



GAS RANGE

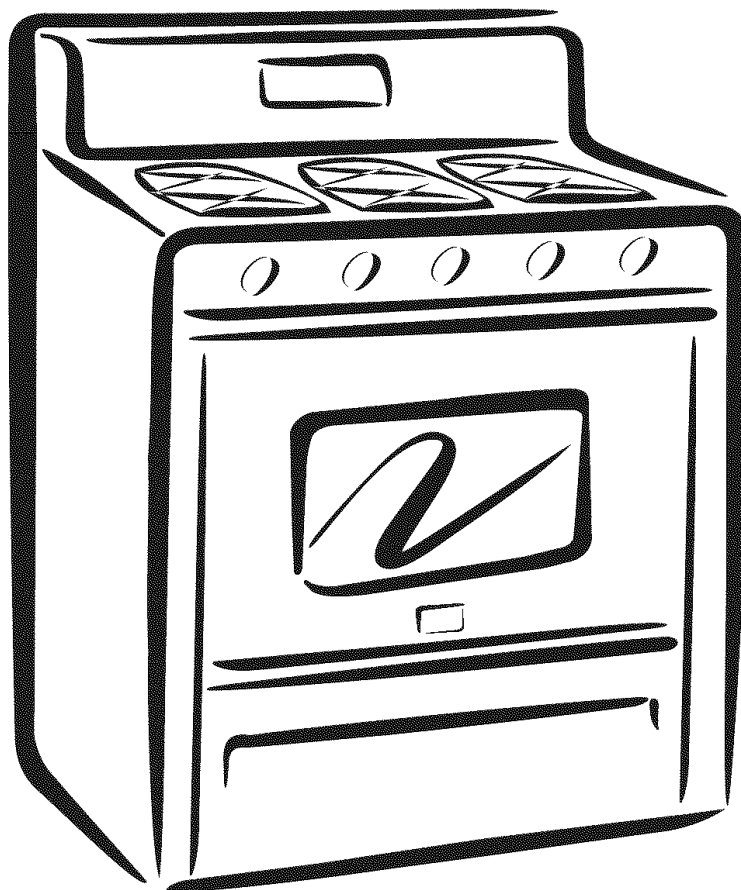
Use & Care Guide

ESTUFA A GAS

Manual del Usuario

Models, modelos 790.7540*

*** = color number, número de color**



ENGLISH

ESPAÑOL

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Kenmore Elite Appliance Warranty

One Year Limited Warranty

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

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

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
2. A service technician to instruct the user in correct product installation, operation or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
6. 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.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

FIVE-YEAR LIMITED WARRANTY

For the second through the fifth year from the date of purchase, when installed and operated according to the Installation Instructions and Use & Care Guide, **Sears will supply the following range parts free of charge** if they fail for the reasons listed below. Customer must pay labor cost of installation.

- Cooktop glass if it fails due to thermal shock.
- Cooktop elements if they are defective.

What Sears will not cover:

- Failure of the product if it is abused, misused, or used for other than the intended purpose.
- Damage to the cooktop glass caused by the use of cleaners or utensils other than the recommended cleaning cream and tools.
- Damage to the cooktop glass caused by hardened spills of sugary materials (including starches from vegetables or pastas) or melted plastic that are not cleaned according to the directions in the Use & Care Guide.
- Repairs to parts or systems resulting from unauthorized modifications made to the appliance.

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 limitations on the duration of implied warranties of merchantability or fitness, so these exclusions or limitation may not apply to you.

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

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

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

Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

Important Safety Instructions

Read all instructions before using this appliance.

Save these instructions for future reference.



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

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

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

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

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

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

FOR YOUR SAFETY:

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



⚠ WARNING

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



⚠ WARNING To reduce the risk of tipping, the range must be secured by properly installed anti-tip 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) installation.

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

Sears Parts & Repair is the recommended repair service for this appliance. Know how to disconnect the power to the range at the circuit breaker or fuse box and gas supply at the main shutoff valve in case of an emergency. Remove the drawer to access the valve.

- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠ WARNING Stepping, leaning or sitting on the door or drawer of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a

child on an open door may cause the range to tip, resulting in serious burns or other injury. An open drawer, when hot, may cause burns.

⚠ WARNING Do not use the oven or warmer drawer (if equipped) for storage.

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

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

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface burners or in the drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNER OR INTERIOR SURFACES OF THE OVEN OR WARMER DRAWER (if equipped).** Areas near surface burners may become hot enough to cause burns. During and after use, do not

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Important Safety Instructions

touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.

- **Wear proper apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

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

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

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

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

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

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

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

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

FOR GLASS COOKTOPS ONLY

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

Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door or warmer drawer (if equipped)**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven/ warmer drawer.
- **Keep oven vent ducts unobstructed.** The oven vent is located at the rear of the cooktop. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.

⚠ WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

- **Placement of oven/warmer drawer (if equipped) racks.** Always place oven racks in desired location while oven/ warmer drawer (if equipped) is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven/warmer drawer (if equipped). Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.
- **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 on hood or filter. Greasy deposits in the fan could catch fire. When you are flaming food under the hood, turn the fan on. Refer to the hood manufacturer's instructions for cleaning.

SELF CLEANING OVENS

- **In the self-Cleaning cycle only clean the parts listed in this Use and Care Guide.** Before self cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do not use oven cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do not clean door gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **⚠ CAUTION** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of the range. Move the birds to another well ventilated room.

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Important Safety Notice

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

Product Record

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

Model No. **790.**

Serial No. _____

Date of purchase _____

Save these instructions and your sales receipt for future reference.

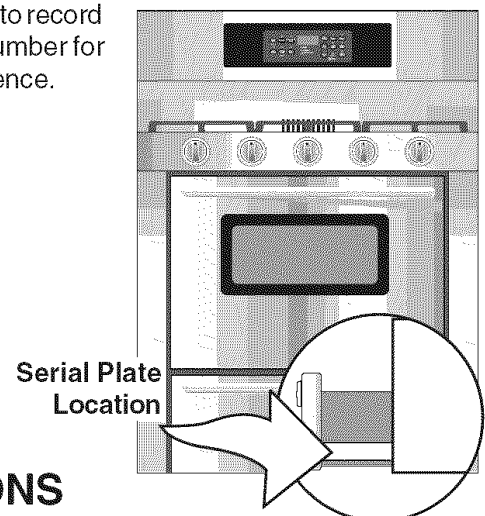
Please carefully read and save these instructions

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

Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located on the right side of the drawer body (see illustration below).

Remember to record the serial number for future reference.



SAVE THESE INSTRUCTIONS

PROTECTION AGREEMENTS

In the U.S.A.

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.

Purchase a Master Protection Agreement now and protect yourself from unexpected hassle and expense.

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

- ✓ **Expert service** by our 12,000 professional repair specialists
- ✓ **Unlimited service and no charge** for parts and labor on all covered repairs
- ✓ **"No-lemon" guarantee**—replacement of your covered product if four or more product failures occur within twelve months
- ✓ **Product replacement** if your covered product can't be fixed
- ✓ **Annual Preventive Maintenance Check** at your request – no extra charge
- ✓ **Fast help by phone** – phone support from a Sears technician on products requiring in-home repair, plus convenient repair scheduling
- ✓ **Power surge protection** against electrical damage due to power fluctuations
- ✓ **Rental reimbursement** if repair of your covered product takes longer than promised

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

Sears has over 12,000 professional repair specialists, who have access to over 4.5 million quality parts and accessories. That's the kind of professionalism you can count on to help prolong the life of your new purchase for years to come. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply.
For prices and additional information call
1-800-827-6655.

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. call
1-800-4-MY-HOME®

In Canada

Maintenance Agreements

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 2400 Service Technicians and more than a million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

Your Kenmore® product is designed, manufactured and tested to provide years of dependable operation. But like all products, it may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

The Sears Maintenance Agreement:

- Is your way to buy tomorrow's service at today's price
- Eliminates repair bills resulting from normal wear and tear
- Provides phone support from a Sears technician on products requiring in-home repair
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your product is in proper running condition.

Some limitations apply. For more information about Sears Canada Maintenance Agreements, call 1-800-361-6665

Grounding Instructions

For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

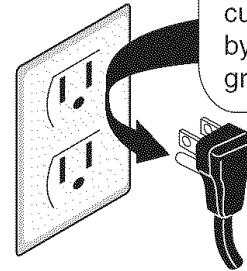
DO NOT Operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

See the **INSTALLATION INSTRUCTIONS** packaged with this range for complete installation and grounding instructions.

⚠ WARNING This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

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

Grounding type
wall receptacle



Do not, under any circumstances, cut, remove, or bypass the grounding prong.

Power supply cord with
3-prong grounding plug

⚠ WARNING Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

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

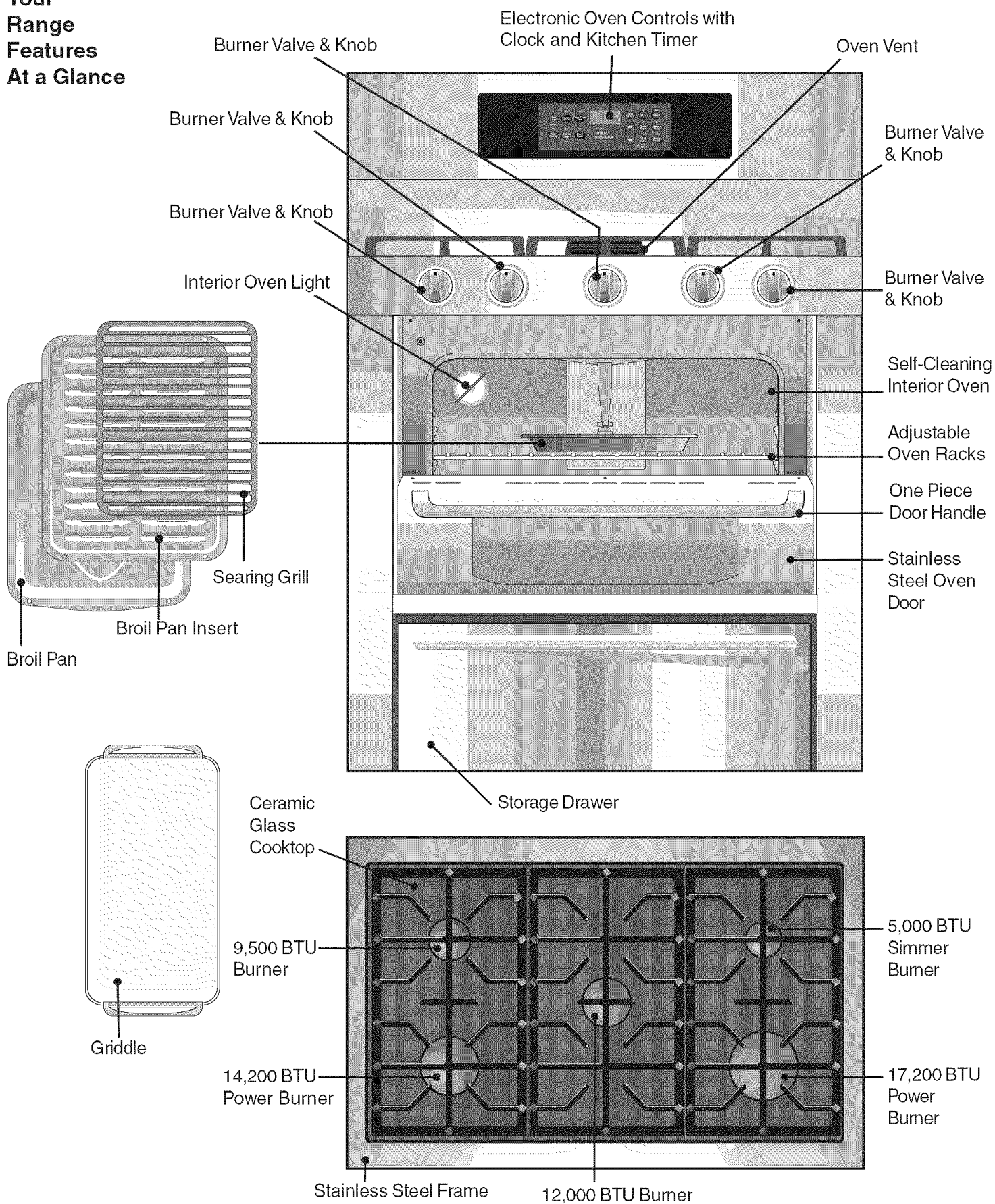
This natural gas range is designed to allow for conversion to Liquefied Petroleum (L. P.) Gas.

Only a qualified service agent should perform the L. P. conversion. Call **1-800-4-MY-HOME®** if you wish to have Sears Service perform the conversion. An L. P. Conversion Kit is provided with this range and is located on the main back of the range. The kit contains installation instructions which must be read before and followed carefully when installing the kit.

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

Range Features

Your Range Features At a Glance



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

Before Setting Surface Controls

Assembly of the Surface Burner Heads, Burner Caps and Burner Grates

It is very important to make sure that all of the Surface Burner Heads, Surface Burner Caps and Surface Burner Grates are installed correctly and at the correct locations.

1. Remove all packing tape from cooktop. Remove Burner Caps and Burner Heads.
2. Discard all packing material located under all Burner Heads.
3. To replace Burner Heads & Caps, match the letters located under center of Burner Caps with the letters located inside Burner Head (See Figure 2).
4. Match the letters stamped on Burner skirts with Burner Heads and Burner Caps on cooktop (See Figure 2). Carefully align the Electrodes into slots or holes of the Burner Heads (Figure 1). Note: The Burner Heads should sit flat on Cooktop Burner Skirts.
5. Unpack Burner Grates and position on cooktop.

REMEMBER — DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE HOLDER OPENING. Always keep the Burner Caps and Burner Heads in place whenever the surface burners are in use.

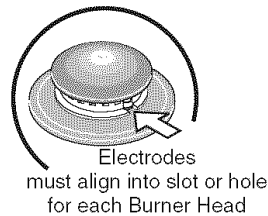


Figure 1

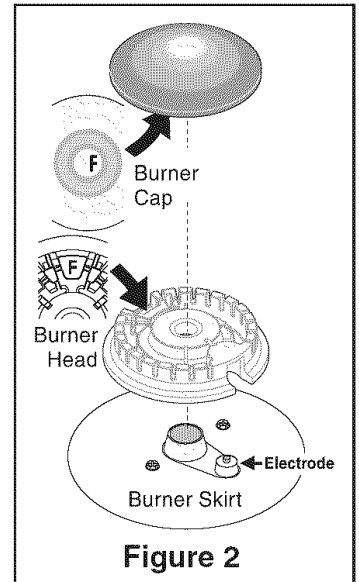


Figure 2

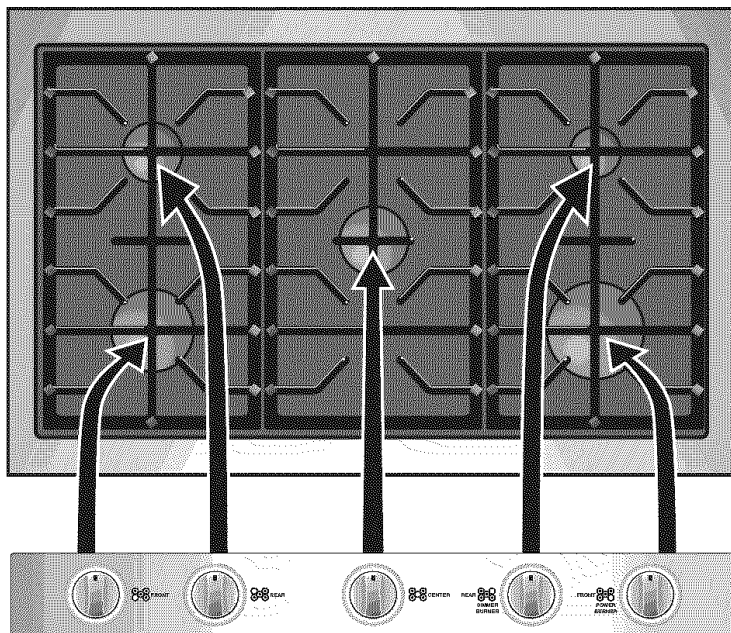


Figure 3

Locations of the Gas Surface Burners

The **SIMMER** burner is best used for simmering delicate sauces, etc. This burner is located at the right rear burner position on the cooktop.

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

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

Setting Surface Controls

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

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

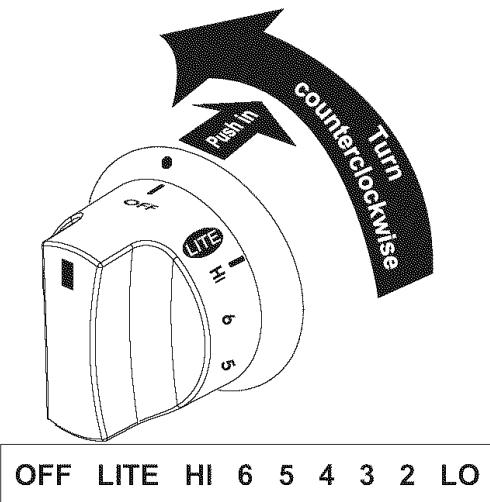


Figure 1

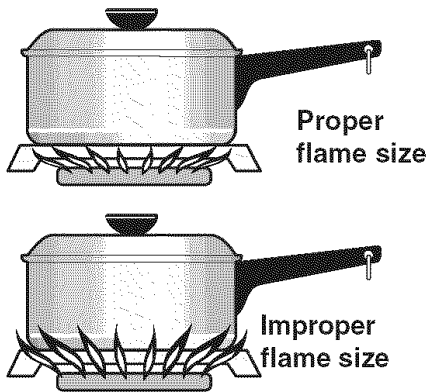


Figure 2

Operating the Gas Surface Controls:

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

Setting Proper Surface Burner Flame Size

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

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

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

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

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

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

Surface Cooking Use Proper Cookware

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

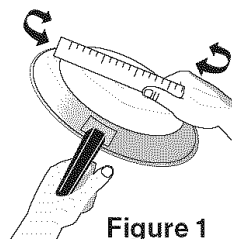
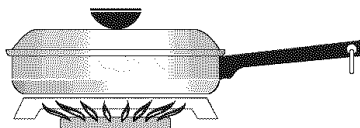


Figure 1

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

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

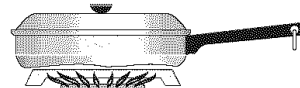
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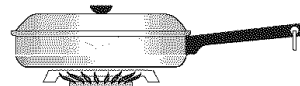
- **Flat bottom** and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of material that conducts heat well.
- Easy to clean.

INCORRECT

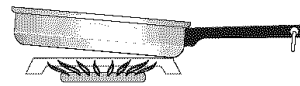
- Curved and warped pan bottoms.



- Pan overhangs burner grate by more than 2.5 cm (1").



- Heavy handle tilts pan.



- Flame extends beyond pan.

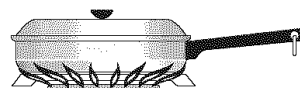


Figure 2

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

Using a wok

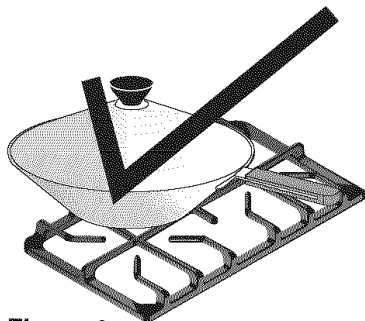


Figure 3

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

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

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

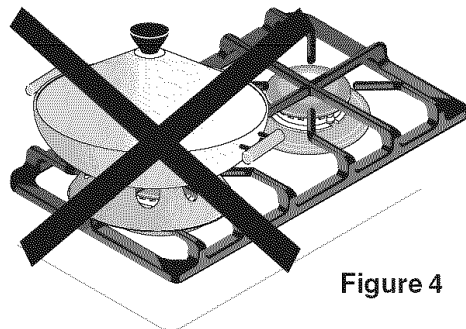


Figure 4

Care & Seasoning of the Griddle

Before first use:

- Wash Griddle in hot soapy water. Rinse and then dry completely.
- Apply a thin coat of vegetable oil to the entire surface (front and back of griddle).
- Preheat your oven to 350°F. Place the griddle on the upper rack in your oven.
- Bake griddle for 1 hour at 350°F, then turn oven OFF and let cool before removing.
- The surface may appear to have a tacky feel to it from the seasoning process. If desired, wash the griddle in hot soapy water, rinse well, and dry completely.

After each use:

- To prevent rusting, store in a dry place and keep uncovered.
- After each use, clean with a stiff brush and hot water only.
- **DO NOT CLEAN GRIDDLE IN DISHWASHER.**
- Dry immediately and apply a light coating of vegetable oil to griddle before storing.

Using the Griddle:

- Place either side of the griddle centered over the left side gas burners.
- Preheat the griddle for 5 minutes on medium to medium low setting. Slow preheat ensures even heat distribution during the cooking process.
- **DO NOT** preheat the griddle on HI setting. Preheating on HI may warp the griddle and prevent even heat distribution.

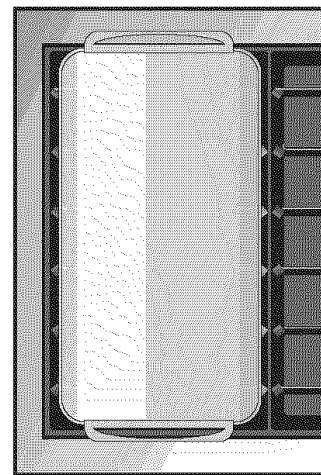


Figure 5

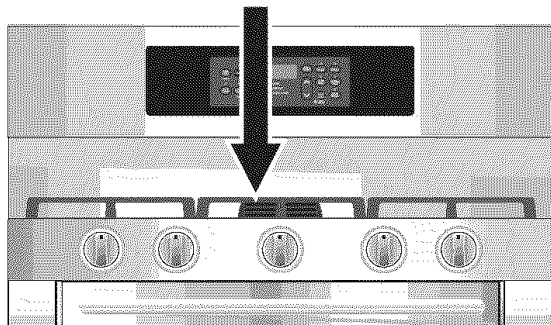
Before Setting Oven Controls

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

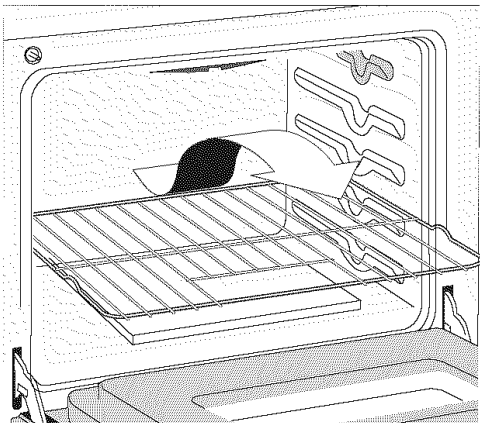
The oven vent is located **in the center rear on the cooktop**. When the oven is on, warm air passes through the vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK OVEN VENT**. Never close off the openings with aluminum foil or any other material.

OVEN VENT



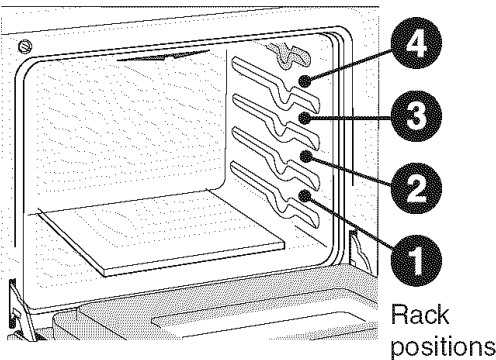
Removing and Replacing Oven Racks

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.



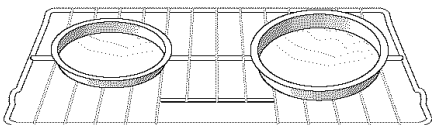
RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

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

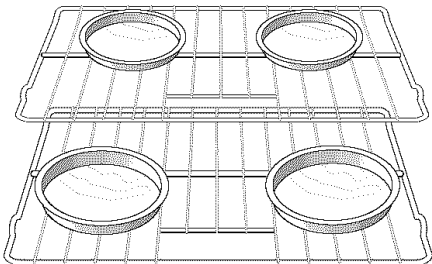
Note: Always use caution when removing food.

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

Control Pad Features

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

Note: The oven function will not work if the time of day clock is not set.

Oven Interior Light Pad- Used to turn oven interior light ON and OFF.

Feature indicator lights- These light show which feature is in use.

Select Clean Pad- Used to select the self-cleaning cycle.

Kitchen Timer Pad- Used to set or cancel the minute timer. The minute timer does not start or stop cooking.

Delay Start Pad- Used to set the desired start time for baking. Can be used with **OVEN COOK TIME** to program a delayed bake cycle.

Cook Time Pad- Used to enter the length of the baking time.

Clock Pad- Used to set the time of day.

Up and Down arrow pads- Used along with the function pads to select oven temperature, cooking time, start time (when programming an automatic start time), time of day, clean time and minute timer.

Add 1 Minute Pad- Used to add 1 minute to the Timer Countdown. This feature works with the Kitchen Timer only and does not affect any cook time or start time functions.

Bake Pad- Used to enter the normal baking mode temperature.

Broil Pad- Used to select the variable broil function.

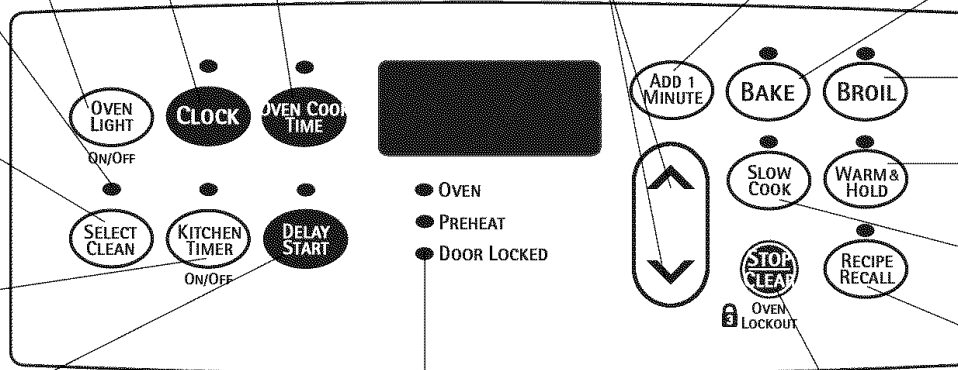
Warm & Hold Pad- Used to set the Keep Warm feature.

Slow Cook- Used to set the Slow Cook feature.

Recipe Recall- Used to set the Recipe Recall feature.

Stop Pad- Used to clear any function previously entered except the time of day and minute timer. Push **Clear pad** to stop cooking. Also used to activate the Oven Lock feature.

Oven, Preheat, Door Locked & Cooktop Locked lights- The "oven" light indicates that the oven is functioning. The "Preheat" light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The "Door Locked" light will flash until the door locks when the self-clean cycle is in use. It glows constantly after the door locks.



For a silent control panel

When choosing a function, a beep will be heard each time a pad is pushed. If desired, the controls can be programmed for silent operation.

To tell if your oven is set for normal or silent operation push and hold **DELAY START** for 7 seconds. "--" or "SP" (speaker) appears in the display. Within 5 seconds, press **▲** or **▼** to switch between normal sound operation and silent operation mode. The display will show either "--" or "SP". Wait 5 seconds to return to normal operating mode. **Note:** If "SP" appears, the control will operate with normal sounds and beeps. If "--" appears, the control is in the silent operation mode.

Temperature Conversion (Fahrenheit / Celsius)

The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (77°C to 288°C).

To change the temperature to °C (Celsius) or from °C to °F (control should not be in a Bake or Clean mode):

1. Press and hold **BROIL** for 7 seconds until °F or °C appears in the display.
2. Press **▲** or **▼** to change °F to °C or °C to °F.
3. Wait 5 seconds or press **STOP CLEAR** to accept the changes.

To Operate the Oven Light

The interior oven light will automatically turn ON when the oven door is opened. Press **OVEN LIGHT** to turn the interior light ON and OFF whenever the door is closed. The interior oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use. To change the interior oven light, see changing the Oven Light in the **General Care & Cleaning** section in this Use and Care Guide.

ENGLISH

Setting the Clock and Minute Timer

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

To set the Clock

When the range is first plugged in, or when the power supply to the appliance has been interrupted, the display will flash "12:00".

1. Press  once (do not hold pad down).
2. Within 5 seconds, push and hold  or  until the correct time of day appears in the display.
3. Press  to accept the new time of day. If  is not pressed, the timer will return automatically to the new time of day after 7 seconds.

Note: The clock cannot be changed during any bake, timed bake, delayed time bake, clean cycle or delayed clean cycle.

Changing between 12 or 24 Hour Time of Day Display

1. Press and hold  for 7 seconds. After 7 seconds, "12Hr" or "24Hr" will appear in the display and the control will beep once.
2. Press  or  to switch between the 12 and 24 hour time of day display. The display will show either "12Hr" or "24Hr".
3. Wait 5 seconds or press  to return to the time of day display.
4. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

To Set the Minute Timer

1. Press . "0:00" will appear in the display.
2. Press  to increase or  to decrease the time in one minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes if more than 1 hour remains. When less than 1 hour remains, the display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times and "End" appears in the display. It will continue to beep 3 times every 8 seconds until the  is pressed.

Note: To cancel the Minute Timer at any time press .

Note: The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other mode, the minute timer will be shown in the display. To view other functions, press the function pad for that mode.

To Cancel the Minute Timer before the set time has run out: Press .

To Set Add 1 Minute Feature

The  is used to set the Add 1 Minute feature. When  is pressed, 1 minute is added to the Minute Timer feature if this feature is already active. If the Minute Timer feature is not active and  is pressed, the Minute Timer feature will become active and will begin counting down from 1 minute. For further information on how to set the Minute Timer feature see **To Set the Minute Timer** instructions above.

Setting Oven Controls

To Set Control for Continuous Bake or 12 Hour Energy Saving

The oven control has a built-in 12 Hour Energy Saving feature that will shut off the oven if the 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 control for continuous baking:

1. Press and hold  pad for 7 seconds until a tone is heard.
2. Within 5 seconds, press  or  to switch between Continuous Bake and 12 Hour Energy Saving mode. The display will show either "— — hr" or "12hr". If "— — hr" appears, the oven will be set to continuous baking. If "12hr" appears, the oven is set to 12 hour energy saving mode.
3. Wait 5 seconds or press  to accept the changes.

To Set Control for Oven Lockout

The control can be programmed to lock the oven door and lock the oven control pads. The Oven Lockout feature prevents the oven from being accidentally turned on. It does not disable the clock, minute timer or the interior oven light.

To Set Control for Oven Lock feature:

1. Press  and hold for 3 seconds. "LOC" will appear in the display. The "Door Locked" indicator light will flash and the motor driven door lock will begin to close automatically. **DO NOT open the oven door** while the indicator light is flashing. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the "Door Locked" indicator light will stop flashing and remain on in display.
2. To cancel the Oven lockout feature, press  and hold for 3 seconds. The control will unlock the oven door and resume normal operation.

To Set or Change the Temperature for Baking

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

To Set the Controls for Baking:

1. Arrange the interior oven racks and place food in the oven.
2. Press . "— — —°" appears in the display.
3. Within 5 seconds, Press  or . The display will show "350°F (177°C)". By holding  or , the temperature can then be adjusted in 5°F (1°C if control is set to display Celsius) increments.
4. 8 seconds after  or  is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the preheat indicator light will turn OFF.
5. To cancel the baking function, press .

To Change the Oven Temperature after Baking has Started: Press  or  to increase or decrease the set temperature.

Setting the Warm & Hold Feature

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

To set Keep Warm:

1. Arrange the interior oven racks and place baked food in the oven.
2. Press . "— — —" will appear in the display and the Keep Warm indicator light above the pad will turn ON.
Note: If no further pads are touched within 25 seconds the request to turn ON Keep Warm will be cleared.
3. Press  or  to start. "Hld" will be displayed.
4. To turn Warm & Hold feature OFF at any time press  or . The Keep Warm indicator light above the pad will turn OFF.

Setting Oven Controls (cont'd)

Setting the Warm & Hold Feature (Cont'd)

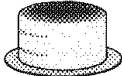
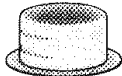
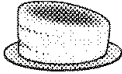
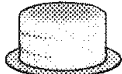
To set Keep Warm to turn ON automatically:

1. Arrange the interior oven racks and place food in the oven. Set the oven properly for **Timed Bake** or **Delayed Timed Bake** (see page 19).
2. Press . "— ——" will appear in the display and the Keep Warm indicator light above the pad will turn ON.
3. Press  or  to start. Keep Warm is set to turn ON automatically after **Timed Bake** or **Delayed Timed Bake** has finished.
4. To turn Warm & Hold feature OFF at any time press  or . The Keep Warm indicator light above the pad will turn OFF.

Oven Baking Information

For best results, preheat 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. Refer to "Adjusting the Oven Temperature" section.

Baking problems and solutions		
Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	• Cookies and biscuits put into the oven before the preheating time is completed. • Oven rack overcrowded. • Dark pan absorbs heat too fast.	• Allow oven to preheat to the selected temperature before placing food in oven. • Choose pan sizes that will permit 2" to 4" (5.1 cm to 10.2 cm) of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet.
Cakes too dark on top or bottom. 	• Cakes put into the oven before preheating time is completed. • Oven rack position too high or low. • Oven too hot.	• 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. 	• Oven too hot. • Incorrect pan size. • Pan not centered in the oven.	• Set oven temperature 25°F/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 2" to 4" (5.1 cm to 10.2 cm) of space on all sides of pan.
Cakes not level. 	• Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped.	• Place marked glass measuring cup filled with water on the center of the oven rack. If water level is uneven, refer to the installation instructions for leveling the appliance. • Be sure to allow 2" to 4" (5.1 cm to 10.2 cm) of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
Foods not done when cooking time is up. 	• Oven too cool. • Oven overcrowded. • Oven door opened too frequently.	• Set oven temperature 25°F /12°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

Setting Oven Controls (cont'd)

Setting the Slow Cook Feature

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

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

Some tips you should review for best possible results using Slow Cook feature:

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

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

1. Place the food in the oven.
2. Press . "— —" will appear in the display.
3. Press  or . If  is pressed "**HI**" will appear in the display. The Slow Cook feature will be set to the high setting. This setting is best for cooking foods from a 4 to 5 hour time period. If  is pressed "**LO**" will appear in the display. The Slow Cook feature will be set to the low setting. This setting is best for cooking foods from a 8 to 9 hour time period.
4. If desired, add any **Timed Bake** or **Delayed Start** settings at this time (see page 19).
5. To cancel the Slow Cook feature press  at anytime.

Setting Oven Controls (cont'd)

Broil

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. A beep lets you know when the broil temperature is reached. Be sure you center the broiler pan directly under the broil burner for best results. Arrange oven rack while oven is still cool. Position the rack as needed. The broiler pan and its insert allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its insert. **DO NOT cover the insert with foil.** The exposed grease could ignite.

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

To set for broiling:

1. Arrange the oven rack while oven is still cool.
2. Press **BROIL**. "— —" will appear in the display.
3. Press **▲** or **▼** until the desired broil setting level appears in the display. Press **▲** for **HI** broil or **▼** for **LO** broil. Most foods may be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. Place the insert on the broiler pan, then place the food on the insert. **DO NOT** use the pan without the insert or cover the insert with **aluminum foil**. The exposed grease could ignite.
5. Place the pan on the oven rack. **Close the oven door when broiling.**
6. Broil on one side until food is browned. Turn and broil food on 2nd side.
Note: Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, press **STOP CLEAR**.

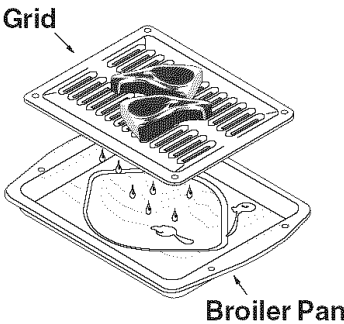


Figure 1

Note: 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.

Broiling Times and Searing Grill

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

Broiling Table Recommendations

Food Item	Rack Position (see figure 3)	Temp Setting	Cook Time in minutes		Doneness
			1st side	2nd side	
Steak 1" thick	3rd or 4th	550° F	8:00	6:00	Rare
	3rd or 4th	550° F	10:00	8:00	Medium
Pork Chops 3/4" thick	3rd	550° F	12:00	8:00	Well
Chicken - Bone In	2nd	450° F	25:00	15:00	Well
Chicken - Boneless	3rd	450° F	10:00	8:00	Well
Fish	3rd	500° F	as directed	as directed	Well
Shrimp	2nd	550° F	as directed	as directed	Well
Hamburger 1" thick	4th	550° F	12:00	10:00	Well
	3rd	550° F	14:00	12:00	Well

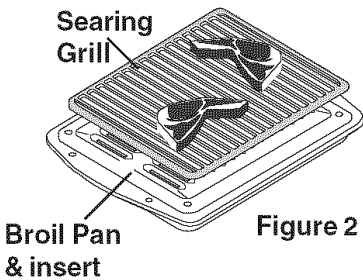


Figure 2

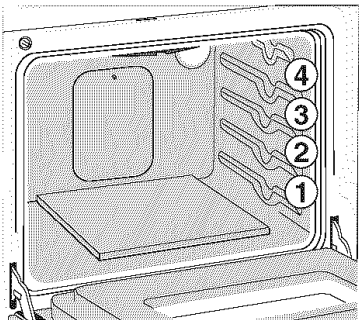


Figure 3

Setting Oven Controls (continued)

To Set the Timed Bake and Delayed Timed Bake Features

The **COOK TIME** and **DELAY START** pads operate the features that will turn the oven ON and OFF at the times you select in advance. The oven can be programmed to start immediately and shut off automatically (Timed Bake) or to begin baking at a later time with a delayed start time (Delay Start). **Note:** During Timed Bake the preheat indicator light will function during the preheat operation.

To Program the Oven to Begin Baking Immediately and To Shut Off Automatically (Timed Bake):

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press **BAKE**. "— — —°" appears in the display.
4. Within 5 seconds, press **▲** or **▼**. The display will show "350°F (177°C)". By holding **▲** or **▼**, the temperature can then be adjusted in 5°F increments (1° if the control is set to display Celsius).
5. Wait 8 seconds for the control to accept the temperature.
6. Press **OVEN COOK TIME**. "0:00" will flash in the display (MIN:SEC) or (HR:MIN) if programmed for more than 60 minutes.
7. Press **▲** or **▼** until the desired baking time appears in the display.
8. The oven will turn ON and begin heating.

Note: When the control is set for this function the oven temperature will be displayed. To see the cook time remaining press **OVEN COOK TIME** and to see the time of day press **CLOCK**.

To Program Oven for a Delayed Start Time and to Shut-Off Automatically (Delayed Start Bake):

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press **BAKE**. "— — —°" appears in the display.
4. Within 5 seconds, press **▲** or **▼**. The display will show "350°F (177°C)". By holding **▲** or **▼**, the temperature can then be adjusted in 5°F increments (1° if the control is set to display Celsius).
5. Wait 8 seconds for the control to accept the temperature.
6. Press **OVEN COOK TIME**. "0:00" will flash in the display (MIN:SEC) or (HR:MIN) if programmed for more than 60 minutes.
7. Press **▲** or **▼** until the desired baking time appears.
8. Wait 5 seconds for the control to accept the time.
9. Press **DELAY START**. The earliest possible start time will appear in the display.
10. Press **▲** or **▼** until the desired start time appears in the display and wait 7 seconds to accept.
11. Once the start and cook times are set, the control calculates the time when baking will stop.
12. The oven will turn ON at the delayed start time and begin heating.

Note: When the control is set for a delayed start the time of day is displayed until the delayed start time is reached. When the oven turns on, the oven temperature will be displayed. To see the cook time remaining press **OVEN COOK TIME** and to see the time of day press **CLOCK**.

When the Set Bake Time Runs Out:

1. "End" will appear in the display window and the oven will shut off automatically.
2. The control will beep 3 times every 25 seconds until **STOP/TEAR** is pressed.

To Change the Oven Temperature or Bake Time after Baking has Started:

1. Press the function pad you want to change.
2. Press **▲** or **▼** to adjust the setting.

CAUTION Use caution with the Timed Bake and Delayed Timed Bake features. 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.

Setting Oven Controls (continued)

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

The **OVEN COOK TIME** and **DELAY START** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **BAKE** pad. The oven temperature may be set higher or lower after setting the Sabbath feature, 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 the  or 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; **UP** or **DOWN ARROW**, **BAKE & STOP**. **ALL OTHER KEYPADS** will not function once the Sabbath feature is properly activated.

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

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press . " — — — ° " appears in the display.
4. Within 5 seconds, press  or . The display will show "350°F (177°C)." By holding  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
5. If you desire to set the oven control for a **Timed Bake** or a **Delayed Timed Bake** do so at this time. If not, skip this step and continue to step 6. Refer to the **Bake Time** (complete steps 6-7) / **Delayed Timed Bake** (complete steps 6-10) section for complete instructions. Remember the oven will shut down after using **Bake Time** or **Delayed Bake Time** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Delayed Bake Time** is 11 hours & 59 minutes.
6. The oven will turn ON and begin heating.
7. Press and hold both  and  for at least 3 seconds. **SAb** will appear in the display. Once **SAb** appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.
Note: You may change the oven temperature once baking has started by pressing  or . The oven temperature will be adjusted in 5°F increments with each press of these pads (1°C if the control is set to display Celsius). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.
8. The oven may be turned OFF at any time by first pressing  (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both  and  for at least 3 seconds. **SAb** will disappear from the display.

Should you experience a power failure or interruption, the oven will shut off. When power returns, the oven remembers that it is set to **SAb** and 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/Jewish Holiday obser-

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

Setting Oven Controls (cont'd)

To Set the Recipe Recall Feature

This feature will ONLY recall a recipe for **Bake or Timed Bake**. This feature will not work with any other function including a **Slow Cook**, a **Warm & Hold**, a **Delayed Timed Bake**, a **Clean Cycle** or a **Broil** setting. You can only set one recipe for recall. For a different recipe you have to reprogram the oven.

To Program the Oven to Begin Baking Immediately and record a Recipe

1. Place the food in the oven.
 2. Press **BAKE**. " — — — ° " appears.
 3. Within 5 seconds, press **▲** or **▼**. The display will show "350°F (177°C)". By holding **▲** or **▼**, the temperature can then be adjusted in 5°F increments (1° if the control is set to display Celsius).
 4. If you want to include a **Timed Bake** follow the instructions on page 19.
 5. Press and hold **RECIPE RECALL** until a beep is heard. The beep indicates that this recipe has been recorded for future recall.
- Note:** It is not possible to erase the recipe, but you can overwrite it with another temperature and time.

To Begin Baking with the Stored Recipe

1. Place the food in the oven.
2. Press **RECIPE RECALL**. " — — — ° " appears.
3. Press **▲**. The oven will immediately begin to cook with the stored recipe. The temperature is recalled and if a Timed Bake was recorded this feature will also recall the cooking time.

Adjusting the Oven Temperature

Your oven thermostat has been precisely set at the factory. This setting may differ from your previous oven, however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or cool for your recipe times, you can adjust the thermostat so that the oven cooks hotter or cooler than the temperature displayed.

To Adjust Oven Temperature:

1. Press and hold **BAKE** for 8 seconds. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0".
 2. The temperature can now be adjusted up or down 35°F or 19°C, in 1°F or 1°C steps by pushing and holding **▲** or **▼**. Adjust until the desired amount of degrees offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
 3. When you have made the desired adjustment, wait 5 seconds and the display will go back to the time of day.
- Note:** Oven temperature adjustment made will not change the Self-Cleaning or Broil feature temperature.

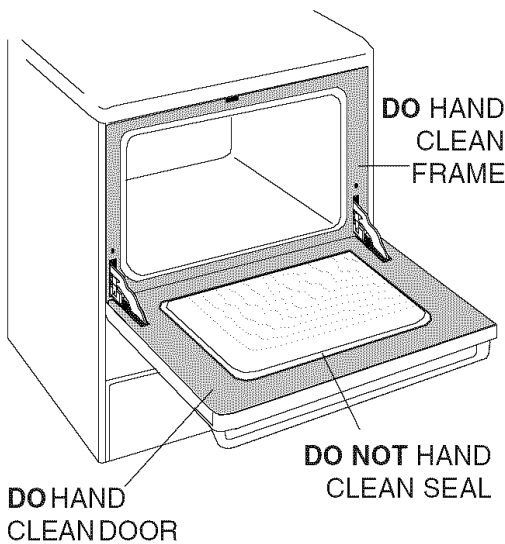
Self-Cleaning

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

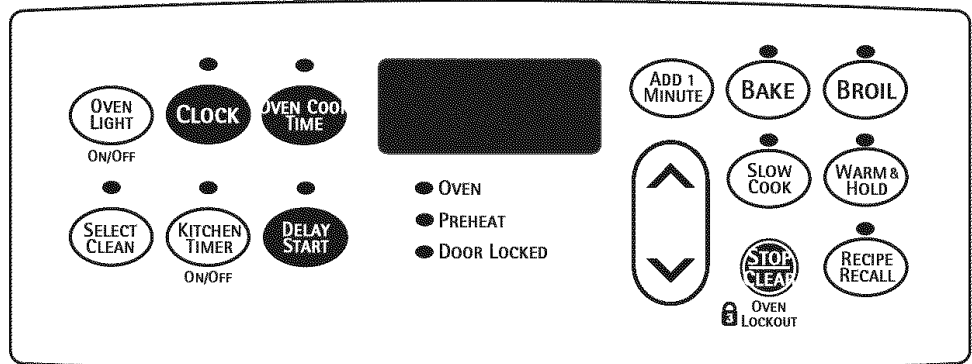
⚠ CAUTION The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

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

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



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



Self-Cleaning Oven

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

Adhere to the following cleaning precautions:

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

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

What to Expect during Cleaning

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

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

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

Self-Cleaning

Self-Clean Cycle time length

For satisfactory results, use a 2 hour Self-Clean cycle for **light soils**, a 3 hour cycle for **average**, and a 4 hour cycle for **heavy soils**. **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 the Controls for a Self-Clean Cycle or a Delayed Start Self-Clean Cycle:

(**Note:** If you do not want to start a **Delayed** Self-Clean Cycle, skip steps 2 & 3.)

1. Be sure the clock shows the correct time of day.
2. Press .
3. Press and hold  to scroll to the time to start the delayed Self-Clean cycle. Release the pad when the desired time is displayed.
4. Press . "- -" appears in the display.
5. Press the  or  once. "3:00" appears in the display for a 3 hour cycle. To change to a 2 hour cycle press . "2:00" appears in the display. To select a 4 hour cycle press . "4:00" appears in the display. As soon as the controls are set, the motor driven lock will begin to close automatically and the "Door Locked" indicator light will flash. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).
6. "CLn" will appear in the display during the Self-Clean cycle and the "Door Locked" light will glow until the Self-Cleaning cycle is complete or cancelled and the oven temperature has cooled.

When the Self-Clean Cycle is Completed:

1. The time of day or "End" will appear in the display and the "Clean" and "Door Locked" light will continue to glow.
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. If "End" is in the display and the Select Clean indicator light remains ON, press . The time of day will appear in the display.

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 .
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.

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

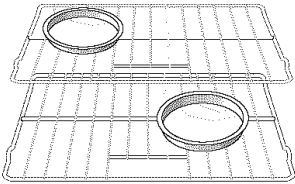
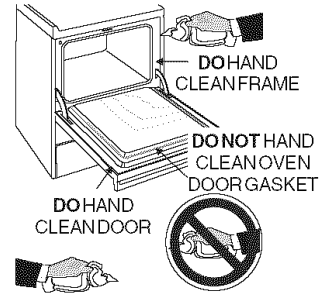
CAUTION DO NOT force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be VERY HOT.

NOTE: A smoke eliminator in the oven vent converts most of the soil into a colorless vapor.

General Care & Cleaning

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 cleanings will reduce the effort required for major cleanings later.

Surfaces	How to Clean
Aluminum & Vinyl Control Panel and Trim Pieces	Use hot, soapy water and a cloth. Dry with a clean cloth. Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with a clean water and a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces	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 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	Clean with hot, soapy water and dishcloth. Rinse with clean water and 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 off from the surface as bluish stains may occur during heating that cannot be removed.
Oven Racks 	This oven comes with lubricated porcelain oven racks, which can remain in the oven during the self-clean cycle. Do not clean this vegetable oil lubrication off the racks. It is important that the sides of the oven racks always have a light coating of vegetable oil. To maintain optimal rack performance, re-apply a thin layer of vegetable oil to the sides of the rack after every self-clean cycle or when the rack becomes difficult to slide.
Porcelain Enamel Broiler Pan and Insert, 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 Door 	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.
Cooktop, Burner Heads, Burner Caps & Grates	See <i>Cleaning the Cooktop, Burner Caps, Burner Heads & Grates</i> in the General Care & Cleaning section for complete instructions.

General Care & Cleaning (cont'd)

Cleaning the Cooktop, Burner Heads, Caps & Grates

The cooktop is designed to make cleaning easier. Because the gas Burners are sealed, cleanups are easy when spillovers are cleaned up immediately.

The cooktop, Burner Heads and Caps should be routinely cleaned. Keeping the Burner Head Ports clean will prevent improper ignition and an uneven flame. Refer to the following instructions:

THE COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

THE FIXED OVEN VENT IS NOT REMOVABLE. Do not attempt to remove the fixed oven vent cover.

⚠ CAUTION Use caution when replacing the Burner Caps so the Electrodes are not damaged. This may cause a delayed ignition or prevent the burner from igniting.

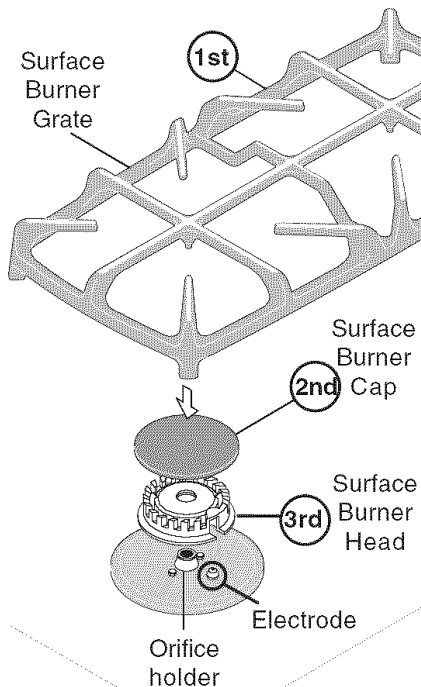


Figure 1

To Remove and Replace the Surface Burner Caps and Burner Heads - Remove in the following order: (1st) surface Burner Grates, (2nd) Burner Caps and (3rd) Burner Heads. Replace in the following order: Burner Heads, Burner Caps and Burner Grates.

Do not remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface Burners without the Burner Caps and Burner Heads properly in place.

To Clean the surface Burner Caps and Burner Heads (all models)- Use a soap-filled scouring pad or a mild abrasive cleanser to clean the surface Burner Caps and Burner Heads. The ports (or slots) around the Burner Heads must be routinely cleaned. If residue still remains in these ports, use a small-gauge wire or needle to clean the slots or holes. For proper flow of gas and ignition of the burner—**DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE HOLDER OPENING. ALWAYS** keep the surface Burner Caps and Burner Heads in place whenever the gas Burners are in use.

To Clean the Burner Grates- The Burner Grates are dishwasher safe and may be cleaned in the dishwasher. Remove any excessive soils before placing in the dishwasher.

To Clean the Ceramic Glass Cooktop- See Ceramic Glass Cooktop Cleaning & Maintenance later in this section.

Ceramic Glass Cooktop Cleaning and Maintenance

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

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

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

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

General Care & Cleaning (cont'd)

Cleaning Recommendations for the Ceramic Glass Cooktop

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

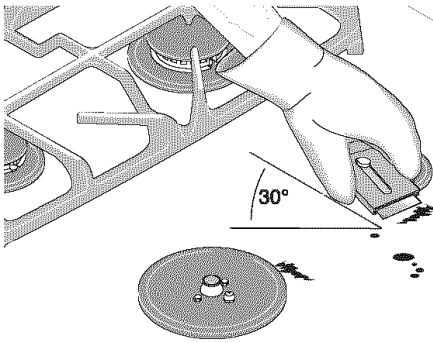
⚠ WARNING **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

For light to moderate soil:

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

For heavy, burned on soil:

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



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



Do not use the following on the ceramic glass cooktop:

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

Special Caution for Aluminum Foil and Aluminum Cooking Utensils

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

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

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

General Care & Cleaning (cont'd)

To Remove and Replace Oven Door

⚠ CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down. The oven door can be removed to make oven cleaning easier.

To Remove Oven Door:

1. Open door approximately 4 inches to the stop position.
2. Grasp door at side edges.
3. Lift door up and off hinges.
4. To clean oven door, see the cleaning chart on page 24.

To Replace Oven Door:

1. Be sure the hinge arms are in the stop position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top.
3. Slide the door down onto the hinges as far as it will go and close the door.
4. If the door is not in line with the oven frame, remove door and repeat the above steps.

To Remove and Replace Oven Bottom

To Remove the Oven Bottom:

Grasp the oven bottom by the front corner on each side, slide toward you and lift up the oven bottom.

To Replace the Oven Bottom:

Grasp the oven bottom and position the back tabs in place in the slots at the rear of the oven. Lower the front of the oven bottom and slide into place.

Storage Drawer

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

To open the storage drawer, push the drawer in gently and it will spring open. To close, push the drawer until you hear a click, which indicates that the spring is compressed, and the drawer is closed.

To Remove the Storage Drawer:

1. Open and empty the drawer of all utensils.
2. Pull drawer out to the drawer stop.
3. Lift the front high enough to allow the drawer to be pulled out.

To Replace the Storage Drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the end rollers onto the guide rails.
3. Hold the drawer in a horizontal position, then push in until a click is heard.

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

Changing Oven Light

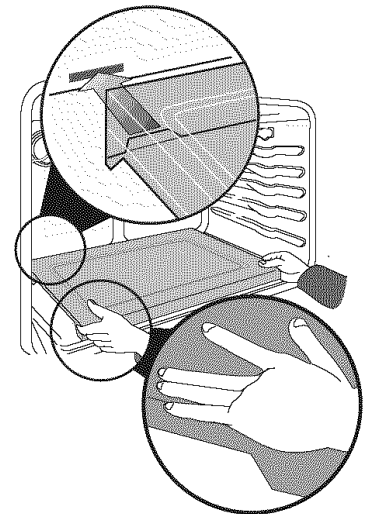
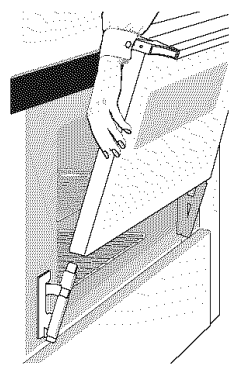
Be sure the oven is unplugged and all parts are COOL before replacing the oven light bulb. Do not turn the oven light on during a self-cleaning cycle. High temperature will reduce lamp life. The interior oven light will turn on automatically when the oven is opened. The oven light may be turned on when the door is closed by using the oven light switch located on the Electronic Oven control. The oven light bulb is covered with a glass shield held in place by a wire holder. **THIS GLASS SHIELD MUST ALWAYS BE IN PLACE WHEN THE OVEN IS IN USE.**

To Replace the Light Bulb:

⚠ CAUTION BE SURE OVEN IS COOL

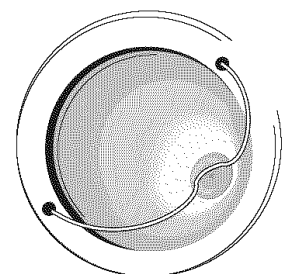
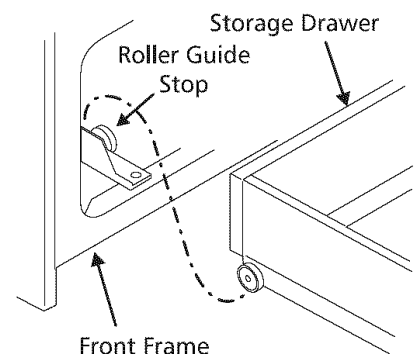
1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a 40 Watt appliance bulb only.
4. Press wire holder to one side to release glass shield, change bulb and be sure to replace glass shield.

Removing the Oven Door



ENGLISH

Grasp the oven bottom by the front corner on each side to raise and lower the oven bottom.



Before You Call

Solutions to Common Problems

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not level.	Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling 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. Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor. Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem. Contact builder or installer to make appliance accessible. Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet. Gas line is hard-plumbed. Have a flexible C.S.A international approved metal appliance connector installed.
Entire range or oven does not operate.	Make sure cord/plug is tightly into outlet. Service wiring is not complete. Call 1-800-4-MY-HOME® (See back cover). Electrical power outage. Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually.
Surface burners do not light.	Surface control knob has not been completely turned to LITE. Push in and turn the surface control knob to LITE until burner ignites and then turn the surface control knob to the desired flame size. Burner ports are clogged. Clean burners. See "Cleaning the Burner Grates, Burner Caps and Burner Heads" under General Cleaning. Range power is disconnected from outlet. Be sure cord is securely plugged into the outlet. Electrical power outage. Be sure the gas supply to the range is turned "ON".
Surface burner flame burns half way around.	Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle. Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the "General Care & Cleaning" section.
Surface burner flame is orange.	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue. Salt air in coastal areas. A slightly orange flame is unavoidable.
Scratches or abrasions on cooktop surface.	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Ceramic Glass Cooktop Cleaning & Maintenance" section under General Care & Cleaning. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.

Metalmarks.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See "Ceramic Glass Cooktop Cleaning & Maintenance" section under General Care & Cleaning.
Brown streaks or specks.	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Ceramic Glass Cooktop Cleaning & Maintenance" section under General Care & Cleaning.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food. Remove using a ceramic glass cooktop cleaning cream. Use cookware with clean, dry bottoms.
*Oven control beeps and displays any F code error (for example F11)	Electronic control has detected a fault condition. Press STOP/CLEAR to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press STOP/CLEAR and call 1-800-4-MY-HOME® for assistance (See back cover).
Oven light does not work.	Replace bulb. See "Changing Oven Light" in this Use and Care Guide for instructions.
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. If conventional baking, 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 the Oven Temperature" section in this Use and Care 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 after the range has been turned "OFF", but may also stop immediately and then turn "ON" after a while.
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 a Self-Cleaning Cycle" in this Use and Care Guide.
Oven smokes excessively during broiling.	Control(s) not set properly. Follow instructions under "Self-Cleaning" in this Use and Care Guide. Meat is too close to the element. Reposition the rack to provide proper clearance between the meat and the oven broil element. The insert on broiler pan wrong side up and grease not draining. Always place insert on the broiler pan with ribs up and slots down to allow grease to drip into pan. Meat is not properly prepared. Remove excess fat from meat. Remove remaining fatty edges to prevent the meat from curling, but do not cut into the lean of the meat. Broiler pan used without the Broiler Pan Insert or insert is covered with foil. DO NOT use the Broiler Pan without the Broiler Pan Insert or cover the insert with foil. Broiler Pan or Broiler Pan Insert needs to be cleaned. Excessive smoking is caused by build-up of grease or food spatters. Clean the Broiler Pan and Insert on a regular basis. Oven door is open. Oven door should be closed when broiling.
Self-cleaning cycle does not work.	Control(s) not set properly. Follow instructions under "Self-Cleaning" in this Use and Care Guide. Self-cleaning cycle was interrupted. Stop time must be 3 to 4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" in this Use and Care Guide.
Soil not completely removed after self-cleaning cycle.	Set Self-Clean cycle for a longer cleaning time. Hand clean bottom, front top of oven, frame or door area outside oven seal before the self-cleaning is started. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Burned-on residue can be cleaned with a stiff nylon brush and water or nylon scrubber. Be careful not to damage the oven seal by attempting to clean it.
Excessive smoking from oven vent.	Excessive spillovers in oven, 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 this Use and Care Guide.

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