



# Gas Range

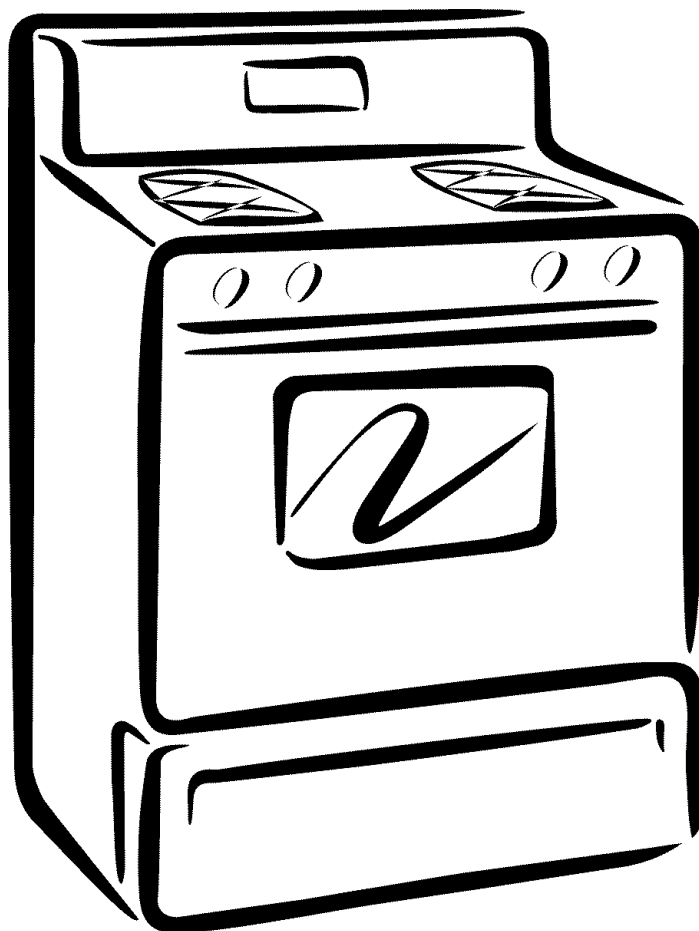
Use & Care Guide

# Estufa a gas

Guía para el uso y cuidado

Models, Modelos **790. 7877\***, **7878\***, **7881\***, **7882\***

\* = color number, número de color



ENGLISH

ESPAÑOL

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## 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 an identification plate. This serial plate is located on the right side of the oven front frame in the Storage or Warmer Drawer compartment. **See bottom of this page** for the serial plate location.

Model No. 790.

Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

## Free-Standing Range Warranty

### FULL ONE YEAR WARRANTY ON ALL PARTS

For one year from the date of purchase, when installed and operated according to the Installation Instructions and Use & Care Guide, if any part of this range fails due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge.

### ADDITIONAL FOUR-YEAR LIMITED WARRANTY ON RANGE PARTS

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
- Cooking elements if they are defective
- Rubber seal if it cracks between the cooktop glass and the porcelain edge.

#### 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.

If this product is subjected to other than private residential use, all warranty coverage is effective for only 90 days.

**WARRANTY SERVICE IS AVAILABLE BY CONTACTING SEARS AT  
1-800-4-MY-HOME®.**

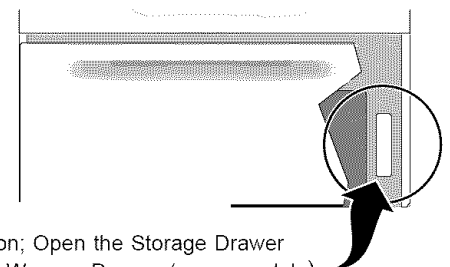
This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.  
Sears, Roebuck and Co., Dept. 817WA, Hoffman Estates, IL 60179

## Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located on the right side of the oven front frame in the Storage or Warmer Drawer compartment.

Please see the illustration for exact location.

Remember to record the serial number for future reference (See top of page under Product Record).



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

# Important Safety Instructions

**Read all instructions before using this appliance. Save these instructions for future reference.**

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

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

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

**⚠ 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.
- 
- 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.- latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the the National Electrical Code ANSI/NFPA No.70-latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements. Install only per installation instructions provided in the literature package for this range. Ask your Sears dealer to recommend a qualified technician and an authorized Sears repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
  - **User servicing**—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. 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

- 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 provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket installation.

**⚠ WARNING** Stepping, leaning or sitting on the doors or drawers 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.

**⚠ 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 or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

**⚠ WARNING** Never Use Your Appliance for Warming or Heating the Room.

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

# Important Safety Instructions

- **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 BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and 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.
- **Use Only Dry Potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating burners. 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.**
- **Protective Liners**—Do not use aluminum foil to line surface burner pans, or oven bottom, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock, or fire.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to sudden change in temperatures. Check the manufacturer's recommendations for cooktop use.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- Cold temperatures can damage the electronic control. When using the appliance for the first time, or when the appliance has not been used for an extended period of time, be certain the unit has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

**IMPORTANT—ELECTRIC IGNITION MODELS ONLY:** Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

**⚠ WARNING** Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose 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.

- **Know which knob controls each surface burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **Always turn knob to the full LITE position when igniting top burners.** Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- **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.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate. Refer to the range manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

## SELF CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & 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.

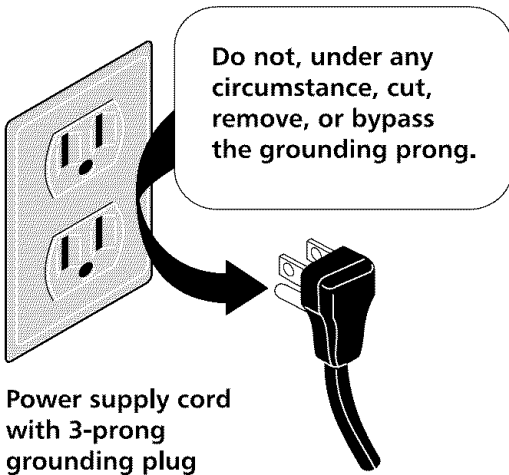
# Important Safety Instructions

## 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.

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Grounding type  
wall receptacle



## Grounding Instructions

(electric ignition models only)

**⚠ 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.

**⚠ 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.

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

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.

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

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

If L.P. conversion is needed, contact **1-800-4-MY-HOME®** for assistance. The L.P. Conversion Kit is provided with this range and is located on the left lower REAR (back side) panel of the range. Before installing the kit be sure to follow the L.P. Installation Instructions carefully.

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

**⚠ CAUTION** Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by Sears Service.

ENGLISH

# 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 online.

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.

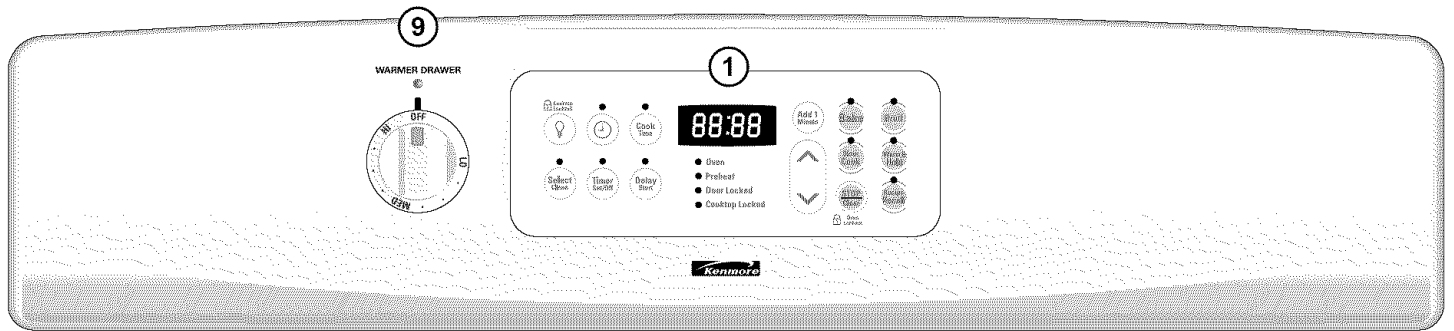
Your Kenmore® product is designed, manufactured and tested to provide years of dependable operation. But like all products, it may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

#### 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**

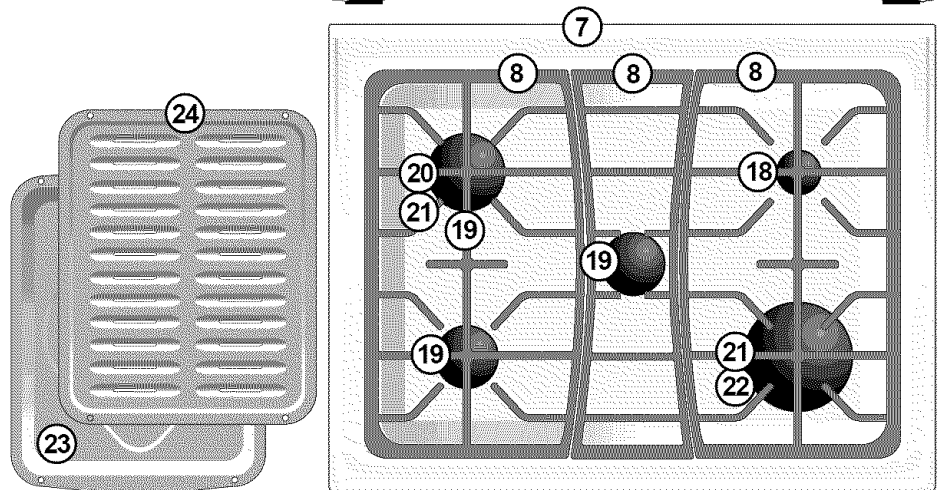
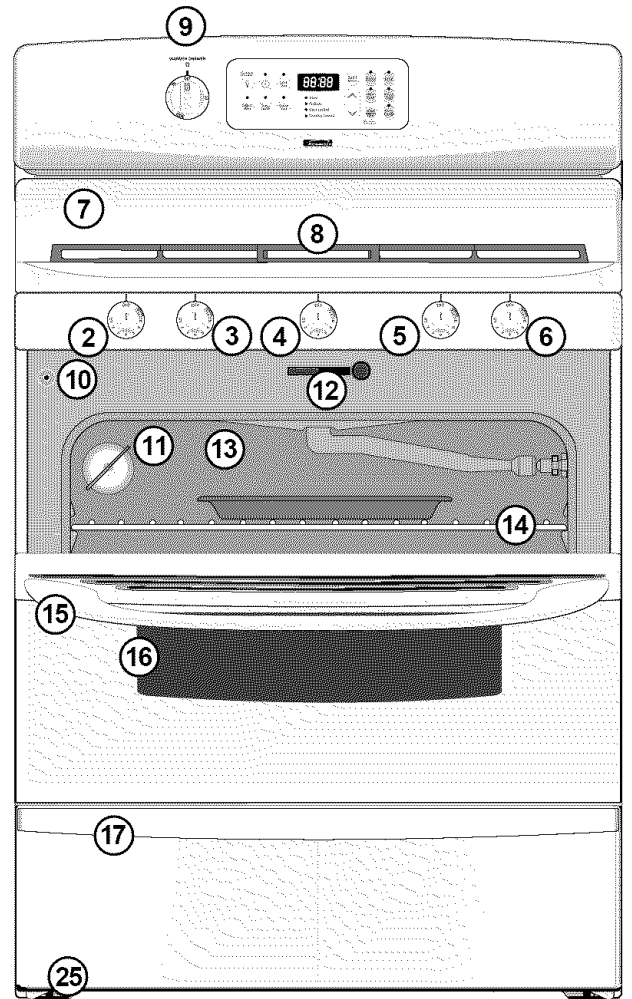
# Range Features



## Your Gas Range Features Include:

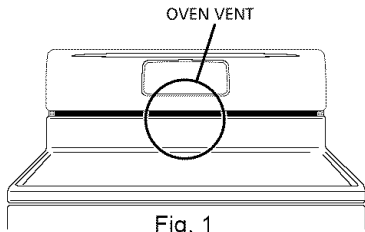
1. Electronic Oven Control with Kitchen Timer.
2. Left Front Burner Valve & Knob.
3. Left Rear Burner Valve & Knob.
4. Center Burner Valve & Knob (some models).
5. Right Rear Burner Valve & Knob.
6. Right Front Burner Valve & Knob.
7. Easy to clean Upswept Cooktop
8. Dishwasher safe 3-piece Burner Grates (colors vary).
9. Warmer Drawer Control & Indicator Light (some models).
10. Automatic Oven Door Light Switch (some models).
11. Oven Interior Light with Shield.
12. Self-Clean Oven Door Latch.
13. Self-Cleaning Oven interior.
14. Adjustable Oven Racks(s).
15. Large 1 piece Oven Door Handle.
16. Full width Oven Door (style vary with model).
17. Storage Drawer (some models) or Warmer Drawer with Handle and Warmer Drawer rack (some models).
18. 5,000 BTU Simmer Burner (some models).
19. 9,500 BTU Center Burner (some models).
20. 12,000 BTU Power Burner (some models).
21. 14,200 BTU Power Burner (some models).
22. 16,200 BTU Power Burner (some models).
23. Broil Pan.
24. Broil Pan Insert.
25. Leveling Legs and Anti-tip Bracket (included).

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



ENGLISH

# Before Setting Oven Controls

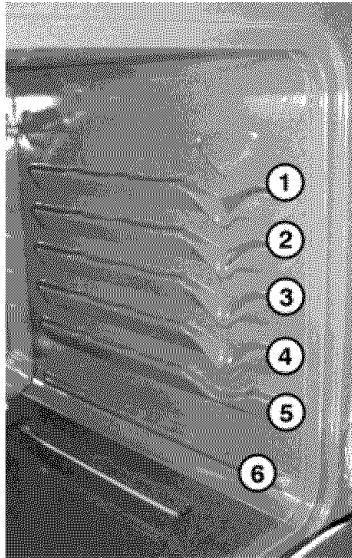


## Oven Vent Location

The oven vent is located **below the backguard** (See Fig. 1). When the oven is on, warm air is released through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK THE VENT.**

## Arranging Oven Racks

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



## Removing & Replacing Oven Racks

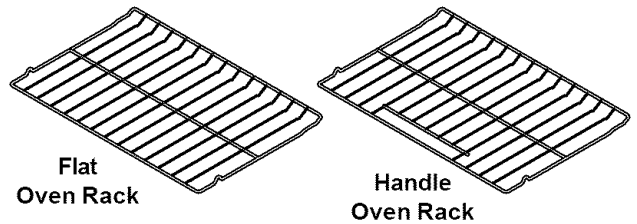
**To remove**, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

## Recommended Rack Positions for Broiling, Baking & Roasting:

Food	Rack Position
Broiling hamburgers & steaks	1
Broiling meats, chicken or fish	1, 2 or 3
Cookies, cakes, pies, biscuits & Muffins	3 or 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	5 or 6
Turkey, roast or ham	5 or 6

## Types of Oven Racks

Your range may be equipped with one or more of the oven rack types shown; **Flat Rack**, or **Handle Rack**.

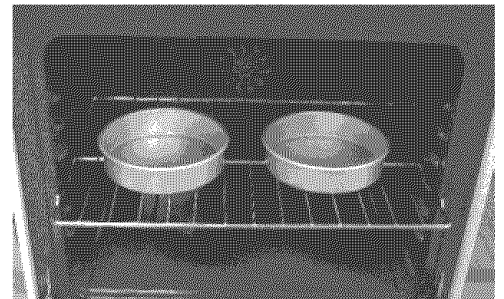


## Baking Layer Cakes with 1 or 2 Oven Racks

For best results when baking cakes using 2 oven racks, place cookware on oven rack positions 2 & 5 (Refer to Figs. 2 & 3). When using a single oven rack, place cookware on oven rack position 3 or 4 (Refer to Figs. 2 & 4).

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

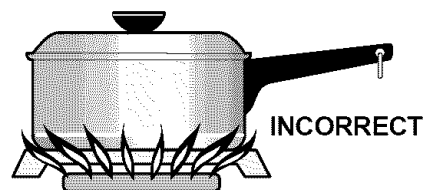
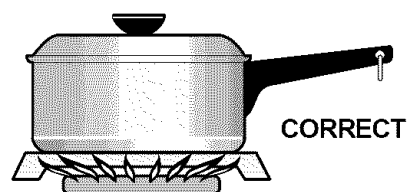
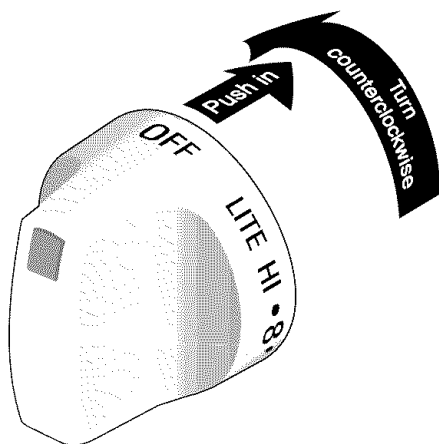




# Setting Surface Controls

**⚠ 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.



Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.

## Setting Surface Controls

Your range may be equipped with different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases.

The **SIMMER** burner (some models) is best used for simmering delicate sauces, etc.

The standard burners can be used for most surface cooking needs.

The **POWER** burner or burners (some models) are best used for bringing large quantities of liquid to temperature and when preparing larger quantities of food.

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.

## Operating the Gas Surface Burners:

1. Place cooking utensil on surface burner.
2. Push the surface control knob in and turn **counterclockwise** out of the OFF position.
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.
3. Visually check that the burner has lit.
4. Push the control knob in and turn **counterclockwise** to the desired flame size. The control knobs do not have to be set at a particular setting. Use the guides and 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.

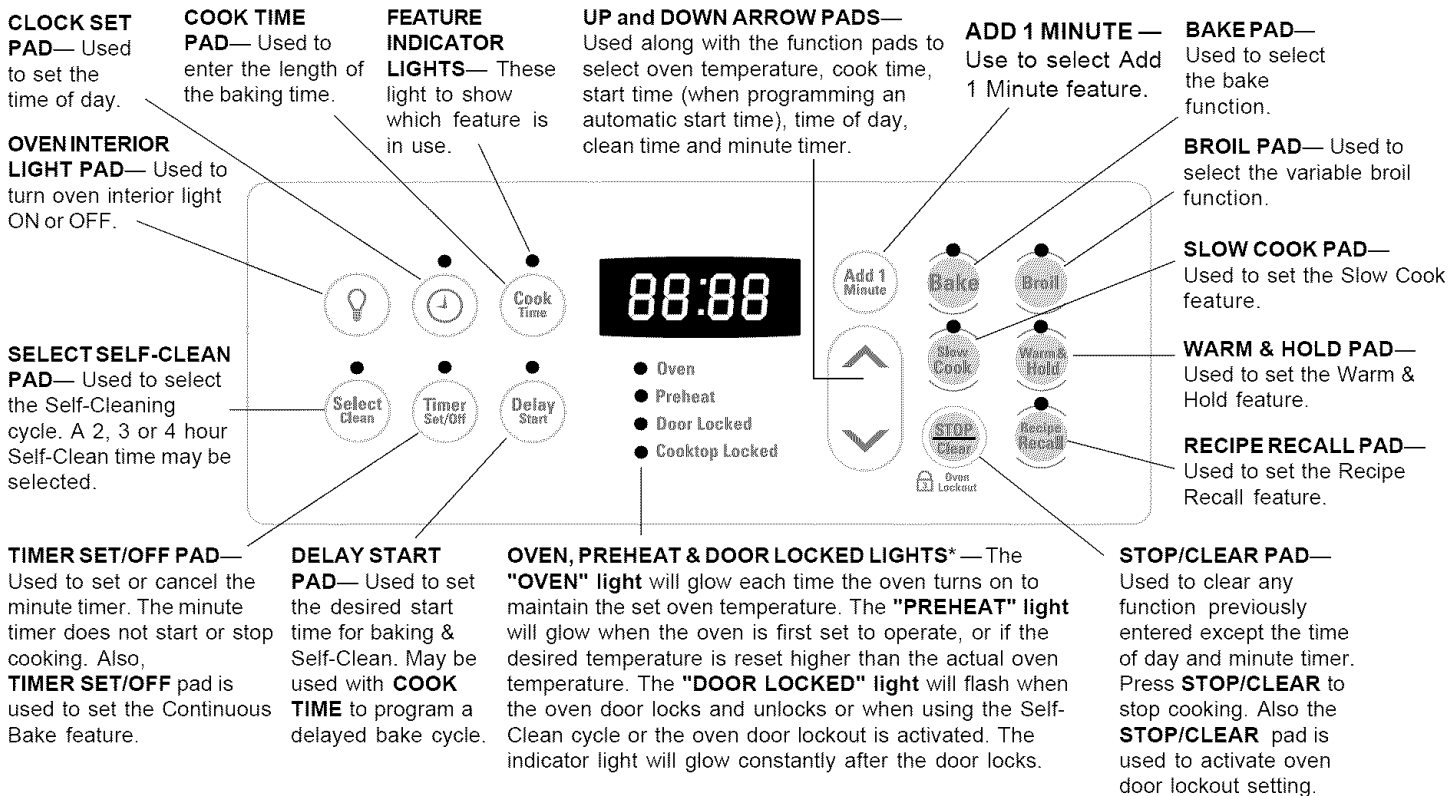
*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling.
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steaming.
Low Flame	Keep foods cooking; poach; stewing.

**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.

\*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. Adjust or clean burner if flame is yellow-orange.



# Oven Control Functions

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



\*Note: The **OVEN** indicator light on the electronic display will turn ON and OFF when using the Bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature. When the preheat indicator light turns OFF, your oven is ready.






## For a silent control panel

When choosing a function, a beep will be heard each time a pad is pressed. If desired, the control can be programmed for silent operation. Press and hold . After 7 seconds, the control will beep once. This will block the controls from sounding when a pad is pressed. To return the sound, press and hold  again for 7 seconds until the control beeps once.

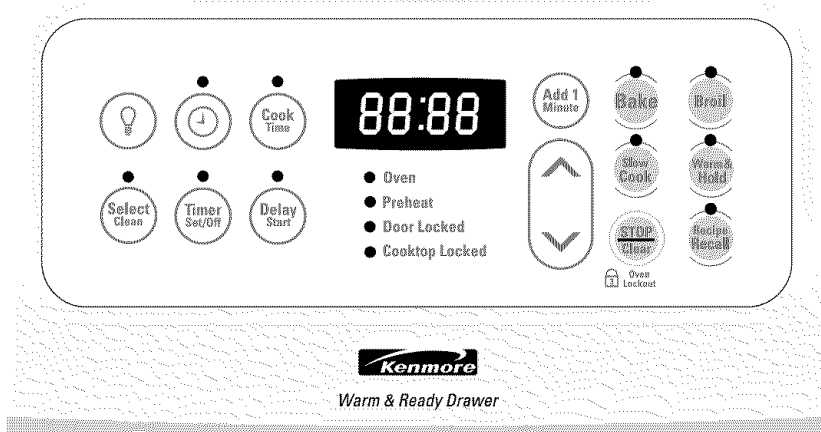
## Temperature conversion

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 287°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 . "—" appears in the display.
2. Press and hold the  until "HI" appears in the display.
3. Press and hold  until °F or °C appears in the display.
4. Press the  or  to change °F to °C or °C to °F.
5. Press any control pad to return to normal operating mode.

# Setting Oven Controls



**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 range has been interrupted, the display will flash "12:00".

1. Press  once (do not hold pad down).
2. Within 5 seconds, press and hold the  or  until the correct time of day appears in the display.

**Note:** The clock cannot be changed during any timed bake or Self-Clean cycle.



## To Set the Minute Timer:


1. Press .
2. Press the  to increase the time in one minute increments. Press and hold the  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.  
**Note:** If the  pad is pressed first, the timer will advance to 11 hours and 59 minutes.
3. The display shows the timer countdown in minutes until 1 minute remains. Then the display will countdown in seconds.
4. When the set time has run out, the timer will beep 3 times and will continue to beep 3 times every 60 seconds until  is pressed.



**Note:** The indicator light located above the  pad will glow while the minute timer is active.

**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 function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

## To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, press and hold the  or  to increase or decrease the time.

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









**Note:** To turn the **time of day** display **OFF** or **ON** in the display press  and hold for 15 seconds (the control will beep once) and then release. This feature does not remove the set time of day from the memory of the control. When the display is turned OFF the time of day will re-appear for a few seconds any time the  pad is touched.

# Setting Oven Controls (cont'd)




## 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 287°C).

### To Set the Controls for Baking:

1. Press . "— — —" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By pressing and holding the  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
3. As soon as the  or  pad 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 and the control will beep 3 times.
4. To cancel baking, press .



### To Change the Oven Temperature after Baking has Started:

1. Press  and make sure the bake temperature is displayed.
2. Press the  or  pad to increase or decrease the set temperature.

## 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  down for 5 seconds until tone is heard, "— — hr" will appear in display for continuous cooking. The current time of day will return to the display.
2. To cancel the Continuous Bake function, press  and hold for 5 seconds until tone is heard. "12hr" will appear in display indicating that the control has returned to the 12 Hour Energy Saving feature.

## To Set Control for Oven Lockout

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



### To set Control for Oven Lockout feature:

1. Press  and hold for 3 seconds. "Loc" will appear in 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 current time of day will appear in the 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.

**Note: If any control pad is pressed while in the Oven Lockout mode, "Loc" will appear in the display until the control pad is released.**









# Setting Oven Controls (cont'd)

## To Set the Timed Bake and Delay Start Features (Delayed Timed Bake)












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 Timed Bake).

**Note:** During Timed Bake the preheat indicator light will not function.


## 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 . " — — — ° " appears in the display.
4. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By holding the  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
5. Press . "0:00" will flash in the display (HR:MIN).
6. Press the  or  until the desired baking time appears in the display.
7. The oven will turn ON and begin heating.



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

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press . " — — — ° " appears in the display.
4. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By holding the  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
5. Press . "0:00" will flash in the display (HR:MIN).
6. Press the  or  until the desired baking time appears.
7. Press . The earliest possible start time will appear in the display.
8. Press the  or  until the desired start time appears in the display.
9. Once the controls are set, the control calculates the time when baking will stop in order to start at the time you have set.
10. The oven will turn ON at the delayed start time and begin heating.

## When the Set Bake Time Runs Out:

- a. "END" will appear in the display window and the oven will shut-off automatically.
- b. The control will beep 3 times every 60 seconds until  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 the  or  to adjust the setting.

**CAUTION** Use caution with the Timed Bake and Delayed Start (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 (cont'd)

## To Set for Broiling:

1. Arrange the oven rack while oven is still cool. Position the rack as suggested in the **Broil Rack Position Table** below.
2. Press . " — — " will appear in display.
3. Press and hold the  or  until the desired broil setting level appears in the display. Press the  for **HI** broil or the  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. **For optimum browning, preheat broil element for 3 - 4 minutes before adding food.**
5. Place the insert on the broil pan, then place the food on the insert (See Fig. 1). **DO NOT** use the broil pan without the insert or cover the insert with **aluminum foil**. The exposed fat could ignite.
6. If needed, arrange oven rack to desired position. Place the pan on the oven rack. **Close the oven door when broiling.**
7. Broil on one side until food is browned. Turn and broil food on 2nd side. **Note:** Always pull the oven rack out to the stop position before turning or removing the food.
8. When broiling is finished, press .

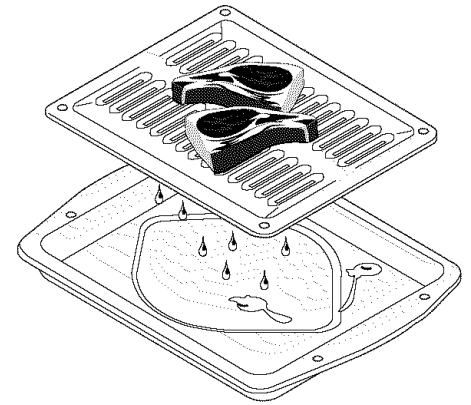


Fig. 1


## Broil Rack Position Table (Refer to Fig. 2)

Rack Position from Top	Food category
1st rack position	Medium-rare steaks & hamburgers
2nd rack position	Fish, medium steaks & pork chops
3rd rack position	Well-done foods such as chicken & lobster

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.

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

## To Operate the Oven Light

The interior oven light will automatically turn ON when the oven door is opened. Press  to turn the interior oven light ON and OFF whenever the oven 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.

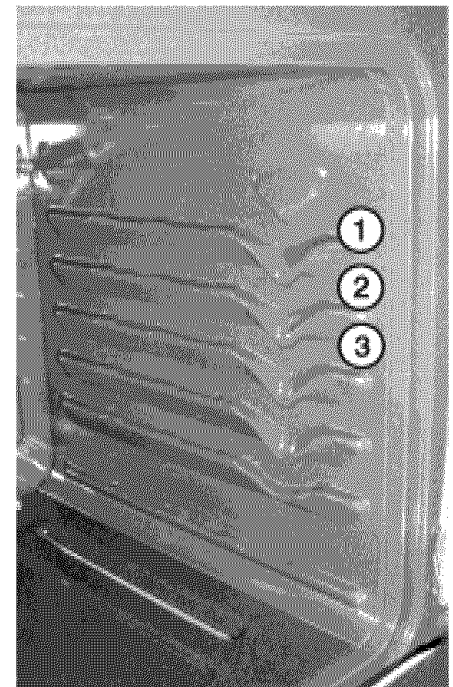






Fig. 2

# Setting Oven Controls (cont'd)







## To Set Add 1 Minute Feature

The  **ADD 1 MINUTE** pad is used to set additional minutes to the Minute Timer. Each time the  pad is pressed, another minute is added to the Minute Timer if the Minute Timer is already active. If the Minute Timer is not active and the  pad 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 in the Setting Oven Controls section.




## To Set the Recipe Recall Feature

The  **RECIPE RECALL** pad is used to set the Recipe Recall feature. This feature will ONLY recall a previous **Bake**, **Timed Bake** or a **Timed Bake** with a **Warm & Hold** added setting. This feature will not work with any other function including a **Delayed Timed Bake** setting.

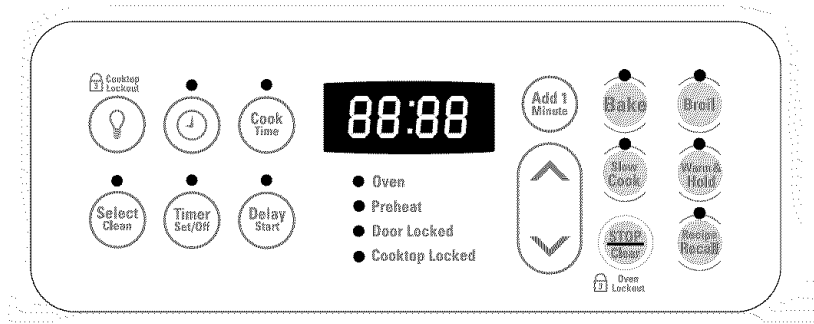
### To Program the Oven to Begin Baking Immediately and record a Recipe:

1. Place the food in the oven.
2. Press . " — — — ° " appears in the display.
3. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By holding the  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
4. The oven will turn ON and begin heating.
5. Press and hold  pad for at least 3 seconds or until a beep sounds. The beep indicates that this recipe has been recorded for future recall.


### To Program the Oven to Begin Baking with a stored Recipe:

1. Place the food in the oven.
2. Press .
3. Within 5 seconds, press the  or . The oven will begin to immediately cook with the previously recorded recipe. The Temperature is recalled and if a Timed Bake was recorded this feature will also recall the cooking time.

# Setting Oven Controls (cont'd)



## Using 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 maximum cook time for the Slow Cook feature is 12 hours unless the oven control has been changed to the Continuous Bake mode or the Sabbath mode has been activated. This feature may be used with the additional settings of a **Timed Bake Slow Cook** (see **Timed Bake** beginning with step 5-7) or a **Delayed Start Bake Slow Cook** (see **Delayed Start Bake** steps 5-10).

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

- Completely thaw all frozen foods before cooking with the Slow Cook feature.
- When using a single rack, place in position 4 or 5.
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food item.
- 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.

See the suggested Slow Cook feature recipes provided in the back of this Use & Care Guide.

## 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 (if no arrow keypad is touched within 10-15 seconds the request for Slow Cook will be clear).
3. Press and release the  to set the Slow Cook feature with a high setting (**HI** will appear in the display). This setting is best for cooking foods from a 4 to 5 hour time period. The oven indicator light will turn ON below the time display indicating the oven has turned ON with the settings you choose.
4. or press and release the  to set the Slow Cook feature with a low setting (**Lo** will appear in the display). This setting is best for cooking foods from a 8 to 9 hour time period. The oven indicator light will turn ON below the time display indicating the oven has turned ON with the settings you choose.
5. If desired, add any **Timed Bake** or **Delayed Start Bake** settings at this time.
6. To cancel the Slow Cook feature press  at anytime.








# Setting Oven Controls (cont'd)










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



The  **COOK TIME** and  **DELAY START** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the  **Bake** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press  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; , ,  & . **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 the  or . The display will show "350°F (177°C)." By holding the  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 **Delayed Start Bake** do so at this time. If not, skip this step and continue to step 6. Refer to the **Timed Bake** (complete steps 5-6) / **Delayed Start Bake** (complete steps 5-9) section on page 15 for complete instructions. Remember the oven will shut down after using **Timed Bake** or **Delay Start Bake** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Delayed Start Bake** time is 11 hours & 59 minutes.
6. The oven will turn ON and begin heating.
7. Press and hold both the  and  pads 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 holding the  or  (for Jewish Holidays only). 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  pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the  and  pads 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 is returned the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath. After the Sabbath observance 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)





## Setting the Warm & Hold™ Feature

The  pad turns ON the Serve Warm & Hold feature and will maintain an oven temperature of 170° F. 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 **TIMED BAKE** or **DELAY START BAKE**.

### To set Warm & Hold:

1. Arrange interior oven racks and place baked food in oven. If the food is already in the oven go to step 2.
2. Press . " — —" will appear in the display and the Warm & Hold indicator light above the pad will turn ON.  
Note: If no further pads are touched within 6 seconds the request to turn ON Warm & Hold will be cleared.
3. Press  or  to start.
4. To turn Warm & Hold OFF at any time press . The Warm & Hold indicator light above the pad will turn OFF.

### To set Warm & Hold to turn ON automatically:

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

## Setting Warmer Drawer Controls

### Arranging Warmer Drawer (Warm & Ready™ Drawer) Rack Positions (some models)

Note: Use the warmer drawer to keep hot foods hot such as: vegetables, gravies, meats, casseroles, biscuits and rolls, pastries and heated dinner plates.

The rack can be used in 2 ways:

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

The warmer drawer is equipped with a catch which may require extra force when opening and closing the drawer.

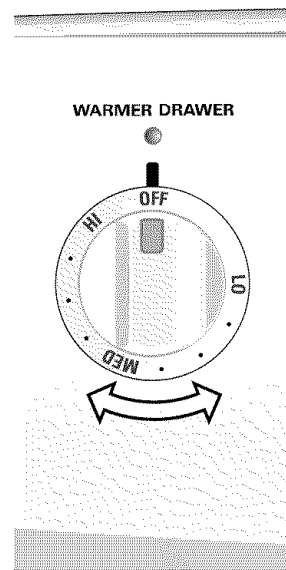
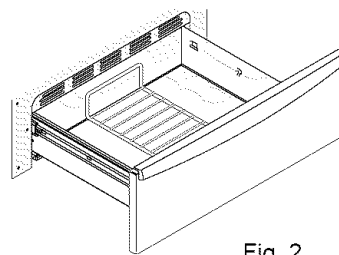
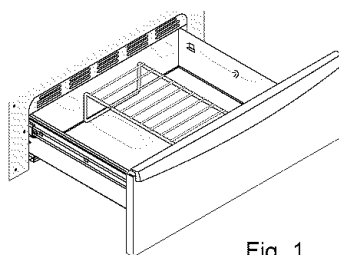
### To Operate the Warmer (Warm & Ready™) Drawer

Always start with hot food. It is not recommended to heat cold food in the warmer drawer.

All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality. **Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.**

Use only dishes, utensils and cookware recommended for oven use in the warmer drawer.

**CAUTION** Always use pot holders or oven mitts when removing food from the warmer drawer as cookware and plates will be HOT.



# Setting Warmer Drawer Controls (cont'd)

Warmer Drawer Recommended Food Settings Table	
Food Item	Setting
Bacon	HI
Hamburger Patties	HI
Poultry	HI
Pork Chops	HI
Fried Foods	HI
Pizza	HI
Gravies	MED
Casseroles	MED
Eggs	MED
Roasts (Beef, Pork, Lamb)	MED
Vegetables	MED
Biscuits	MED
Rolls, hard	MED
Pastries	MED
Rolls (soft)	LO
Empty Dinner Plates	LO

## To Set the Warmer (Warm & Ready™) Drawer Thermostat Control (some models)

The thermostat control is used to select the temperature of the warmer drawer. It is located on the control panel (See Fig. 3 on previous page). To set the thermostat, push in and turn the knob to the desired setting. The temperatures are approximate, and are designated by HI, MED and LO.

1. Turn the knob to select the desired temperature setting.
2. For best results, preheat the drawer before adding food. An empty drawer will preheat in approximately 15 minutes.
3. Turn the thermostat control to **OFF** after use.

## Warmer (Warm & Ready™) Drawer Temperature Selection (some models)

Refer to the table in the side column for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil.

Most foods can be kept at serving temperatures by using the medium setting.

When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting.

Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer.

## Warmer (Warm & Ready™) Drawer Indicator Light (some models)

The indicator light is located above the Warmer Drawer thermostat control. It turns on when the control is set, and stays on until the control is turned OFF. The warmer drawer is inoperable during the Self-Clean cycle. The indicator light will not come on during the Self-Clean cycle.

### To Remove Warmer Drawer:

1. **CAUTION** Turn power off before removing the warmer drawer.
2. Open the drawer to the fully opened position.
3. Locate glide lever on each side of drawer, pull up on the left glide lever and push down on the right glide lever (See Fig. 1).
5. Pull the drawer away from the range.

### To Replace Warmer (Warm & Ready™) Drawer:

1. **Pull the bearing glides to the front** of the chassis glide (See Fig. 2).
2. Align the glide on each side of the drawer with the glide slots on the range.
3. Push the drawer into the range until levers “click” (approximately 2”). Pull the drawer open again to seat bearing glides into position. **If you do not hear the levers “click” or the bearing glides do not feel seated remove the drawer and repeat steps 1 thru 3.** This will minimize possible damage to the bearing glides.

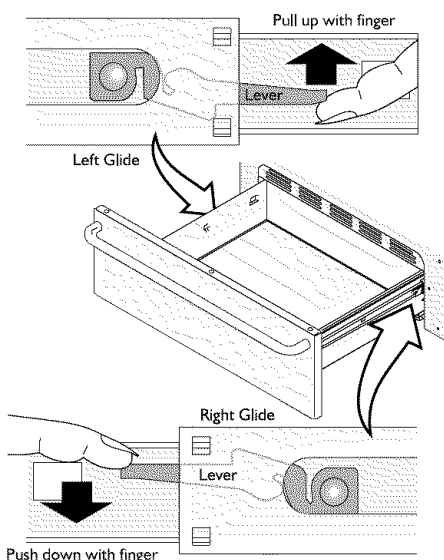


Fig. 1

Fig. 2

**NOTE:** The warmer drawer will **NOT** operate while in the Self-Clean and “Oven Lockout” modes



**WARNING** Electrical Shock Hazard can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

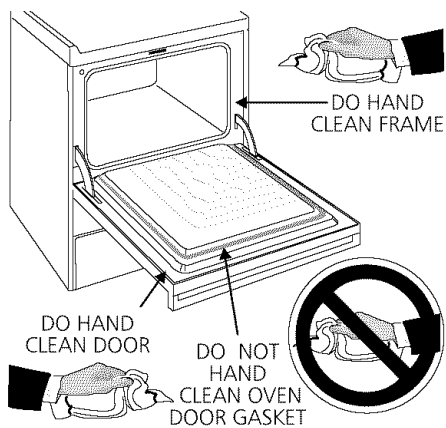
# Self-Cleaning

**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.

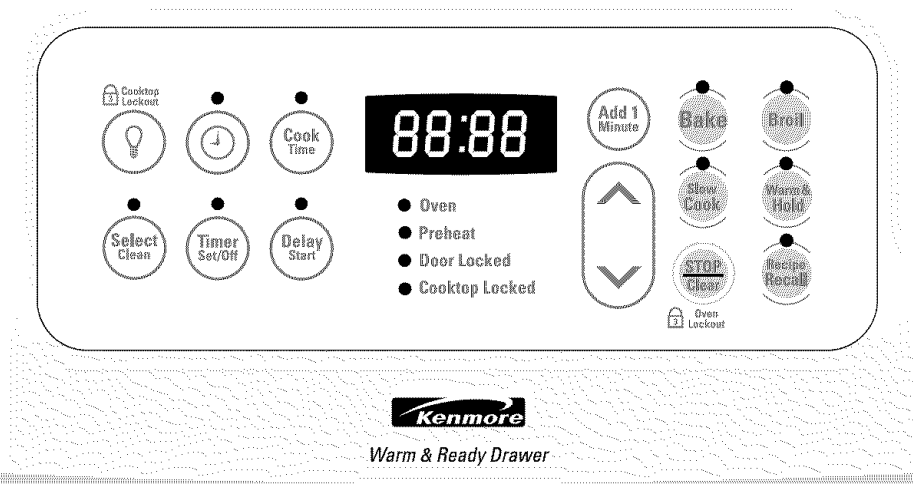
**CAUTION** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

**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.**
- Oven racks do not have to be removed. If they are not removed during the Self-Clean cycle their color will turn slightly blue and the finish will be dull. 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 spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

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








# Self-Cleaning (cont'd)

## Starting the Select Self-Clean Cycle or a Delayed Start Self-Clean Cycle

For satisfactory results, use a 2 hour Self-Clean cycle for **light soils** and a 3 hour cycle for **average** or a 4 hour cycle for **heavy soils**. **NOTE:** The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the 1st Self-Clean cycle. This will help eliminate the normal odors associated with the 1st 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, skips steps 2 & 3.)

1. Be sure the clock shows the correct time of day.
2. Press . The " : " in the time of day will flash.
3. Press and hold the  pad 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 or 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 "LOCK" 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 "LOCK" 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 window and the "Clean" and "LOCK" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" 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 Select 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 "LOCK" light has gone out, the oven door can be opened.
3. Restart the Self-Clean cycle once all conditions have been corrected.

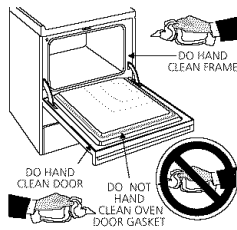
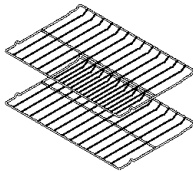
**⚠ CAUTION** To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

**⚠ 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.

# General Care & Cleaning

## Cleaning Table

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch.
Control Panels	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. Squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft, then push the knob(s) into place.
Porcelain Enamel Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner and Oven Bottom	Clean burner grates, broiler pan and insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below.  Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30-40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the range top.
Stainless Steel, Chrome Parts	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. 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	Remove racks. See "Removing and Replacing Oven Racks" under <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack positions).
Oven Door	To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water.  <b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a woven material, on self cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.



## Cleaning the Cooktop

The cooktop is designed to make cleaning easier. Because the four burners are sealed, cleanups are easy when spillovers are cleaned up immediately. To clean, wipe with a clean, damp cloth and wipe dry.

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

**CAUTION** Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

**CAUTION** Any additions, changes or conversions required in order for this appliance to perform satisfactorily must be made by an authorized Sears Service Center.

# General Care & Cleaning (cont'd)

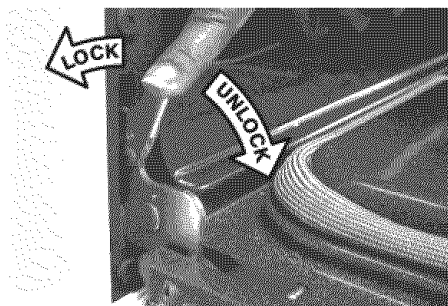
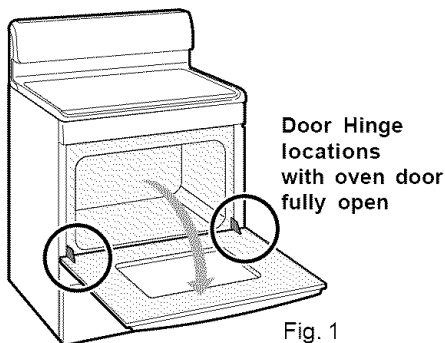


Fig. 2

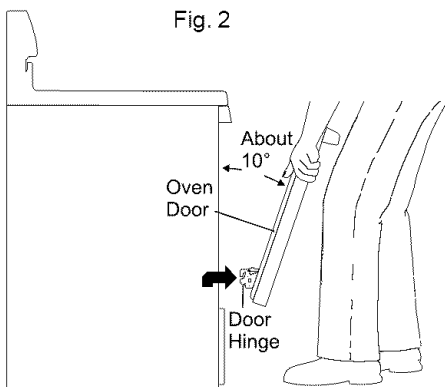


Fig. 3

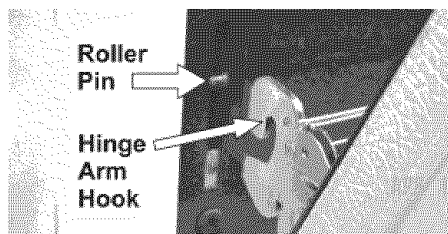
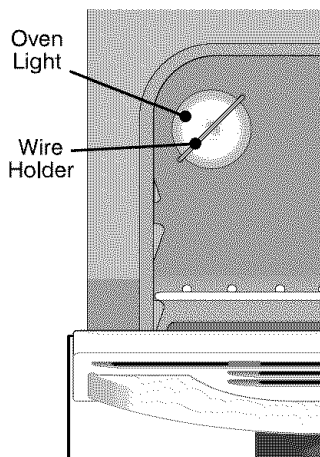


Fig. 4



## Removing and Replacing the Lift-Off Oven Door

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

### To Remove Oven Door:

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

### To Replace Oven Door:


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

### Special Door Care Instructions

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

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

## Changing the Oven Light

The oven light automatically turns ON when the door is opened. The oven light may also be manually operated by pressing the  pad.

The oven light bulb is located at the rear of the oven 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 replace the oven light bulb:

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

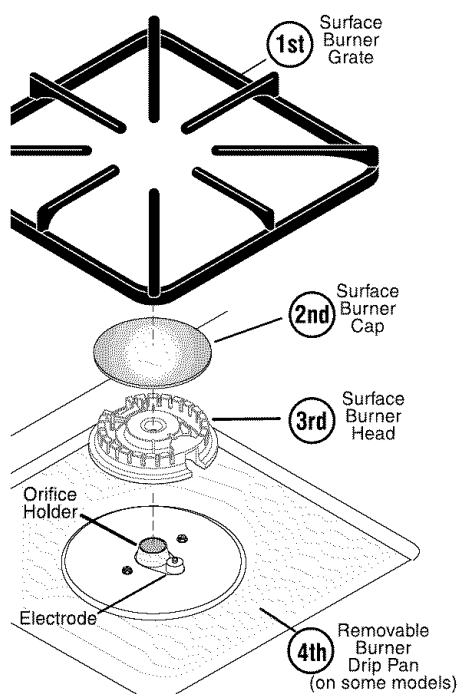
**CAUTION** Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

## General Care & Cleaning (cont'd)

### Cleaning the Contoured Well Areas, Burner Cap, Burner Head and Burner Drip Pans (some models)

The contoured well areas, burner cap, burner head and burner drip pans (some models) should be routinely cleaned.

Keeping the burner ports clean will prevent improper ignition and an uneven flame. Refer to the following instructions:



**To Clean the Recessed and Contoured Areas of the Cooktop** - If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

#### To Remove and Replace the Surface Burner Caps and Surface Burner Heads

- Remove in the following order: (1st) surface burner grate, (2nd) surface burner cap, (3rd) surface burner head and (4th) surface burner drip pan (if equipped).

Reverse the procedure above to replace the surface burner cap, surface burner head and surface burner drip pans (if equipped). **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 surface burner cap and surface burner head properly in place.**

#### To Clean the Surface Burner Cap, Surface Burner Head and Surface Burner Drip Pan (if equipped)

- Use a soap-filled scouring pad or a mild abrasive cleanser to clean the surface burner caps, surface burner heads and surface burner drip pans (if equipped). The ports (or slots) around the burner head 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 cap and surface burner head in place whenever a surface burner is in use.

## Adjusting the Oven Temperature

Your oven control 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 too cool for your recipe times, you can adjust the control so that the oven cooks hotter or cooler than the temperature displayed.

### To Adjust Oven Temperature:

1. Press **Bake**.
2. Set the temperature to 550°F (287°C) by pressing and holding the **▲**.
3. Within 2 seconds, press and hold **Bake** until the 2 digit display appears. Release **Bake**. 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."
4. The temperature can now be adjusted up or down 35°F (17°C), in 5°F steps by pressing and holding the **▲** or **▼**. Adjust until the desired amount of 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.
5. When you have made the desired adjustment, press **STOP Clear** to go back to the time of day display.

**Note:** Oven temperature adjustments made will not change the Self-Cleaning feature temperature.



# 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.

<b>OCCURRENCE</b>	<b>POSSIBLE CAUSE/SOLUTION</b>
<b>Range is not level.</b>	<p>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.</p> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <p>Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <p>Contact builder or installer to make appliance accessible.</p> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p> <p>Gas line is hard-plumbed. Have a flexible <b>C.S.A. International</b> approved metal appliance connector installed.</p>
<b>Surface burners do not light.</b>	<p>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 control knob to desired flame size.</p> <p>Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Surface Burners" in the <b>General Care &amp; Cleaning</b> table for additional cleaning instructions.</p> <p>Range power cord is disconnected from outlet (electric ignition models only). Be sure cord is securely plugged into the outlet.</p> <p>Electrical power outage (electric ignition models only). Burners can be lit manually. See <b>Setting Surface Controls</b>.</p>
<b>Surface burner flame burns half way around.</b>	<p>Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.</p> <p>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 <b>General Care &amp; Cleaning</b> section.</p>
<b>Surface burner flame is orange.</b>	<p>Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.</p> <p>In coastal areas, a slightly orange flame is unavoidable due to salt air.</p>
<b>Oven does not operate.</b>	<p>Be sure the oven controls are set correctly for the desired function. See <b>Setting Oven Controls</b> or <b>Entire Appliance Does Not Operate</b> (see below).</p> <p>Be sure regulator gas valve is "ON". See installation instructions.</p>
<b>Entire appliance does not operate.</b>	<p>Check house circuit breakers. The time of day <b>must</b> be set in order to operate the oven.</p> <p>Make sure electrical cord/plug is plugged tightly into outlet (electric ignition models only).</p> <p>Service wiring not complete. Call <b>1-800-4-MY-HOME®</b> for assistance (See back cover).</p> <p>Electrical power outage (electric ignition models only). Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See <b>Setting Surface Controls</b>.</p> <p>Be sure gas supply is turned on.</p>
<b>Oven light does not work.</b>	<p>Burned-out or loose bulb. See <b>Changing the Oven Light</b> (some models) to replace or tighten the bulb.</p>

# Before You Call

Solutions to Common Problems

<b>OCCURRENCE</b>	<b>POSSIBLE CAUSE/SOLUTION</b>
<b>Oven smokes excessively during broiling.</b>	<p>Meat is too close to the broil burner. Reposition the oven rack to provide more clearance between the meat and the broiler.</p> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <p>Broiler pan used without insert or insert covered with foil. <b>DO NOT</b> use the broiler pan without the insert or cover the insert with foil.</p> <p>Broiler drawer needs to be cleaned. Excessive smoking is caused by a build-up of grease or food spatters. If the broiler is used often, clean on a regular basis (some models).</p> <p>Oven door or Broiler drawer is open. Door/Drawer should be closed when broiling.</p>
<b>Oven control beeps and displays any F code error (for example F11).</b>	<p>Electronic control has detected a fault condition. Press <b>STOP/CLEAR</b> to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press <b>STOP/CLEAR</b> and call <b>1-800-4-MY-HOME®</b> for assistance (See back cover).</p>
<b>Poor baking results.</b>	<p>Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is cooking too hot or cool, see <b>Adjusting Your Oven Temperature</b>.</p>
<b>Self-Cleaning cycle does not work.</b>	<p>Controls are not set properly. Follow instructions in <b>Self-Cleaning</b> section.</p> <p>Self-cleaning cycle was interrupted. Stop time must be set 2 to 4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Clean Cycle" under <b>Self Cleaning</b>.</p>
<b>Soil is not completely removed.</b>	<p>Failure to clean bottom front, top of oven or door areas outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-clean cycle. Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</p> <p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p>
<b>Flames inside oven or smoking from vent.</b>	<p>Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under "Stopping or Interrupting the Self-Clean Cycle" in the <b>Self Cleaning</b> section.</p>

# Recipes for Slow Cook

## **Slow Cook Turkey Breast**

- 1 turkey breast
- 2 cups chicken broth
- 1 medium onion, sliced
- 2 teaspoons minced garlic
- 1 teaspoon salt
- ½ teaspoon pepper

In a roasting pan, place turkey breast meat-side up. Rub salt and pepper under the skin, and inside the cavity. Pour chicken broth around turkey breast, adding the onions and garlic. Cover roasting pan with lid or foil. Using the Slow Cook feature pad, set control on "Lo" setting for 7 to 8 hours, or the "Hi" setting for 4 to 5 hours. 4 to 6 servings.

## **Parmesan Green Beans and Potatoes**

- 32oz frozen whole green beans
- 6 medium red potatoes, sliced
- 1 large onion, sliced
- 1 tablespoon seasoning salt
- ½ cup margarine
- 1 cup parmesan cheese, grated

Combine green beans, potatoes, onions, seasoning salt, margarine and parmesan cheese in large casserole dish. Cover with lid or aluminum foil.

Using the Slow Cook feature pad, set control on "Lo" setting for 7 to 8 hours, or the "Hi" setting for 4 to 5 hours. 4 to 6 servings.

## **Orange Surprise Cake**

- 1 - pkg. orange cake mix
- 1 - 3.3oz pkg. white chocolate instant pudding
- 1 - 16oz. container sour cream
- ¾ cup vegetable oil
- 1 cup orange juice
- 4 eggs
- 1 - 9oz pkg. white chocolate pieces

Combine all ingredients, except white chocolate pieces. Blend well; then add white chocolate pieces. Pour mixture into a 5 quart oven safe dish coated with nonstick cooking spray.

Using the Slow Cook feature pad, set control on "Lo" setting for 5 to 6 hours, or the "Hi" setting for 3 to 4 hours. Spoon into bowl while still warm and serve with vanilla bean ice cream, or whipped cream.

4 to 6 servings.

## **Pork Chops with Potatoes**

- 1 can (10 ¾ oz) cream of mushroom soup
- ¼ cup dry white wine
- ¼ cup Dijon mustard
- 1 teaspoon dry thyme, crushed
- 1 teaspoon garlic, minced
- 6 pork chops, cut ¾" thick
- 1 teaspoon pepper seasoning
- 1 teaspoon salt seasoning
- 1 tablespoon parsley
- 6 medium potatoes, sliced
- 1 medium onion, sliced

In a large mixing bowl, combine first 5 ingredients; blend well. In a roasting pan, spread potatoes and onions over the bottom of the pan. Pour soup mixture over potatoes and onions; topping with the pork chops. Sprinkle pepper seasoning and parsley on top of pork chops. Cover pan with lid or aluminum foil and place on rack in the oven.

Using the Slow Cook feature pad, set control on "Lo" setting for 5 to 6 hours, or the "Hi" setting for 3 to 4 hours. 4 to 6 servings.

## **Apple Bread Pudding**

- 5 cups sour dough bread cubes ( ½ ")
- ½ cup butter, melted
- ¾ cup brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- pinch of salt
- 4 to 5 cups apples, peeled and sliced thickly
- 1 cup raisins
- 1 cup walnuts, chopped

In large mixing bowl, combine all ingredients; blend well. Pour mixture into a 5quart oven safe dish. Cover with lid or aluminum foil and place on rack in oven.

Using the Slow Cook feature pad, set control on "Lo" setting for 5 to 6 hours, or the "Hi" setting for 3 to 4 hours. 4 to 6 servings.

## **Roast Beef with Vegetables**

- 3 to 3 ½ lb sirloin tip roast
- 2 cups water
- 4 to 5 medium potatoes, quartered
- 1 lb. small carrots
- 2 large onion, quartered
- 4 garlic cloves
- ¼ cup worstershire sauce
- salt
- pepper

Center roast in large roasting pan. Add water. Spread potatoes, carrots, onions and garlic cloves evenly around roast. Pour worstershire sauce on top of roast. Sprinkle all with salt and pepper to taste. Cover with lid or aluminum foil.

Using the Slow Cook feature pad, set control on "Lo" setting for 5 to 6 hours, or the "Hi" setting for 3 to 4 hours. 4 to 6 servings.

## **Peach Cobbler**

- 1 cup self rising flour
- 1 cup sugar
- 1 cup milk
- ½ cup butter, melted
- 1 lb. frozen peaches

In 5 quart oven safe dish, combine first four ingredients. Blend well. Stir in peaches. Place on rack in oven.

Using the Slow Cook feature pad, set control on "Lo" setting for 5 to 6 hours, or the "Hi" setting for 3 to 4 hours. 4 to 6 servings.

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