

Use & Care Guide

Manuel d'utilisation et d'entretien

English / Français

Kenmore[®]

Electric Slide-in Range

Cuisinière encastrable électrique

P/N 318205824A (1012)
Sears Canada Inc., Toronto,
Ontario, Canada M5B 2C3
www.sears.ca



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Please carefully read and save these instructions

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

Kenmore 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.

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 Brands Management Corporation, 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. **C970-** _____

Serial No. _____

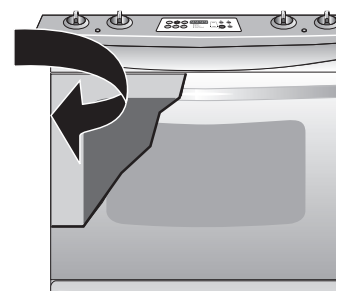
Date of purchase _____

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 along the interior side trim and visible when the oven door is opened.

Remember to record the serial number for future reference.



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Save these instructions for future reference. This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of these symbols.

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

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

- **Remove all tape and packaging wrap 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 CSA C22.1 PART 1—latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the range at the circuit breaker or fuse box in case of an emergency.
- **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.
- **Never modify or alter the construction of a range by removing levelling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠ WARNING Stepping, leaning or sitting on the door or drawer 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. The weight of a child on an open door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer, when hot, may cause burns.

⚠ WARNING Do not use the oven or Warmer Drawer (if equipped) for storage.

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

⚠ CAUTION Do not store items of interest to children in the cabinets above the appliance. Children climbing on the range 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, AREAS NEAR THESE UNITS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN OR WARMER DRAWER (if equipped).** Both surface units and oven heating elements 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, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.



⚠ WARNING

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



To reduce the risk of tipping of the range, the range must be secured by properly

installed anti-tip bracket(s) provided with the range. To check if the bracket (s) is installed properly, remove the lower panel or storage drawer and verify that the anti-tip bracket (s) is engaged. Refer to the installation instructions for proper anti-tip bracket(s).

IMPORTANT SAFETY INSTRUCTIONS

- **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 or interior oven elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers**—Build up of pressure may cause the container to burst and result in injury.
- **Remove the oven door from any unused appliance if it is to be stored or discarded.**
- **IMPORTANT**—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off. If the oven is not turned off and the power resumes, the oven may begin to operate again. Food left unattended could catch fire or spoil.

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

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
- **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 Should 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. The handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface unit.
- **Never Leave Surface Units Unattended**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective liners**— Do not use aluminum foil to line oven bottom or any other part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

IMPORTANT SAFETY INSTRUCTIONS

- **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 INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door or Warmer Drawer (if equipped)**—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/warmer drawer.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented at the front above the oven door. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven/Warmer Drawer (if equipped) Racks.** Always place oven racks in desired location while oven/drawer (if equipped) is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot oven element or interior of the oven/warmer drawer (if equipped).
- **Do not use your broiler pan without its insert.** Your 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 or warmer drawer (if equipped) grid with aluminum foil.** Exposed fat and grease could ignite.

- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. 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.

SELF-CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts of the oven listed in this owner's guide.** Before self-cleaning the oven, remove all utensils stored in the oven.
- **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.
- **Oven racks.** Oven racks color will change if left in the oven during a self-cleaning cycle.
- **Do not use oven cleaners.** No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Remove oven racks.** Oven racks color will change if left in the oven during a self-cleaning cycle.

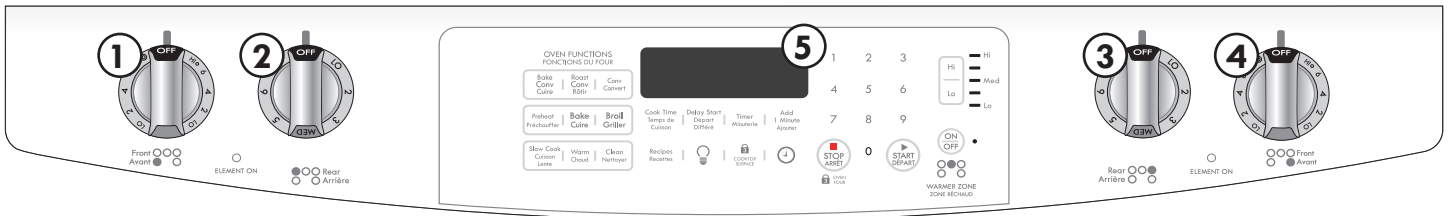
⚠ CAUTION The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any range. Move birds to another well ventilated room.

SAVE THESE INSTRUCTIONS

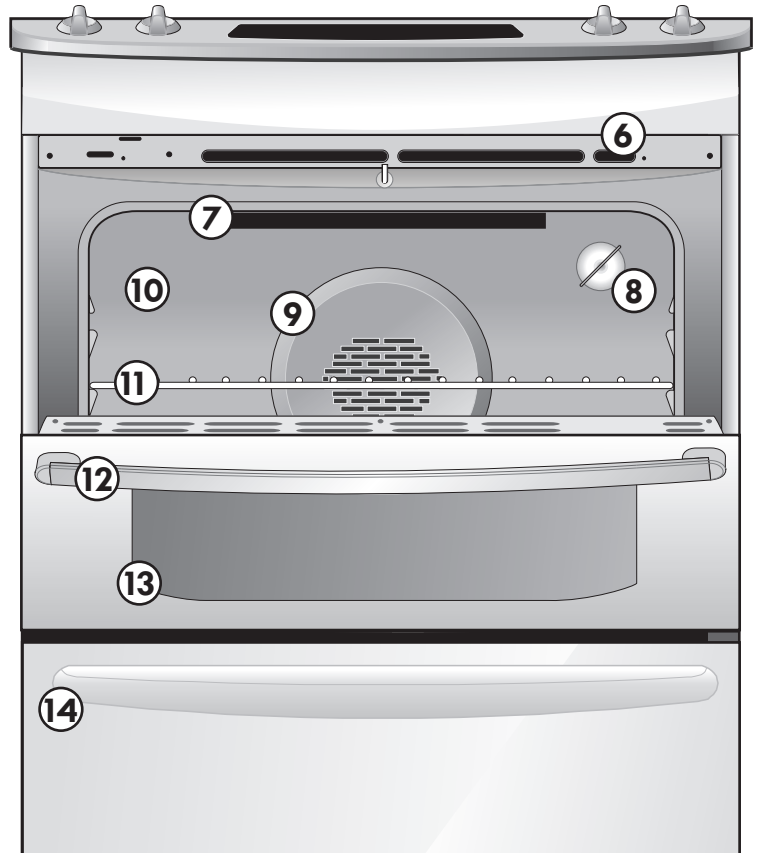
Slide-in Range Features

Note: The features of your wall oven will vary according to model.

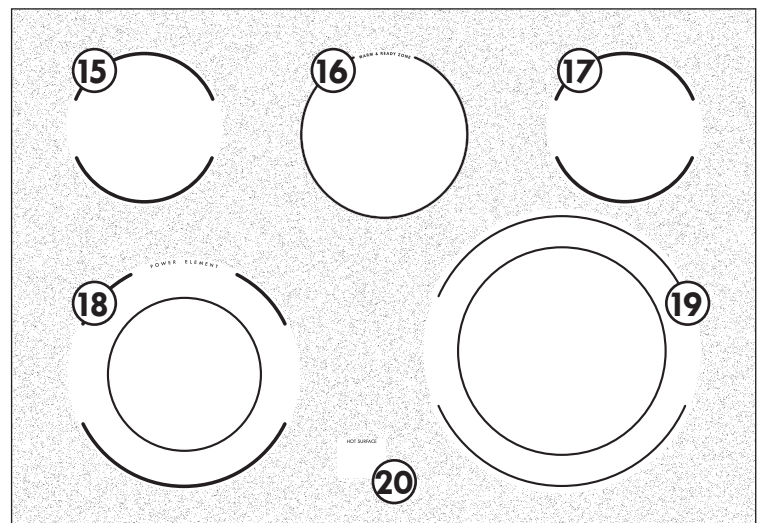
Your Slide-in Range Features At a Glance



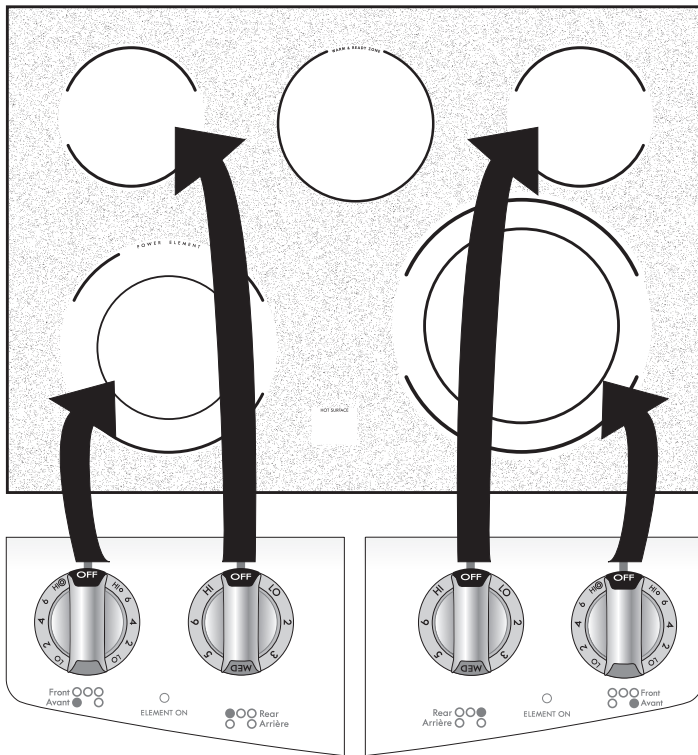
1. Left Front Control
2. Left Rear Control
3. Right rear Control
4. Right Front Control
5. Electronic Oven Control With Clock and Kitchen Timer
6. Oven Vent
7. Broil Element
8. Oven Light
9. Convection Fan Cover
10. Self-Clean Convection Oven
11. Adjustable Oven Racks
12. Oven Door Handle
13. Glass Oven Door
14. Storage Drawer



15. 6" Single Radiant Element
16. Warmer Zone Element
17. 6" Single Radiant Element
18. 6"/9" Dual Radiant Element
19. 9"/12" Dual Radiant Element
20. Hot Surface Indicator Lights



Setting Surface Controls



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 smooth top. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to Selecting Surface Cooking Cookware section).

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

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.

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

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 elements 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"** radiant elements at the right and left rear positions;
- One **dual 6" or 9"** radiant element at the left front positions;
- One **dual 9" or 12"** radiant element at the right front positions;
- One warmer zone element at the center rear position.

Setting Surface Controls

Surface Cooking Settings

Use the chart below to determine the correct setting for the kind of food you are preparing. The Simmer settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lower Simmer settings are ideal for delicate foods and melting chocolate or butter.

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

Recommended Settings for Surface Elements	
Setting	Type of Cooking
HIGH (Hi)	Start most foods, bring water to a boil, pan broiling.
MEDIUM HIGH (5-8)	Continue a rapid boil, fry, deep fat fry.
MEDIUM (5)	Maintain a slow boil, thicken sauces and gravies, steam vegetables.
MEDIUM LOW (2 - 4)	Keep foods cooking, poach, stew.
LOW (Lo - 2)	Keep warm, melt, simmer.

Operating Single Radiant Surface Elements

The cooktop has single radiant surface elements at location as shown on figure 1.

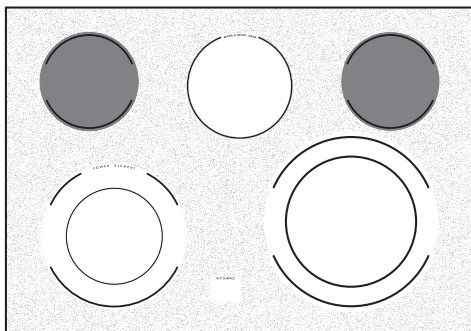


Figure 1

CAUTION Radiant surface elements may appear to have cooled after they have been turned off. A hot surface indicator light will come on and will continue to glow until the glass cooktop has cooled down to a moderate level. **The glass surface may still be hot** and burns may occur if the glass surface is touched before the indicator light has turned off.

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.

To Operate the Single Surface Elements:

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (Figure 2).
3. When cooking has completed, turn the surface control knob to OFF before removing the cookware. **Note:** The Hot Surface Indicator light will come on when the control knob will be turn on and will continue to glow until the glass cooktop has cooled down to a moderate level. The light may remain on even though the controls are turned OFF.

Note: See table, for recommended control settings.

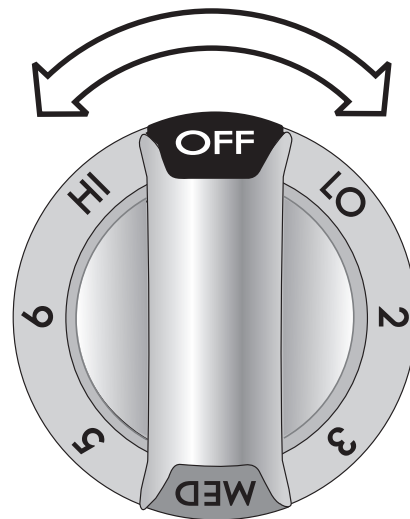


Figure 2

Important notes:

- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- For efficient cooking, turn the surface element OFF several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- 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.
- Radiant elements have a limiter that allows the radiant heating element to cycle ON and OFF, even at the Hi setting. This helps prevent damage to the ceramic cooktop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware is not flat.

Setting Surface Controls

Operating the Dual Surface Radiant Element

Your model is equipped with Dual radiant surface element in the right & left front positions (See Figure 1). Turn the knob clockwise to turn on the DUAL surface element (See Figure 3) and counterclockwise to turn on the SINGLE surface element (See Figure 2). You may switch from either setting at any time during cooking.

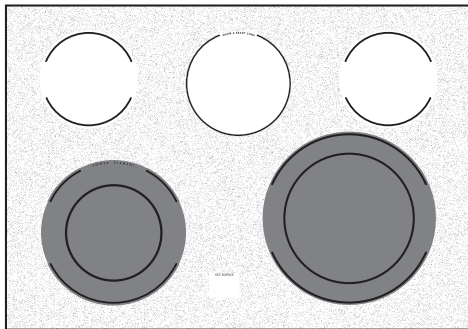


Figure 1

CAUTION Radiant surface elements may appear to have cooled after they have been turned off. A hot surface indicator light will come on and will continue to glow until the glass cooktop has cooled down to a moderate level. **The glass surface may still be hot** and burns may occur if the glass surface is touched before the indicator light has turned off.

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.

To Operate the Dual Surface Element:

1. Place correctly sized cookware on the dual surface element.
2. Push in and turn the control knob counterclockwise (See Figure 2) for smaller cookware or clockwise (See Figure 3) for larger cookware.
3. Turn the knob to adjust the setting if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. 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.
4. When cooking has completed, turn the surface control knob to OFF before removing the cookware. **Note:** The Surface Indicator light will come on when the control knob will be turn on and will continue to glow until the glass cooktop has cooled down to a moderate level. The light may remain on even though the controls are turned OFF.

Note: See page 8, for recommended control settings.

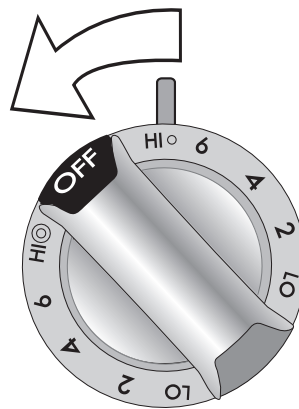


Figure 2
Single Setting

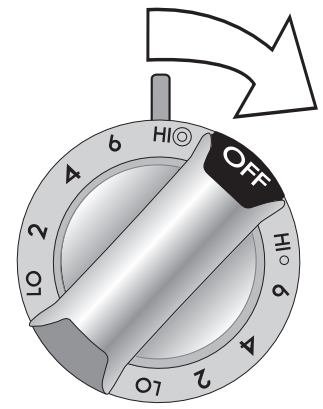
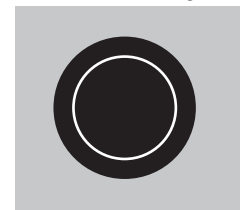


Figure 3
Dual Setting



Dual Radiant heating areas on ceramic smooth top (shown in black)

Important notes:

- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- For efficient cooking, turn the surface element OFF several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- 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.
- Radiant elements have a limiter that allows the radiant heating element to cycle ON and OFF, even at the HI setting. This helps prevent damage to the ceramic cooktop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware is not flat.

Setting Surface Controls

Setting Warmer Zone

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.

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 for oven and cooktop use on the Warmer Zone.

Warmer Zone Temperature Selection

Refer to the Warmer Zone table for recommended heating levels (Figure 1). 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.

To Set the Warmer Zone Control:

NOTE: The controls and indicator light 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 **Hi** once to turn ON the power level for **HI** (see Figure 2) or **Lo** to turn ON the power level for **LO** (see Figure 5). The Warmer Zone Indicator light located at the right of the ON/OFF pad will turn on steady and the **Hot Surface** indicator light will turn ON when the Warmer Zone becomes hot.
3. Each touch **Hi** or **Lo** 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 the food, touch the **ON/OFF** pad once to turn the Warmer Zone OFF. The Warmer Zone indicator light will turn OFF (see Figure 3).

Note: The **Hot Surface** indicator light will remain ON if the cooktop is still hot and will remain ON until the heating surface area has cooled sufficiently.

CAUTION The Warmer Zone will not glow red when it is hot, but becomes hot enough to cause burns. Avoid placing hands on or near the Warmer Zone until the Warmer Zone Hot Surface indicator light is OFF. Always use potholders or oven mitts when removing food from the warmer zone as cookware and plates will be hot.

Warmer Zone Recommended Food Setting 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
Diner Plates with Foods	LO
Casseroles	LO
Breads/Pastries	LO

Figure 1

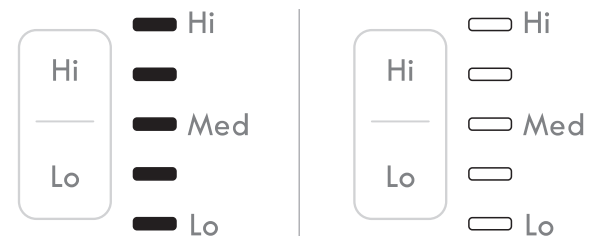


Figure 2



Figure 3



Figure 4



Figure 5

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.

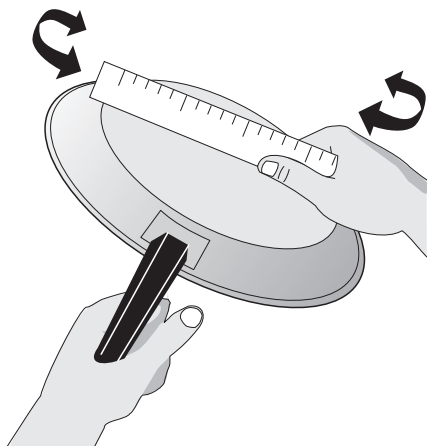
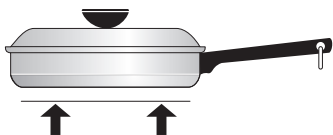


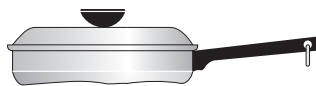
Figure 1

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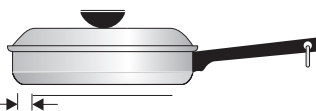


- Flat bottom and straight sides.
- Tight fittings lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of a material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element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

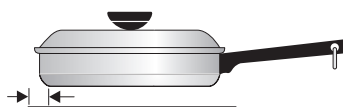
INCORRECT



- 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 discolours 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.

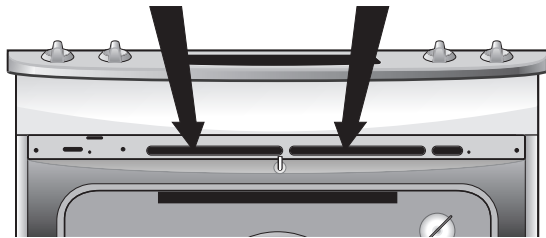
GLASS - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

Before Setting Oven Controls

CAUTION This range has a fan that will turn "ON" and "OFF" by itself to keep the electronics cool. It may continue to run after the range has been turned "OFF", but may also stop immediately and then turn "ON" after a while.

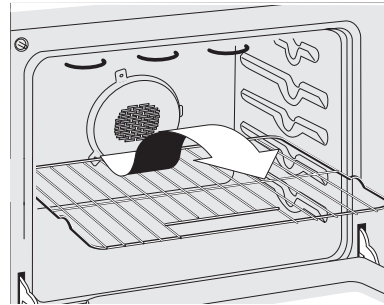
Oven Vent Location

The oven vent is located at right side of the front panel and visible when the oven door is open. When the oven is on, hot air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.



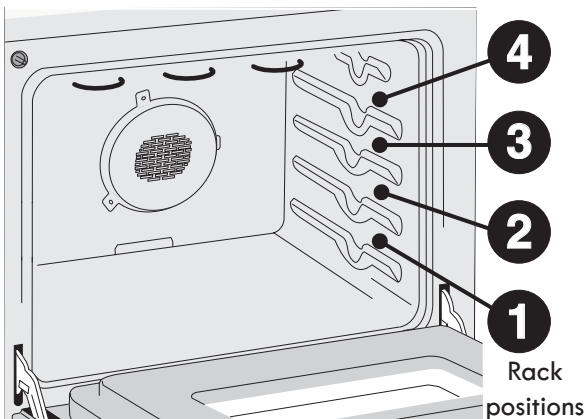
Removing and Replacing Oven Racks

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



Arranging Oven Racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when the oven is hot.

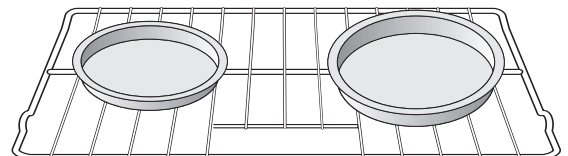


RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

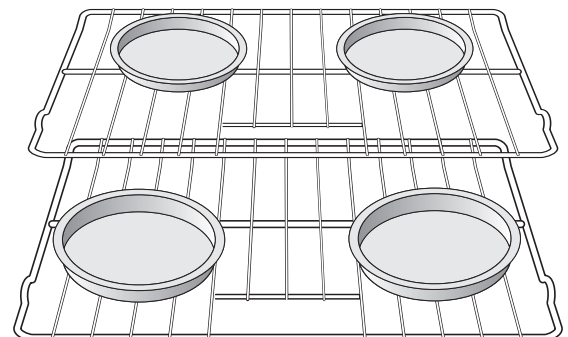
Food	Rack position
Broiling meats, chicken or fish	3 or 4
Cookies, cakes, pies, biscuits & muffins	
1 rack	2 or 3
Multiple racks	2 & 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1
Note: Always use caution when removing food.	

Air Circulation in the Oven

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



1 Oven Rack



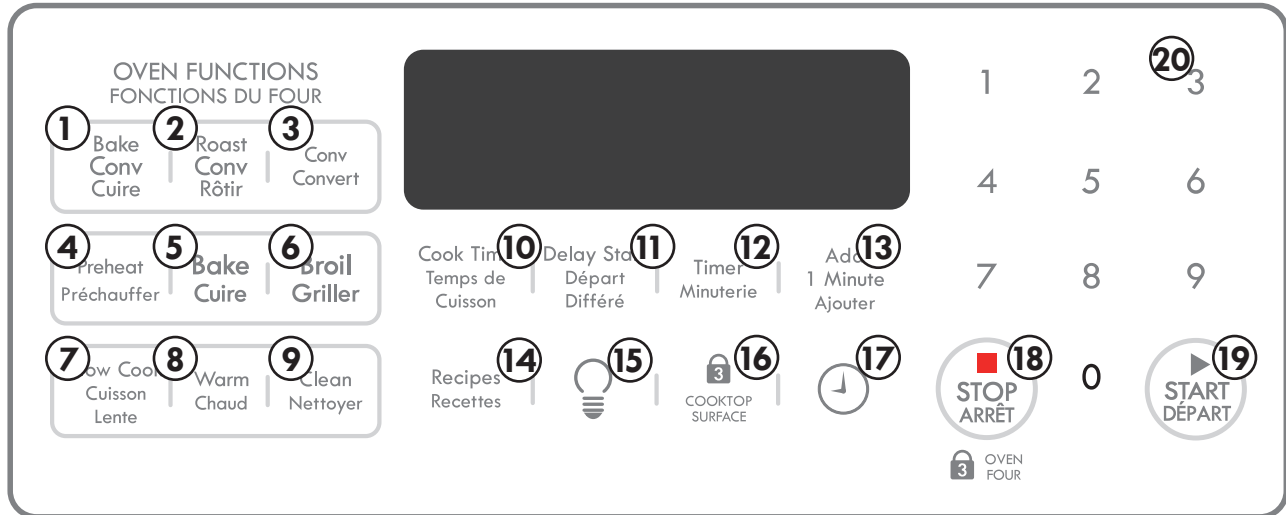
Multiple Oven Racks

Setting Oven Controls

Control Pad Functions

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various functions of the oven as described below.


Note: The time of day **must** first be set in order to operate the oven.




- 1. Bake Conv.** - Use to select the convection bake feature.
- 2. Roast Conv.** - Use to select the convection roast feature.
- 3. Conv. Convert** - Use to select the Convection Convert feature
- 4. Preheat** - Use to raise oven to cooking temperature.
- 5. Bake** - Use to enter the normal bake feature.
- 6. Broil** - Use to select variable broil function.
- 7. Slow Cook** - Use to select the slow cook feature.
- 8. Warm** - Use to select the Warm feature.
- 9. Clean** - Use to select the Self-Clean feature.
- 10. Cook Time** - Use to enter the length of the baking time.
- 11. Delay Start** - Use with Bake, Conv Bake, Preheat, Slow Cook, Cook Time and Clean to program a delayed Timed bake or delay self-cleaning cycle start time.
- 12. Timer** - Use to set or cancel the Kitchen Timer. The kitchen Timer does no start or stop cooking.
- 13. Add 1 minute** - Use to select add 1 minute feature.
- 14. Recipes** - Use to select the recipes feature.
- 15. Oven Light** - Use to turn the oven light ON and OFF.
- 16. Cooktop Surface Lockout** - Use to set the cooktop lockout feature.
- 17. Clock** - Use to set the time of day.
- 18. Stop** - Use to cancel any oven mode previously entered except the time of day and minute timer. Press Stop to stop cooking.
- 19. Start** - Use to start all oven features (not used with Oven Light).
- 20. 0 thru 9 number pads** - Use to enter temperature and times.

Setting Oven Controls


Setting the Clock

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

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

1. Press .
2. Press **1, 3 & 0** pads to set the time of day to 1:30. Press **Start**.

Changing between 12 or 24 hour time of day display

1. Press and hold  for 7 seconds. CONTINUE holding the pad until “**12Hr dAy**” or “**24Hr dAy**” appears in the display and the control beeps once.
2. Press **Clean** to switch between the 12 and 24 hour time of day display. The display will show either “**12Hr dAy**” or “**24Hr dAy**”.
3. Press **Start** to accept the change or press **Stop** 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.

Setting Continuous Bake or 12 Hour Energy Saving

The **Timer** and **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.

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

1. Press and hold **Timer** for 7 seconds. After 7 seconds “**12Hr OFF**” or “**StAy On**” will appear in the display and the control will beep once.
2. Press **Clean** to switch between the 12 Hour Energy Saving and continuous bake features. Note: “**12Hr OFF**” in the display indicates the control is set for the 12 Hour Energy Saving mode and “**StAy On**” indicates the control is set for the Continuous Bake feature.
3. Press **Start** to accept the change (Display will return to time of day) or press **Stop** to reject the change.

Setting Kitchen Timer

The **Timer** pad controls the Kitchen Timer feature. The Kitchen Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Kitchen Timer feature can be used during any of the other oven control functions

To set the Kitchen Timer (example for 5 minutes)

1. Press **Timer**.
2. Press the number pads to set the desired time in the display (example **5**). Press **Start**. The time will begin to count down with “**5:00**”. Note: If **Start** 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. The clock will sound with 3 beeps every 5 seconds until **TIMER** is pressed.

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

Press **Timer**. 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 **Add 1 Minute** pad is pressed, 1 minute is added to the Kitchen Timer feature if this feature is already active. If the Kitchen Timer feature is not active and the **Add 1 Minute** pad is pressed, the Kitchen Timer feature will become active and will begin counting down from 1 minute.

Setting Oven Controls

Consumer Defined Control

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

Setting Oven Lockout Feature

The **Stop** 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 display of the clock, the Kitchen Timer or the interior oven lights.


To activate the Oven Lockout feature

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



To reactivate normal oven operation:

1. Press and hold **Stop** for 3 seconds. A beep will sound. The “**DOOR LOCKED**” will flash in the display until the oven door has completely unlocked.
2. The wall oven is again fully operational.



To Set the Cooktop Surface Feature

The  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.

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 one beep is heard. If a triple beep sounds instead, check all surface elements and turn them to the OFF position and repeat this step. The Cooktop Locked icon  will turn ON and the cooktop controls and functions are locked out until the cooktop is unlocked.

To turn the Cooktop Lockout Feature OFF:

1. BE SURE ALL surface element controls are set to the OFF position.
2. Press and hold  until one beep is heard (after 3 seconds). If a triple beep sounds instead, check all surface elements and turn them to the OFF position and repeat this step. The Cooktop Locked icon  will turn OFF and the cooktop may be used normally.

Important notes:

- Starting a Self-Clean cycle will also 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.

Setting Temperature Display

The **Broil** and **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.

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. To tell if the display is set for Fahrenheit or Celsius press **Broil** and hold for 7 seconds. If “**F**” appears, the display is set to show temperatures in Fahrenheit. If “**C**” appears, the display is set to show temperatures in Celsius.
2. Press **Clean** to switch between Fahrenheit or Celsius display modes. The display will show either “**F**” or “**C**”.
3. Press **Start** to accept the change or press **Stop** to reject the change.

Setting Silent Control Operation

The **Delay Start** and **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.

To change control from normal sound operation to silent control operation

1. To tell if your range is set for normal or silent operation press and hold **Delay Start**. “**-- --**” will appear and “**DELAY**” will flash in the display. After 7 seconds “**bEEp On**” will appear in the display.
2. Press **Clean** to switch between normal sound operation and silent operation mode. The display will show either “**bEEp On**” or “**bEEp OFF**”.

If “**bEEp On**” appears, the control will operate with normal sounds and beeps. If “**bEEp OFF**” appears, the control is in the silent operation mode.

3. Press **Start** to accept the change or press **Stop** to reject the change.

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

Setting Oven Controls

Setting Preheat

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

The following temperature settings apply to the preheat feature:

- Auto-suggest (default setting): **350°F / 177°C**.
- Min. bake setting: **170°F / 77°C**.
- Max. bake setting: **550°F / 288°C**.

To set the Preheat

See example below to set a preheat to start immediately at 375°.

1. Arrange the interior oven racks.
2. Press **Preheat**.
3. Press **3, 7, 5**.
4. Press **Start**.

To change Preheat temperature while oven is preheating

See example below to change from 375° to 425°.

1. Press **Preheat**. "**375**".
2. Press **4, 2, 5**.
3. Press **Start**.

"**PRE**" and the actual oven temperature shown in the display will alternate as the oven heats and reaches 375°F.

When the oven is finished preheating, the controls will beep and the "**PRE**" light will turn off and oven temperature will be displayed. If you missed hearing the beep, you can tell that the oven has reached preheat temperature if you see the oven temperature showing in the oven display. Once the oven has preheated, **PLACE FOOD IN THE OVEN**. The "**BAKE**" light will stay on.

Note

- To cancel the function, press **Stop** at any time when setting the control or during the cooking process.
- During the preheating, the convection fan will be activated to allow the oven to reach its target temperature faster. The Bake, Broil and Convection elements will also cycle for a better heat distribution.

Setting Bake

The **BAKE** pad controls normal baking. If preheating is necessary, refer to the Preheat Feature for instructions.

The following temperature settings apply to the bake feature:

- Auto-suggest (default setting): **350°F / 177°C**.
- Min. bake setting: **170°F / 77°C**.
- Max. bake setting: **550°F / 288°C**.

To set the Bake

See example below to set a bake to start immediately at 375°.

1. Arrange interior oven racks and place food in oven.
2. Press **Bake**.
3. Press **3, 7, 5**.
4. Press **START**.

To change the Bake Temperature

See example below to change from 375° to 425°.

1. Press **Bake**.
2. Press **4, 2, 5**.
3. Press **Start**.

Once **START** is pressed the oven will begin heating. The oven display shows the temperature rising.

After the oven reaches set temperature a beep will indicate the oven is ready. The oven will continue to maintain this temperature until the cooking feature is canceled.

Note

- To cancel the function, press **Stop** at any time when setting the control or during the cooking process.
- During the first rise of temperature, the convection fan will be activated to allow the oven to reach its target temperature faster. The Bake, Broil and Convection elements will also cycle for a better heat distribution.

Setting Oven Controls

Setting Cook Time

Adding a cook duration when baking is beneficial when a recipe requires a specific temperature and period of time to cook. Following the recipe cook time helps insure the best possible results.

Cook Time may be set with the following features:

- Preheat
- Bake
- Conv Bake
- Conv Roast
- Slow Cook

To set the Cook Time feature

See example below to set the oven for bake, starting immediately at 375°F and then to automatically turn off after 30 minutes:

1. Be sure the clock is set for the correct time of day.
2. Arrange oven rack(s) and place the food in the oven.
3. Press **Bake**.
4. Press **3, 7, 5**.
5. Press **Start**.
6. Press **Cook Time**.
7. Enter the desired baking time by pressing **3, 0**.
8. Press **Start**.

Once START is pressed the oven will cook and after 30 minutes automatically shut-off.

When the timed bake finishes:

1. “**End**” and the time of day will show in display. The oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until **Stop** is pressed.

Note

- To cancel the function, press **Stop** at any time when setting the control or during the cooking process.
- The maximum Cook Time setting is 11 hours and 49 minutes.
- After the Cook Time feature has been activated, the display will go back to showing the hour of day. Press the Cook Time keypad to display any remaining cook time.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies or muffins.

Setting Delay Start (with Cook Time)

Adding a cook duration along with specific start time gives the same benefits as the cook time option in addition to controlling exactly when the cooking process will begin and end.

Delay Start may be set with the following features:

- Bake
- Conv Bake
- Conv Roast
- Slow Cook
- Clean

To set the Delay Start (with Cook Time) feature

See example below to set the oven with preheating for Bake at 375°F (191°C) for 50 minutes and to automatically start at 5:30:

1. Be sure the clock is set for the correct time of day.
2. Arrange oven rack(s) and place the food in the oven.
3. Press **Bake**.
4. Press **3, 7, 5**.
5. Press **Start**.
6. Press **Cook Time**.
7. Enter the desired baking time by pressing **5, 0**.
8. Press **Start**.
9. Press **Delay Start**.
10. Enter **5, 3, 0**.
11. Press **Start**.

Once START is pressed, the oven will calculate the start time at which the oven will begin heating.

The oven will continue to maintain this temperature for the selected time or until the cooking feature is canceled.

When the timed bake finishes:

1. “**End**” and the time of day will show in display. The oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until **Stop** is pressed.

Note

- When setting the Delay Start option be sure the correct time of day is set.
- To cancel the function, press **Stop** at any time when setting the control or during the cooking process.
- You may choose to use **Delay Start** with no **Cook Time**.
- Delay start may be set using a 24 hour clock. See setting 12 or 24 hour display modes for more information.

WARNING

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

Setting Oven Controls

Setting Convection Bake

Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and browning results. Multiple racks cooking may slightly increase cook times for some foods, but the overall result is time saved.

The Conv Bake feature should ONLY be used when your recipe instructions have been written for use with convection baking.

If your recipe instructions are for normal baking and you wish to use convection bake, follow the Convection Convert option instructions. The convection convert option will automatically adjust the oven temperature so that convection baking may provide the best possible result.

Conv Bake may be set with the following option:

- Conv Convert
- Cook Time and / or Delay Start

Benefits of Convection Bake

- Multiple rack baking.
- No special pans or bakeware needed.

For best results

- Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- Preheating is not necessary when cooking casseroles with Convection Bake.
- 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.

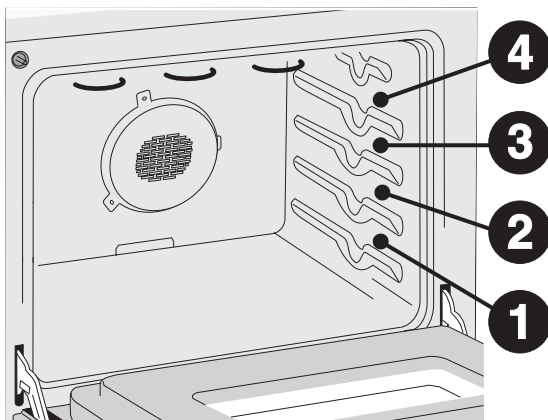


Figure 1

The following temperature settings apply to the conv bake feature:

- Auto-suggest (default setting): **350°F / 177°C.**
- Min. bake setting: **170°F / 77°C.**
- Max. bake setting: **550°F / 288°C.**

To set the Convection Bake

See example below to set conv bake to start immediately at 375°.

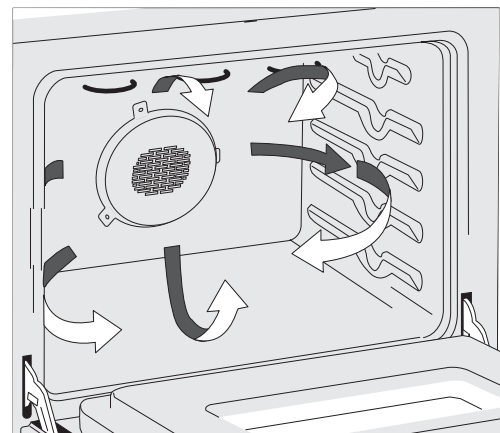
1. Arrange interior oven racks and place food in oven.
2. Press **Conv Bake**. If default temperature (350°F) is needed, press **Start**.
3. Press **3, 7, 5**.
4. Press **Start**.

The actual oven temperature will be displayed. "**CONV BAKE**" will stop flashing and the fan icon will appear in the display.

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

Note

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



Air circulation during Convection Bake

Setting Oven Controls

Setting Convection Roast

This method of cooking enables you to obtain the best results when roasting. Remember to use tested recipes with times adjusted for convection roasting when using the convection mode. This oven is equipped with multiple fan speeds for even cooking when baking and better tasting meats when roasting. It will use a faster fan speed for roasting which will quickly strip the cold air away from the meats replacing it with warm air (making a crisp outside - type of searing) sealing in juices for better tasting meats.

Conv Bake may be set with the following option:

- Cook Time and / or Delay Start

The following temperature settings apply to the conv bake feature:

- Auto-suggest (default setting): **350°F / 177°C**.
- Min. bake setting: **170°F / 77°C**.
- Max. bake setting: **550°F / 288°C**.

Benefits of Convection Bake

- Multiple rack baking.
- No special pans or bakeware needed.

For best results

- Preheating is not necessary for most meats and poultry.
- Be sure to carefully follow your recipe's temperature and time recommendations.
- Do not cover foods when dry roasting - this will prevent the meat from browning properly.
- Since Conv Roast cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe (check the food at this time). If necessary, increase cook time until the desired doneness is obtained.

To set the Convection Roast

See example below to set conv roast to start immediately at 375°.

1. Arrange oven racks.
2. Press **Conv Roast**.
3. Enter the desired roasting temperature using the number pads **3, 7, 5**.
4. Press **Start**.

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

1. Press **Conv Roast**.
2. Enter the desired roasting temperature using the number pads **4, 2, 5**.
3. Press **Start**.

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

When convection roasting is complete press **Stop**.

Setting Convection Convert

The **Conv Convert** pad is used to automatically convert a standard **baking** recipe for convection baking. When set properly, this feature is designed to display the actual converted (reduced) temperature in the display. Convection Convert may **ONLY** be used with a **Conv Bake**, **Timed Conv Bake** or a **Delay Start** (Delayed Timed Conv Bake) setting. When used with a Timed Bake or a Delay Start (Delayed Timed Bake) setting, the Convection Convert will display a "CF" for check food when the bake time is 75% complete. At this time the oven control will sound 3 long beeps at regular intervals until baking had finished. When the bake time has completely finished the control will display "End" and will sound 3 long beeps every 30 seconds until the **Stop** pad is pressed.

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

When the conv bake mode is on at 400°F, press **Conv Convert**. "CONV BAKE" and the oven temperature **adjustment** will appear briefly in the display (for this example it is 375°F). A beep will sound once the **adjusted** oven temperature is reached. The display will show "375°", "CONV BAKE" and the fan icon.

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

Setting Oven Controls

Setting Broil

When broiling, heat radiates downward from the oven broiler for even coverage.

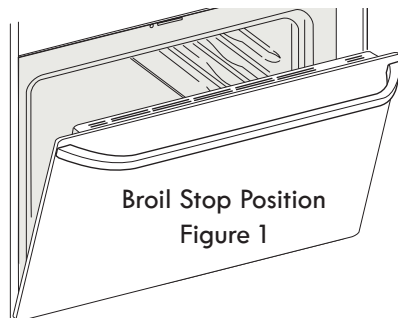
The following temperature settings apply to the broil feature:

- Auto-suggest (default setting): **550°F / 288°C.**
- Min. bake setting: **400°F / 204°C.**
- Max. bake setting: **550°F / 288°C.**

To set the oven to broil

See example below to set broil to start immediately at 500°.

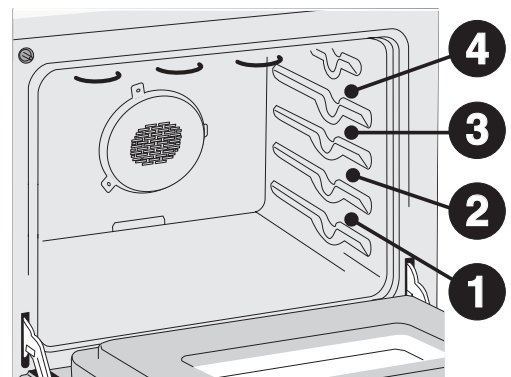
1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
2. Arrange the interior oven rack and place the broiler pan on the rack.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



Be aware that the suggested broil setting table are recommendations only. Increase or decrease broiling times, or move 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.

Electric range broiling table recommendations

Food Item	Rack Position	Temp. setting	Cook time		Doneness
			1st side	2nd side	
Steak 1" thick	2nd	550°F	6:00 min.	4:00 min.	Rare
	2nd	550°F	7:00 min.	5:00 min.	Medium
Pork chops 3/4" thick	2nd	550°F	8:00 min.	6:00 min.	Well
Chicken - Bone In	3rd	450°F	20:00 min.	10:00 min.	Well
Chicken Boneless	2nd	450°F	8:00 min.	6:00 min.	Well
Fish	2nd	500°F	13:00 min.	N/A	Well
Shrimp	3rd	550°F	5:00 min.	N/A	Well
Hamburger 1" thick	2nd	550°F	9:00 min.	7:00 min.	Medium
	3rd	550°F	10:00 min.	8:00 min.	Well



For best results

- Use the recommended pans and oven rack positions for the type of meat being prepared.
- For optimum browning results, allow the oven to preheat **5-6 minutes** before placing the food in the oven.

CAUTION

- Do not use the broiler pan without the insert.
- Do not cover the broil pan/insert with aluminum foil; the exposed grease could ignite.
- To prevent food from contacting the broil element and to prevent grease splattering, do not use the roasting rack when broiling.

WARNING

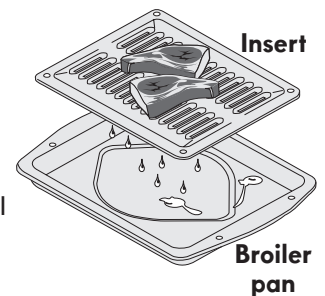
Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

Broiler Pan and Insert (Available with some models)

The broiler pan and the insert allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite.

Broiler Clean-Up Tips (some models):

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



Setting Oven Controls

Setting Warm

The Warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Warm feature will shut-off automatically. The Warm feature should be used only with foods that are already at serving temperature. The warm feature will maintain an oven temperature of 170°F (77°C).

The Warm feature may be used without any other cooking operations or may be used after cooking has finished using Cook Time or Delay Start.

To set Warm

See example below to set Warm for the oven to start immediately.

1. Arrange interior oven racks and place food in oven.
2. Press **Warm**.
3. Press **Start**.

See example below to set Warm to start immediately after a Cook Time or Delay Start.

1. Press **Bake** or any other cooking function.

If needed, enter a different temperature.

2. Press **Start**.
3. Press **Bake Time**.
4. Enter time.
5. Press **Start**.

If needed, set a **Delay Start** feature.

6. Press **Warm**.
7. Press **Start**.

Note:

Pressing **Stop** at any time will stop all oven baking operations.

WARNING

Food Poisoning Hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, 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 finished cooking.

Setting Slow Cook

The Slow Cook feature may be used to cook foods more slowly, at lower oven temperatures. Slow cook provides cooking results much the same way as a Slow Cooker or Crock-Pot.

This 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.

Slow Cook may be set with the following options:

- Cook Time
- Cook Time and / or Delay Start

There are 2 settings available, high (Hi) or low (Lo). The high setting is best for cooking foods from a 4 to 5 hour time period. The low setting is best for cooking foods from 8 to 9 hour time period.

To set Slow Cook

1. Place the food in the oven.
2. Press **Slow Cook** to choose the Hi option.
3. Press **Slow Cook** again to choose the Lo option.
4. Press **Start**.
5. If desired, add any **Timed Bake** or **Delayed Start Bake** settings at this time.

Note:

To cancel the Slow Cook feature press **Stop** at any time.

For best results

- Completely thaw all frozen foods before cooking.
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food items.
- Add any cream or cheese sauces during the last hour of cooking.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover the foods to keep them moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Cook times will vary; depending on the weight, fat content, bone & the shape of the meat.
- Use 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.

Setting Oven Controls

Setting the Recipes

The **Recipes** feature is used to record and recall your favorite recipe settings. This feature may store and recall from 1 to 3 different settings. The Recipes feature may be used with **Bake** or a **Timed Bake**. This feature will not work with any other function including a **Delayed Timed Bake** setting.

To set the oven to record a recipe

See example below to store a bake at 375°.

1. Press **Recipes**.
2. Press **1** (Note: **2** or **3** may also be used to store a recipe setting).
3. Press **3, 7, 5**.
Note: If a timed bake is needed, press **Start** once, press **Bake Time** and enter the time.
4. Press and hold **Start** for at least 3 seconds or until a beep sounds. The beep indicates that the recipe setting has been recorded for future recall.

NOTE: The oven will continue to bake unless **Stop** is pressed.

To recall a recipe

See example below recalling recipe from the number 1 pad.

1. Place food in the oven.
2. Press **Recipes**.
3. Press **1**.
4. Press **Start**. The oven will begin to immediately cook with the previously recorded recipe. The Temperature is recalled and if a Timed Bake was recorded this feature will also recall the cooking time.

Note

To overwrite a recipe, repeat step 1 to step 4 of the “To set the oven to record a recipe” section. To remove the bake time of a stored recipe, repeat step 1 to step 4 with a bake time of zero.

Setting Sabbath Feature

(for use on the Jewish Sabbath & Holidays)

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. **Bake** is the only cooking feature available while in the Sabbath mode.

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

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; **1 to 9, Bake, Start & Stop**. **ALL OTHER KEYPADS** should not be used once the Sabbath feature is properly activated.

To Program the Oven to Begin Baking Immediately & activate the Sabbath feature

See example below baking at 350° (default bake setting) with Sabbath feature on.

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press **Bake**.
4. Press **Start**.
Be sure to make any additional oven setting changes (Oven light, Cook Time and / or Delay Start, Warm) before going to step 5.
5. The oven will turn ON and begin heating.
6. To enter Sabbath mode, press and hold **simultaneously** both the **Cook Time** and **Delay Start** for at least 3 seconds (a beep will sound) and release.

Once properly set in Sabbath mode, SAb appears in the display and the oven control will no longer beep or display any further changes.

Note

The oven may be turned OFF at any time by first pressing **Stop** (this will turn the oven OFF only).

Setting Oven Controls

Setting Sabbath Feature

To cancel Sabbath feature

Press and hold **simultaneously** both the **Cook Time** and **Delay Start** for at least 3 seconds (a beep will sound) and release.

All cooking features previously set will automatically cancel once Sabbath mode has ended.

Note:

You may change the oven temperature once baking has started by pressing **Bake**, the numeric key pads for the temperature you want (example for 425°C press **4, 2, 5**) and then pressing **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.

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.

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>.

Adjusting Oven Temperature

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

To adjust the oven temperature higher

See below example to increase the oven temperature by 30°F

1. Press **Bake** for 6 seconds.
2. Press **3 0**. The temperature may be increased as much as 35°F (19°C).
3. Press **Start** to accept the temperature change and the display will return to the time of day. Press **Stop** to reject the change if necessary.

To adjust the oven temperature lower

See below example to decrease the oven temperature by 30°F

1. Press **Bake** for 6 seconds.
2. Press **3 0** and then press **Clean**. The temperature may be decreased as much as 35°F (19°C).
3. Press **Start** to accept the temperature change and the display will return to the time of day. Press **Stop** to reject the change if necessary.

Note: The oven temperature adjustments are permanent and will stay forever in the unit memory unless you manually change it again. Even a power outage will not reset these changes. Follow the same procedure again if you wish to change it to a different setting.

Self-Cleaning Cycle

Before Starting Self-Clean

A self-cleaning oven cleans itself with high temperatures that are well above those used for normal cooking. The high cleaning temperature eliminates soils completely or reduces them to a fine powdered ash that you can later easily wipe away with a damp cloth.

Adhere to the following precautions when running the self-clean cycle:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.
- **Do not** use commercial oven cleaners or oven protective coatings in or around the oven interior.
- **Do not** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. -Fig. 1-
- **Do not** use any cleaning materials on the door gasket. Leaving chemical residue can damage the door gasket.
- **Do not** force the oven door open. The automatic door locking system can be damaged.
- **Remove all utensils and any aluminum foil from the oven.** These items cannot withstand high cleaning temperatures.
- Oven racks may be left in the oven or may be removed. If they go through the clean cycle, their color will turn slightly dull. After the cycle is completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil. This will make the racks glide easier.
- **Remove any excessive spillovers** in the oven cavity **before** starting a self-clean cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures.
- 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 with soap and water. These areas heat sufficiently to burn soil on.
- **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 porcelain surface, they may leave a dull spot even after cleaning.

⚠ WARNING

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

⚠ CAUTION

- **DO NOT** line the oven walls, oven racks, bottom or any other part of the appliance with aluminum foil. Doing so will stop heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).
- **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self-clean cycle is finished. The oven may still be **VERY HOT**.
- **Before cleaning any part of the oven, be sure the electronic oven control is turned off or else push CANCEL pad. Wait until the oven is cool.**
- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any appliance. Move birds to another well-ventilated room.

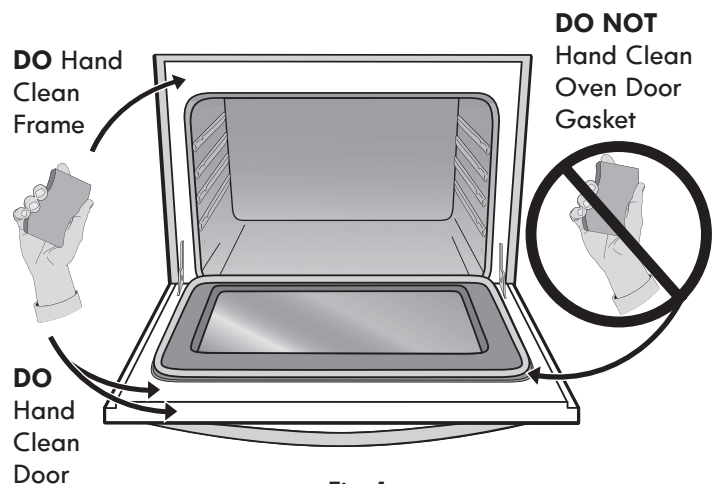


Fig. 1

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 Cycle

Self-Clean Time Length

* For satisfactory results, use a 2 hour Self-Clean cycle for **light soils** and a 3 hour cycle for **average** or a 4 hour cycle for **heavy soils**.

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.

NOTE: The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the Self-Clean cycle. This will help eliminate the normal odors associated with the Self-Clean cycle.

To Set a Self-Clean Cycle or a Delayed Start Self-Clean Cycle

See example below to start an immediate 4 hours Self-Cleaning cycle or to set a Delay Start time of 9:00 o'clock and shut-off automatically.

1. Be sure the clock is set with the correct time of day, the oven is **EMPTY** and the door is closed.

2. Press **Clean**.

3. Press **4, 0, 0**.

Note: If a 2 or 4 hour clean time is desired, press 2, 0, 0 for a 2 hour or press 4, 0, 0 for a 4 hour clean time. Set the cleaning time based on the amount of soil: light, average or heavy (*see above).

4. Press **Start**.

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.

Note: Allow about 15 seconds for the oven door lock to close.

Note: If the optional delay Self-Clean feature is needed, finish steps 5-7.

5. Press **Delay Start**.

6. Enter the desired Self-Clean starting time using the number pads **9, 0, 0**.

7. Press **Start**.

The control will calculate forward from the set start time to determine when the Self-Cleaning cycle should end. The Self-Cleaning cycle will turn on automatically at the set time.

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

When the Self-Clean Cycle is Completed:

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

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

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a Self-Cleaning cycle:

1. Press **Stop**.
2. Once the oven has cooled down for about 1 HOUR and the "**DOOR LOCKED**" light has gone out, the oven door can be opened.
3. Restart the Self-Clean cycle once all conditions have been corrected.

Important notes:

- Starting a Self-Clean cycle will turn **ON** the Cooktop Lockout feature. The cooktop will remain locked until the Self-Clean cycle has completed and the oven door has unlocked.
- When a Self-Clean cycle is turn on, the oven light will be disable and if the oven light is On, it will turn **OFF** automatically.

Care & Cleaning (Cleaning Chart)

Cleaning Various Parts of Your Range

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

Surfaces	How to Clean
Aluminum & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. DO NOT spray liquids directly on the control pad and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or some paper towels - they will damage the finish. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel (some models) Oven Door & Drawer Front Panel and 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 (some models), Door Liner, Body Parts and Warmer Drawer and Drawer Cavity	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, 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	Oven racks should be removed, or else their finish will dull and their colors turn slightly blue. If they do go through the self-clean cycle, wait until the oven has cooled, then remove the oven racks and rub their sides with wax paper or a cloth containing a small amount of baby or salad oil; this will make the oven racks glide easier back in and out of their positions.
Oven door	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on self cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

Care & Cleaning

Cooktop Maintenance

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

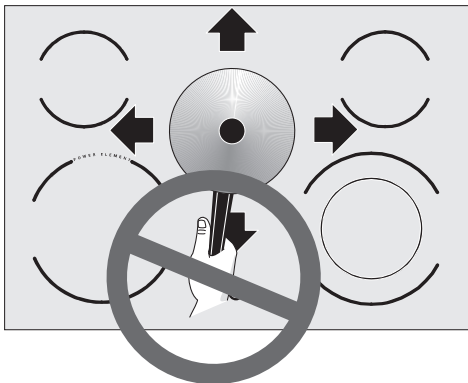
Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface. Buff with a **non-abrasive** cloth or **no-scratch** cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish 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:

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



Cooktop Cleaning

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

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:

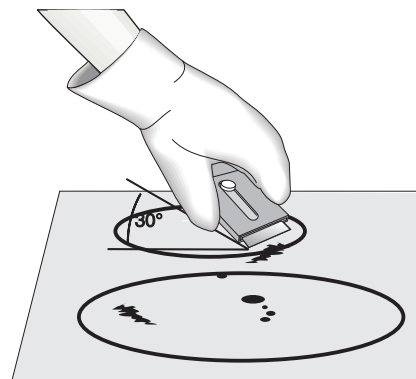
Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type **no-scratch** cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

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.

Care & Cleaning

Cooktop Cleaning (cont'd)

Do not use the following on the cooktop:

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



Special Caution for Aluminum Use on the Ceramic Cooktop

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

Removing and Replacing the Oven Door

CAUTION The oven door is heavy. Be careful when removing and lifting the door. Do not lift the oven door by the handle.

IMPORTANT Most oven doors contain glass that can break. Read the following recommendations:

- Do not close the oven door until all the interior oven racks are fully inserted and retracted to the back of the oven.
- Do not hit the glass with pots, pans, or any other object. The oven door glass may break or even break at a later time unexpectedly.
- Scratching, hitting, jarring or stressing the oven door glass may weaken its structure causing an increased risk of breakage at a later time.
- You may use a glass cleaner on the outside of the oven door glass. Do not spray or allow water or the cleaner to enter or drip down into the oven door vents. Spray cleaner on cloth first and then wipe the oven door clean.
- Do not use strong oven cleaners, powders or any harsh abrasive cleaning materials on the outside of the oven door or glass.
- **Never clean** the oven door gasket. The oven door gasket should always clean during the Self-clean cycle.

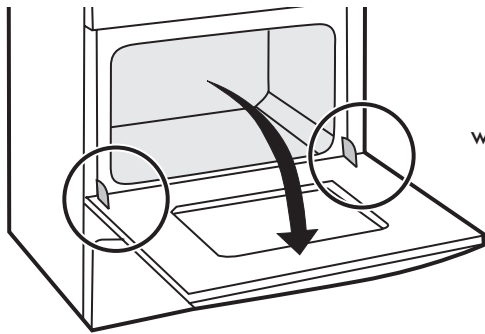
To Remove Oven Door:

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

To Replace Oven Door:

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

Care & Cleaning



Door Hinge locations with oven door fully open

Figure 1

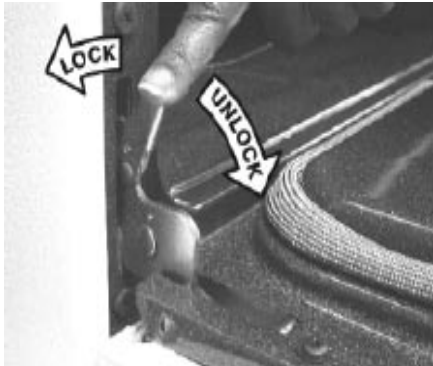


Figure 2

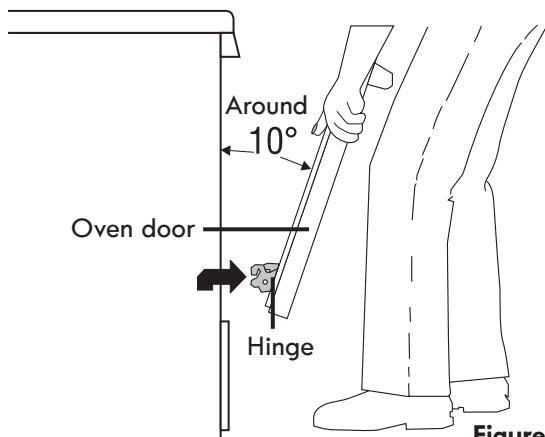


Figure 3

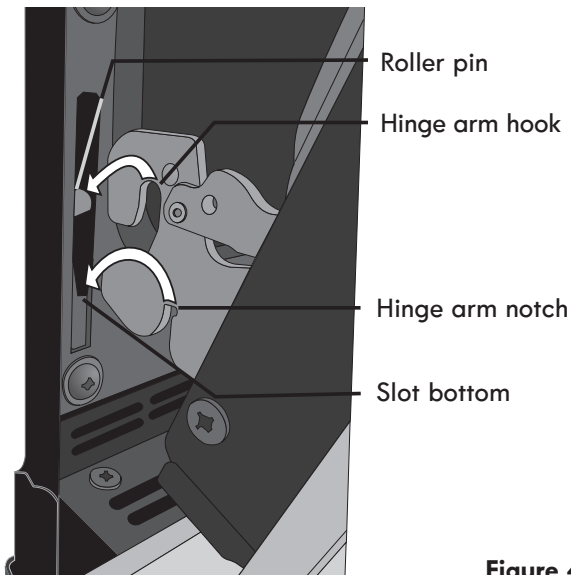


Figure 4

Changing 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.

On some models an 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.



Storage Drawer

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

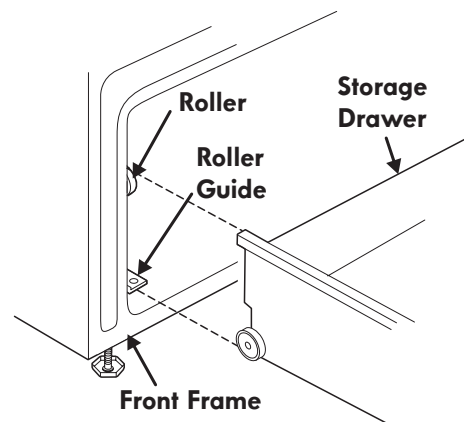
Removing and Replacing Storage Drawer

To remove the drawer:

1. Pull empty drawer out to the roller guide stop.
2. Tilt the drawer up and pull it out over the rollers.

To replace the drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the drawer end rollers onto the guide rails.
3. Push the drawer in until it stops, then lift to allow the rollers to clear the roller guide stop, and push in.



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. You will be charged for a service call while the appliance is in warranty if the problem is not caused by defective product workmanship or materials.

Your new appliance is a carefully engineered product. Many times, what appears to be a reason to call for service requires nothing more than a simple adjustment you can easily make in your own home or is normal operating characteristic of appliance under certain conditions.

This list is applicable to a variety of models; some of the items will not necessarily apply to your appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not levelled.	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust levelling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.</p> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <p>Kitchen cabinet misalignment may make range appear to be unlevelled. Be sure cabinets are square and have sufficient room for range clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <p>Contact builder or installer to make appliance accessible.</p> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p>
Entire range or oven does not operate.	<p>Make sure cord/plug is tightly into outlet.</p> <p>Service wiring is not complete.</p> <p>Power outage. Check house lights to be sure. Call your local electric company for service.</p>
* Oven control beeps and displays F10, F30, Etc.	<p>This oven is equipped with a state of the art electronic oven controller. Among the many features is a full time oven circuit diagnostics system. The controller constantly monitors the internal circuitry as well as several crucial oven circuits to insure they are all operating correctly. If at any time one of these systems fails, the controller will immediately stop the current operation and beep continuously (flashing an error code of F10, F30, etc. in the controller display window.</p> <p>Electronic control has detected a fault condition. Press STOP/CLEAR to clear the display and stop the beeping. Reprogram oven. If fault remains, record fault number. Press STOP/CLEAR and contact authorized servicer.</p>
Oven light does not work.	Replace or tighten bulb. See Changing Oven Light in this owner's Guide for instructions.
Surface unit does not heat.	<p>Replace or tighten bulb. See Changing Oven Light in this owner's Guide for instructions.</p> <p>Incorrect control setting. Make sure the correct control is on for the surface unit to be used.</p>
Surface units too hot or not hot enough.	<p>Incorrect control setting. Make sure the correct control is on for the surface unit to be used.</p> <p>Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy- and medium- weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
Scratches or abrasions on cooktop surface.	<p>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.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop Cleaning - Ceramic Glass Cooktop Models" section under General Cleaning.</p> <p>Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.</p>
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. "Cooktop Cleaning - Ceramic Glass Cooktop Models" section under General Cleaning.

Before You Call

Solutions to Common Problems

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

Avoid Transportation Damage to your Range

If you have to move your range into/out of your residence or when moving to a new home, it is suggested that you take the following precautions:

1. Screw in the levelling legs under the range.
2. Remove the racks and other utensils from the oven, and from the lower drawer.
3. Use adhesive tape to firmly secure the door and the drawer to the side panels. Also attach the electric power cord in the same manner.
4. Use a two-wheeled trolley with strap and fasten the range to it. Cover the appliance with a heavy blanket to prevent scratches and dents.
5. Avoid pulling or pushing the control panel when moving the appliance.




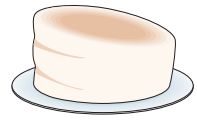
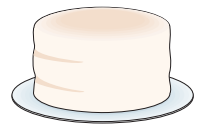
Cooking Information

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.

Baking Problems and Solutions Chart

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<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.
Cakes too dark on top or bottom. 	<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.
Cakes not done in the center. 	<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.
Cakes not level. 	<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 levelling 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.
Foods not done when cooking time is up. 	<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.

PROTECTION AGREEMENTS

Master Protection Agreements

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

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

- Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
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- «No-lemon» guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
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- Power surge protection** against electrical damage due to power fluctuations.
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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.

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

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(1-888-784-6427)

Au Canada pour service en français:

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(1-800-533-6937)

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