

Oven Controls





- 1. Bake** - Selects Bake function.
- 2. Broil** - Selects Broil function.
- 3. Self Clean** - Use to select 2, 3, or 4hr Self-Clean cycle.
- 4. Warm & Hold** - Use to keep cooked food warm and at serving temperature for up to 3 hours.
- 5. Oven Lock** - Use to lock oven door and oven functions.
HOLD 3 SEC
- 6. PREHEAT indicator light** - Is on when oven is preheating. Stays on until the oven reaches the desired temperature.
- 7. OVEN LOCK indicator light** - Is on when door locks or unlocks and when oven lockout is active.
- 8. OVEN ON indicator light** - Glows each time the oven cycles on to maintain the set oven temperature.
- 9. START** - Use to start all cooking functions.
- 10. Up / Down arrows** - Use with the function keys to accept settings and adjust temperature and times.
- 11. STOP** - Cancels any active oven function except clock and timer.
- 12. Timer Set/Off** - Use to set and cancel the timer and to set the Continuous Bake feature.
- 13. Set Clock** - Use with arrow keys to set time of day.
- 14. Cook Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
- 15. Delay Start** - Use with Bake and Self Clean functions to program a delayed start bake or delayed start self clean cycle.
- 16. LIGHT** - Use to turn internal oven light on and off.

Setting Clock

When the appliance is first powered up or when the power supply to the appliance has been interrupted, **12:00** will flash in the display. The time of day must first be set before operating the oven.



To set the clock

1. Press **Set Clock** once. **CLO** appears in display.
2. Press  or  and the time appears in the display. Continue to hold arrow key until the correct time of day appears in the display.
3. Press **START** to accept time of day.

Important note:

The time of day cannot be changed when the oven is set for cooking.

Silent or audible control mode

1. Press and hold **Delay Start** until the control beeps once (about 3 seconds). The present mode appears as OFF (silent operation) or ON (for audible operation).
2. Use  or  to toggle between audible or silent modes. To save press **START** when the desired mode of operation appears in the display

Oven Lock

The Oven Lock feature allows you to lock the oven portion of the appliance while the oven is not in use.

To activate Oven Lock feature:

1. Be sure the door is completely closed.
2. Press and hold Oven Lock for 3 seconds. Loc will appear in the display. The OVEN LOCK indicator light will flash while the motor driven door latch begins locking the oven door. Do not open the door during this time. Allow 15 seconds for the door to completely lock. Once oven door is locked, the time of day will appear in the display.

To cancel the Oven Lock feature:

1. Press and hold Oven Lock for 3 seconds. The OVEN LOCK indicator light will flash and the motor driven door latch will begin to unlock. Do not open the door at this time. The door will unlock completely in about 15 seconds.
2. The oven control keys will be available, and the oven door can be opened again.



Important notes:

- To avoid possible damage to the oven door latch mechanism, do not attempt to open or close the oven door whenever the OVEN LOCK indicator light is flashing.

- If a control key is pressed when the OVEN LOCK is active, Loc will appear in the display as a reminder that the oven keys are inactive when the OVEN LOCK feature is active.

Silent or audible control mode



The appliance may be set for silent or audible operation. If the silent mode is selected, most of the sounds associated with setting the controls will be silent. But, sounds will be heard when the timer ends, when a baking function ends, and when the set preheat temperature is reached.

1. Press and hold Delay Start until the control beeps once (about 3 seconds). The present mode appears as OFF (silent operation) or ON (for audible operation).
2. Use  or  to toggle between audible or silent modes. To save, press START when the desired mode of operation appears in the display.

Changing Temperature Display to Fahrenheit (°F) or Celsius (°C)

The electronic oven control is set to display °F when shipped from the factory. The display may be changed to show either °F or °C oven temperatures.

To change temperature display mode from °F to °C or from °C to °F:

1. Press Broil. HI appears in the display.
2. Press and hold Broil until F or C appears in the display.
3. Press either  or  to toggle between F or C mode choices.
4. Press START to accept change. The display will return to the time of day.

Important note:

- The temperature display mode cannot be changed when the oven is set for cooking.

Changing between continuous bake setting or 12-hour energy saving feature

The oven control has a factory-preset 12-hour energy saving feature that will turn the oven off automatically if the oven is left on for more than 12 hours. The control may be programmed to override this feature to continuously bake.

To change to continuous bake mode:



Press and hold Timer ON/OFF until the control beeps once (about 6 seconds). Cont will appear in display. The control is set for continuous bake. Press Self Clean to toggle between continuous bake and 12hr energy saving. 12 Hr will appear in display for energy saving mode.



To save the selected mode, press START. The display will return to idle.

Setting Timer

The timer may be set from 1 minute to 11 hours and 59 minutes.

To set the timer:

1. Press Timer ON/OFF.
2. Press and hold  to increase the time. Release  when the desired time appears in the display.
3. Press START, and the timer will begin to count down.
4. When the set time has run out, the timer will sound with three beeps and will continue to beep three times every 60 seconds until Timer ON/OFF is pressed.

To change time remaining in Timer, press and hold  or  to increase or decrease any time remaining.

To cancel the timer before at any time, press Timer ON/Off once.





Important notes:

- The timer does not start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The timer may be used alone or when any other oven function is active.
- The indicator light located above Timer ON/OFF will glow when the timer is active.
- The timer will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining, only seconds will display.
- If the timer is active when oven cooking, the minute timer will show in the display by default. To view information of any other active oven function, press the key once for the active function to view status.


Setting Bake

Use the bake function whenever the recipe calls for baking using normal temperatures. A reminder tone will sound when the set bake temperature is reached. Bake may be programmed for any temperature from 170°F to 550°F (77°C to 288°C). The factory preset bake temperature is 350°F (177°C).



To set Bake

1. Arrange oven racks and close oven door.
2. Press Bake. 350° appears in display.
3. Within 15 seconds, press  or . The display will show the default oven temperature of 350°F (177°C). By pressing  or , the oven temperature may be adjusted in 5°F increments (1°C).

4. Press START when the desired temperature appears. The oven will begin heating to the selected temperature. When the oven temperature reaches the set temperature, the PRE-HEAT indicator light will turn off, and the oven control will beep three times.

To cancel bake at anytime, Press  .

To change the oven temperature after Bake has started:

1. Press Bake. The current set oven temperature will display.
2. Press  or  to increase or decrease the current set temperature to the new oven temperature.

Important notes:

- The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see “Changing between continuous bake setting or 12-hour energy saving feature” mode for detailed information

Baking tips

- Fully preheat the oven before cooking items like cookies, biscuits, and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using two oven racks, place racks in positions 3 and 6. (Fig. 9, on page 15)
- Dark or dull bakeware absorbs more heat than shiny bakeware. It may be necessary to reduce oven temperature and cook time to prevent overbrowning of some foods. Dark bakeware is recommended for pies. Shiny bakeware is recommended for cakes, cookies, and muffins.
- For best results when baking cakes or cookies using 2 oven racks, place cookware in rack positions 3 & 6 and pans as shown in Fig. 8, on page 15

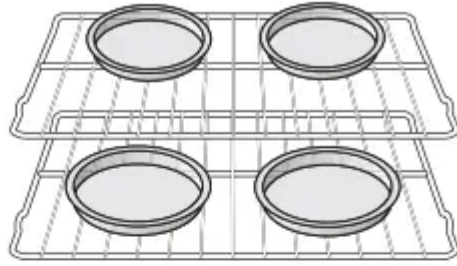


Figure 8: Baking on multiple levels

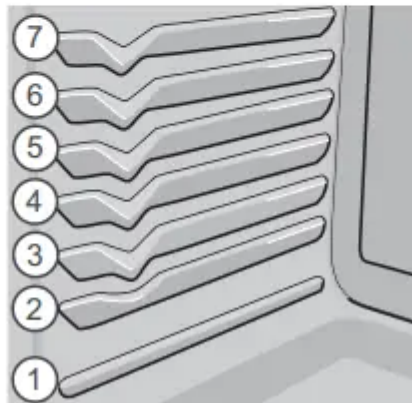









Fig. 9 Oven rack positions

Setting Cook Time



Use Cook Time to set the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set cook time ends.

To program the oven to begin baking immediately and to shut off automatically:

1. Be sure that the clock displays the correct time of day. Arrange oven racks and close oven door.
2. Press Bake. 350° appears in display.
3. Within 15 seconds, press  or . The display will show the default oven temperature of 350°F (177°C). By pressing  or ; the temperature may be adjusted in 5°F increments (1°C). Press START to accept.
4. Press Cook Time. 00 will appear in display.
5. Press  or  to reach the desired cook time.
6. Press START to accept. When the oven temperature reaches the set temperature, the PRE HEAT indicator light turns off and the oven control will beep once.
7. To cancel at anytime, press .

When the cook time runs out, End will appear in the display. The oven control will beep three times every minute as a reminder until STOP is pressed.

To change the oven temperature or cook time after baking has started:

1. Press Bake (for oven temperature) or Cook Time.
2. To adjust temperature or cook time, press  or , and release when the desired temperature or cook time setting appears in the display.









Important notes:

- Cook Time and Delay Start may be set with Bake but are not available for use with Broil.
- While baking with Cook Time, press Cook Time to display any cook time remaining.
- Cook Time and Delay Start can be set with Bake or Convection (on some models).
- The maximum Cook Time or Delay Start setting is 11 hours and 59 minutes.

Setting Delay Start



Delay Start allows you to set a delayed starting time to the oven baking or cleaning functions.

To program oven for a delayed starting time and to shut off automatically:


1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press Bake. 350° appears in display.
4. Within 15 seconds, press  or . The display will show the default oven temperature of 350°F (177°C). By pressing  or , the oven temperature may be adjusted in 5°F increments (1°C). When desired temperature is reached press START to accept.
5. Press Cook Time. 00 will appear in display.
6. Press the  or  to set the desired cook time. Then press START to accept.
7. Press Delay Start. The time of day will appear in the display. Press  or  until the desired starting time appears in the display and press START.
8. The oven will turn on at the set delayed starting time and begin heating. When the oven temperature reaches the set temperature, the PRE HEAT indicator light will turn off and the oven control will beep three times.

To cancel at anytime, press .

To change the oven temperature or cook time after baking has started:

1. Press Bake (for oven temperature) or Cook Time.
2. Press  or  and release when the desired temperature or cook time setting appears in the display.




When the cook time runs out, End will appear in the display.

The oven control will beep three times every minute until  is pressed.

Setting Broil

Use the broil function to cook meats that require direct exposure to flame heat for optimum browning results. The Broil function is factory preset to broil, shown as Hi. The suggested broil settings are recommendations only. Increase or decrease broiling times or move to a different rack position to suit for doneness.

To set Broil:

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 2 minutes before adding food.
2. Position cookware in oven. Leave door open at broil stop position.
3. Press Broil. HI will appear in display.
4. Press  or  until the desired broil setting level appears in the display. Press  for HI broil or for LO broil setting.
5. Press START. Broil on one side until food is browned. Turn and broil food on other side. When finished broiling, press STOP.

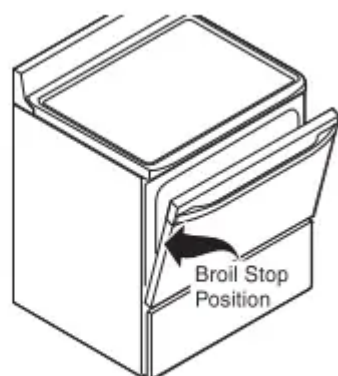


Fig. 10 Door open for broiling

Table 3:

Suggested Broil Settings

Food	Rack Position	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak, 1 inch thick	6th or 7th*	Hi	8	6	Medium
Steak, 1 inch thick	5th or 6th*	Hi	10	8	Medium-well
Steak, 1 inch thick	5th or 6th*	Hi	11	10	Well
Pork Chops, 3/4 inch thick	5th	Hi	12	8	Well
Chicken, bone-in	5th	Lo	25	15	Well
Chicken, boneless	5th	Lo	10	8	Well
Fish	5th	Hi	as directed		Well
Shrimp	4th	Hi	as directed		Well
Hamburger, 1 inch	5th or 6th	Hi	12	10	Medium

Cook times are suggestions and should only be used as a guide.

Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking. To purchase them, call Sears at 1-800-4-MY-HOME (1-800-4663) and order broil pan kit 5304442087.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.

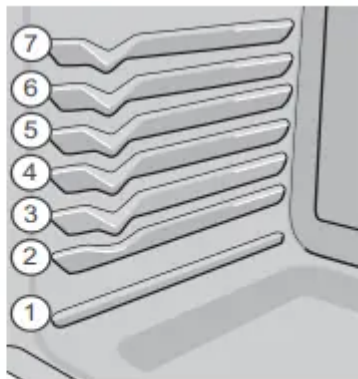


Fig. 11 Broiler pan and insert Fig. 12 Rack positions

Warm & Hold™


Warm & Hold will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours, Warm & Hold will shut off automatically. Warm & Hold should only be used with foods that are already at serving temperatures. Warm & Hold will maintain the oven temperature at 170°F (77°C).

To set Warm & Hold:





1. If needed, arrange oven racks and place cooked food in oven.



2. Press Warm & Hold. HLd will appear in the display. If no other keys are touched within 25 seconds, the request for Warm & Hold will clear.
3. Press START.
4. Warm & Hold will automatically turn off after 3 hours.

To turn Warm & Hold off at any time, press .

To set Warm & Hold to start after a Timed Bake automatically:

1. Press Bake. Press  or  to set temperature.
2. Press START.
3. Press Cook Time. Press  or  to set time.
4. Press START.
5. Press Warm & Hold.
6. Press START. Warm & Hold is set to turn on automatically after the Timed Bake or Delay Timed Bake has finished. The Warm & Hold indicator light will glow indicating that the Warm & Hold feature is set to start when the timed bake is finished.

Operating Oven Light

The oven light will automatically turn on when the oven door is opened.

Press LIGHT to turn the oven light on or off whenever the oven door is closed. The oven light will not operate during the self clean operation.

The oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held in place by a wire holder. The glass shield protects the bulb from high temperatures and should always be in place when the oven is in use.

To replace the interior oven light, see “Replacing oven light (some models)”



Adjusting oven temperature

The appliance has been factory calibrated and tested to ensure an accurate baking temperature, known as the User Preference Offset (UPO). For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you may adjust the control so the oven cooks hotter or cooler than the oven temperature displayed.



The oven temperature may be increased as much as +35°F (+19°C) or decreased -35°F (-19°C) from the factory calibrated settings.



To adjust oven temperature:

1. Press Bake and hold for 3 seconds. The UPO value will appear in the display with a degree sign.
2. The display now indicates the amount of degrees offset from the original factory temperature setting. If the control still has the original factory calibration, the display will read 0.
3. The temperature may be adjusted up or down 35°F (19°C), in 1°F increments by pressing and holding  or . Adjust until the desired amount of temperature offset appears in the display and press START to save.
4. If the STOP key is pressed during the programming mode, the UPO value will remain unchanged.

Important notes:

- Oven temperature adjustments made will not change the Broil or Self-Clean operating temperatures.
- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20°F to 40°F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control has been set to display °C temperatures. Minimum and maximum settings for °C is plus (+) or minus (-) 19°C.
- If the display mode is set for °C, adjustments made will be in 1°C increments on each press of  or .

Self Clean

A self cleaning oven cleans itself with high temperatures (well above normal cooking temperatures), which eliminate soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth. The Self Clean function allows you to select three different cleaning times from 2, 3, or 4 hours. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils, and a 4-hour clean time for heavier stubborn soils.

Read before starting Self Clean. Be sure to read all following caution and important statements before starting a self clean cycle.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor. Remove all items from the oven and cooktop including cookware, utensils and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.

- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior. 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 (Fig. 13, on page 19). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a Self Clean cycle. To clean use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures. Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices, or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.



Fig. 13 Areas to clean and to avoid

- Do not clean the oven door gasket. The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven. Important notes:
- The kitchen area should be well ventilated using an open window, ventilation fan, or exhaust hood during the first Self Clean cycle. This will help eliminate the normal odors. Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes, the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.

Setting Self Clean

To set Select Clean to start immediately:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the cooktop. Be sure the oven door is completely closed.
2. Press Self Clean. 3:00 appears in the display.
3. To change to a 2 hour clean time, press . 2:00 appears in the display. To select a 4 hour clean time, press . 4:00 appears in the display.
4. After selecting the clean time, press START to activate Self Clean. The OVEN LOCK indicator light will light, and CLn will appear in the display

When Self Clean begins the cleaning cycle, the motorized door latch mechanism will automatically start to lock the oven door, and the OVEN LOCK indicator light will flash. Do not open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the oven door to completely lock. Once the oven door has locked, the OVEN LOCK indicator light will glow steady. When CLn will appears in the display, Self Clean is active.

When Self Clean is finished:

1. The time of day will appear in the display window, and the and the OVEN LOCK indicator light will continue to glow.
2. Once the oven has cooled down (about 1 hour) and the OVEN LOCK indicator light has turned off, the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

To stop or interrupt a self clean cycle (once it has been activated):


1. Press OFF.
2. Once the oven has cooled down for about 1 hour and the door locked light has turned off, the oven door can be opened.
3. Restart the self clean cycle once all conditions have been corrected.

Delayed Start Self Clean**To start Delay Start Self Clean:**

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the cooktop. Be sure oven door is completely closed.
2. Be sure the clock shows the correct time of day.
3. Press Delay Start.
4. Press and hold to scroll to the time desired to start the self clean cycle. Press START when the desired start time is displayed.
5. Press Self Clean. 3:00 appears in the display.

6. To select a 2 hour clean time, press . 2:00 appears in the display. To select a 4 hour clean time, press . 4:00 appears in the display.
7. After selecting the desired clean time, press START. Self Clean is set to activate. The OVEN LOCK indicator light will turn on, and the oven door will lock in advance of the starting time. Once the starting time is reached, CLn will appear in the display.

If it becomes necessary to stop Self Clean when active:

1. Press  .
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool and for the OVEN LOCK indicator light to turn off. When this indicator light turns off, the oven door may be opened.
3. Restart Self Clean, if needed

CARE AND CLEANING

Cleaning Various Parts of Your Oven

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

Surface Type	Recommendation
Aluminum and Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted body parts	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar
Painted decorative trims	and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.
Easy Clean™ Stainless Steel	Your oven finish may be Easy Clean™ Stainless Steel (some models). Clean stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. Do not use any store bought cleaners or stainless steel cleaners or any other types of cleaners containing any abrasives, chlorides, chlorine, or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
Porcelain enamel broiler pan and insert (available by mail order)	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with ammonia-soaked paper
Door liner and body parts	towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
Oven racks	Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry



<p>Oven door</p>	<p>Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the 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 other abrasive cleaning materials on the outside of the oven door.</p> <p>Do not clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.</p>
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Replacing oven light

The interior oven light is located at the rear of the oven cavity. (See Figure 18).

To replace the oven interior light bulb:

Important note:

Use a paper towel or cotton glove while handling the new bulb when installing

1. Turn electrical power off at the main source or unplug the appliance.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.

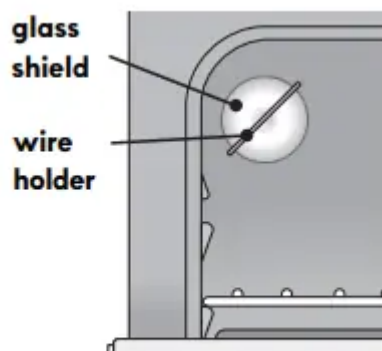


Figure 18: Replacing oven light

Removing and Replacing the Oven Door

To remove oven door:

1. Open oven door completely, horizontal with floor (See Figure 14).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See Figure 15). A tool such as a small flat-blade screwdriver may be required.

3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 16).
4. Close the door to approximately 10 degrees from the oven door frame.
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 16).

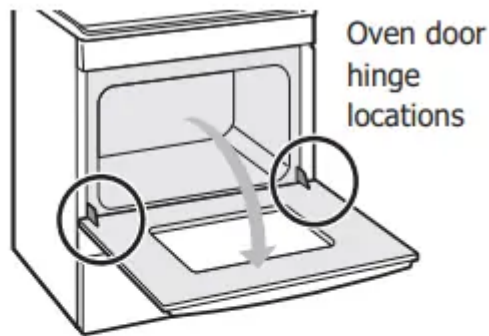


Figure 14: Door hinge location

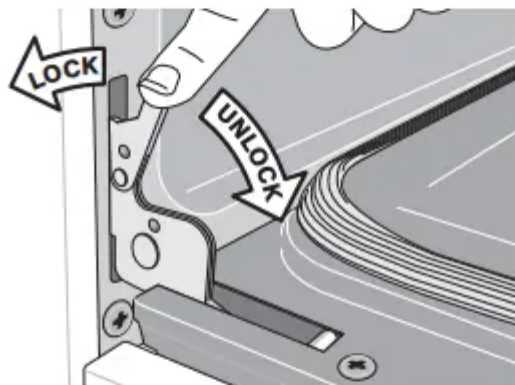


Figure 15: Door hinge locks

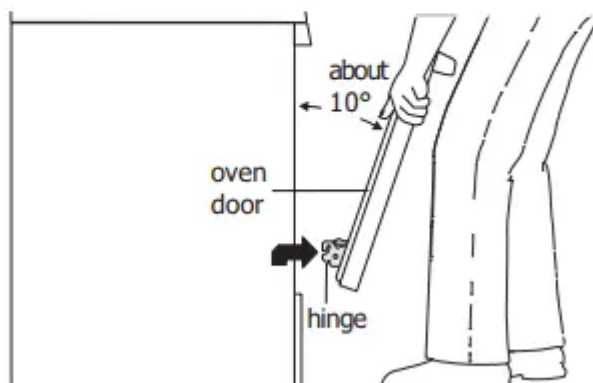


Figure 16: Holding door for removal

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 16).



2. Holding the oven door at the same angle as the removal position (See Figure 16), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 17). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See Figure 14).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 15).
5. Close the oven door.

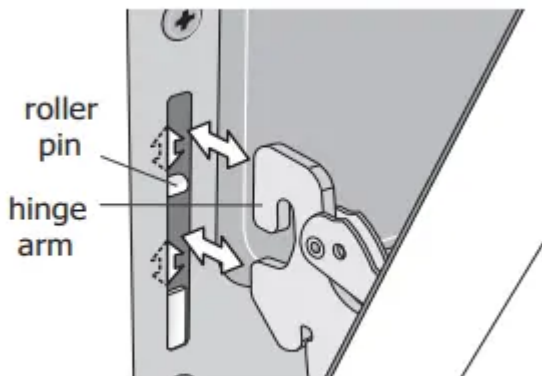


Figure 17: Location of hinge arm and roller pin






Important:

Special Door Care Instructions - Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are fully in place. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

BEFORE YOU CALL

Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance

Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded. • Dark pans absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit 2" to 4" (5.1 cm to 10.2 cm) on all sides when placed in oven. • Use a medium weight baking sheet.
<p>Cakes too dark on top or bottom</p> 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/12°C lower than recommended.
<p>Cakes not done in center</p> 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. • Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
<p>Foods not done when cooking time is over.</p> 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven immediately after baking. • Open oven door only after shortest recommended baking time.

Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

Problem	Solution
Poor baking results	<p>Many factors effect baking results. Use proper oven rack position. Center in the oven and space pans to allow air to circulate. Preheat oven to the temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Setting Self Clean" on page 20 if you feel the oven is too hot or cold.</p>
Oven does not operate.	<p>The time of day is not set. The oven clock must first be set in order to operate the oven.</p> <p>Be sure oven controls are set properly. See "Setting Clock" on page 13 and review instructions for the desired cooking function in this manual.</p> <p>Service wiring is not complete.</p>
Oven light does not work.	<p>Be sure the oven light is secure in the socket. See "Replacing the oven light" on page 23.</p>
Flames inside oven or smoking from oven vent.	<p>Excessive spills in oven. Grease or food spilled onto oven bottom or oven vent. Wipe up excessive spills before starting oven. If flames or excessive smoking is present when using broil, see "Setting Broil" on page 17.</p>
Self clean does not work.	<p>Oven control not set properly. Review "Setting Self Clean" on page 20.</p>
Oven racks discolored or do not slide easily.	<p>Oven racks left in oven cavity during self clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.</p>
Oven smokes excessively when broiling.	<p>Incorrect setting. Follow broiling instructions in "Setting Broil" on page 17.</p> <p>Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling.</p> <p>Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</p>



<p>Oven control panel beeps and displays any F or E code error.</p>	<p>Oven control has detected a fault or error condition. Press STOP to clear error code. Try bake or broil function. If the F or E code error repeats, turn power to appliance, wait 5 minutes and then repower appliance. Set clock to correct time of day. Try bake or broil function again. If fault recurs, press STOP to clear.</p>
<p>Soil not completely removed after self clean.</p>	<p>Self Clean was interrupted. Review instructions in “Setting Self Clean” section on page 20. Excessive spills on oven bottom. Clean before starting self clean cycle.</p> <p>Failure to clean 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 are not in the selfcleaning area, but they get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</p>

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.

