

Electric Range

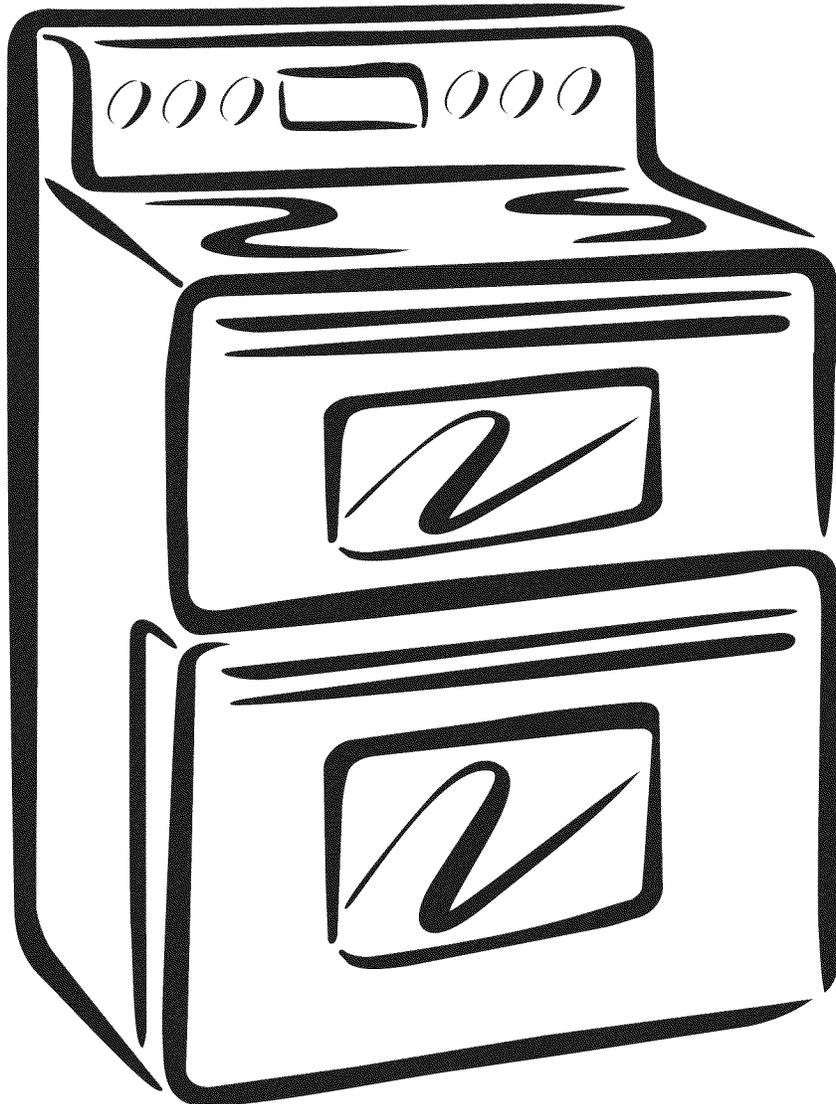
Use & Care Guide

Estufa eléctrica

Manual del Usuario

Models, Modelos 790. 9802*

* = Color number, número de color



ENGLISH

ESPAÑOL

Table of Contents

Wall Oven Warranty	2	Control Pad Features	14
Product Record	2	Setting the Clock	15-16
Serial Plate Location	2	Consumer Defined Control	17-18
IMPORTANT SAFETY INSTRUCTIONS	3-4	Setting Oven Controls	19-30
Range Features	5	Self-Cleaning	31-33
Before Setting Surface Controls	6-7	Adjusting the Oven Temperature	33
Setting Surface Controls	8-11	General Care & Cleaning	34-37
Surface Cooking	12	Before You Call	37-38
Before Setting the Oven Controls	13	Protection Agreements	39
		Sears Service	40

Kenmore Elite 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.

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

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

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

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

Disclaimer of implied warranties; limitation of remedies

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

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

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

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

Product Record

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

Model No. 790.

Serial No. _____

Date of purchase _____

Save these instructions and your sales receipt for future reference.

Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located as shown.



Please carefully read and save these instructions

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

Important Safety Instructions

Read all instructions before using this appliance.

Save these instructions for future reference.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging before using the appliance.** Destroy the carton and plastic bags after unpacking the appliance. 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 National Electrical Code ANSI/NFPA No.70 (USA) or CSA C22.1, PART 1 (Canada)-latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

⚠ CAUTION Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

- In case of an emergency, know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box.
- **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 to reduce the risk of personal injury and damage to the appliance. Sears Parts & Repair is the recommended repair service for this appliance.
- **Never modify or alter the construction of an appliance by removing panels, wire covers or any other part of the product.**
- Remove the oven door from any unused appliance if it is to be stored or discarded.

⚠ WARNING Stepping, leaning, sitting or pulling down on the door of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance.



⚠ WARNING

- All wall ovens can tip.
- Injury to persons could result.
- Install anti-tip bracket packed with wall oven.
- See Installation Instructions.



To reduce the risk of tipping, the wall oven must be secured by properly installed anti-tip bracket provided with the wall oven. Refer to the Installation Instructions for proper anti-tip bracket installation.

- **Storage on Appliance. Flammable materials should not be stored 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 appliance. Flammable materials may explode and result in fire or property damage.

⚠ WARNING Do not use the ovens for storage.

⚠ CAUTION Do not store items of interest to children in the cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THESE SURFACES.** Surface units may be hot even though they are dark in color. Areas near surface 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 cooktop and areas facing the cooktop.
- **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.

⚠ WARNING Never use your appliance for warming or heating the room.

- **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 Only Dry Potholders. Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch hot heating surface units. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

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

ENGLISH

Important Safety Instructions

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 then 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. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never leave surface burners unattended at high heat settings—**Boilovers cause smoking and greasy accumulations that may ignite, or a pan that has boiled dry may melt.
- **Glazed cooking utensils—**Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **When flaming foods under a ventilating hood, turn the fan on.**

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door—**Stand to the side of the appliance 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 wall oven is vented at the upper control panel or at the center trim depending of the model. Touching the surfaces in this area when the wall oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot oven element or interior of the oven.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid or oven bottom with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.
- **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.

SELF-CLEANING OVEN MODELS

- **Clean in the self-cleaning cycle only the parts of the appliance listed in this Use & Care Guide.** Before using the self-cleaning cycle of the appliance, remove the broiler pan and any utensils stored in the appliance.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **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 appliance

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

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Cleaners/Aerosols—**Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.
- **Clean Ventilating Hoods Frequently—**Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

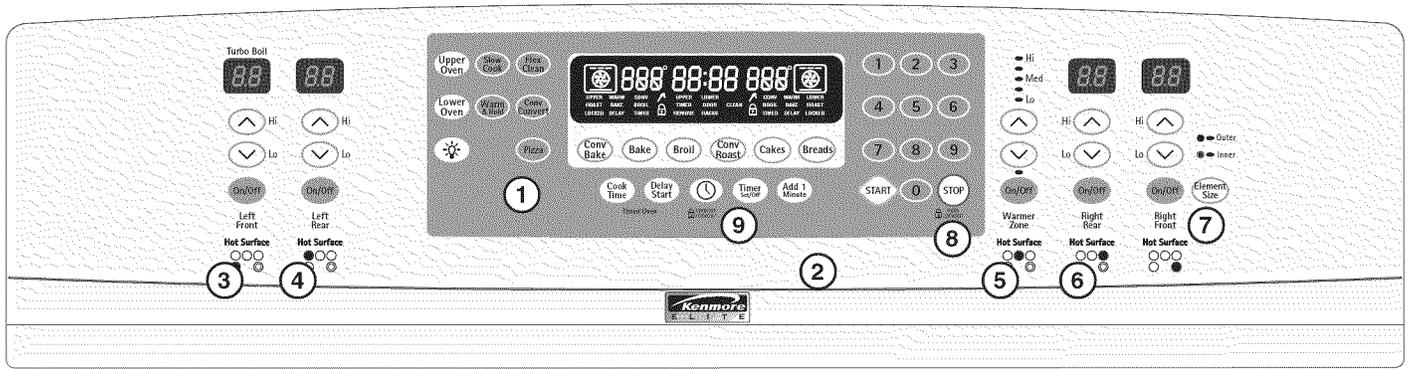
FOR CERAMIC GLASS COOKTOPS

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

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 productive harm, and requires businesses to warn customers of potential exposure to such substances.

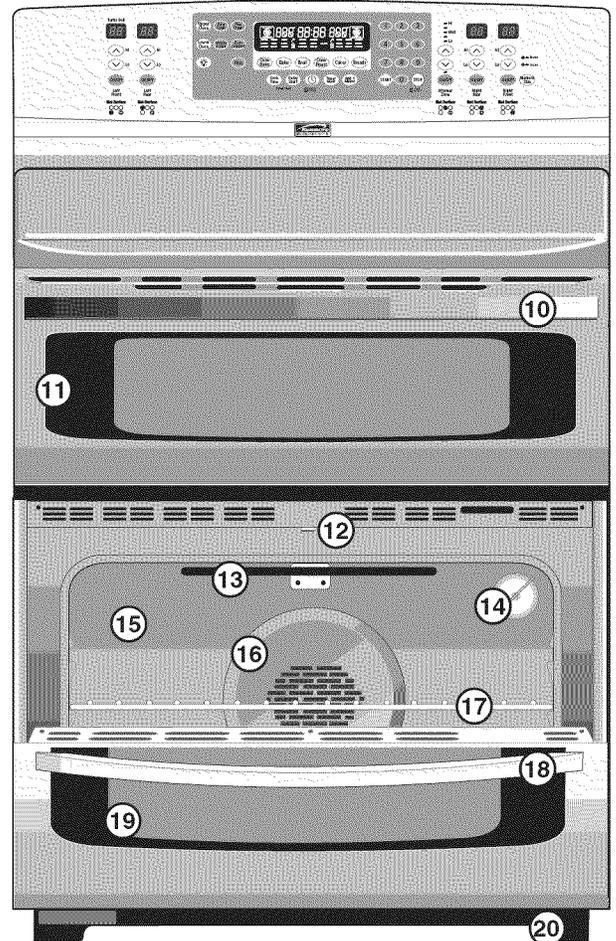
Range Features



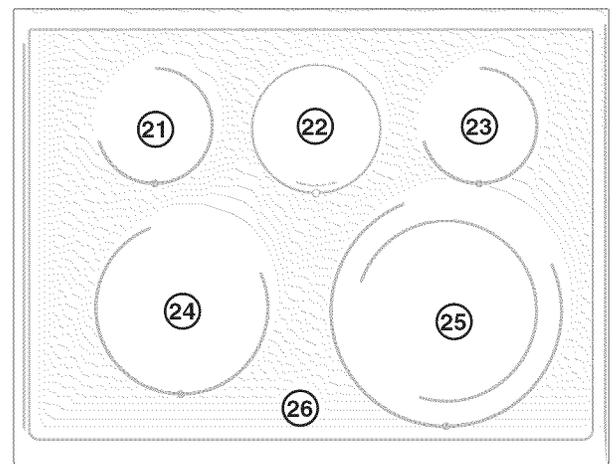
Your electric range includes:

1. Electronic Oven Control with Timer
2. Glass Touch Sensitive Control Panel
3. Left Front Element Control & Display
4. Left Rear Element Control & Display
5. Warm & Ready Zone Control & Indicator Light
6. Right Rear Element Control & Display
7. Right Front Dual Element Control & Display
8. Oven Lockout Controls
9. Cooktop Lockout Controls
10. Large One Piece Handle
11. Self-Clean Upper Oven
12. Self-Clean Door Latch
13. Lower Oven Broil Element
14. Oven Interior Light
15. Self-Cleaning Convection Interior Oven
16. Convection Fan Cover
17. Adjustable Oven Rack
18. Large One Piece Handle
19. Full width Oven Door with Large Window
20. Leveling Legs and Anti-Tip Bracket (included)
21. 6" Single Radiant Element
22. Warm & Ready Zone Element
23. 6" Single Radiant Element
24. 9" Turbo Boil Single Radiant Element
25. 9"-12" Double Radiant Element
26. Ceramic Glass Smoothtop

NOTE: The features of your range may vary according to model type & color.



ENGLISH



Before Setting Surface Controls

About 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. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop (See Figure 1).

Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom cookware should be used. The type and size of 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.

⚠ CAUTION The areas surrounding the elements may become **hot enough to cause burns**.

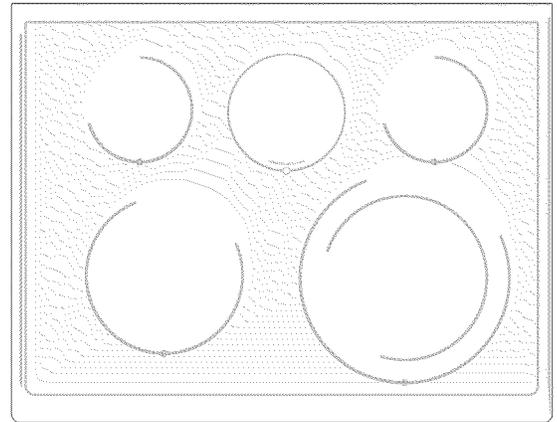


Figure 1

About 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 residual heat to complete the cooking process.

Locations of the Radiant Surface Elements and Controls

Your range is equipped with radiant surface burners with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases.

The radiant surface elements are located on the cooktop as follows:

- two **6 inch** single radiant elements located at the right and left rear positions;
- one **9 / 12 inch** Double element located at the right front positions;
- one 9" single Turbo boil radiant element located at the left front position;
- a **Warmer Zone** located at the center rear position.

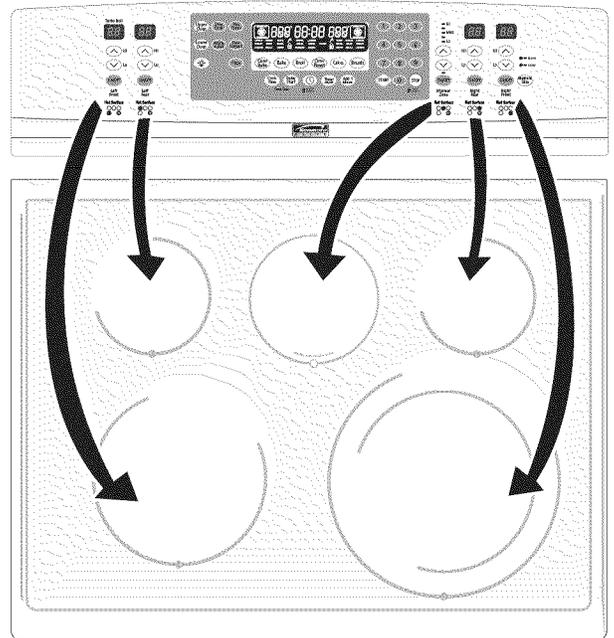


Figure 2

Note: Please read detailed instructions for ceramic glass cooktop cleaning in the **General Care & Cleaning** section and **Before You Call** checklist section of this Use and Care Guide.

Note: 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 glass cooktop. Cycling at the HI setting is normal and can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to page 12 for correct cookware instructions).

Note: (White glass cooktops only) Due to the high intensity of heat generated by the surface elements, the glass surface will turn to a pale green when the element is first turned off. This phenomenon is normal and the glass will come back to its original white color after it has completely cooled down.

⚠ 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.

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

Before Setting Surface Controls (cont'd)

To Set the Cooktop Lockout Feature COOKTOP

The clock  pad is used to activate the Cooktop Lockout feature which will lock all surface elements from being accidentally turned ON. This feature will only lock the cooktop.

INSTRUCTIONS

To turn the Cooktop Lockout Feature ON:

1. BE SURE ALL surface element controls are set to the OFF position.
2. Press and hold  until "CLO" (clock) appears (Figure 1). Continue holding until a second beep sounds (after 3 seconds). If a triple beep sounds instead, check all surface elements and turn them to the OFF position and repeat this step.  will appear in the display indicating the cooktop controls and functions are locked out until the cooktop is unlocked (See Figure 2).

To turn the Cooktop Lockout Feature OFF:

1. Press and hold  until "CLO" appears (Figure 3). Continue holding until a second beep sounds (after 3 seconds).  will disappear from the display indicating the cooktop may be used normally (Figure 4).

Note: Starting a Self-Clean cycle will automatically turn ON the Cooktop Lockout feature. The cooktop will remain locked until the Self-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 being able to use the cooktop features again.

How the Electronic Surface Element Controls work when the Sabbath feature is ON.

When your Oven Sabbath feature is ON, the Electronic Surface Elements are also in Sabbath mode. This means that all electronic surface element control displays show "Sb". The surface elements can be used even if the Sabbath Feature is on.

To turn ON a Surface Element when the Oven Sabbath Feature is active:

With the Sabbath feature active, a surface element will not start heating until 15-30 seconds after you turn it on. The heat setting you have turned to will not appear in the display because «Sb» is showing there. Any adjustment to the heat setting will also take 15 -30 seconds to go into effect.

To turn OFF the Surface Element when the Oven Sabbath Mode is active:

To shut off the surface element while the Sabbath feature is ON, press the ON/OFF button for that element. The element will immediately turn off without delay.

Note: Refer to the Sabbath Feature section.

PRESS



DISPLAY



Figure 1



Figure 2



Figure 3



Figure 4

Setting Surface Controls

The Electronic Surface Element Control (ESEC)

The Electronic Surface Element Control (ESEC) feature provides a digital display of the radiant surface elements on the cooktop. The ESEC display in combination with the touch pads is designed to replace conventional control knobs.

The available ESEC Window Display Settings

The ESEC control will display heat levels ranging from **Hi** (Figure 1) to **Lo** (Figure 6) and **OFF** (Figure 7). The settings between **9.0** (Figure 2) and **3.0** (Figure 3) decrease or increase in increments of .5 (1/2). The settings between **3.0** (Figures 3 & 4) and **1.2** (Figure 5) are Simmer settings which decrease or increase in increments of .2 (1/5) to **Lo** (Figure 6; lowest Simmer setting) for more precise settings at lower heat levels. Use the Recommended Surface Setting Chart to determine the correct setting for the kind of food you are preparing.

Hot Surface Indicator Light

When using any of the radiant element positions the cooktop will become very hot. The hot surface indicator light will turn ON when the element is hot enough to cause burns, and will remain ON until the cooktop has cooled enough to be safe to touch. **Note:** The hot surface message can turn ON when the upper oven is in self-clean mode.

ESEC Lockout Feature (- -)

The ESEC feature will not operate during a Self-Clean cycle or when the Cooktop Lockout feature is active. Whenever the Cooktop Lockout feature is active, " - - " will appear in all display windows (See Figure 8).

ESEC PF message

The ESEC will display briefly the PF message (Figure 9) whenever there has been a power interruption to the appliance. The PF message will disappear by itself after a few seconds.



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7

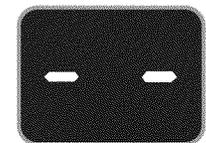


Figure 8



Figure 9

Recommended Surface Cooking Settings

Recommended Settings for Single, & Double Surface Elements	
Setting	Type of Cooking
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, deep fat fry
MEDIUM (3.0 - 5.0)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2.0 - 4.0)	Keep foods cooking, poach, stew (2.8 or lower is a simmer setting).
LOW/SIMMER (Lo - 2.0)	Keep warm, melt, simmer (2.8 or lower is a simmer setting).

Note: The size and type of cookware used will influence the setting needed for best cooking results. The higher 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 (cont'd)

Operating Single Radiant Surface Elements

The cooktop has 3 SINGLE radiant surface elements: the **RIGHT REAR** position, **LEFT FRONT** position and the **LEFT REAR** position (Figure 1).

To Operate the Single Radiant Surface Elements:

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the **ON/OFF** pad for the desired element position until a beep is heard. The display will show "--".
Note: If no further pads are touched within 10 seconds the request to power the element ON will clear.
3. Touch **HI** (∧) pad once to turn ON the power level to **HI**. Touch **Lo** (∨) pad once for **Lo** (See Figure 3). The **Hot Surface** indicator light will turn ON when the element becomes hot.
4. Each touch of the **HI** (∧) or **Lo** (∨) pad will decrease or increase the power level from **9.0** through **3.0** by .5 increments. Simmer power levels between **3.0** and **1.2** will decrease or increase by .2 increments. **Lo** is the lowest power level available.
Note: The power level may be adjusted at any time while the element is ON.
5. When cooking has been completed touch the **ON/OFF** pad once to turn the element OFF.
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.

Note: The **Hot Surface** message will remain displayed on the control panel as long as the element is still hot and will remain ON until the heating surface area has cooled sufficiently.

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.

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

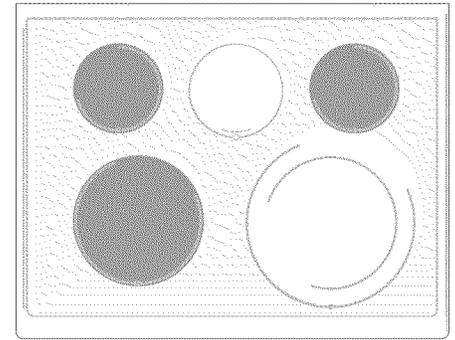


Figure 1
Right Rear, Left Rear & Right Front Elements

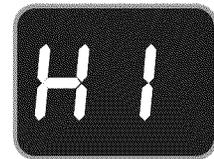


Figure 2

ENGLISH

Setting Surface Controls (cont'd)

Operating the Dual Surface Element

The cooktop is equipped with a Dual radiant surface element located at the right front cooktop position (Figure 1). Indicator lights on the control panel at that position are used to indicate what portions of the Dual radiant element will heat. The **INNER** light indicates that only the inner element will heat (Figure 2). The **OUTER** light indicates that both inner and outer elements will heat together (Figure 3). You may switch between these different settings at any time during cooking.

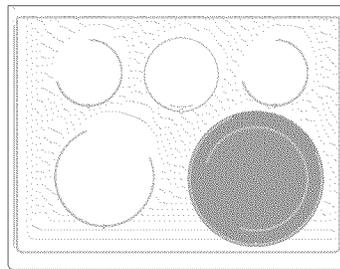


Figure 1

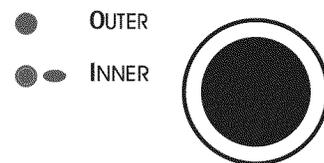


Figure 2

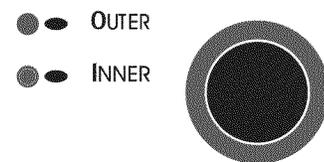


Figure 3

To Operate the Dual Surface Element:

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the **ON/OFF** pad for the Dual element position until a beep is heard. The display will show " - - ". **Note:** If no further pads are touched within 10 seconds the request to power the element ON will clear.
3. Select the **INNER** (Figure 2) or **OUTER** (both elements) (Figure 3) to heat by pressing the **ELEMENT SIZE** pad once or twice (Figures 3 & 4 show indicator lights with **OUTER** selected). **Note:** If no element size is chosen when the dual element is turned ON, the control will default to the inner coil only.
4. Touch **HI** (^) pad once to turn ON the power level to **HI**. Touch **Lo** (v) pad once for **Lo** (See Figure 4).
5. Each touch of the **HI** (^) or **Lo** (v) pad will increase or decrease power levels from **9.5** through **3.0** by .5 increments. Simmer power levels between **3.0** and **1.2** will decrease or increase by .2 increments. **Lo** is the lowest power level available.
Note: The power level may be adjusted at any time while the element is ON.
6. When cooking has been completed touch the **ON/OFF** pad once to turn the entire element OFF.



● OUTER

● INNER

Figure 4

Each dual surface element provides a constant amount of heat at each setting. The different glow of the 2 elements is normal and doesn't affect heating performance (See Figure 3). 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.

Note: If no element size is chosen when the dual element is turned ON, the control will default to the inner coil only. See page 9 for recommended surface cooking settings.

Note: The **Hot Surface** message will remain displayed on the control panel as long as the element is still hot and will remain ON until the heating surface area has cooled sufficiently.

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

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

Setting Surface Controls (cont'd)

Operating the Warmer (Warm & Ready™) Zone

The **Warm & Ready™ zone** radiant element is located at the center rear position (Figure 1). The purpose of the Warmer Zone is to keep hot cooked foods at serving temperature. Use the Warmer Zone to keep cooked foods hot such as: vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates. Always start with hot food. It is not recommended to heat cold food on the Warmer Zone.

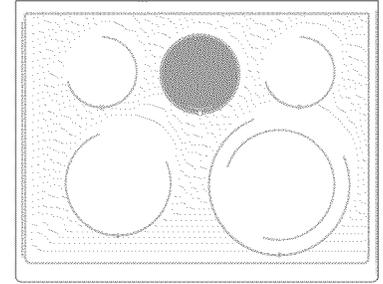


Figure 1

CAUTION The Warmer Zone will not glow red when it is hot, but becomes hot enough to cause burns. Always use potholders or oven mitts when removing food from the warmer zone as cookware and plates will be hot.

All food placed on the warmer zone should be covered with a lid to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. **Do not use plastic wrap or aluminum foil to cover food. Plastic or aluminum may melt onto the surface.**

Use only plates, utensils and cookware recommended by the item manufacturer for oven and cooktop use on the Warmer Zone.

Warmer Zone Temperature Selection

Refer to the Warmer Zone table for recommended heating levels. If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

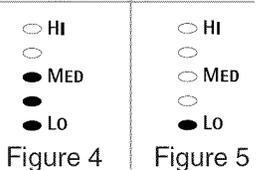
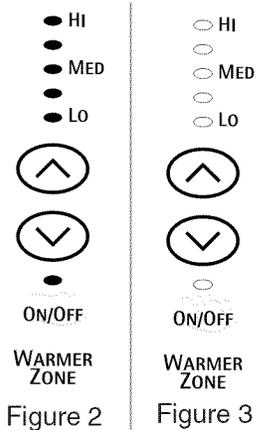
Warmer Zone Settings Table	
Food Item	Heating Level
Hot Beverages	HI
Fried Foods	HI
Vegetables	MED
Soups (Cream)	MED
Stews	MED
Sauces	MED
Meats	MED
Gravies	LO
Eggs	LO
Dinner Plates with Food	LO
Casseroles	LO
Breads/Pastries	LO

ENGLISH

To Set the Warmer Zone Control:

The control and indicator lights are located on the control panel.

1. Touch the **ON/OFF** pad at the Warmer Zone control position. The Warmer Zone indicator light will flash. Note: If no further pads are touched within 25 seconds the request to power the Warmer Zone ON will clear.
2. At the Warmer Zone controls position touch  once to turn ON the power level for **HI** (see Figure 2) or  to turn ON the power level for **LO** (see Figure 5). The Warmer Zone Indicator light located above the ON/OFF pad will turn on steady.
3. Each touch  or  will increase or decrease the power levels. The Warmer Zone has 5 power levels from **HI** (see Figure 2) through **MED** (see Figure 4) to **LO** (see Figure 5). The power level may be adjusted at any time while the Warmer Zone is ON.
4. When it is time to serve food, touch the **ON/OFF** pad once to turn the Warmer Zone OFF. The Warmer Zone indicator light will turn OFF (see Figure 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.

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

Surface Cooking

Selecting Surface Cooking Cookware

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

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

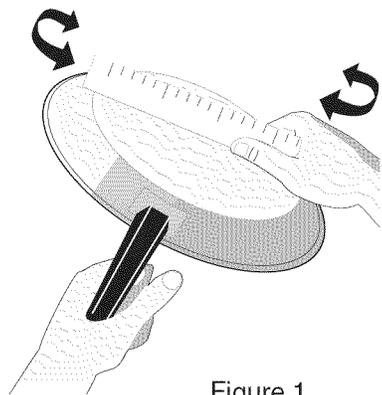
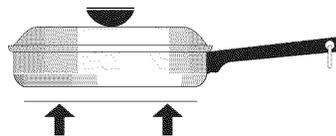


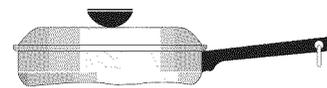
Figure 1

Correct

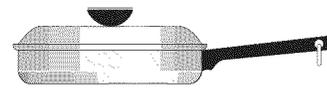


- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of a material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element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

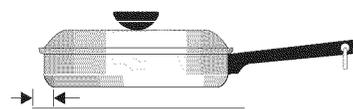
Incorrect



- Curved and warped pan bottoms.



- Pan overhangs element by more than one-half inch.



- Pan is smaller than element.



- Heavy handle tilts pan.

Figure 2

Cookware Material types

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

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

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

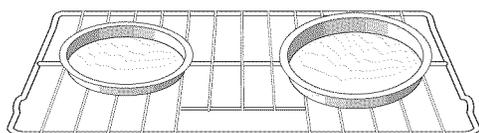
STAINLESS STEEL - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

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

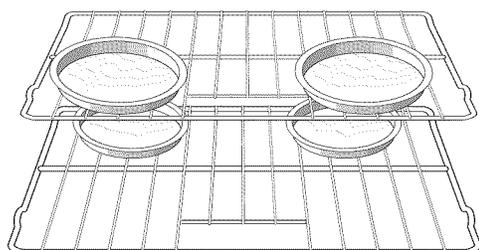
PORCELAIN-ENAMEL on METAL - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

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

Before Setting the Oven Controls



1 Oven Rack



Multiple Oven Racks

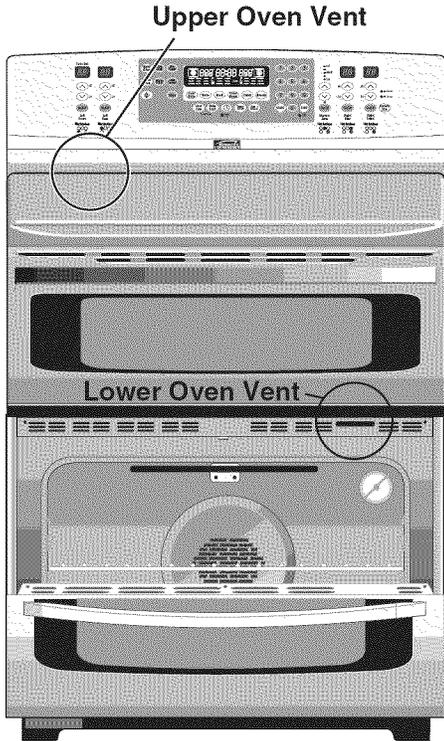
Air Circulation in the Oven

If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown.

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

Before Setting the Oven Controls

CAUTION The lower oven is equipped with a blower which runs in baking and self-cleaning mode to keep all internal components at a cool temperature. The blower may keep running even if the oven has been turned off, until the components have cooled down.



Oven Vent Location

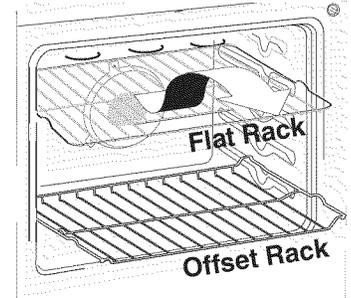
See illustration on left side for venting location of each oven. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

Removing & Replacing

Lower Oven Racks

To remove an oven rack from the lower oven, pull the rack forward until it stops. Lift up front of rack and slide out.

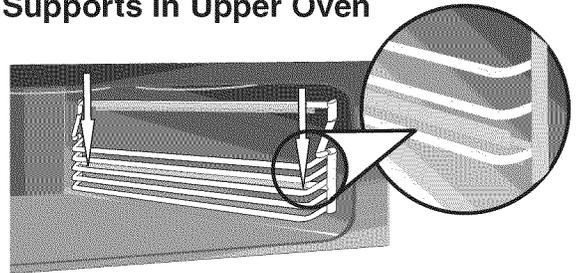
To replace an oven rack in the lower oven, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



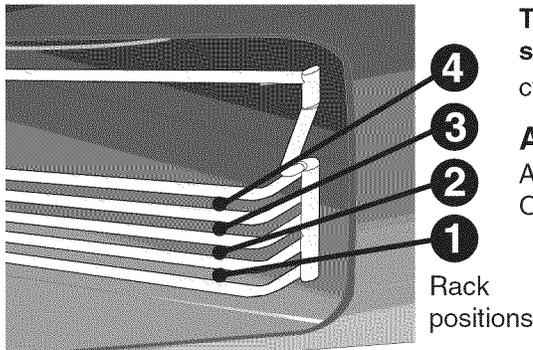
The **Offset Oven Rack** is used to maximize cooking space. The offset rack can be used in the lowest rack position to roast large cuts of meat and poultry or for specific type of cooking as per the table below.

Installing Oven Rack Supports in Upper Oven

To install oven rack support, insert it into the two brackets on the oven wall interior and push down as shown in the illustration to the right.



To remove the oven rack support for a self-clean cycle, pull up the support to disengage it from the brackets.



Arranging Oven Racks & Supports

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).

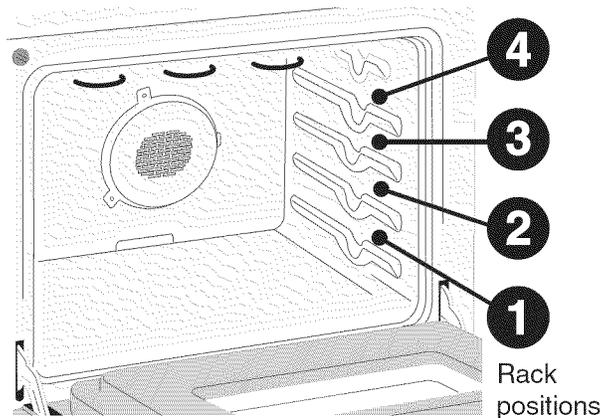
RECOMMENDED RACK POSITIONS FOR BAKING

Food	Rack Positions	
	Lower	Upper
Broiling meats, chicken or fish	3* or 4*	1 or 2
Cookies & muffins		
To bake on: 1 rack	2	2
2 racks	2 & 4	N/A
3 racks	1, 3** & 4	N/A
Cakes, pies & frozen pizzas		
To bake on: 1 rack	2	2
2 racks	2 & 4	N/A
3 racks	1, 3** & 4	N/A
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	1 or 2	1 or 2
Turkey, roast or ham	1*	N/A

* Offset Rack can be used.

** Offset Rack must be used for best performance.

Note: Always use oven mitts when removing food.



Control Pad Features

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

NOTICE : The illustrations and instructions contained in this document only refer to the lower oven operations. These instructions can also be applied to the upper oven by selecting the upper oven key pad instead of the lower oven pad (except for the Convection Features).

LOWER OVEN PAD— Used to select the lower oven.

UPPER OVEN PAD— Used to select the upper oven.

WARM & HOLD PAD— Used to set the Warm & Hold feature.

OVEN INTERIOR LIGHT PAD— Used to turn oven interior light ON and OFF.

CONVECTION BAKE— Used to select the Convection Bake feature (available with the lower oven only)

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

DELAY START PAD — Used to set the desired start time for baking. May be used with COOK TIME to program a delayed timed bake cycle.

SLOW COOK— Used for a slow cooking cycle.

FLEX CLEAN PAD— Used to select the Self-Cleaning cycle and Consumer Defined Control Features.

CONVECTION CONVERT— Used to select the Convection Convert feature (available with the lower oven only).

CAKES or BREADS PAD— Used to select the cakes or breads from a variety of food categories.

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

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

STOP PAD— Used to clear any function previously entered except the time of day and minute timer. Press STOP to stop cooking. Also the STOP pad is used to activate oven lockout setting.

CONVECTION ROAST— Used to select the convection roasting mode (available with the lower oven only).

STOP PAD— Used to clear any function previously entered except the time of day and minute timer. Press STOP to stop cooking. Also the STOP pad is used to activate oven lockout setting.

BAKE PAD— Used to select the bake function.

BROIL PAD— Used to select the variable broil function.

CLOCK SET PAD— Used to set the time of day. Also used to activate the cooktop lockout feature.

KITCHEN TIMER ON/OFF PAD — Used to set or cancel the minute timer. The minute timer does not start or stop cooking.

Minimum and Maximum Control Pad Settings

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

FEATURE	MINIMUM TEMP. /TIME	MAXIMUM TEMP. /TIME
PREHEAT TEMP.	170°F/77°C	550°F/288°C
BAKE, CAKES, BREADS TEMP.	170°F/77°C	550°F/288°C
BROIL TEMP.	400°F/205°C	550°F/288°C
KITCHEN TIMER 12 Hr.	0:01 Min.	11:50 Hr./Min.
24 Hr.	0:01 Min.	11:50 Hr./Min.
CLOCK TIME 12 Hr.	1:00 Hr./Min.	12:59 Hr./Min.
24 Hr.	0:00 Hr./Min.	23:59 Hr./Min.
OVEN COOK TIME 12 Hr.	0:01 Min.	11:50 Hr./Min.
24 Hr.	0:01 Min.	11:50Hr./Min.
CLEAN TIME	2 hours	4 hours
CONVECTION BAKE	170°F/77°C	550°F/288°C
CONVECTION ROAST	170°F/77°C	550°F/288°C
PIZZA	170°F/77°C	550°F/288°C

Setting the Clock

Setting the Clock

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

Press . The display will stop flashing.

INSTRUCTIONS

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

1. Press . "CLO" will appear in the display (Fig. 1).
2. Press    pads to set the time of day to 1:30 (Fig. 2).
Press . The time of day will appear in the display (Fig. 3).

Changing between 12 or 24 hour time of day display

1. Press and hold  for 7 seconds until "12h" or "24h" appears in the display.
2. Press  to switch between the 12 and 24 hour time of day display. The display will show either "12h" (Fig. 4) or "24h" (Fig. 5).
3. Press  to accept the change or press  to reject the change.
4. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

PRESS



DISPLAY



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5

Setting the Clock

Setting Continuous Bake or 12 Hour Energy Saving

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

INSTRUCTIONS

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

1. Press and hold  for 7 seconds (Fig. 1). After 10 seconds "12h" or "--h" will appear in the display and the control will beep once (Fig 2 or 3).
2. Press  to switch between the 12 Hour Energy Saving and continuous bake features. Note: "12h" (Fig. 2) in the display indicates the control is set for the 12 Hour Energy Saving mode and "--h" indicates the control is set for the Continuous Bake feature (Fig. 3).
3. Press  to accept the change (Fig. 4; display will return to time of day) or press  to reject the change.

PRESS

DISPLAY


for 10 seconds

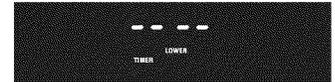


Fig. 1





Fig. 2





Fig. 3

OR 



Fig. 4

Setting Kitchen Timer

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

INSTRUCTIONS

To set the Kitchen Timer (example: 5 minutes)

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

PRESS

DISPLAY





Fig. 5



Fig. 6





Fig. 7

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

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

To Set Add 1 Minute Feature

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

Consumer Defined Control

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

Setting Oven Lockout Feature

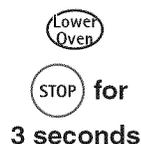
The  pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents the oven from being turned on. It does not disable the clock, Kitchen Timer or the interior oven lights. The ovens can be locked individually.

INSTRUCTIONS

To activate the Oven Lockout feature

1. Press .
2. Press and hold  for 3 seconds.
3. After 3 seconds a beep will sound, "DOOR", "LOCKED" will flash and "Loc" and "LOWER" will appear in the display (Fig. 1). Once the oven door is locked the "DOOR" and "LOCKED" indicator will stop flashing and remain in the display. Allow 15 seconds for the oven door to lock.

PRESS



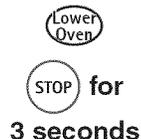
DISPLAY



Fig. 1

To reactivate normal oven operation:

1. Press .
2. Press and hold  for 3 seconds. A beep will sound. "LOWER" and "LOC" will disappear from the display. "DOOR" and "LOCKED" will flash in the display until the oven door has completely unlocked.
3. The appliance is again fully operational.



Note: Because you can set the oven lockout individually, the lower oven can be used when the upper oven lockout feature is on.

ENGLISH

Setting Silent Control Operation

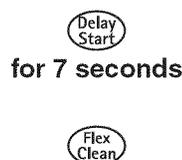
The DELAY START  and FLEX CLEAN  pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with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

INSTRUCTIONS

To change control from normal sound operation to silent control operation

1. Press and hold  for 6 seconds (Fig. 2). After 6 seconds, a beep will sound and "SP" (Speaker) will appear in the display (Fig. 3).
2. Press  to switch between normal sound operation and silent operation mode. If "SP" appears (Fig. 3), the control will operate with normal sounds and beeps. If "- -" appears (Fig. 4), the control is in the silent operation mode.
3. Press  to accept the change or press  to reject the change.

PRESS



DISPLAY



Fig. 2



Fig. 3



Fig. 4

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

Consumer Defined Control Features

Setting Temperature Display — Fahrenheit or Celsius

The **BROIL**  and **FLEX CLEAN**  pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit. Note: Both ovens will be changed at the same time.

INSTRUCTIONS

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. Press  and hold for 7 seconds. A beep will sound, "550" will appear, "LOWER" and "BROIL" will flash in the display (Fig. 1). After 6 seconds a beep will be heard and "F" (Fig. 2) or "C" (Fig. 3) will appear in the display.

If "F" appears, the display is set to show temperatures in Fahrenheit (Fig. 2). If "C" appears, the display is set to show temperatures in Celsius (Fig. 3).

2. Press  to switch between Fahrenheit or Celsius display modes. The display will show either "F" (Fig. 2) or "C" (Fig. 3).
3. Press  to accept the change or press  to reject the change.

PRESS


for 7seconds



 OR 

DISPLAY



Fig. 1



Fig. 2



Fig. 3

Setting Oven Controls

Important Things to Know Before Setting any Basic Oven Cooking Function

This appliance has been factory pre-set to start any **BAKE, CONV BAKE, CONV ROAST, CAKE** or **BREAD** function with the oven set temperature automatically set for 350°F. However if desired, the oven set temperature may be adjusted at any time during the cooking process. You may also choose to add a **COOK TIME** or **DELAY START** with any of the functions listed above.

Temperature Visual Display

Your oven is equipped with a temperature visual display. When a cooking mode is set, the actual temperature will be shown in the display and will rise as the unit preheats. When the unit has reached its target temperature, a beep will sound to remind you to place the food in the oven. This feature will be active with some cooking modes; bake, convection bake, convection roast, cakes and breads.

NOTE: The lowest temperature that can be displayed is 100°F.

Setting Oven Controls

Setting Bake

The **BAKE**  pad controls normal baking.

The oven can be programmed to bake at any temperature from 170° F to 550° F (77° C to 288° C).

INSTRUCTIONS

To set the Bake Temperature to 350°F

1. Arrange interior oven racks and place food in oven.
2. Press .
3. Press , "350" will automatically appear in the display (Fig. 1).
4. Press  (Fig. 2). The actual oven temperature will be displayed. A beep will sound once the oven temperature reaches 350° F.

Pressing  will cancel the Bake feature at any time.

To change the Bake Temperature (example: changing from 350° to 425°F)

1. After the oven has already been set to bake at 350°F and the oven temperature needs to be changed to 425°F, press  (Fig. 2).
2. Press   . "425" will appear in the display (Fig. 3).
3. Press . A beep will sound once the oven temperature reaches "425°".

Pressing  will cancel the Bake feature at any time.

Note: If the oven was recently heated from prior cooking and has remained heated, the bake element symbol may not show in the display immediately.

Note: During the first rise of temperature, the convection fan (lower oven only) will be activated to allow the oven to reach its target temperature faster. The bake, broil and convection elements will cycle to allow a better heat distribution.

PRESS



DISPLAY



Fig. 1



Fig. 2



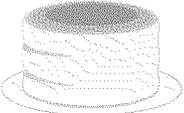
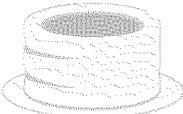
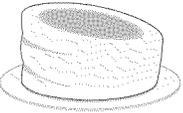
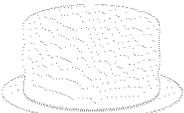
Fig. 3

Setting Oven Controls

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

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

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

Setting Oven Controls

Setting Cook Time

The **BAKE**  and **COOK TIME**  pads control the Cook Time feature. The automatic timer of the Cook Time feature will turn the oven OFF after cooking for the desired amount of time you selected.

INSTRUCTIONS

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

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.

3. Press .

4. Press  (Fig. 1).

4. Press  (Fig. 2). The actual oven temperature will be displayed.

5. Press .

6. Enter the desired baking time by pressing   (Fig. 4).

Note: Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes. .

7. Press . The display returns to the time of day (Fig. 5).

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

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

When the timed bake finishes:

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

PRESS



DISPLAY



Fig. 1



Fig. 2

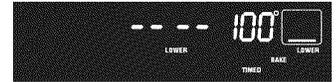


Fig. 3



Fig. 4



Fig. 5



Fig. 6

ENGLISH

Setting Oven Controls

Setting Delay Start

The **BAKE** (Bake), **COOK TIME** (Cook Time) and **DELAY START** (Delay Start) pads control the **Delay Start** feature. The automatic timer of the Delay Start feature will turn the oven **on and off** at the time you select in advance.

Note: If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed Timed Convection Bake cycle can never be set to start more than 12 hours in advance.

INSTRUCTIONS

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

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press (Lower Oven).
4. Press (Bake) (Fig. 1).
5. Press (START) (Fig. 2).
6. Press (Cook Time) (Fig. 3).
7. Enter the desired baking time using the number pads by pressing (3) (0) (Fig. 4). Note: Baking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
8. Press (START) (Fig. 5).
9. Press (Delay Start) (Fig. 6).
10. Enter the desired start time using the number pads (5) (3) (0) (Fig. 7).
11. Press (START). The current time of day will appear in the display (Fig. 8).
12. When the desired start time is reached, the oven icon will appear in the display and the oven will start to bake at the previously selected temperature.

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

When the set bake time runs out:

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

PRESS

DISPLAY



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5

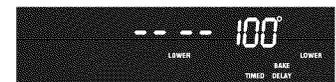


Fig. 6



Fig. 7



Fig. 8



Fig. 9



CAUTION Use caution with the **DELAYED TIME BAKE** feature. Use this feature when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

Setting Oven Controls

Setting Broil

The **Broil** pad controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage.

The Broil temperature may be set between 400°F and 550°F.

The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert (See Fig. 5). **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

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

INSTRUCTIONS

To set the oven to broil at 550°F

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

PRESS

DISPLAY



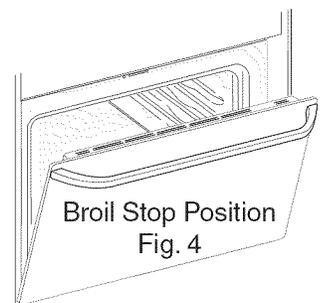
Fig. 1



Fig. 2



Fig. 3



Broil Stop Position
Fig. 4

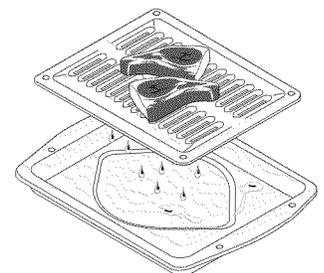


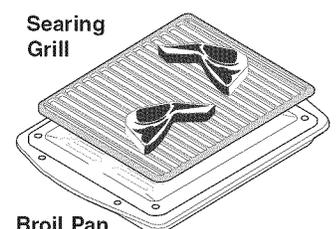
Fig. 5 - Broiling Pan and Insert
(Supplied with some models)

Broiling Times and Searing Grill (if equipped)

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

Electric Range Broiling Table Recommendations

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



Searing Grill
Broil Pan & insert
Fig. 6 - Searing Grill
(Supplied with some models)

ENGLISH

Setting Oven Controls

Setting the Food Categories Features

The **CONV ROAST** (Conv Roast) (lower oven only), **CAKES** (Cakes), **BREADS** (Breads) and **PIZZA** (Pizza) pads may be used when cooking certain food items. These pads have been designed to give optimum cook performance for the foods selected in each category.

The **CONV ROAST** pad combines a cook cycle with the convection fan and element to roast meats and poultry. Preheating is not necessary for meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crisp brown on the outside while staying moist on the inside. **DO NOT** cover food during convection roast. **Note:** This feature is only available in the lower oven.

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

The **BREADS** pad adds a preheat feature to the bake cycle to thoroughly heat the oven from top to bottom to give more evenly browned foods. Refer to Fig. 3 for foods to cook in each category.

The **PIZZA** pad let you choose a preset between a frozen (Fro) pizza (450°F) and a fresh (Frt) pizza (425°F). Always follow the instructions on the box for preheating and baking times. The (Pizza) pad can be pressed to alternate between the presets. If needed, a different target temperature than the preset can be entered. Some fresh pizza request using a Broil for a few minutes but it is not part of the Pizza feature. When used in the lower oven, this feature will activate and display the convection fan to help cooking on multiple racks at once. **Note:** The upper oven will preheat faster than the lower oven.

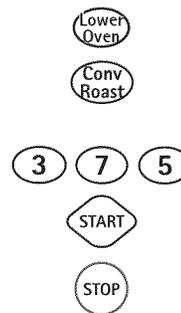
INSTRUCTIONS

To Set the Food Convection Roast feature at 375°F

1. Arrange oven racks.
 2. Press (Lower Oven).
 2. Press (Conv Roast) (Fig. 1).
 3. Enter the desired roasting temperature using the number pads
 (3) (7) (5).
 4. Press (START) (Fig. 2). The fan icon will be displayed.
- Press (STOP) to stop Convection Roast at any time.

Note: The **Cakes**, **Breads** or **Pizza** features may be programmed like the example provided above. It is recommended to follow the recipe instructions with the food item package.

PRESS



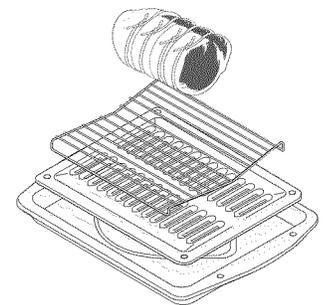
DISPLAY



Fig. 1



Fig. 2



Supplied with some models - Fig. 4

Recommended foods to be cooked in each category	CONV ROAST (lower oven only)	CAKES	BREADS	PIZZA
Fig. 3	Meat Poultry	Cakes Brownies Pies (fresh & Frozen) Baked Custards Cheesecake	Breads Rolls Biscuits Muffins Cornbread	Fresh Pizza Frozen Pizza

Roasting Rack Instructions (if equipped)

When preparing meats for convection roasting, use broiler pan and insert along with the roasting rack. The broiler pan will catch grease spills and the insert will prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.

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

1. Place oven rack on bottom or next to the bottom rack position. Heated air circulates 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.
2. Position food (fat side up) on the roasting rack (Fig. 4).
3. Place the broiler pan on the oven rack.

Setting Oven Controls

Setting Convection Bake - Lower Oven Only

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

Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven (See Figure 1). This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using 2 or 3 racks at the same time. Breads and pastries brown more evenly. Convection bake cooks most foods faster and more evenly than conventional baking.

Note: This feature is only available in the lower oven.

General Convection Bake Instructions

1. When using Convection Bake, check food at minimum cooktime.
2. Preheating is not necessary when cooking casseroles with Convection Bake.
3. When using Convection Bake with a single rack, place oven rack in position 2 or 3. If cooking on multiple racks, place the oven racks in positions 2 and 4.

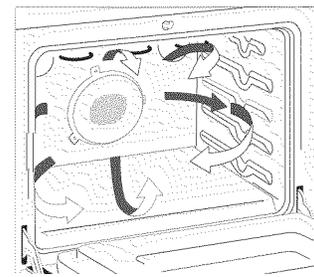


Fig. 1

Air circulation during Convection Bake

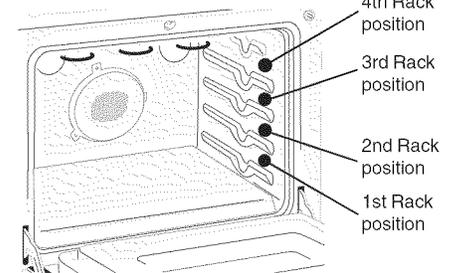


Fig. 2

Benefits of Convection Bake:

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

ENGLISH

INSTRUCTIONS

To set the oven for Convection Bake and temperature to 350°F

1. Arrange interior oven racks and place food in oven.
2. Press .
2. Press  (Fig. 3).
4. Press .

Note: The oven icon will appear and the rotating fan will start running in the display. The bake (Fig. 4), broil (Fig. 5) and convection (Fig. 6) elements icon will show intermittently in the display indicating which element is on to help the oven reaching the desired temperature. A beep will sound once the oven temperature reaches 350°F.

Note: The convection fan will start AS SOON AS the oven is set for Convection Bake.

Press  to cancel Convection Bake at any time.

PRESS



DISPLAY



Fig. 3



Fig. 4



Fig. 5



Fig. 6

Setting Oven Controls

Setting Convection Convert feature - Lower Oven Only

The **CONV CONVERT**  pad is used to automatically convert a standard **Baking** recipe for convection baking. When set properly, this feature is designed to display the oven set converted (reduced) temperature in the display. Convection Convert **MUST** be used with the **Convection Bake** keypad. Cook Time or Delay Start function may be added. **Note:** This feature is only available in the lower oven.

INSTRUCTIONS

Using Convection Convert (Bake) feature to automatically adjust oven temperature (example: setting oven for 350°F):

1. Arrange interior oven racks and place food in oven.
2. Press .
3. Press  (Fig. 1). If a **Cook Time** or a **Delayed Start** (Delayed Timed Bake) is desired, enter the times now.
4. Press . “**CONV BAKE**” and the oven temperature **adjustment** will appear briefly in the display (for this example it is 325°F). A beep will sound once the **adjusted** oven temperature is reached (Fig. 2).

Note: When used with a **Cook Time** or a **Delay Start** setting, the **Convection Convert** feature will display a “CF” for check food when the bake time is 75% complete (Fig. 3). At this time the oven control will sound 3 long beeps at regular intervals until baking has finished. When the bake time has completely finished the control will display “End” (Fig. 4) and will sound 3 long beeps every 30 seconds until the  pad is pressed.

The oven icon will show a rotating fan within the square. This rotating fan icon indicates when the Convection Fan is operating.

Press  to cancel Convection feature at any time.

Note: The minimum amount of cook time using the Convection Convert feature with a **Cook Time** or **Delay Start** function is 20 minutes.

PRESS



DISPLAY



Fig. 1



Fig. 2



Fig. 3

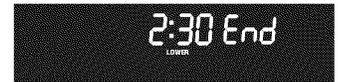


Fig. 4



Setting Oven Controls

Setting the Slow Cook Feature

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

There are 2 settings available, high (**Hi**) or low (**Lo**). The low setting is best for cooking foods from 8 to 9 hour time period. The high setting is best for cooking foods from 4 to 5 hour time period. The maximum cook time for the **Slow Cook** feature is 12 hours unless the oven control has been changed to the **Continuous Bake** mode. This feature may be used with the additional settings of a **Cook Time** or a **Delayed Start**.

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

- Completely thaw all frozen foods before cooking with the **Slow Cook** feature.
- When using a single rack, place in position 2 or 3.
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover the foods to keep them moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Cook times will vary; depending on the weight, fat content, bone & the shape of the food.
- 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.

INSTRUCTIONS

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

1. Place the food in the oven.
2. Press .
3. Press . "SLO" and "Hi" will appear in the display (Fig 1).
4. If lo setting is desired, press  again, "Lo" will appear in the display (Fig. 2).
5. Press . The slow cook feature will activate (Fig. 3).
6. If desired, add any **Cook Time** or **Delayed Start** settings at this time.
7. To cancel the **Slow Cook** feature press  at anytime.

PRESS



DISPLAY



Fig. 1



Fig. 2



Fig. 3

Setting Oven Controls

Setting the Warm & Hold™ Feature

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

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

INSTRUCTIONS

To set Warm & Hold

1. Arrange interior oven racks and place food in oven.
2. Press .
3. Press . "HLd" will appear in the display (Fig. 1).

Note: If no pad is touched within 25 seconds the request to turn ON Keep Warm feature will be cancelled.

4. Press . "HLd" will remain on and the oven icon will appear in the display (Fig. 2).
5. To turn the Warm & Hold OFF at any time press .

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

To set Warm & Hold to turn ON automatically

1. Arrange interior oven racks and place food in oven. Set the oven properly for **Cook Time or Delay Start**.
2. Press . "HLd" will appear in the display (Fig. 3).

Note: If no pad is touched within 25 seconds the request to turn ON the Keep Warm feature and all functions previously programmed will be cleared.

3. Press . "LOWER" and "WARM" will stop flashing and remain in the display. Also temperature programmed will appear in the display (Fig. 4).
4. When the Time Bake has finished, the keep warm mode will turn ON automatically (Fig. 5).

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

Pressing  at any time will stop all oven baking operations.

PRESS



DISPLAY

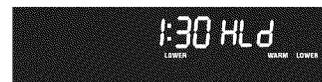


Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5

Setting Oven Controls

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

The **Cook Time** and **Delay Start** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **Bake** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature. If the oven light will be needed during the Sabbath, press **Light** before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature. **IMPORTANT NOTES:** It is not advised to attempt to activate any other program feature other than **BAKE** while the Sabbath feature is active. **ONLY** the following key pads will function after setting the Sabbath feature; **0** to **9**, **Bake**, **START** & **STOP**. **ALL OTHER KEYPADS** will not function once the Sabbath feature is properly activated.

INSTRUCTIONS

To Program the Oven for 350°F Begin Baking Immediately & activate the Sabbath feature

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press **Lower Oven**. Press **Bake** (Fig. 1).
4. Press **START** (Fig. 2).
5. If you desire to set the oven control for a **Cook Time** or **Delay Start** do so at this time. If not, skip this step and continue to step 6. Refer to the **Cook Time** or **Delay Start** section for complete instructions. Remember the oven will shut down after using **Cook Time** or **Delay Start** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Delay Start** time is 11 hours & 59 minutes.
6. The oven will turn ON and begin heating. If you desire to set both oven ON for the Sabbath, you should set both at this time. If you just want one oven ON so continue to step 7.
7. Press and hold both the **Cook Time** and **Delay Start** pads for at least 3 seconds. "SAb" will appear in the display (Fig. 3). Once SAb appears in the display the oven control will no longer beep or display any further changes. The oven is properly set for the Sabbath feature.

PRESS

DISPLAY



Fig. 1

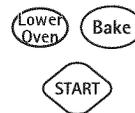


Fig. 2



Fig. 3

Note: You may change the oven temperature once baking has started. Press **Bake**, enter the oven temperature change (170 to 550°F) and then press **START TWICE** (for Jewish Holidays only). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.

8. The oven may be turned OFF at any time by first pressing **STOP** pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the **Cook Time** and **Delay Start** pads for at least 3 seconds. This also turns off the oven. SAb will disappear from the display.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. If your food was nearly fully cooked, you may allow the trapped heat in the oven to finish the cooking process. Otherwise, you should remove the food when the power failure occurs, because you may only start the oven once during the Sabbath/Jewish Holidays. After the Sabbath observance turn OFF the Sabbath feature and the oven may be used with all normal functions.

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

Setting Oven Controls

To Set the Recipe Recall Feature

This feature will ONLY recall a **Bake, Convection Bake, Cakes, Breads, Convection roast, Slow Cook, Cook Time** or a **Cook Time** with a **Warm & Hold** added setting. This feature will not work with any other function including a **Delay Start**, a **Clean Cycle** or a **Broil** setting. **NOTE:** This feature can only store one recipe at a time.

INSTRUCTIONS

To Program the Oven to Begin Baking Immediately and record a Recipe (example: for a Bake mode at 425°C)

1. Place the food in the oven.
2. Press .
3. Press  (Fig. 1).
4. Press   .
5. Press and hold  (Fig. 2) pad for at least 3 seconds or until a beep sounds. The beep indicates that this recipe has been recorded for future recall.

PRESS

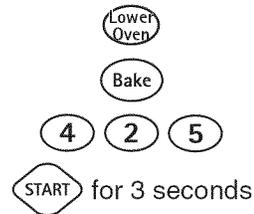
DISPLAY



Fig. 1

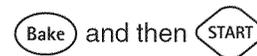


Fig. 2



To Program the Oven to Begin Baking with a stored Recipe

1. Place the food in the oven.
2. Press  and then  (Fig. 2).
3. The Temperature (and the cook time, if programmed) is recalled, the oven will begin immediately to cook with the previously recorded recipe.



To quickly erase all stored recipes

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



Self-Cleaning

CAUTION During the self-cleaning cycle, the outside of the wall oven can become very hot to the touch. **DO NOT** leave a small children unattended near the appliance.

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

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

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

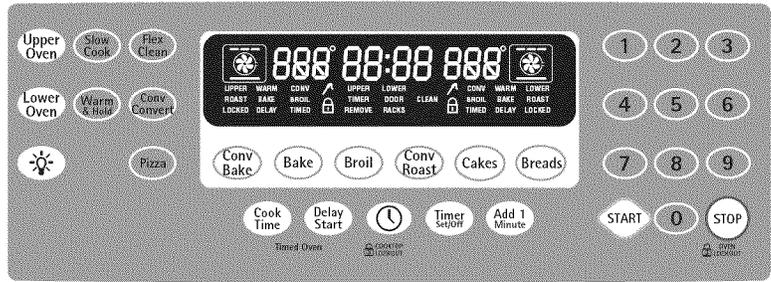


Note: See additional cleaning information for the oven door in the **General Care & Cleaning** section.



Fig. 1

CAUTION The oven bake and broil elements may appear to have cooled after they have been turned OFF. **The elements may still be hot** and burns may occur if these elements are touched before they have cooled sufficiently.



Self-Cleaning Oven

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

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the meat probe, searing grill, broiler pan and broiler pan insert, all utensils and any aluminum foil. Remove the oven racks and oven rack supports from the upper oven. These items cannot withstand high cleaning temperatures.**
- The lower oven comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, re-apply a thin layer of vegetable oil to the sides of the rack after every self-clean cycle or when the rack becomes difficult to slide.
- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

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

If any time when setting the oven for the Self-Cleaning feature, the oven control continuously beeps and the display shows "d-O"; close the oven door (see fig. 1)

What to Expect during Cleaning

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

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

Self-Cleaning

To Start the Self-Clean Cycle

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

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

INSTRUCTIONS

To Start an immediate Self-Cleaning cycle or to set a Delay Start time of 4:30 and shut-off automatically (example provided is a default 3 hour Self-Clean Cycle)

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press .
3. Press . "LOWER" and "CLEAN" will flash and "3:00 HR" will show in the display (Fig. 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time).

Note: If a 2 or 4 hour clean time is desired, press    for 2 hour or press    for a 4 hour clean time. Set the cleaning time based on the amount of soil: light, medium or heavy (* See above).

4. Press . The "DOOR LOCKED" icon will flash; "LOWER", "CLEAN",  icon and the letters "CLn" will remain on in the display (Fig. 2).
5. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "DOOR LOCKED" indicator light will stop flashing and remain on. Also, the oven icon will appear in the display (Fig. 3).

Note: Allow about 15 seconds for the oven door to lock. The cooktop will also be lockout and will not be available during the self-clean cycle.

Note: If the optional delay Self-Clean feature is desired, perform steps 6-9. If Self-Clean is started immediately skip the remaining steps and continue with "When the Self-Clean cycle is completed" on the following page.

6. Press  (Fig. 4). Enter the desired start time using the number pads    (Fig. 5).
7. Press . "CLEAN", "DELAY", "LOCK", "LOWER" and "DOOR" will be displayed (Fig. 6).
9. The control will start the self-cleaning at the set start time, for the period of time previously selected. At that time, the icon "DELAY" will go out.

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

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

PRESS

DISPLAY



Fig. 1



Fig. 2



Fig. 3



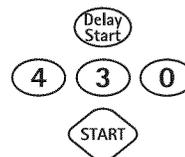
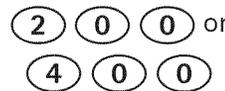
Fig. 4



Fig. 5



Fig. 6



Self Cleaning

INSTRUCTIONS

PRESS

When the Self-Clean Cycle is Completed

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

Stopping or Interrupting a Self-Cleaning Cycle

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

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

Note: If your clock is set for normal 12 hour display mode the Delayed Self-Clean cycle can never be set to start more than 12 hours in advance. To set for Delayed Self-Clean Cycle 12-24 hours in advance set the control for the 24 hour time of day display mode.

Adjusting Oven Temperature

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

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

ENGLISH

INSTRUCTIONS

PRESS

DISPLAY

To adjust the oven temperature

1. Press .
2. Press and hold  for 6 seconds. The preset adjustment number will appear and "UPPER" will flash in the display (Fig. 1).
3. To increase the temperature use the number pads to enter the desired change. (Example 30°F)   (Fig. 2). The temperature may be increased as much as 35°F (19°C). To decrease the temperature use the number pads to enter the desired change. (Example -30°F)   and then press  (Fig. 3). The temperature may be decreased as much as 35°F (19°C).
4. Press  to accept the temperature change and the display will return to the time of day. Press  to reject the change if necessary.

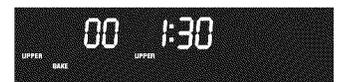


Fig. 1



Fig. 2

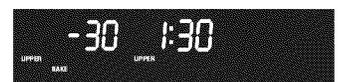


Fig. 3

NOTE: Each oven may be adjusted individually.

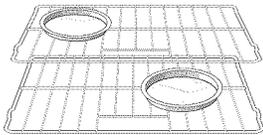
General Care & Cleaning

Cleaning Various Parts of Your Range

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

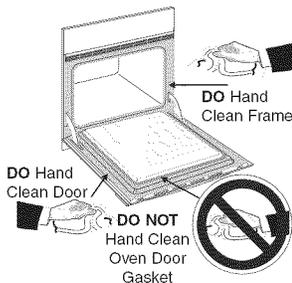
Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth. Do not scour or use all-purpose cleaners, ammonia, powdered cleaners or commercial oven cleaner. They can scratch and discolor aluminum.
Painted and Plastic, Body Parts and Decorative Trim	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Stainless Steel, Chrome, Decorative Trim	Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain Enamel, Broiler Pan and Insert, Door Liner, Body Parts	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.

Oven Racks



This oven comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, re-apply a thin layer of vegetable oil to the sides of the rack after every self-clean cycle or when the rack becomes difficult to slide.

Oven Door



Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT** immerse the door in water. **DO NOT spray or allow water or the glass cleaner to enter the door vents.** DO NOT use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.

DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.

Ceramic Cooktop

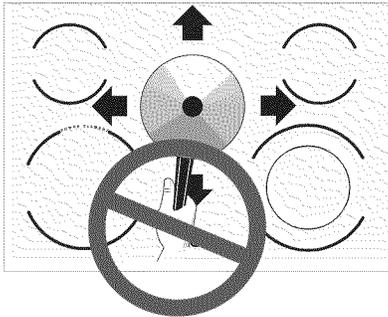
Follow the instructions under the Cooktop Cleaning & Maintenance in this Use & Care Guide.

General Care & Cleaning (cont'd)

Ceramic Glass Cooktop Cleaning & Maintenance

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

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface (on the web visit 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 bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, because they may cause it to crack.

Cleaning Recommendations for the Ceramic Glass Cooktop

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

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

For light to moderate soil:

Apply a few drops of 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:

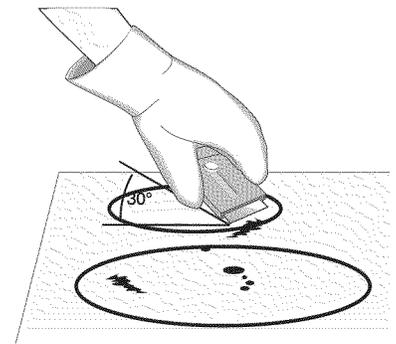
Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type **no-scratch** cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

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, then apply a few drops of cleaning cream and buff surface clean.

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

Plastic or foods with a high sugar content:

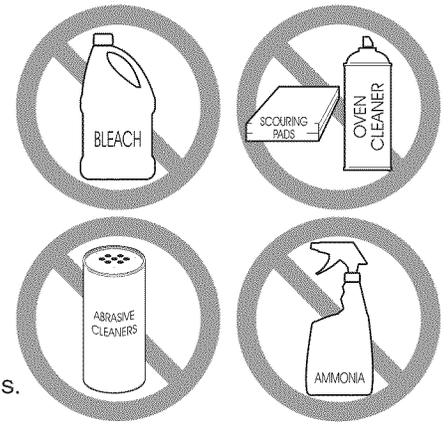
These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt 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.



General Care & Cleaning (cont'd)

Do not use the following on the ceramic glass cooktop:

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

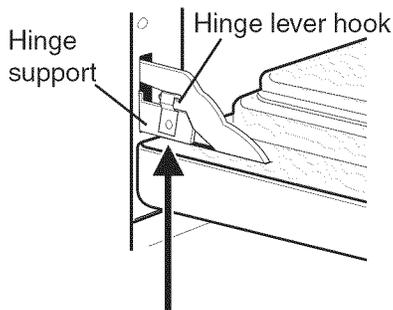


Special Caution for Aluminum Foil and Aluminum Cooking Utensils

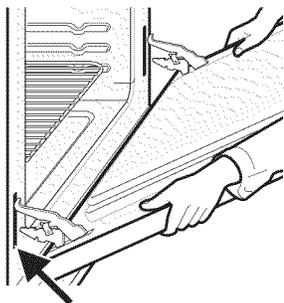
- **Aluminum foil**
Use of aluminum foil will damage the cooktop. Do not use under any circumstances.
- **Aluminum utensils**
Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage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

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

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



Lock engaged for door removal
Figure 1



HINGE SLOT - Door removed
from the oven
Figure 2



Lock in normal position
Figure 3

Removing and Replacing the 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 the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge lever hooks (Figure 1). You may have to apply a little downward pressure on the door to pull the locks fully over the hinge lever hooks.
3. Grab the door by the sides and pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers (Figure 2).
4. To clean oven door, follow the instructions provided in the **General Care & Cleaning** table.

To Replace Oven Door:

1. Grab the door by the sides; place the hinge supports in the hinge slots. Open the door to the fully opened position.
2. Disengage the lock from the hinge lever hooks on both sides (Figure 3).
Note: Make sure the hinge supports are fully engaged before unlocking the hinge levers.
3. 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.

General Care & Cleaning

Changing the Oven Light

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

The interior oven light will turn on automatically when the oven door is opened.

The oven light may be turned on when the door is closed by using the oven light switch located on the control panel.

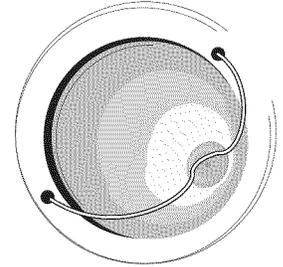
On a self clean oven the lamp is covered with a glass shield held in place by a wire holder.

THIS GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.

To replace the light bulb:

CAUTION: BE SURE OVEN IS COOL

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a 40 watt appliance bulb only.
4. For self-cleaning oven, press wire holder to one side to release glass shield, change bulb and be sure to replace glass shield.



Before You Call

Solutions to Common Problems

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Oven Control Beeps and Displays any F code error (example F11).	Electronic control has detected a fault condition. Press STOP to clear the display and stop the beeping. Reprogram the oven. If a fault reoccurs, record the fault number. Press STOP and call Sears or another qualified servicer.
d-O is displayed.	The door was left open and controls set for self-cleaning cycle. Simply close the door.
Range not level. Bad cooking results.	Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level. Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
Entire oven does not operate.	When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set. Be sure electrical cord is securely connected into the electrical junction box. Cord/plug is not installed and/or connected. Cord is not supplied with oven. Contact Sears or another qualified servicer. Service wiring not complete. Contact Sears or another qualified servicer. Power outage. Check house lights to be sure. Call your local electric company. Short in cord/plug. Replace cord/plug. Controls are not set properly. See instructions under Setting Oven Controls to set the controls. House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.
Surface element does not heat.	No power to the appliance. Check steps under "Entire range or oven does not operate" in this Before You Call checklist. Too low heat setting. Turn control to a slightly higher setting until element comes on. Incorrect control is on. Be sure to use correct control for the element to be used.
Surface element too hot or not hot enough.	Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly. Voltage is incorrect. Be sure appliance is properly connected to the power source specified in the installation instructions. If you are not sure about this requirement call 1-800-4-MY-HOME® for service (See back cover). Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
Surface element turns off by itself.	This is normal. 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.
Warmer zone element does not turn on.	The warmer element will not glow when turned on. The indicator light will turn on when the warmer element is on.

Before You Call

Solutions to Common Problems

OCCURRENCE	POSSIBLE CAUSE / SOLUTION
Food not heating evenly.	Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily. Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.
Scratches or abrasions on cooktop surface.	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 usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See “ Ceramic Glass Cooktop Cleaning & Maintenance ” section under General Care & Cleaning. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
Metalmarks.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See “ Ceramic Glass Cooktop Cleaning & Maintenance ” section under General Care & Cleaning.
Brown streaks or specks.	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See “ Ceramic Glass Cooktop Cleaning & Maintenance ” section under General Care & Cleaning.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food. Remove using a ceramic glass cooktop cleaning cream. Use cookware with clean, dry bottoms.
Oven light does not work.	Burned-out or loose bulb. Follow the instructions under Changing Oven Light to replace or tighten the bulb.
Fan noise during cooking operation.	A cooling fan may automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after oven has been turned OFF, but may also stop immediately and then turn ON after a while.
Oven smokes excessively during broiling.	Oven door is closed. Door should be open during broiling. Meat too close to the broiler unit. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation. Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean. Grid on broiler pan wrong-side up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan. Broiler pan used without grid or grid cover with foil. DO NOT use the broiler pan without the grid or cover the grid with foil. Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Poor baking results.	Many factors affect baking results. See Baking for hints, causes and corrections. See Adjusting Oven Temperature .
Self-cleaning cycle does not work.	Make sure the oven door is closed. Controls not set properly. Follow instructions. Self-cleaning cycle was interrupted. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" in the Use & care Guide.
Soil not completely removed after self-cleaning cycle is completed.	Failure to hand clean oven frame and door liner outside the oven door gasket before starting the self-clean cycle. Hand clean burned on residue with a stiff nylon brush and water or a nylon scrubber. Do not clean the oven door gasket or it will be damaged. Excessive spillovers in oven. Set the self-clean cycle for longer cleaning time.
Flames inside oven or smoke from vent.	Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers.

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 garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, llame al **1-800-4-MY-HOME** en los EE.UU. o Canadá.*

Get it fixed, at your home or ours!

Your Home

For expert troubleshooting and home solutions advice:

manage my home

www.managemyhome.com

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

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

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

1-800-4-MY-HOME[®] (1-800-469-4663)

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

www.sears.com www.sears.ca

Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call anytime for the location of your nearest

Sears Parts & Repair Service Center

1-800-488-1222 (U.S.A.) **1-800-469-4663** (Canada)

www.sears.com www.sears.ca

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

1-800-827-6655 (U.S.A.) **1-800-361-6665** (Canada)

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

1-888-SU-HOGAR[®]

(1-888-784-6427)

Au Canada pour service en français:

1-800-LE-FOYER^{MC}

(1-800-533-6937)

www.sears.ca

Sears

® Registered Trademark / TM Trademark / SM Service Mark of Sears Brands, LLC

® Marca Registrada / TM Marca de Fábrica / SM Marca de Servicio de Sears Brands, LLC

^{MC} Marque de commerce / ^{MD} Marque déposée de Sears Brands, LLC

© Sears Brands, LLC