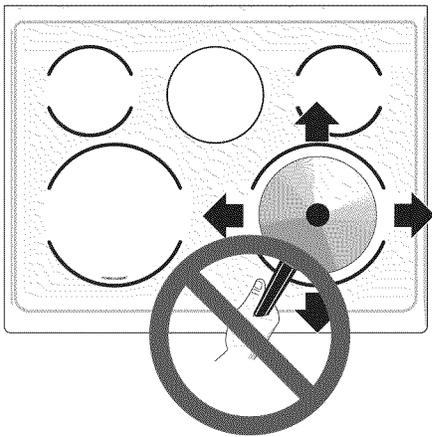
### IMPORTANT

**Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.**

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface (on the web visit [www.sears.com](http://www.sears.com) for replacement cooktop cleaner, item number 40079). Buff with a **non-abrasive** cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

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

Cookware (cast iron, metal, ceramic or glass) with rough or dirty bottoms can **mark or scratch** the cooktop surface.



### Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.

## Cooktop cleaning

### ! CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL. The cooktop may appear to be cool and still be HOT enough to cause burns.

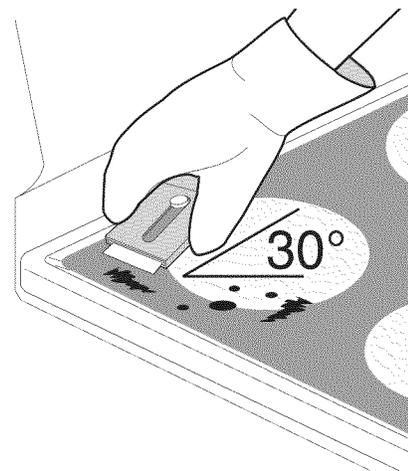
### For light to moderate soil:

Apply a few drops of the recommended CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a non-abrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

### For heavy, burned on soil:

Apply a few drops of the recommended CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.



# Care & Cleaning

## Cooktop cleaning (cont'd)

*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.

### **! 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.**

### **IMPORTANT**

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



### **Do not use the following on the cooktop:**

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

## Caution for aluminum use on the cooktop

- **Aluminum Foil** - Use of aluminum foil on a hot cooktop will damage the ceramic cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the ceramic cooktop under ANY circumstances.
- **Aluminum utensils** - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

## Replacing the interior oven lights

### **! CAUTION**

Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

The light bulbs are located at the rear of the oven and are covered with a glass shields held by a wire holder (Fig. 1). The glass shields must be in place whenever the oven is in use.

### **To replace the interior oven light bulb(s):**

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield (Fig. 1).
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder back into place.
5. Turn power back on again at the main source (or plug the range in).
6. The clock will then need to be reset. To reset, see **Setting the clock** in this Use & Care Guide.

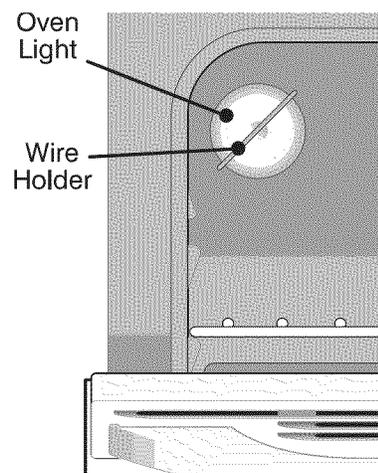


Fig. 1

# Care & Cleaning

## Removing and replacing oven door

### CAUTION

The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

#### To remove oven door:

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Fig. 2). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Fig. 3).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Fig. 4).

#### To replace oven door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Fig. 3).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Fig. 4). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door (horizontal with floor - See Fig. 1).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (See Fig. 2) to the locked position.
5. Close the oven door.

**Special door care instructions - Most oven doors contain glass that can break.**

#### Read the following recommendations:

1. Do not close the oven door until all the oven racks are fully in place.
2. Do not hit the glass with pots, pans, or any other object.
3. Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

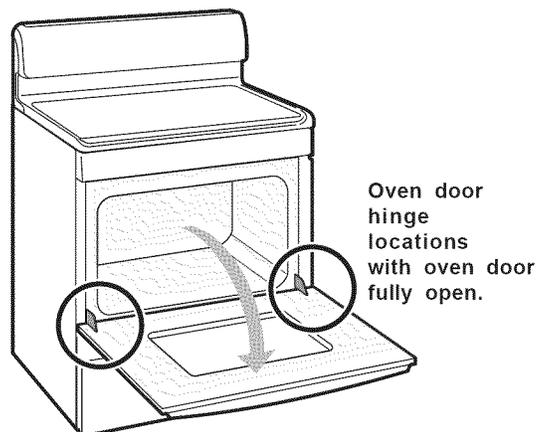


Fig. 1

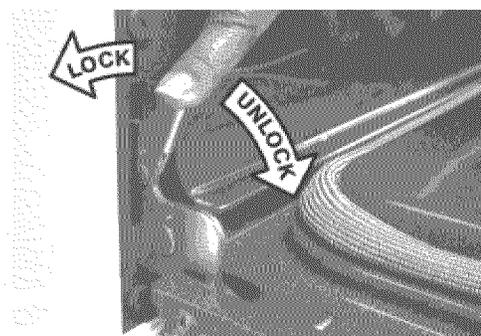


Fig. 2

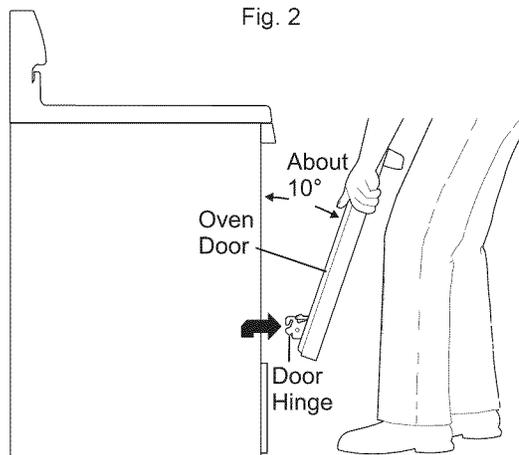


Fig. 3

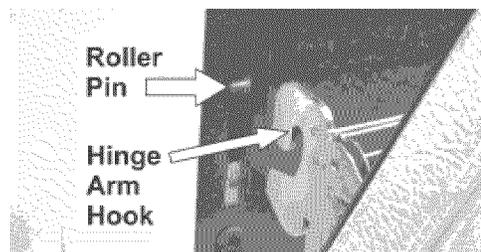


Fig. 4

# Before You call

## Solutions to common problems

Problem	Solutions
Poor baking results.	<ul style="list-style-type: none"><li>• Many factors affect baking results. Make sure the proper oven 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's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting Oven Temperature" section in this Use &amp; Care Guide.</li></ul>
Appliance is not level.	<ul style="list-style-type: none"><li>• Be sure floor is level, strong &amp; stable enough to adequately support range.</li><li>• If floor is sagging or sloping, contact a carpenter to correct the situation.</li><li>• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.</li><li>• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square &amp; have sufficient room for appliance clearance.</li></ul>
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none"><li>• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</li><li>• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.</li></ul>
Surface element too hot or not hot enough.	<ul style="list-style-type: none"><li>• Incorrect control setting. Be sure the correct control is ON for the element that you are attempting to use.</li></ul>
Surface element does not heat.	<ul style="list-style-type: none"><li>• Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy &amp; medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</li></ul>
Entire appliance does not operate.	<ul style="list-style-type: none"><li>• The time of day is not set. The time of day <b>must</b> first be set in order to operate the oven. See "Setting the clock" in the <b>Setting Oven Controls</b> section.</li><li>• Make sure cord/plug is plugged correctly into outlet.</li><li>• Electrical power outage. Check house lights to be sure. Call your local electric company for service.</li><li>• Service wiring is not complete. Call <b>1-800-4MY-HOME®</b> for service.</li></ul>
Oven portion of appliance does not operate.	<ul style="list-style-type: none"><li>• Be sure the oven controls are set properly for the desired cooking feature. See <b>Setting Oven Controls</b> in this manual or read the instructions "<b>Entire appliance does not operate</b>" in this checklist.</li></ul>
Oven light does not work.	<ul style="list-style-type: none"><li>• Be sure the light is secure in the socket. Also see "Changing &amp; replacing the oven light" section.</li></ul>
Self-cleaning cycle does not work.	<ul style="list-style-type: none"><li>• Oven control not set properly. Follow instructions in the <b>Self-Cleaning</b> section.</li><li>• Self-Cleaning cycle was interrupted. Follow steps under "Stopping or interrupting a self-cleaning cycle" in the <b>Self-Cleaning</b> section.</li></ul>

# Before You Call

## Solutions to common problems

Problem	Solutions
Soil not completely removed after self-cleaning cycle is done.	<ul style="list-style-type: none"><li>• Failure to clean bottom, front top of oven, frame of oven 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 a nylon scrubber. Be careful not to damage the oven gasket.</li></ul>
Oven smokes excessively during broiling.	<ul style="list-style-type: none"><li>• Incorrect setting. Follow broiling instructions in <b>Setting oven controls</b>.</li><li>• Make sure oven door is opened to <b>broil stop position</b>.</li><li>• Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat &amp; the element. Preheat the broil element for searing.</li><li>• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.</li><li>• Broiler pan and insert wrong side up and grease not draining. Always place grid on the broiler pan with ribs up &amp; slots down to allow grease to drip into pan (some models).</li><li>• Grease built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or spatters cause excessive smoking.</li></ul>
Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none"><li>• Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Broil" in the <b>Setting oven controls</b> section.</li></ul>
Oven control panel beeps & displays any F code error (for example F10).	<ul style="list-style-type: none"><li>• Oven control has detected a fault or error condition. Press <b>Stop/Clear</b> to clear the display &amp; stop beeping. Try the bake or broil feature again. If the F code error repeats, remove power from appliance, wait 5 minutes and then <b>repower</b> appliance. Try the bake or broil feature again. If the fault recurs, record fault and call <b>1-800-4MY-HOME®</b> for service.</li></ul>
Scratches or abrasions on cooktop surface.	<ul style="list-style-type: none"><li>• Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before using. Small scratches do not affect cooking and will become less visible with time.</li><li>• Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop cleaning and maintenance" in the <b>Care &amp; Cleaning</b> section of this Use &amp; Care Guide.</li><li>• Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.</li></ul>
Metal marks on the cooktop.	<ul style="list-style-type: none"><li>• Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See "Cooktop cleaning and maintenance" in the <b>Care &amp; Cleaning</b> section.</li></ul>
Brown streaks or specks on cooktop surface.	<ul style="list-style-type: none"><li>• Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Cooktop cleaning and maintenance" in the <b>Care &amp; Cleaning</b> section.</li></ul>
Areas of discoloration with metallic sheen on cooktop surface.	<ul style="list-style-type: none"><li>• Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. Use cookware with clean, dry bottoms.</li></ul>

# Notes

# Notes

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