

OWNER'S MANUAL

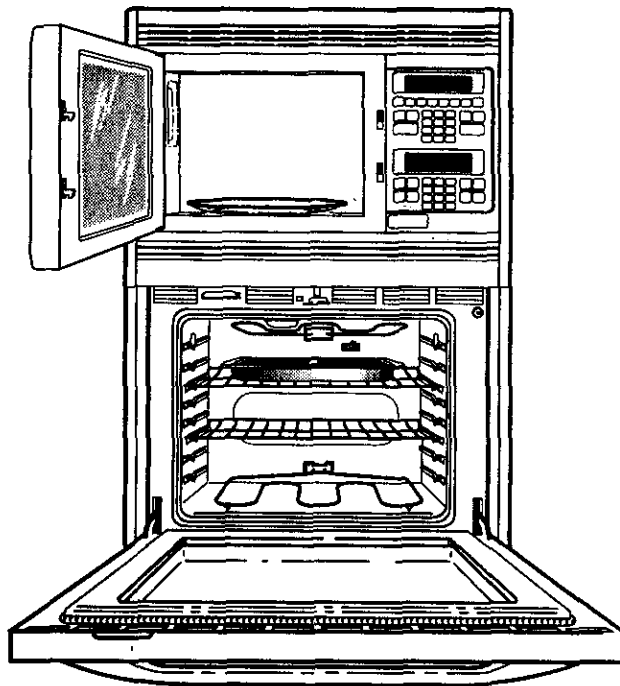


**DOUBLE 30" SELF-
CLEANING BUILT-IN
WALL OVEN WITH
UPPER MICROWAVE**

MODEL NO.

911. 41485

911. 41489



CAUTION:

**Before using this oven,
read this manual and
follow all its Safety Rules
and Operating
Instructions.**

- **Safety Instructions**
- **Operation**
- **Care and Cleaning**
- **Problem Solving**

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

229C4020**P227-1** (SR10426)

Kenmore
TABLE OF CONTENTS

**SELF-CLEANING BUILT-IN
WALL OVEN WITH MICROWAVE**

SAFETY INSTRUCTIONS

Oven Safety 3-6

OPERATION

Removal of Packaging Tape 6
Features of Your Oven 7
Microwave Oven Control 8
Power Level 8-9
Time Cook I 9
Time Cook Guide 9
Time Cook II 10
Time Defrost 10
Add 30 Seconds 10
Express Cook 10
Auto Feature 10
Timed Defrosting Guide 11
Humidity Sensor 12
Popcorn 12
Reheat 12
Potato 12
Beverage 13
Snacks 13
Snacks Guide 13
Cook 13
Cook Guide 13
Upper Oven Clock 14
Display On/Off 14
Reminder 14
Delay Start 14
Sound On/Off 14
Lower Oven Control 15
Lower Oven Display 16

Lower Oven Clock 17
Lower Oven Kitchen Timer 17
Lower Oven Tones 18
Lower Oven F Code 18
Lower Oven Cooking Tips 19-20
Baking With Margarine 19
Baking 21
Broiling 22
Setting Special Features 23

CARE AND CLEANING

Self-Cleaning Cycle 24-25
Microwave Oven Interior 26
Microwave Oven Floor 26
Microwave Oven Door Window 26
Outside Oven Surfaces 26
Microwave Control Panel 26
Lower Oven Control Panel 27
Broiler Pan and Grid 27
Oven Racks 27
Walls of the Oven 27
Glass 27
Oven Light Bulb 28
Oven Door 28
Removable Oven Racks 28

PROBLEM SOLVING

Before Calling for
Service 29-30
Temperature Adjustment 31
Warranty 35
Consumer Service Numbers 36

For your convenience and future reference, please write down your model and serial numbers in the space provided. They are located on the inside of the microwave on the right side.

MODEL NUMBER:

SERIAL NUMBER:



IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

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



IMPORTANT: To insure safety for yourself, family, and home, please read your Owner's Manual carefully. Keep it handy for reference. Pay close attention to Safety Sections. **BE SURE** your appliance is installed and grounded by a qualified technician.

- **DO NOT** leave children alone or unattended near an appliance in use.
- **TEACH CHILDREN** not to play with controls or any part of the appliance and not to sit, climb, or stand on the door, or any part of the appliance.
- **CAUTION: NEVER STORE** items of interest to children in cabinets above the appliance. Children climbing on the appliance could be seriously injured.
- **KEEP THIS** book for later use.
- **NEVER TRY** to repair or replace any part of the appliance unless instructions are given in this manual. All other work should be done by a qualified technician.
- **NEVER USE** your appliance for warming or heating the room.
- **ALWAYS KEEP** combustible wall coverings, curtains, dishcloths, towels, potholders, and other linens a safe distance from the appliance.
- **NEVER USE** a towel or other bulky cloth as a potholder, and make sure the potholder is dry. Moist potholders could cause steam

burns. **DO NOT** let potholders touch hot surfaces.

- **ALWAYS KEEP** your appliance clear of things that will burn (gasoline and other flammable vapors or liquids).
- **ALWAYS KEEP** the oven area free from things that will burn. Food, wooden utensils, and grease buildup could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **NEVER HEAT** unopened food containers. Pressure buildup can cause the container to burst and cause injury.
- **NEVER LEAVE** jars or cans of fat or drippings in your oven.
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes and wet cloths or sponges could cause steam burns.
- **BE SURE** the oven is securely installed in a cabinet that is firmly attached to the house structure.
- **DO NOT** touch heating elements, surfaces near them, or interior oven surfaces. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch or let clothing or flammable material contact the elements or hot surfaces until they have had time to cool. Other surfaces near the oven vent openings, oven door, and window surfaces may also be hot enough to cause burns.



IMPORTANT SAFETY INSTRUCTIONS

OVEN SAFETY

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

SELF-CLEAN SAFETY

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

IMPORTANT SAFETY NOTICE!

The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances

known to the state to cause birth defects or other reproductive harm and requires businesses to warn their customers of potential exposure to such substances. The fiberglass insulation in a self-cleaning oven will give off a very small amount of carbon monoxide during the cleaning cycle.

Exposure can be minimized by venting with an open door or window or using a ventilation fan or hood.

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

READ AND UNDERSTAND THIS INFORMATION NOW!

Be sure everyone in your home knows what to do in case of fire. Never use water on a grease fire; it will only spread the flames.

OVEN FIRE:

Do not try to move the pan!

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

MICROWAVE SAFETY



When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- Read all instructions before using this appliance.
- Read and follow the specific microwave safety instructions.



IMPORTANT SAFETY INSTRUCTIONS

- **THIS APPLIANCE** must be grounded. Connect only to properly grounded outlet. See the Grounding Instructions in the Installation Instructions.
- **USE** this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This microwave oven is specifically designed to heat or cook food and is not intended for laboratory or industrial use.
- **INSTALL** or locate this appliance only in accordance with the provided Installation Instructions.
- **DO NOT** cover or block any openings on the appliance.
- **THIS MICROWAVE** oven is not approved or tested for marine use.
- **DO NOT** operate this appliance if it is not working properly or if it has been damaged or dropped.
- **AS WITH ANY APPLIANCE**, close supervision is necessary when used by children.
- **DO NOT** overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- **REMOVE** wire twist-ties from paper or plastic bags before placing in the oven.
- **DO NOT** use your microwave oven to dry newspapers.
- **DO NOT** use recycled paper products. Recycled paper towels, napkins, and waxed paper can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided.
- **DO NOT** heat food in closed containers, such as glass jars, which may explode.
- **DO NOT** pop popcorn in your microwave unless you use popcorn labeled for use in microwave ovens.
- **DO NOT** overcook potatoes. They could dehydrate and catch fire, causing damage to your oven.
- **DO NOT** operate the microwave oven if it is empty.
- **DO NOT** use your microwave oven as a storage space.
- **IF MATERIAL INSIDE** the oven should ignite, close the door, turn the oven off, and disconnect the power to the appliance.
- **OVERSIZED** food or oversized metal cookware should not be used in a microwave oven. Electrical shock or fire could occur.
- **DO NOT** clean with metal scouring pads. Pieces can break off the pad, causing electrical shock.
- **DO NOT** defrost frozen beverages that have narrow-necked bottles. Pressure could build up, causing the bottle to burst.
- **USE POTHOLDERS** when removing cookware from the oven. Cookware could become hot during cooking due to the transferred heat from the food.
- **BE CAREFUL** touching the walls or the oven bottom during or after cooking. The walls and floor could become hot.
- **DO NOT** boil eggs in a microwave oven. Pressure will build up inside the egg yolk and will cause the egg to burst.
- **USE PLASTIC** containers that are approved by the manufacturer for microwave use. Do not allow children to use plastic containers unless supervised. Do not subject empty containers to microwaving.



IMPORTANT SAFETY INSTRUCTIONS

- **FOODS WITH UNBROKEN OUTER SKIN**, such as potatoes, sausages, tomatoes, apples, chicken liver, egg yolks, and other giblets, should be pierced to allow steam to escape during cooking.
- **MAKE SURE PLASTIC WRAPS** used during microwave cooking are approved for microwave use.
- **SPONTANEOUS BOILING:** Under certain circumstances, liquids may start to boil during or shortly after removal from the oven. Stirring the liquid briefly before removing the container will help prevent burns or splashing of liquids.
- **DO NOT** heat baby food in glass jars in the microwave.
- **BOILABLE COOKING POUCHES** and tightly closed plastic bags should be slit, pierced, or vented as directed by package. If they are not vented in some way, pressure will cause them to burst.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- **DO NOT** attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. **It is important not to defeat or tamper with the safety interlocks.**
- **DO NOT** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **THE OVEN** should not be adjusted or repaired by anyone except properly qualified service personnel.

- **DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 1. door (bent)
 2. hinges and latches (broken or loosened)
 3. door seals and sealing surfaces.

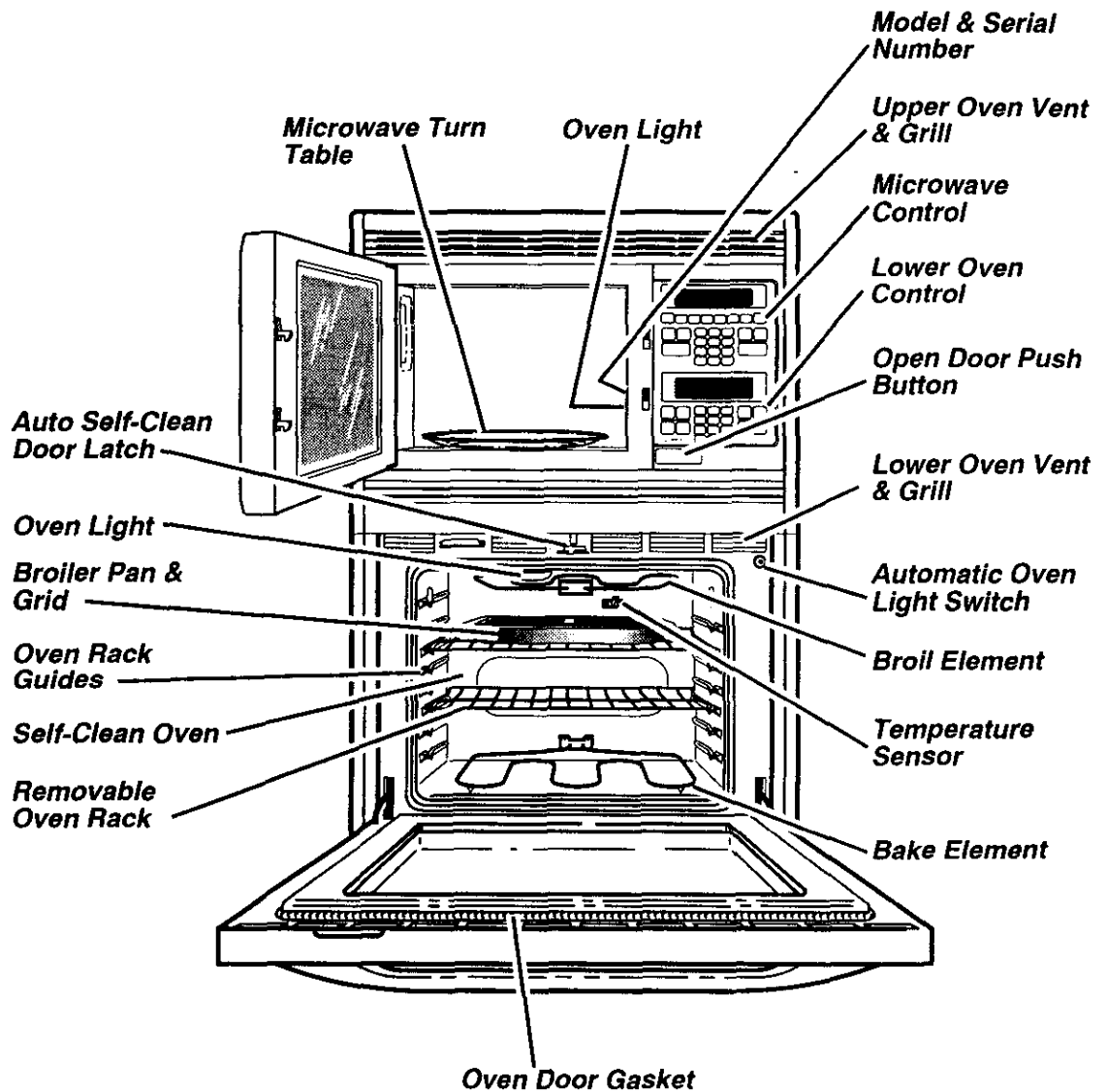
REMOVAL OF PACKAGING TAPE

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



OPERATION

FEATURES OF YOUR OVEN





UPPER MICROWAVE OVEN



SENSOR COOKING			CONVENIENCE COOKING		
POP-CORN	REHEAT	POTATO	BEV.	SNACKS	COOK
TIME COOK	1 EXPRESS	2 EXPRESS	3 EXPRESS	DELAY START REMINDER	
AUTO DEFROST	4 EXPRESS	5 EXPRESS	6 EXPRESS	ADD 30 SEC	
TIME DEFROST	7	8 SOUND ON/OFF	9	CLOCK	
POWER LEVEL	CLEAR OFF	0 DISPLAY ON/OFF	START	MIN/SEC KITCHEN TIMER ON/OFF	

GUIDE BEHIND DOOR

With your new Microwave Oven, you can microwave by time by using the Sensor features or by using the Auto features.

TIME FEATURES

TIME COOK EXPRESS COOK
TIME DEFROST ADD 30 SEC

Time Features allow you to set the exact amount of time needed to prepare foods, up to 99 minutes and 59 seconds.

SENSOR BUTTONS

Below is a list of buttons that control Sensor features.

POPCORN	SNACKS
BEVERAGE	POTATO
REHEAT	COOK
AUTO DEFROST	

When using sensor cooking, the oven will automatically adjust the cooking time for you by detecting the humidity released during cooking. The cooking time will vary according to the types and amounts of foods.

OPERATION

POWER FAILURE

When power is restored, all digits in the display will light up, then the display will read RESET.

POWER LEVEL

This feature adds flexibility to microwave cooking. Each level of power gives you microwave energy with a certain percent of the power. Such as:

- 1** = 10% of power **6** = 60% of power
- 2** = 20% of power **7** = 70% of power
- 3** = 30% of power **8** = 80% of power
- 4** = 40% of power **9** = 90% of power
- 5** = 50% of power **0** = 100% of power

Most of your cooking will be done using 100% of power. Foods will cook faster but will need to be stirred, rotated, or turned over more frequently.

Using a lower level of power will cook foods more evenly and need less stirring or rotating. Some foods may have a better flavor, texture, or appearance if one of the lower power levels is used. A lower power is much better for foods that have tendencies to boil over.

POWER LEVEL	FOODS
10	Fish, bacon, vegetables, boiling liquids
7	Meat, poultry, casseroles, or reheating
5	Stews, less tender cuts of meat
2 or 3	Defrosting, simmering
1	Keeping foods warm, softening butter

The power level may be entered or changed immediately after entering the feature time, such as **TIME COOK**, **TIME DEFROST**, or **EXPRESS COOK**. The power level may also be changed during a time countdown.



OPERATION

TO SET OR CHANGE THE POWER LEVEL

1. Press the **TIME COOK** pad or the **TIME DEFROST** pad.
2. Press the **NUMBER** pads to set a cooking or defrosting time.
3. Press the **POWER LEVEL** pad.
4. Press a **NUMBER** pad to set the power level you need.
5. Press the **START** pad.

TIME COOK 1

TIME COOK 1 is automatically set for power level 10, but you can change this level to one you prefer. You may set a cooking time up to 99 minutes and 59 seconds.

1. Press the **TIME COOK** pad.
2. Press the **NUMBER** pads to enter your preferred cooking time.
3. If you wish to change the power level, press the **POWER LEVEL** pad and then press a **NUMBER** pad to select your preferred power level.
4. Press the **START** pad.

If you open the oven door during cooking to check foods, when the door is closed press the **START** pad to continue cooking.

TIME COOK GUIDE (Use power level 10 unless noted)

VEGETABLE	WEIGHT	COOKING TIME	COMMENTS
Beans (fresh)	1 lb.	10 to 15 min.	In 1½-qt. casserole, place ½ cup water.
(frozen)	10 oz. package	4 to 8 min.	In 1-qt. casserole, place 2 tablespoons water.
Broccoli (fresh)	1 bunch (1¼ to 1½ lbs.)	5 to 9 min.	In 2-qt. casserole, place ½ cup water.
(frozen chopped)	10 oz. package	4 to 7 min.	In 1-qt. casserole.
Carrots (fresh, sliced)	10 oz. package	4 to 8 min.	In 1½-qt. casserole, place ¼ cup water.
(frozen)	10 oz. package	3 to 7 min.	In 1-qt. casserole, place 2 tablespoons water.
Corn on the cob	1 to 5 ears	1½ min. per ear	In 2-qt. oblong glass baking dish, place corn. If corn is in no water, husk corn and add ¼ cup water. Rearrange after half the time.
(fresh)	1 ear	3 to 6 min.	Place in 2-qt. oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half the time.
(frozen)	2 to 6 ears	2 to 3 min. per ear	
Mixed veg. (frozen)	10 oz. package	2 to 6 min.	In 1-qt. casserole, place 3 tablespoons water.
Peas (fresh, shelled)	2 lbs. unshelled	7 to 10 min.	In 1-qt. casserole, place ¼ cup water.
(frozen)	10 oz. package	2 to 6 min.	In 1-qt. casserole, place 2 tablespoons water.
Potatoes (fresh, cubed, white)	4 potatoes (6 to 8 oz. each)	9 to 12 min.	Peel and cut into 1-inch cubes. Place in 2-qt. casserole with ½ cup water. Stir after half the time.
(fresh, whole, sweet, or white)	1 (6 to 8 oz.)	1 to 4 min.	Pierce with cooking fork. Place in center of the oven. Let stand 5 minutes.



OPERATION Timed Cooking

TIME COOK II

TIME COOK II allows you to change power levels automatically during cooking.

1. Press the **TIME COOK** pad.
2. Press the **NUMBER** pads to enter your first cooking time.
3. If you wish to change the power level, press the **POWER LEVEL** pad and then press the **NUMBER** pad to select your preferred power level.
4. Press the **TIME COOK** pad again.
5. Press the **NUMBER** pads again to enter your second preferred cooking time.
6. If you wish to change the power level, press the **POWER LEVEL** pad and then press the **NUMBER** pad to select your preferred power level.
7. Press the **START** pad.

At the end of the first cooking time countdown, the second cooking time will start its countdown.

TIME DEFROST

Allows you to defrost for a selected length of time. The Power Level is automatically set for level 3 but can be changed. When using higher power levels, foods will need to be checked more frequently.

TO SET TIME DEFROST:

1. Press the **TIME DEFROST** pad.
2. Press the **NUMBER** pads to enter the defrosting time.
3. Press the **START** pad.

ADD 30 SECONDS

You can use this feature two ways:

- It will add 30 seconds to the time counting down each time the pad is pressed.
- It can be used as a quick way to set 30 seconds of cooking time.

EXPRESS COOK

This is a quick way to set cooking time from 1 to 6 minutes.

Press one of the Express Cook pads (from 1 to 6) for 1 to 6 minutes of cooking at power level 10.

The power can be changed while the time is counting down. Press the **POWER LEVEL** pad and enter a number from 1 to 0.

AUTO FEATURE

Auto Defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry, and fish. Use Time Defrost for most other frozen foods.

TO SET AUTO DEFROST:

1. Press the **AUTO DEFROST** pad.
2. Using the Conversion Guide, enter the food weight.
3. Press the **START** pad.

There is a handy guide located on the inside front of the microwave oven.

- Remove meat from package and place on a microwave-safe dish.
- Twice during defrost, the oven signals "TURN." At each "TURN" signal, turn the food over. Remove defrosted meat or shield warm areas with small pieces of foil.
- After defrosting, most meats need to stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

CONVERSION GUIDE

If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

CONVERSION CHART for Auto Defrost

FOOD WEIGHT IN OUNCES	FOOD WEIGHT IN TENTHS
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9



OPERATION Timed Cooking

TIMED DEFROSTING GUIDE

FOOD	TIME	COMMENTS
Breads, Cakes		
Buns and rolls	¼ min.	
Sweet rolls	2 to 4 min.	
Fish and Seafood		
Fillets, frozen (1 lb.)	6 to 9 min.	Place block in casserole. Turn over and break up after half the time.
Shellfish, small pieces (1 lb.)	3 to 7 min.	
Meat		
Bacon (1 lb.)	2 to 5 min.	Place unopened package in oven. Let stand 5 minutes after defrosting.
Franks (1 lb.)	2 to 5 min.	Place unopened package in oven. Microwave just until franks can be separated. Let stand 5 minutes, if necessary, to complete defrosting.
Ground meat (1 lb.)	4 to 6 min.	Turn meat over after half the time. Use power level 1.
Roast: beef, lamb, veal, pork	9 to 13 min. per lb.	
Steaks, chops, and cutlets	4 to 8 min. per lb.	Place unwrapped meat in cooking dish. Turn over after half the time and shield warm areas with foil. When finished, separate pieces and let stand to complete defrosting.
Poultry		
Chicken, broiler, fryer cut up (2½ to 3 lbs.)	14 to 20 min.	Place wrapped chicken in dish. Unwrap and turn over after half the time. When finished, separate pieces and microwave 2 to 4 minutes more, if necessary. Let stand to finish defrosting.
Chicken, whole (2½ to 3 lbs.)	20 to 25 min.	Place wrapped chicken in dish. After half the time, unwrap and turn chicken over. Shield warm areas with foil. Finish defrosting. If necessary, run cold water in the cavity until giblets can be removed.
Cornish Hen	7 to 13 min. per lb.	Place unwrapped hen in the oven breast side up. Turn over after half the time. Run cool water in the cavity until giblets can be removed.
Turkey breast (4 to 6 lbs.)	3 to 8 min. per lb.	Place unwrapped breast in dish breast side down. After half the time, turn over and shield warm areas with foil. Finish defrosting. Let stand 1 to 2 hours in refrigerator to complete defrosting.

DEFROSTING TIPS

- Foods frozen in paper or plastic can be defrosted in the package. Closed packages should be slit, pierced, or vented after food has partially defrosted. Plastic storage containers should be partially uncovered.
- Family-size, prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Foods that spoil easily should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria.
- For more even defrosting of larger foods, such as roasts, use Auto Defrost. Be sure large meats are completely defrosted before cooking.
- When defrosted, food should be cool and softened in all areas. If you still notice icy spots, just let stand a few minutes.



OPERATION

Sensor Cooking

HUMIDITY SENSOR

The Sensor Feature detects the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

- The proper containers and covers are essential for best sensor cooking.
- Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight-sealing plastic containers, which can prevent steam from escaping and cause food to overcook.
- Be sure the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

POPCORN

Use only with prepackaged microwave popcorn weighing 1.75 to 3.5 ounces.

TO USE THE POPCORN FEATURE:

Follow package instructions using **TIME COOK** if the package is less than 1.75 ounces or larger than 3.5 ounces. Place the package of popcorn in the center of the microwave.

1. Press the **POPCORN** pad.

If you open the door while **"POP"** is in display, **"ERROR"** will appear. Close the door and press the **START** pad.

2. HOW TO ADJUST THE POPCORN PROGRAM TO PROVIDE A SHORTER OR LONGER COOK TIME:

If you find that the brand of popcorn you use underpops or overcooks consistently, you can add or subtract 20 to 30 seconds to/from the automatic popping time.

TO ADD TIME:

After pressing the **POPCORN** pad, press **9** immediately after the oven starts for an extra 20 seconds. Press **9** again to add another 10 seconds (total 30 seconds additional time).

TO SUBTRACT TIME:

After pressing the **POPCORN** pad, press **1** immediately after the oven starts for 20 seconds less cooking time. Press **1** again to reduce cooking time another 10 seconds (total 30 seconds less time).

REHEAT

The Reheat Feature reheats single servings of previously cooked foods or a plate of leftovers.

1. Place covered food in the oven.
2. Press the **REHEAT** pad. The oven will start immediately.
3. The oven signals when steam is sensed and the time remaining begins counting down.

Do not open the oven door until time is finished counting down. If the door is opened, close it and press the **START** pad immediately.

After removing food from the oven, stir, if possible, to even out the temperature. If the food is not hot enough, use the **TIME COOK** pad to reheat for more time. **Reheated foods may have wide variation in temperature. Some areas may be extremely hot.**

FOODS NOT RECOMMENDED FOR REHEATING:

- Bread Products
- Foods that must be reheated uncovered
- Foods that need to be stirred
- Foods that call for a dry look or crisp surface after reheating

POTATO

The Potato Feature cooks ½ to 2 lbs. of potatoes.

1. Pierce skin with fork and place potatoes on the turntable. If cooking three or more potatoes, arrange in a star pattern.
2. Press the **POTATO** pad. The oven starts immediately. The oven signals when steam is sensed and the time remaining begins counting down.

Do not open the oven door until time is finished counting down. If the door is opened, close it and press the **START** pad immediately. If food is not done enough, use the **TIME COOK** pad to cook for more time.



OPERATION Convenience Features

BEVERAGE

To use the Beverage Feature:

Press the **BEVERAGE** pad once for a 4 oz. beverage, twice for an 8 oz. beverage, or three times for a 12 oz. beverage.

Drinks heated with the Beverage Feature may be very hot. Remove the container with care.

SNACKS

The Snacks Feature automatically sets the microwaving times and power levels to warm a variety of snack foods.

1. Press the **SNACKS** pad.
2. Select snack type 1 to 6. (See chart below.)
3. Enter the number of items or the food weight in ounces.
4. Press the **START** pad.

You can press and hold the **SNACKS** pad during cooking to display the remaining microwaving time.

Snacks Guide

FOOD TYPE	QUANTITY OR WEIGHT
1 Bread, rolls, muffins	1 to 4
2 Sandwiches	1 to 2
3 Pizza (leftovers)	1 to 4
4 Dessert toppings	1 to 4
5 Soup	8 to 40 oz.
6 Cheese dip	4 to 16 oz.

COOK

The Cook Feature automatically sets the cooking times and power levels for a variety of foods.

1. Press the **COOK** pad.
2. Select food type 1 to 9. (See Cook Guide at right.)

3. Enter weight of food in ounces.

4. Press the **START** pad.

Press and hold the **COOK** pad during cooking to display the remaining cook time.

Cook Guide

FOOD TYPE	WEIGHT	COMMENTS
1 Canned Vegetables (VEG 1)	4 to 20 oz.	Use microwave-safe casserole or bowl. Cover with lid or vented plastic wrap.
2 Frozen Vegetables (VEG 2)	4 to 16 oz.	Use microwave-safe casserole or bowl. Follow package instructions for adding water. Cover with lid or vented plastic wrap.
3 Fresh Vegetables (VEG 3)	4 to 16 oz.	Use microwave-safe casserole or bowl. Add 2 tablespoons water for each serving. Cover with lid or vented plastic wrap.
4 Potatoes	8 to 40 oz.	Pierce skin with fork. Place potatoes on the turntable.
5 Fish	4 to 16 oz.	Use oblong, square, or round dish. Cover with vented plastic wrap or wax paper.
6 Chicken Pieces	4 to 40 oz.	Use oblong, square, or round dish. Cover with lid or vented plastic wrap.
7 Ground Meat (beef, pork, turkey)	8 to 48 oz.	Use round casserole dish. Crumble meat into dish. Cover with lid or vented plastic wrap.
8 Bacon	2 to 10 oz.	Layer strips on a plate, 4 to a layer. Cover each layer with a paper towel.
9 Pizza (frozen, Microwaveable)	4 to 16 oz.	Follow package instructions to prepare pizza for microwaving.

NOTE: You cannot enter a weight that is more or less than the weight listed in the Cook Guide above.



OPERATION

Other Features

UPPER OVEN CLOCK

Press the **CLOCK** pad to enter the time of day or to check the time of day while microwaving.

TO SET THE CLOCK:

1. Press the **CLOCK** pad.
2. Enter the time of day.
3. Press the **START** or **CLOCK** pad.

DISPLAY ON/OFF

To turn the clock display on or off, press and hold the 0 pad for about 3 seconds. The **DISPLAY ON/OFF** feature cannot be used while the cooking features are being used.

REMINDER

The reminder feature can be used like an alarm clock.

1. Press the **REMINDER** pad.
2. Enter the time of day you want the oven to remind you. (Be sure the microwave clock shows the correct time of day.)
3. Press the **START** pad.

When the Reminder Signal occurs, press the **CLEAR/OFF** pad to turn it off. The Reminder time may be displayed by pressing the **REMINDER** pad.

NOTE: The **REM** indicator will remain lit to show that the Reminder Feature is set. To clear the Reminder before it occurs, press the **CLEAR/OFF** pad. The **REM** indicator light will go off.

DELAY START

Delay Start allows you to set the microwave to delay the start time of cooking

1. Press the **DELAY START** pad.
2. Press the **NUMBER** pads to select the time of day you want the oven to turn on and start cooking. Make sure the clock is showing the correct time of day.
3. Select **TIME DEFROST**, **AUTO DEFROST**, or **TIME COOK**. Enter the amount of defrost or cook time, or weight of food for Auto Defrost.
4. Press the **START** pad.

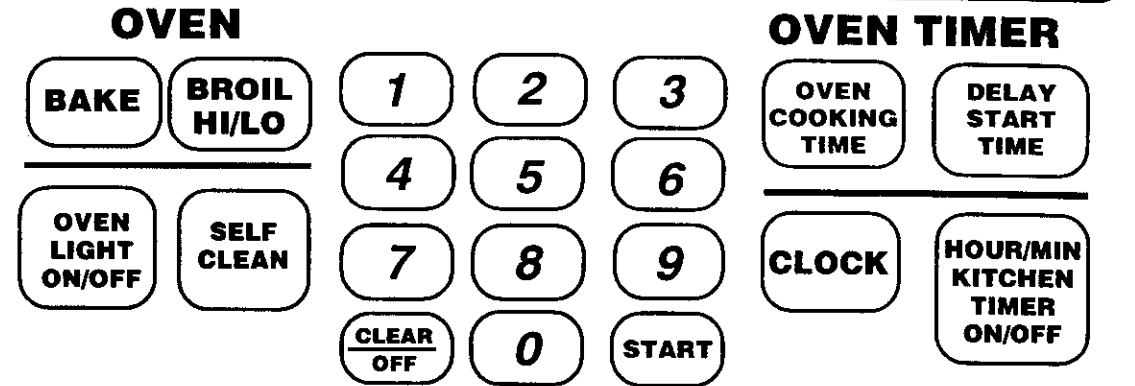
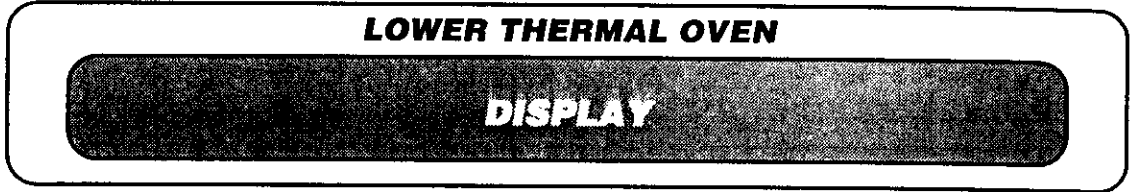
The Delay Start time will be showing in the display plus **Start Time**. The oven will automatically start at the delayed start time set. The time of day may be displayed by pressing the **CLOCK** pad.

SOUND ON/OFF

To turn the control sound on or off, press and hold the **NUMBER 8 SOUND ON/OFF** pad for **3 to 4 seconds**. The display will flash **"OFF"** and the display will return to the time of day, **"MUTE"** will remain in the display. To turn the sound back on, press and hold the **NUMBER 8 SOUND ON/OFF** pad for **3 to 4 seconds**. **"ON"** will flash in the display, mute will disappear, and the display will return to the time of day.



OPERATION Lower Oven Control



Your new touch pad control will allow you to set many oven functions with ease. Below are the features of your oven control and a description of each.

TRADITIONAL OVEN FUNCTIONS

BAKING – Cook foods in the traditional thermal oven with a temperature range of 170°F to 550°F.

BROILING – Cook meat at 550°F HI or 450°F LOW from the direct heat of the upper element inside the oven.

TIMED OVEN FUNCTIONS

TIME BAKING – Choose bake and the temperature you prefer to use. Then set how long you want foods to cook.

DELAYED BAKING or CLEANING – Choose bake or clean and the temperature you prefer to use, set the time of day you prefer the oven to turn on, set how long you prefer foods to cook.

SELF-CLEANING – Cleans the oven for 4 hours, but you can change this length of time to between 3 and 5 hours.

TOUCH PADS

The **NUMBER** pads set the oven temperature, time of day, delay start time, cooking time, clean time, and the kitchen timer.

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

The **OVEN COOKING TIME** pad is used when setting the length of baking time.

The **DELAY START TIME** pad is used to set the time of day you prefer the oven to turn on and start baking or cleaning. When **DELAY START TIME** is used with **OVEN COOKING TIME**, the oven will also turn off automatically at the end of the cooking time.

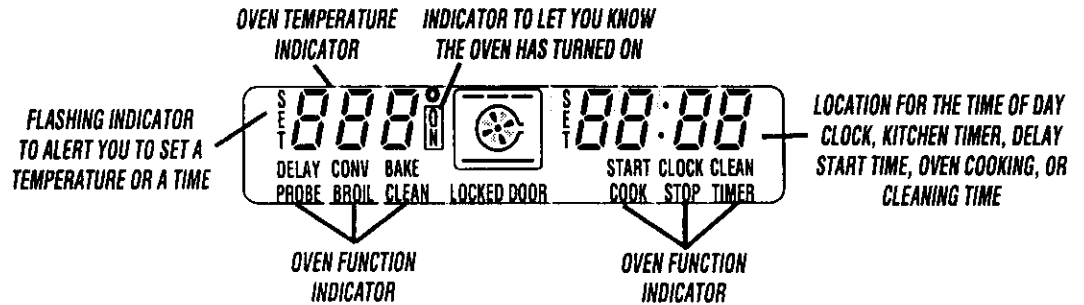
The **CLEAR/OFF** pad is used to cancel any oven function and the end of cycle tone. **It will not cancel the clock or Kitchen Timer.**

Press to set or cancel the **HOUR/MIN KITCHEN TIMER ON/OFF.**



OPERATION

Oven Control, Clock, and Timer



The display is an easy reference to use while learning your control. Below are descriptions of how the display works:

Oven Temperature Indicator – This indicator has a multiple purpose.

- **Displays the temperature**
- **Displays error code “ERR”** – If the oven temperature indicator flashes “ERR,” then you have set an invalid time or temperature. Press the **CLEAR/OFF** pad to clear the control and reset your oven function.
- **Displays Control Problems** – If your control flashes “F” and a number or letter, you have experienced an oven problem. Please read the section on **F-CODES** in this manual.

On Indicator – Lights when the oven function is set.

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

Time Indicator – Displays the time of day, cooking time, delayed start time, cleaning time, or the time set on the kitchen timer.

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

Oven Function Indicator – Displays which oven function has been set, when the oven door locks, and if the function is delayed.



OPERATION

Clock and Timer

LOWER OVEN CLOCK

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

HOW TO SET THE CLOCK



1. Press the **CLOCK** pad.
2. Press the **NUMBER** pads to set the time.
3. Press the **START** pad.

RECALL THE CLOCK

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

POWER FAILURE

If you have had a power failure, the time flashing in the display may be incorrect. Reset the Clock.

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

KITCHEN TIMER

The Kitchen Timer is used to time cooking processes or other household activities. It does not control the oven. It can be set for up to 9 hours and 59 minutes. It will count down in minutes until the **last 60 seconds** is reached, then the control will beep once. When the countdown reaches **zero**, the control will beep 3 times followed by one beep every 6 seconds until the **HOUR/MIN KITCHEN TIMER ON/OFF** pad is pressed. This 6-second tone can be canceled. See tones on the following page.

HOW TO SET THE TIMER



1. Press the **HOUR/MIN KITCHEN TIMER ON/OFF** pad.
2. Press **NUMBER** pads to set time.
3. Press the **START** pad.
4. When the countdown has reached zero, press the **HOUR/MIN KITCHEN TIMER ON/OFF** pad.

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



OPERATION

Oven Control, Clock, and Timer

TONES

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

TONES WHILE SETTING THE CONTROL

– When you press a touch pad, you will hear a beep. This beep will let you know you have placed enough pressure on the pad to activate it.

END OF TIMED CYCLE TONE

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

TO CANCEL THE 6-SECOND BEEP:

1. Press and hold the **BAKE** and **BROIL** pads, **at the same time**, for 3 seconds, until the display shows **"SF."**
2. Press the **HOUR/MIN KITCHEN TIMER ON/OFF** pad. The display will show **"CON BEEP"** (continuous beep).
3. Press the **HOUR/MIN KITCHEN TIMER ON/OFF** pad again. The display will show **"BEEP"** (beep canceled).

4. Press the **START** pad.

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

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

Examples would be:

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

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

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

F CODE

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



OPERATION

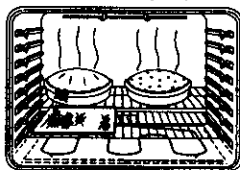
Oven Cooking Tips

STRONG SMELL OR ODOR

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

ALUMINUM FOIL

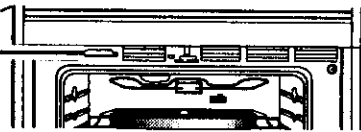
IMPORTANT: Never cover the oven bottom or oven rack with aluminum foil. Improper use can cause poor heat flow, poor baking results, and may damage the oven finish. To prevent staining from spillovers, you may place a piece of aluminum foil or a cookie sheet on the rack below the food which may spill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



OVEN VENT

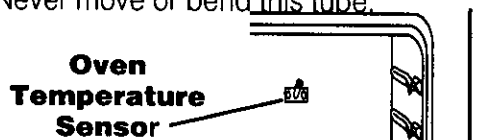
The oven vent is located under the control panel. This area could become hot during oven use. The vent is important for proper air circulation. **Never block this vent.**

Oven Vent Location



OVEN TEMPERATURE SENSOR

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



PREHEATING

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

LOW TEMPERATURE ZONE

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

OVEN LIGHT

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

THE TYPE OF MARGARINE AFFECTS BAKING PERFORMANCE

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



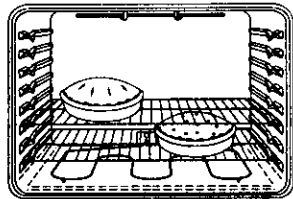
OPERATION Oven Cooking Tips

ELEMENT CYCLING

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

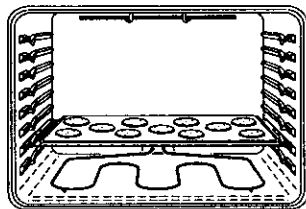
BAKEWARE PLACEMENT

If baking with more than one pan, place the pans so each has at least 1 to 1½" of air space around it. Place pans so one is not directly above the other.



BAKEWARE

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



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

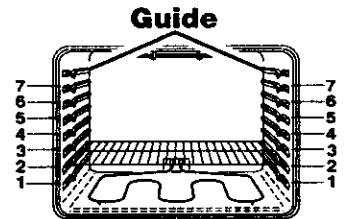
GLASS, DARK NON-STICK, OR DARKENED-BY-AGE BAKEWARE absorbs heat, and can be used for yeast breads, pie crust, or foods that need a brown crust. The oven temperature, when using these pans, should be reduced by 25°F.

OVEN RACKS

The oven racks are designed with stop locks, a convenience as well as a safety precaution. The guides have a bump to prevent the racks from tilting when racks are pulled out of the oven.



Your oven has seven (7) rack positions. The top position is only a guide. It cannot be used as a rack position.



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

OVEN TEMPERATURE ADJUSTMENT

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

USING DELAY STARTS

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

NO PEEKING




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



OPERATION






Baking

HOW TO SET BAKE

-  1. Press the **BAKE** pad.
-  2. Press the **NUMBER** pads to set the oven temperature you prefer to use.
-  3. Press the **START** pad.








HOW TO SET TIMED BAKE

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

-  1. Press the **BAKE** pad.
-  2. Press the **NUMBER** pads to set the oven temperature you prefer to use.
-  3. Press the **OVEN COOKING TIME** pad.
-  4. Press the **NUMBER** pads to set the amount of time you prefer your foods to cook.
-  5. Press the **START** pad.

HOW TO SET DELAYED START TIME WITH TIMED BAKE

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

-  1. Press the **BAKE** pad.
-  2. Press the **NUMBER** pads to set the oven temperature you prefer to use.
-  3. Press the **OVEN COOKING TIME** pad.
-  4. Press the **NUMBER** pads to set the amount of time you prefer your foods to cook.
-  5. Press the **DELAY START TIME** pad.
-  6. Press the **NUMBER** pads to set the time of day you prefer the oven to turn on.
-  7. Press the **START** pad.

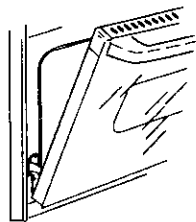
These oven operations may be used when roasting. The oven will cut off at the end of the cooking time unless the COOK AND HOLD feature has been activated. (See the Setting Special Features section for more information on the COOK AND HOLD feature.)



OPERATION Broiling

GENERAL RULES

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



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



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

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



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

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

Moving meats away from the element will allow the meat to cook to the center while browning on the outside. Cook side 1 at least 2 minutes longer than side 2. If your oven is connected to 208 volts, you may want to use a higher rack position and/or broil foods longer.

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

FOOD	RACK POSITION	TOTAL TIME (MIN.)
Steak 1" thick	3	9-11
Ground beef patties – 1" thick	3	16-18
Pork Chops – ½" thick	3	27-29
Fish (fillets)	3	11-13
Chicken (pieces)	2	45-55

HOW TO SET BROIL

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



OPERATION

Setting Special Features

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

12-HOUR BAKING AND 3-HOUR BROILING SHUTOFF

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

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

FAHRENHEIT OR CELSIUS TEMPERATURE SELECTION

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

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **"SF."**
2. (a) Press the **BROIL** pad. The control display will show the degree sign and **"F."**
(b) Press the **BROIL** pad again. This will change **F** (Fahrenheit) to **C** (Celsius).
3. Press the **START** pad.

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

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

1. Press and hold, **at the same time**, the

BAKE and **BROIL** pads for 3 seconds, until the display shows **"SF."**

2. (a) Press the **CLOCK** pad. The display shows **"12hr."** If this is your choice, press the **START** pad.

(b) Press the **CLOCK** pad again. The display will show **"24hr."** Example: 5:00 on the 12-hour clock will show 17:00 hours on the military clock. If this is your choice, press the **START** pad.

(c) Press the **CLOCK** pad again. The display will show **"Off."** If this is your choice, press the **START** pad. The display will not show time. (The Delay Start Time feature will not operate.)

CONTROL LOCKOUT

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

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

This feature can only be set when the oven is not in use. When this feature is on, the display will show **"LOC,"** if a touch pad is pressed. (This feature will not affect the Clock, Timer, or Oven Light pads.)

COOK AND HOLD

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

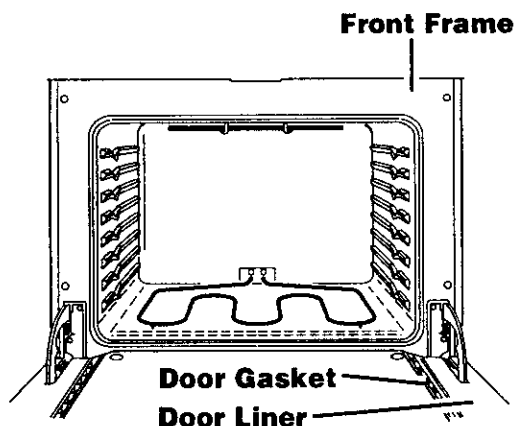
1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **"SF."**
2. (a) Press the **OVEN COOKING TIME** pad. The display will show **"HLd OFF."**
(b) Press the **OVEN COOKING TIME** pad again to activate the feature. The display will show **"HLd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



Self-Cleaning Cycle

PREPARING YOUR OVEN FOR A SELF-CLEAN CYCLE

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



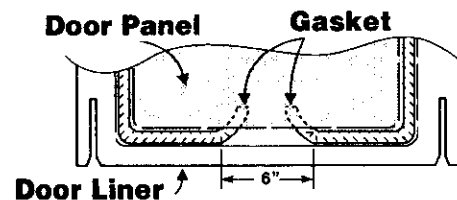
Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub® to remove any soil. Rinse well with clean water and dry.

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

CARE AND CLEANING

OVEN DOOR GASKET

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



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



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

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

For the first clean cycle, vent the room with an opened window or hood vent. This will reduce the odor produced when heating new parts.



CARE AND CLEANING Self-Cleaning Cycle

TO SET A CLEAN CYCLE

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



1. Press the **SELF CLEAN** pad. 4 hours will show in the display.



2. If you want to change the length of clean time, press the **NUMBER** pads.



3. Press the **START** pad.

TO STOP A CLEAN CYCLE

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

AFTER THE CYCLE

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

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

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

TO SET A DELAYED START CYCLE



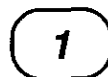
1. Press the **SELF CLEAN** pad.



2. If you want to change the length of clean time, press the **NUMBER** pads.



3. Press the **DELAY START TIME** pad.



4. Press the **NUMBER** pads to set the time you prefer the clean cycle to start.



5. Press the **START** pad.



CARE AND CLEANING

Cleaning Microwave Oven

MICROWAVE OVEN INTERIOR (Walls and Ceiling)

CLEANING MATERIAL

- Plastic scouring pad
- Damp cloth
- Dishwashing detergent
- Warm water

Clean with mild dishwashing detergent and water, then rinse well with damp cloth. If desired, a container of water can be boiled in the oven using microwave energy. This will help loosen soil. For hard-to-clean soil, clean gently with a plastic scouring pad. **Do not use abrasive cleaners, which could scratch or damage the surface.**

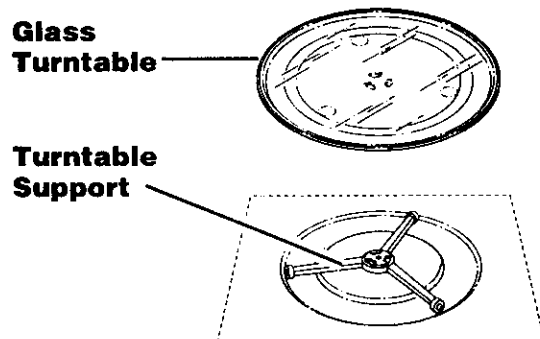
INTERIOR MICROWAVE OVEN FLOOR

CLEANING MATERIALS

- Nonabrasive nylon mesh scouring pad
- Nonabrasive cleanser
- Warm water
- Dishwashing detergent

TO REMOVE THE GLASS TURNTABLE

Grasp the glass turntable on both sides and lift straight up.



TO CLEAN

Wash with warm sudsy water. For harder to remove soil, gently rub with a nylon mesh scouring pad and nonabrasive cleanser. Rinse thoroughly.

TO REPLACE THE GLASS TURNTABLE

Replace the glass turntable. Make sure the glass turntable is aligned properly with the turntable support.

INSIDE MICROWAVE OVEN DOOR WINDOW

CLEANING MATERIALS

- Soft cloth
- Warm water
- Dishwashing detergent

Wipe off spills or spatters while they are still warm. Use mild dishwashing detergent and warm water, then rinse with clean water, and dry with soft cloth.

OUTSIDE OVEN SURFACES

CLEANING MATERIALS

- Warm water
- Soft cloth
- Dishwashing detergent

Clean with mild dishwashing detergent and warm water. Rinse with clean water and dry with soft cloth.

MICROWAVE CONTROL PANEL

CLEANING MATERIALS

- Soft cloth

Open the oven door to prevent the oven from turning on while cleaning. Wipe the control panel with a damp cloth. Dry immediately with a dry cloth to prevent spotting.

Kenmore
CARE AND CLEANING
Cleaning Lower Oven

LOWER OVEN CONTROL PANEL

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

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

TO CLEAN

Wipe with warm soapy water. Rinse and dry well.

BROILER PAN AND GRID

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soap-filled scouring pad
- Commercial oven cleaner

TO CLEAN

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

OVEN RACKS

CLEANING MATERIALS

- Dishwashing detergent
- Soap-filled scouring pad or steel-wool pad
- Warm water

TO CLEAN

Wash and rinse well.

TO REMOVE

Pull the racks out and up to remove.

TO REPLACE

Set the raised back of the rack on the pair of rack guides. Push until you reach the stop locks; lift the front of the rack until it slides easily under the bump. Push back into the oven.

WALLS OF THE OVEN

Clean only as touch-up between clean cycles. Use dishwashing liquid, warm water, or soap-filled steel-wool pad. Rinse well after cleaning and dry.

NEVER USE OVEN CLEANERS IN OR AROUND ANY PART OF THE OVEN.

When cleaning, be sure not to bend or displace the temperature sensor located on the back wall of the oven.

GLASS

CLEANING MATERIALS

- Glass cleaner
- Paper towels
- Baking soda

TO CLEAN

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

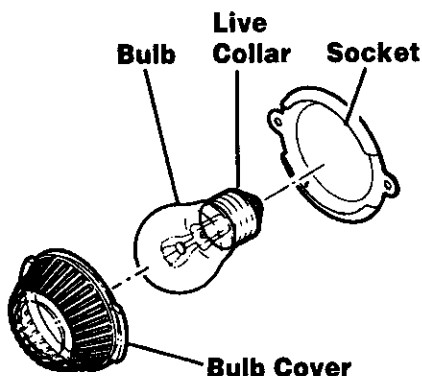


CARE AND CLEANING Removable Parts

REPLACING THE OVEN LIGHT BULB



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



TO REMOVE THE COVER

1. Disconnect electrical power to the oven at the main circuit breaker or fuse box.
2. Hold your hand under cover and firmly twist cover.

REPLACE THE LIGHT BULB

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

TO REPLACE COVER

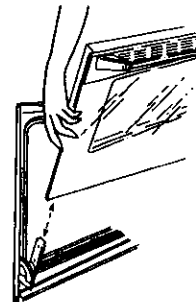
1. Place the bulb cover into the groove of the bulb socket.
2. Reconnect the electrical power to the oven.

OVEN DOOR

TO REMOVE

Open the door to the broil stop position. Grasp the door on each side and lift up and off the hinges.

DO NOT LIFT THE DOOR BY THE HANDLE.



When the door is removed and the hinge arms are in the broil stop position, do not bump into the hinge arms. They could snap back and cause injury to hands and damage the porcelain finish of the front frame. Cover the hinge arms with empty paper towel rolls or towels while working in the oven area.

TO REPLACE

Remove the paper towel rolls or towels. Make sure the hinges are still in the broil stop position. Grasp the door on each side. Lift the door over each hinge. Line the slots at the bottom of the door with the hinges. Slide the door down over the hinges as far as it will go.



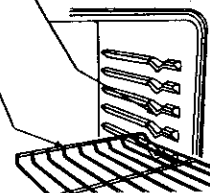
REMOVABLE OVEN RACKS

Raised Back of the Rack

Bump in Rack Guide

TO REMOVE

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



TO REPLACE

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



BEFORE CALLING FOR SERVICE

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

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The display of your control is flashing "F" followed by a number or letter.	Oven malfunction.	Press the CLEAR/OFF pad. Let the oven cool for 1 hour and enter an oven or cleaning operation. If code repeats, call for service.
Oven and oven control will not work.	a. No power to oven. b. The clock is in the black-out mode.	a. Check the circuit breaker or fuse. Make sure the power cord is plugged in. b. See the setting special features section of this manual.
Oven temperature seems inaccurate.	Thermostat calibration.	See the temperature adjustment section of this manual.
Oven will not unlock.	Clean cycle is not finished.	Oven temperature must drop below the lock temperature before the door will unlock.
Oven light will not work.	a. Light switch in off position. b. Oven light bulb burned out.	a. Check oven light switch on the control panel. b. Check the oven light bulb.
Oven will not accept bake setpoint.	Degrees-Celsius option selected.	See the setting special features section of this manual.
Oven did not clean or results were poor.	a. Controls were not set properly. b. Clean cycle was interrupted. c. Oven was soiled heavily.	a. Check the self-cleaning section of this manual. b. The normal clean cycle should last 4 hours for heavily soiled oven. c. Heavy spillovers should be removed before the cycle is set. You can also repeat the cycle.
Oven smokes.	a. Dirty oven. b. Improper use of aluminum foil. c. Broiler pan containing grease left in the oven.	a. Check for heavy spillover. b. Use of foil not recommended. c. Clean pan and grid after each use.

All these are normal on your Microwave Oven:

- Steam or vapor escaping from around the door.
- Light reflection around the door or outer case.
- Dull thumping sound while the oven is in use.
- Microwave fan may operate with both ovens off. It is cooling the control and will turn itself off.
- Dimming oven light and change in blower sound may occur while operating at power levels other than high.
- Some TV-Radio interference might be noticed while using your microwave oven. It is similar to the interference caused by other small appliances and does not indicate a problem with your oven.



BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Oven emits odor.	<ul style="list-style-type: none"> a. Oven insulation may emit odor during the first few usages. b. Failure to wipe out excess soil prior to the self-clean cycle. 	<ul style="list-style-type: none"> a. Put oven through self-clean cycle to speed up process of odor "wearing off." b. Wipe excess soil off before beginning self-clean cycle.
Cannot microwave cook.	Microwave kitchen timer operating.	Use lower oven timer. (Microwave cooking and microwave kitchen timer cannot be used at the same time.)
Foods do not bake properly.	<ul style="list-style-type: none"> a. Oven is not preheated. b. Improper rack or pan placement. c. Oven vent blocked or covered. d. Improper use of foil. e. Improper temperature setting for utensil used. f. Recipe not followed g. Improper oven control calibration. h. Oven and oven rack not level. 	<ul style="list-style-type: none"> a. Be sure to preheat until the tone sounds. b. Maintain uniform air space around pans and utensils. See oven cooking tips section. c. Keep vent clear. d. Racks should not be covered during baking. e. Reduce temperature 25 degrees for glass or dull/darkened pans. f. Check recipe and measurement. g. Check the temperature adjustment section of this manual. h. Check the installation instructions for leveling.
Foods do not broil properly.	<ul style="list-style-type: none"> a. Improper rack position. b. Oven preheated. c. Improper use of foil. d. Oven door closed during broiling. e. Low voltage (208 Volts). f. Improper broiling time. 	<ul style="list-style-type: none"> a. Check broil pan placement; see broiling section. b. Do not preheat when broiling. c. Check broiling section. d. Open door to broil stop. e. Use higher rack position and/or longer cooking time. f. Check broiling chart in broiling section.
Foods overcooked or undercooked in the microwave.	<ul style="list-style-type: none"> a. Not enough time set when using Time Cook function because starting temperatures of foods varied widely. b. Incorrect power level entered. c. Dish not rotated, turned, or stirred as called for in recipe. d. Too many dishes in oven at the same time. e. Food not thoroughly defrosted. f. Improper use of coverings. 	<ul style="list-style-type: none"> a. Varying density and amount of foods will sometimes require more cooking. b. Is recipe tested and reliable? c. Follow recipe instructions. d. Do not overcrowd the oven. e. Check the timed defrosting section of this manual. f. Follow instructions in this manual and recipe.



“DO-IT-YOURSELF” TEMPERATURE ADJUSTMENT

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

If you think your new oven is too hot (burning foods) or not hot enough (foods are undercooked), you can adjust the temperature yourself. The appearance and texture of foods is a better indicator of oven accuracy than oven thermometers. These thermometers can vary by 20–40 degrees. In addition, the oven door must be opened to read these thermometers. Opening the door will change the temperature of the oven. To decide how much to change the temperature, set the oven temperature 25 degrees higher (if foods are undercooked) or 25 degrees lower (if foods are burning) than the temperature in your recipe, then bake. The results of this “test” should give you an idea of how much the temperature should be changed.

TO MAKE THE ADJUSTMENT

BAKE **+**
BROIL HI/LO

1. While the oven is not in use, press and hold down both the **BAKE** and **BROIL** pad for 3 seconds, until the display shows **“SF.”**

BAKE

2. Press the **BAKE** pad. A factory-set 2-digit number will show in the display, usually “00.”

If you think the oven is not hot enough,

1

3a. Press the **NUMBER** pad to **increase (+)** the temperature as much as **+35°F.**

If you think the oven is too hot,

BAKE

1

3b. Press the **BAKE** pad again and the **NUMBER** pads to **decrease (-)** the temperature down as much as **-35°F.**

START

4. Press the **START** pad.

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

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

NOTES

NOTES

NOTES



BUILT-IN WALL OVEN WARRANTY

FULL ONE YEAR WARRANTY ON ALL PARTS

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

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

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

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

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

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

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

W - Warranty MA - Maintenance Agreement

Kenmore Wall Ovens are designed, manufactured, and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears Warranty plus the Sears Maintenance Agreement help provide protection from unexpected repair bills.

The chart above compares the warranty and Maintenance Agreement and shows you the benefits of a Sears Oven Maintenance Agreement.

Contact your Sears Sales Associate or Local Sears Service Center today and purchase a Sears Maintenance Agreement.

For in-home major brand repair service:

Call 24 hours a day, 7 days a week

1-800-4-MY-HOMESM

(1-800-469-4663)

Para pedir servicio de reparación a domicilio –

1-800-676-5811

In Canada for all your service and parts needs call –

Au Canada pour tout le service ou les pièces –

1-800-665-4455

For the repair or replacement parts you need:

Call 7 am–7 pm, 7 days a week

1-800-366-PART

(1-800-366-7278)

Para ordenar piezas con entrega a domicilio –

1-800-659-7084

***For the location of a
Sears Parts and Repair Center
in your area:***

Call 24 hours a day, 7 days a week

1-800-488-1222

***For information on purchasing a Sears
Maintenance Agreement or to inquire
about an existing Agreement:***

Call 9 am–5 pm, Monday–Saturday

1-800-827-6655



The Service Side of SearsSM

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>