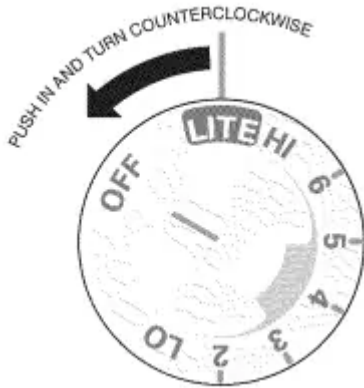


## Setting Surface Controls

**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.



## 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 (if equipped) is best used for simmering delicate sauces, etc.

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

The Power burners (if equipped) are best used for bringing large quantities of liquid to temperature and when preparing larger quantities of food.

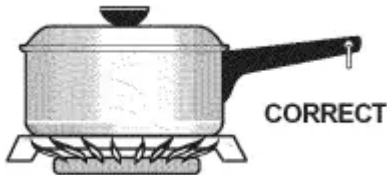
Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

## Operating the Gas Surface Burners:

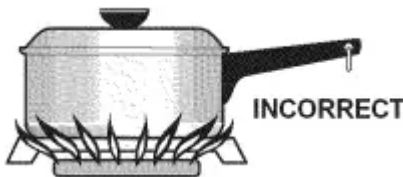
1. Place cooking utensil on surface burner.
2. Push the surface control knob in and turn counterclockwise out of the OFF position.
3. Release the knob and rotate to the LITE position. Note: All four electronic surface ignitors will spark at the same time. However, only the burner you are turning on will ignite.

4. Visually check that the burner has lit.
5. 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.



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.

*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.

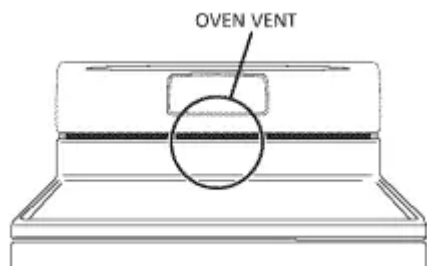
**\*These settings are based on using medium-weight metal or aluminum pans with lids.**

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

**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

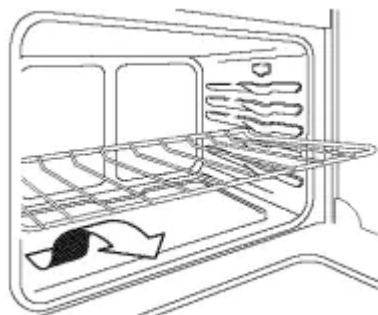
quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

## Before Setting Oven Controls



### Oven Vent Location

The oven vent is located **below the** backguard. 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 OVEN VENT.**



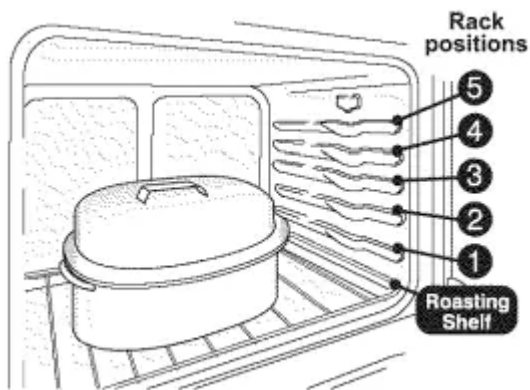
### Arranging Oven Racks

**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.



### Arranging Oven Racks with 6 Rack Positions

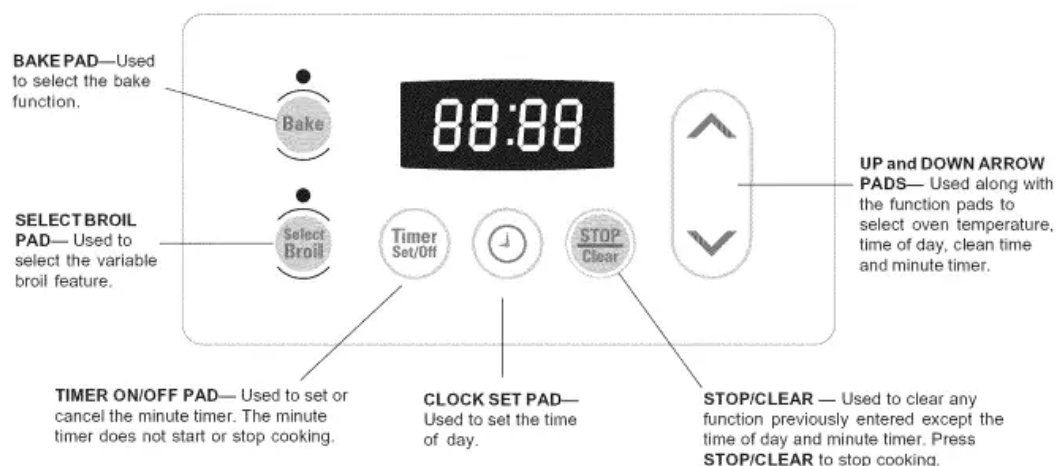
To bake on a single rack, place the rack on position 2 or 3. To bake on 2 racks, place the racks on positions 1 & 3.

Recommended Rack Positions for Broiling, Baking & Roasting:	
Food	Rack Position
Broiling meats, chicken or fish.	See Broil
Cookies, cakes, pies, biscuits & muffins.	3
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry.	1
Turkey, roast or ham.	1 or Roasting Shelf

### Oven Control Functions

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






## 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 .
2. Within 5 seconds, press and hold the  $\wedge$  or  $\vee$  until the correct time of day appears in the display.


### To Set the Minute Timer:

1. Press .
2. Press the  $\wedge$  to increase the time in one minute increments. Press and hold the  $\wedge$  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 you press the  $\vee$  first, the timer will advance to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will sound a 3 second beep. 0:00 will appear in the display until  is pressed.

**Note:** While the minute timer is counting down, the ":" will flash. 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  $\wedge$  or  $\vee$  to increase or decrease the time. To Cancel the Minute Timer before the



set time has run out: Press .

## Changing the Temperature Display Mode (some models)

The electronic oven control temperature display mode was factory preset to display (Fahrenheit) °F oven temperatures. Note: Oven cooking temperatures may be set from 170°F to 500°F (77°C to 260°C).

### To change the Temperature Display Mode to °C (Celsius) or from °C to °F


(do not use Bake or Broil while changing the Temperature Display Mode):

1. Press & hold the  key pad for 6-8 seconds until F or C appears in the display. **Note:** At this time the display will show the current Temperature Display Mode whether set for F or C.
  2. Press the  $\wedge$  key pad once to choose the (Fahrenheit) °F mode; or press the  $\vee$  key pad once to choose the (Celsius) °C mode.
  3. After 5 seconds, the display will flash. To accept the change, wait 5 more seconds until the oven control beeps once. To complete the change skip step 4 below,
- OR;
4. If at any time during the process of changing the Temperature Display Mode (F or C) you decide the change is not desired, press the  key pad before the oven control beeps once to cancel the process.
  5. The control will beep once. The display will then return to the time of day with any temperature display mode change you may have requested.


### To Set or Change the Temperature for Baking

The oven can be programmed to bake at any temperature from 170°F to 500°F.


#### To Set the Controls for Baking:

1. Press , “- - -” appears in the display.
2. Within 5 seconds, press the  $\wedge$  or  $\vee$ . The display will show “350°F.” By pressing and holding the  $\wedge$  or  $\vee$ , the temperature can then be adjusted in 5°F increments.

3. When the  $\wedge$  or  $\vee$  is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep one (1) time.

4. To cancel the baking function, press .

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

1. Press  and make sure the bake temperature is displayed.
2. Press the  $\wedge$  or  $\vee$  to increase or decrease the set temperature.

**To Broil:**

1. Slide broiler drawer out to the stop position.
2. Remove broiler pan and insert (See Fig. 1).
3. Always position rack before setting control, while range is cool.
4. Position rack by tilting front of rack and pulling rack out from locating holes in rear of broiler drawer. Reposition back of rack in the desired locating holds and allow front of rack to slide down into the corresponding slots in front of broiler drawer (See Fig. 2).


For rare meats, position the rack closer to the burner (upper position). For medium foods use middle position. For well-done foods such as chicken, lobster tails or thick cuts of meat, position the rack further from the burner (lower position).

Position the rack and adjust the Broil settings as suggested in the chart provided below:

Position	Food category
HI	Medium-rare steaks/medium-well hamburgers
Middle	Fish, medium steaks & pork chops
Low	Well-done foods such as chicken & lobster

5. Place broiler pan on rack; make sure the broiler pan with the insert is positioned as shown (See Fig. 1). Be sure front of pan is positioned correctly in rack.



6. Slide the broiler drawer all the way into the range.

7. Press . " - - " will appear in the display.


8. Press  $\wedge$  or  $\vee$  once to Broil with a normal setting (no will appear in the display).

9. To Broil with a high setting press  $\wedge$  twice (hi will appear in the display). To Broil with a low setting press the  $\vee$  arrow twice (lo will appear in the display).




10. The oven is properly set for Broil when the indicator light over the  pad stops flashing and glows steady. Broil may be canceled by pressing  at anytime.

11. Broil on one side until food is browned; turn and cook on the 2nd side. Note: Always pull the oven rack out to the stop position before turning or removing food.

12. When broiling is finished, press .

13. When removing broiler pan from broiler drawer always use pot holders.

**Note:** The Broil level setting may be changed anytime while broiling. To change the level press

 and press  $\wedge$  one time for each increment of higher levels or  $\vee$  for each desired lower level increment. Select the LO broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.

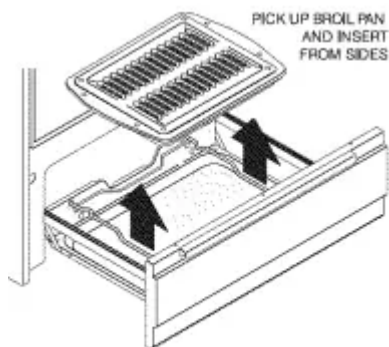


Fig. 1

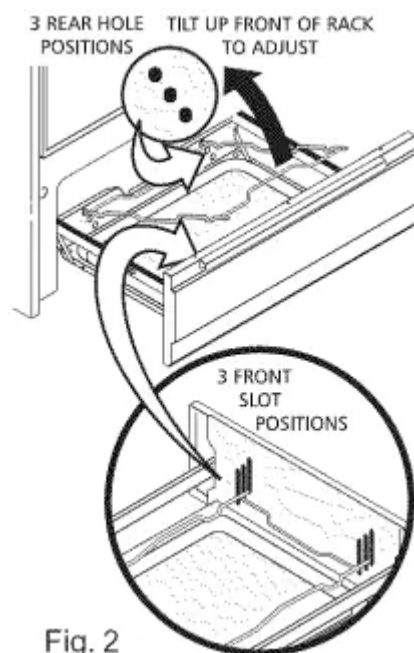


Fig. 2

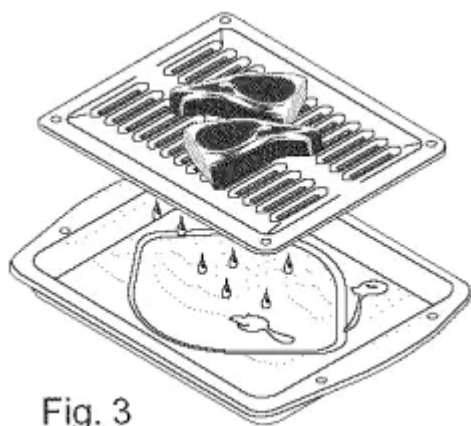


Fig. 3

**Note:** The broiler pan and the insert allows grease to drain and be kept away from the high heat of the broiler (See Fig. 3). DO NOT use the pan without the insert. DO NOT cover the insert with foil; the exposed grease could ignite.

**Warning** DO NOT use the broiler drawer for storage. Items placed in the broiler drawer will catch fire.


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

## Adjusting Your Oven Temperature (some models)


Your new oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully, if you feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking.

**Note:** DO NOT adjust your oven temperature based on oven thermometers, such as those found in grocery stores, they may not be accurate.

**To Adjust the Oven Temperature** (do not use Bake or Broil while adjusting the oven temperature):

1. Press  hold the key pad and release after the display begins flashing the factory temperature change of 00. Note: If the oven temperature has been previously adjusted from the factory setting, the current temperature adjusted value will flash in the display instead.
2. You may increase the oven temperature in 5°F increments with each press of the  $\wedge$  key pad to a maximum oven adjustment of +35°F. You may also adjust the oven temperature downward in 5°F increments with each press of the  $\vee$  key pad (total range of -35 to +35). Note: Your oven control was factory set in the (Fahrenheit) °F Temperature Display Mode. To change for (Celsius) °C, see Changing the Temperature Display Mode in the Oven Control Functions section of the Ms Use & Care Manual.

3. If no other key pad is pressed after 5 seconds the display will begin to flash.

4. If you do not want to keep the display adjustment, press the  key pad before the oven control beeps. This will cancel the temperature adjustment procedure. To start this procedure over again begin with step 1 above OR;

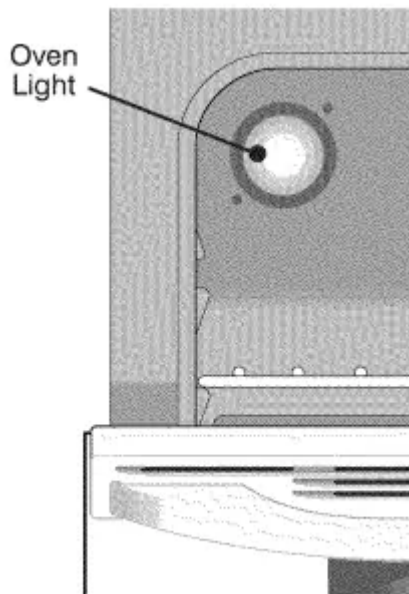
5. If you want to keep the adjustment, wait until the display quits flashing and the oven control beeps once.

6. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

**Notes:** The oven temperature adjustment may be made if your oven control has been set to operate in the (Celsius) °C Temperature Display Mode. In this case each press of the  $\wedge$  or  $\vee$  key will adjust in 1°C increments upward (maximum +18°C) or downward (maximum -18°C), depending on which arrow key pad is pressed.

## General Care & Cleaning

### Changing the Oven Light (some models)



On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light 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:

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. Turn power back on again at the main source (or plug the range back in).
5. The clock will then need to be reset. To reset, see "Setting the Clock" and "Setting the Minute Timer" under Setting Oven Controls 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.



## Cleaning Chart



Surfaces	How to Clean
Glass, Painted Plastic Body Parts & Control Knobs	<p>For general cleaning, use a soft cloth, clean with mild dish detergent &amp; water or a 50/50 solution of vinegar &amp; water. Follow by rinsing the area with clean water; dry &amp; polish with a soft cloth.</p> <p>Glass cleaners may be used if sprayed on a soft cloth 1st. DO NOT spray liquids directly on the control pad and display areas. DO NOT use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. DO NOT use other liquid cleaners, abrasive cleaners, scouring pads, or some paper towels - they will damage the finish.</p>
Painted Control Panels & Display areas	<p>Before cleaning the control panel, turn all controls to OFF &amp; remove the control knobs. To remove, pull each knob straight off the shaft. Use the general cleaning instructions provided in the paragraph above.</p>
Porcelain Enamel Burner Grates, Cooktop Surface, Broiler Pan & Insert, Broiler Drawer, Door Liner & Oven Bottom	<p>Clean burner grates, broiler pan &amp; insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below.</p> <p>Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water &amp; 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, then scrub with a soap-filled scouring pad. Rinse &amp; 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 range top.</p>
Oven Racks	<p>Remove racks. See "Removing &amp; Replacing Oven Racks" under Before Setting Oven Controls. Use a mild, abrasive cleaner, following the cleaner's recommendations. Rinse with clean water &amp; let 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 oven rack positions).</p>
Oven Door	<p>Use soap &amp; water to thoroughly clean the top, sides &amp; front of the oven door. Rinse well. You may use a glass cleaner on the</p>



	<p>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.</p>
Stainless Steel	<p>Clean stainless steel with hot soapy water &amp; a dishcloth. Rinse with clean water and a cloth. DO NOT use cleaners with high concentrations of chlorides or chlorines. DO NOT use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.</p>

### Cleaning the Cooktop

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

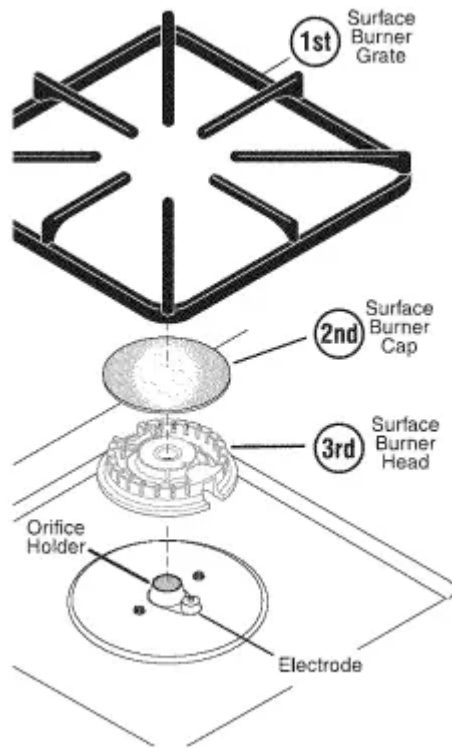
### Cleaning the Contoured Well Areas, Burner Caps & Burner Heads

The contoured well areas, burner caps and burner heads should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. Refer to the following section for instructions.

**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.



**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 and (3rd) surface burner heads.

Reverse the procedure above to replace the surface burner cap and surface burner heads. 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.

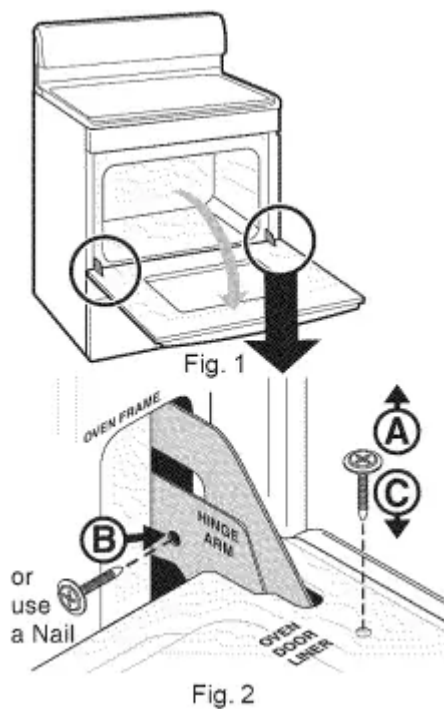
**To Clean the Surface Burner Caps and Surface Burner Heads** - Use a soap filled scouring pad or a mild abrasive cleanser to clean the surface burner caps and surface burner heads. The ports (or slots) around the burner head must be routinely cleaned. If residue still remains in these ports, use a small-gauge 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.

## Removing & Replacing the Oven Door

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

## To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Remove 2 screws located on the inside of the oven door liner (See A Fig. 2)
3. Insert the 2 screws into the door hinge holes located on the side of the hinge arm, one into each hinge (See B Fig. 2).
4. Close oven door until the door stops, (Do not force the door to close any further). The placement of these screws should keep door open in about a 45 degree position.
5. Grasp oven door firmly on both sides and slide door up and off hinges at the same angle. (See Fig. 3)
6. To clean oven door, follow the instructions in the General Care & Cleaning table.



## To Replace Oven Door:

1. Be sure the hinge arms remain at the 45 degree angle position. Be sure the screws are still locking the hinge arms from moving. If the screws fall out of the hinge holes, the hinge(s) may snap back against the oven frame and could pinch fingers or chip the porcelain finish on the oven front frame.
2. Hold door at the sides near the top while resting the lower front of door on your knee. Insert the door channels at the bottom of door over the door hinges, (See Fig. 3).
3. Allow the door to slide down into the door hinges evenly at the same 45 degree angle. The hinge arms should be inserted into the bottom corners as far as they can go.
4. Open door completely (horizontal with floor) and remove both screws from holes in door hinges.

5. Reinstall the 2 screws into the door liner (See C Fig. 2).
6. If the door is not in alignment with the oven frame, remove door and repeat the above steps.

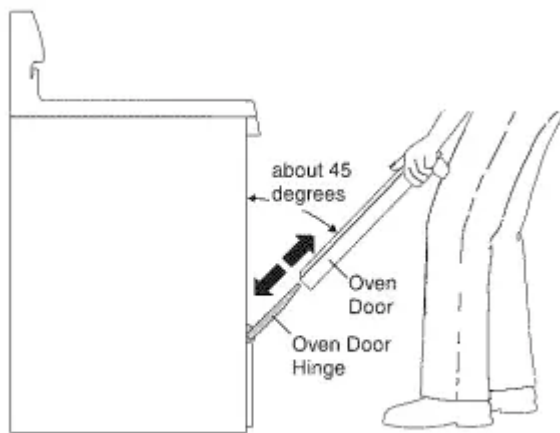


Fig. 3

## Before You Call

### Solutions to Common Problems

**Before you call for service**, review the following list. It may save you time & expense. The list includes common occurrences (shown in bold) that are not the result of defective workmanship or materials in this appliance. The possible corrections to these problems are provided with the problem listed:

#### **Range is not level**

- (1) 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 oven rack is level.
- (2) Be sure floor is level, strong & stable enough to adequately support range.
- (3) If floor is sagging or sloping, contact a carpenter to correct the situation.
- (4) Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for range clearance.

#### **Surface burners do not light**

- (1) Surface control knob has not been completely turned to LITE. Push in & turn the surface control knob to LITE until burner ignites & then turn control knob to desired flame size.
- (2) Burner ports are clogged. With the burner OFF, use a small-gauge wire or needle to clean ports. See *Cleaning the Contoured Well Areas, Burner Cap, Burner Head & Burner Drip Pans* in the General Care & Cleaning section for complete cleaning instructions.
- (3) Range power cord is disconnected from outlet (electric ignition models only). Be sure cord is securely plugged into the outlet.

(4) Electrical power outage (electric ignition models only). Burners can be lit manually. See Setting Surface Controls.

#### **Surface burner flame burns halfway around**

(1) Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.

(2) 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 Cleaning the Contoured Well Areas, Burner Cap, Burner Head & Burner Drip Pans in the General Care & Cleaning section.

#### **Surface burner flame is orange**

(1) Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.

(2) In coastal areas, a slightly orange flame is unavoidable due to salt air.

#### **Oven does not operate**

(1) Be sure the oven controls are set properly for the desired function. See Setting Oven Controls in this Use & Care Manual or read the instructions "Entire appliance does not operate" in this checklist.

(2) Be sure gas regulator valve is "ON". See installation instructions.

#### **Entire appliance does not operate**

(1) The time of day is not set. The time of day must first be set in order to operate the oven. See "To Set the Clock" in the Setting Oven Controls section.

(2) Make sure cord/plug is plugged correctly into outlet.

(3) Service wiring is not complete. Contact your authorized service agent.

(4) Electrical power outage. Check house lights to be sure. Call your local electric company for service.

(5) Be sure gas supply is turned ON.

#### **Oven light does not work (some models)**

Replace or tighten bulb. See Changing Oven Light section in this Use & Care Manual.

#### **Oven smokes excessively during broiling**

(1) Control(s) not set properly. Follow Broil instructions under Setting Oven Controls.

(2) Oven door is open. Make sure oven door is closed.

(3) Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat & the element. Preheat the broil element for searing.

(4) Meat not properly prepared. Remove excess fat from meat. Cut fatty edges to prevent curling, but do not cut into lean.

(5) Insert on broiler pan wrong side up & grease not draining. Always place grid on the broiler pan with ribs up & slots down to allow grease to drip into pan (some models).

(6) Grease has built up on oven surfaces or broiler pan & insert (some models). Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

### **Flames inside oven or smoking from oven vent**

Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Broiling" in the Setting Oven Controls section.

### **Oven control beeps & displays F1 or F3**

(Some models) Electronic control has detected a fault condition. Press STOP/ CLEAR to clear the display & stop beeping. Reprogram oven. If fault recurs, record fault number. Press STOP/CLEAR & call 1- 800-4=MY=HOME® (See back cover).

### **Oven control beeps & displays F code error (for example F11)**

(Some models) Electronic control has detected a fault condition. Press STOP/CLEAR to clear the display & stop beeping. Try the Bake or Broil function again. If the F code error repeats, remove power supply to appliance, wait 5 minutes and then repower the appliance and set clock time of day. Try the Bake or Broil function again. If the fault recurs, record fault number, press STOP/CLEAR & contact an authorized service agent.

### **Poor baking results**

(Some models) Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven & 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.

### **Poor baking results**

(Some models) Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven & space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see Adjusting Your Oven Temperature in this Use & Care Guide.

### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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