

Kenmore Electric Range Estufa eléctrica

+ = color number. número de color

Use & Care Guide Guía de uso y cuidada English / Español

Model/Modelos: 790.9417\*

P/N 807190501 Rev A

Sears Brands Management Corporation Hoffman Estates. IL 60179 U.S.A. [www.kenmore.com](http://www.kenmore.com)  
[www.sears.com](http://www.sears.com)

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Please carefully read and save these instructions

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

Kenmore Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if  
this appliance fails due to a defect in material and workmanship within one year from the date of  
purchase, call 1-800-4-MY-HOME to arrange for free repair.

This warranty applies for only 90 days from the date of purchase if this appliance is ever used for  
other than private family purposes.

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

Cracks in a ceramic glass cooktop that are not a result of thermal shock.

Stains and scratches on a ceramic glass cooktop resulting from failure to maintain it properly  
according to all instructions supplied with the product.

Expendable items that can wear out from normal use, including but not limited to filters, belts, light  
bulbs, and bags.

A service technician to instruct the user in correct product installation, operation or maintenance.

A service technician to clean or maintain this product.

Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.

Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.

Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.

Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

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

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

Sears Brands Management Corporation, Hoffman Estates, IL 60179 U.S.A.

Save these instructions for future reference.

**IMPORTANT SAFETY INSTRUCTIONS** Read all instructions before using this appliance.

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

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the hazard type.

**DEFINITIONS** This is the safety alert symbol. It is used to alert you to potential personal injury hazards.

Obey all safety message that follow this symbol to avoid possible injury or death.

**Storage In or On Appliance**— Flammable materials should not be stored in an oven. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the oven.

**Do Not Leave Children Alone** Children should not be left alone or unsupervised in the area where appliance is in use.

They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.

Do not soak removable heating element. Make sure reflector pans and drip pans are in place. Do not use aluminum foil to line drip bowls. Improper installation could cause a fire hazard.

Stepping, leaning, or sitting on the door or drawers of an oven can result in serious injuries and also cause damage to the appliance. Do not allow children to climb or play around the oven. The weight of a child on an open oven door may cause the oven to tip, resulting in serious burns or other injury.

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials, such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

#### Tip Over Hazard

To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

#### Range leveling leg Anti-tip bracket

- A child or adult can tip the range and be killed.
- Verify the anti-tip device has been installed to floor or wall.
- Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.

**IMPORTANT SAFETY INSTRUCTIONS** Read all instructions before using this appliance.

Save these instructions for future reference.

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

Do not use water or flour on grease fires. Cover the fire with a pan lid, use baking soda, or use a dry chemical or foam type extinguisher.

Wear proper apparel when cooking. Loose-fitting or hanging garments should never be worn while using this appliance. Do not let clothing or other flammable materials come into contact with hot surfaces.

Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

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

Read and follow all the warnings, cautions and important notes regarding the instructions and precautions for unpacking, installing, and servicing your appliance:

Remove all tape and packaging before using the oven. Destroy the carton and plastic bags after unpacking the oven. Never allow children to play with packaging material.

Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of ovens become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have sufficient time to cool. Other surfaces of the appliance may become hot enough cause burns such as the oven door, windows, and the oven vent.

**Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. In Canada, install in accordance with CSA Standard C22.1, Canadian Electrical code, Part 1, and local electrical code requirements. Install only per installation instructions provided in the literature package for this oven.

**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 reduces the risk of personal injury and damage to the oven.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the oven at the circuit breaker or fuse box in case of an emergency.

Never modify or alter the construction of an oven by removing the leveling legs, panels, wire covers, anti-tip brackets/ screws, or any other part of the oven.

Remove the oven door from any unused oven if it is to be stored or discarded.

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 SAFETY INSTRUCTIONS** Read all instructions before using this appliance.

Save these instructions for future reference.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.

#### IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

Know which knob or keypad controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.

Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit heating element. The use of undersized cookware may expose a portion of the heating element to direct contact and may result in the ignition of clothing or other items. Using the proper cookware on the cooking zone will improve efficiency.

To reduce the risk of burns, ignition of flammable materials, and spills due to unintentional contact with the utensil, the utensil handles should be turned inward and not extend over other cooking areas.

Never leave surface elements unattended.

Boil-overs may cause smoking and greasy spills may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.

Only certain types of glazed cookware, glass, ceramic, earthenware, or other types of glazed utensils are suitable for use on the cooktop. Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.

When you are flaming foods under a ventilating hood, turn on the fan.

#### IMPORTANT INSTRUCTIONS FOR CERAMIC GLASS COOKTOPS

Do not cook on a broken cooktop. If the cooktop is broken, cleaning solutions and spills may penetrate the cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

#### IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

Never use your appliance for warming or heating the room.

Use care when opening oven door. lower oven door. or warmer drawer (some models). Stand to the side of the oven 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 clear. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.

**IMPORTANT SAFETY INSTRUCTIONS** Read all instructions before using this appliance.

Save these instructions for future reference.

Always handle oven racks when the oven is cool. Place oven racks in desired positions while the oven is cool. if a rack must be moved while the 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 bakeware and utensils before moving the rack.

Do not use a broiler pan without its insert.

Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.

Do not use aluminum foil or other protective liners to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

Do not cook food on the oven bottom.

Always use proper bakeware and use the oven racks.

#### **IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN**

Before manually cleaning any part of the oven. be sure all controls are turned off and the oven is cool. Cleaning a hot oven can cause burns.

Clean the oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

## **SELF-CLEANING OVENS**

Use the self-clean cycle to clean only the parts listed in this manual. Before using self-clean. remove the broiler pan. any food. utensils. and bakeware from the oven. Remove oven racks unless otherwise instructed.

Do not use oven cleaners. No commercial oven cleaner. oven liner. or protective coating of any kind should be used in or around any part of the oven.

Do not clean the oven door gasket. The door gasket is essential for a good seal.

Do not rub, damage, or move the gasket.

Some birds are extremely sensitive to the fumes given off during the self-clean cycle of any oven. Move birds to another well-ventilated room.

## **GROUNDING INSTRUCTIONS**

Do not use an adapter plug or an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

For personal safety, this appliance must be properly grounded.

For models factory-equipped with a power cord: For maximum safety, the power cord must be plugged into an electrical outlet that is the correct voltage, is correctly polarized, and properly grounded in accordance with local codes.

For ovens to be wired into a junction box: It is the personal responsibility of the consumer to have the appropriate outlet with the correct, properly grounded wall receptacle installed by a qualified electrician. See the installation instructions packaged with this appliance for complete installation and grounding instructions.

### **Before Setting Surface Controls**

#### **Using proper cookware**

The size and type of cookware used will influence the radiant element power level setting needed for best cooking results.

Be sure to follow the recommendations for using proper cookware shown on this page.

#### **Cookware material types**

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom.

**Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches.

Remove these marks immediately.

**Copper** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum).

**Stainless** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

**Cast Iron** - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

Porcelain-enamel on metal - Heating characteristics will vary depending on base material.

Porcelain-enamel coating must be smooth to avoid scratching ceramic

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

Important note:

Do not place empty aluminum, glass or porcelain-enamel coated cookware on the ceramic cooktop! The melting point of cookware made with these materials may be reached quickly especially if left empty & they may bond to the ceramic cooktop. If the cookware melts it will damage the cooktop! Be sure to follow all the cookware manufacturer's suggestions when using any type of cookware on the ceramic cooktop.

About the ceramic glass cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. Be sure to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used. The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

About the radiant surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

Figure 1: Check pan for flat bottom using ruler

- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.
- Curved and warped pans.
- Cookware larger than cooking area marked on cooktop by more than one-half inch or 12mm.

- Heavy handle tilts pan.
- Pan is smaller than the heating area marked on cooktop.

#### Before Setting Surface Controls

Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite.

Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

Do not allow aluminum foil, empty glass-porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

#### ELEMENT ON and HOT SURFACE indicator lights

Your appliance is equipped with different types of surface indicator lights that will glow on the control panel — the ELEMENT ON and HOT SURFACE indicator lights.

The ELEMENT ON indicator light is marked on the control panel and will glow when a surface cooking element is turned on. A quick glance at this indicator light after cooking is an easy check to be sure all surface controls are turned off.

The HOT SURFACE indicator light will glow when any surface cooking element heats up and will remain on until the cooktop has cooled to a moderate level.

#### Important notes:

Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting.

Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.

Be sure to read the detailed instructions for ceramic glass cooktop maintenance and cleaning in the Care & Cleaning and Before You Call sections of this Use & Care Guide.

#### Types of cooktop surface elements

The ceramic glass cooktop has radiant surface elements located below the surface of the glass. The patterns on the ceramic glass will outline the size and type of element available.

The single radiant element or elements will have one round outline pattern shown on the cooktop. The warmer zone feature (on some models), located on the center rear area of the cooktop, uses one round outline and is designed to keep food warm only.

A dual (on some models) radiant element allows the user to set the smaller inner portion as a single element or both inner and outer portions may be set to heat together.

## Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

Tips and procedures for canning foods:

Use only quality flat bottom canners when home canning.

Use a straight-edge to check canner bottom.

Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.

Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops. Start with hot tap water to bring water to boil more quickly.

Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

Never place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This will cause uneven heating results and may cause the ceramic cooktop to fracture.

Figure 2: Element and hot surface indicator

Setting Surface Controls

Setting Surface Controls

Radiant surface element settings

The suggested settings below are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Suggested settings for single and dual (some models) radiant surface elements

Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite.

Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

Do not allow aluminum foil, empty glass porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop

Single radiant surface elements (all models)

To operate the single radiant element:

Place correctly sized cookware on single radiant surface element.

Push in and turn the surface control knob in either direction to the desired setting (Figure 3).

When cooking is complete, turn the radiant surface element off before removing the cookware.

Important notes:

For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting.

Refer to the suggested radiant surface element settings for suggested power level settings. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Table 1: Suggested settings for various cooking needs

Settings Type of Cooking

High (HI-9) Start most foods, bring water to boil, pan broiling

Medium high (7-8) Continue a rapid boil, fry, deep fat fry

Medium (5-6) Maintain a slow boil, thicken sauces and gravies, steam vegetables

Medium-low (2-4) Keep foods cooking, poach, stew

Low (LO-1) Keep warm, melt, simmer

Figure 3: Single radiant element control

Setting Surface Controls

Dual radiant surface element (some models)

To operate the dual radiant element:

Place correctly sized cookware on single radiant surface element.

Push in and turn the surface control knob clockwise to begin heating both the inner and outer portions of the element. If only the inner heating portion is needed for smaller cookware, push in and turn the knob counter-clockwise to start.

When cooking is complete, turn the radiant surface element off before removing the cookware.

Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently. Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

Do not allow aluminum foil, empty glass/ porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop

Important notes:

For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.

Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting.

This helps prevent damage to the ceramic smoothtop.

Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Figure 4: Dual radiant element control

Figure 5: Dual burner set to single (L) and double (R).

Setting Surface Controls

Warmer Zone (some models)

The purpose of the warmer zone is to keep hot cooked foods at serving temperature. Use the warmer zone feature to keep cooked foods hot such as; vegetables, gravies, casseroles, soups, stews, breads, pastries and oven safe dinner plates.

Always start with hot food. Do not heat cold food with the warmer zone. All food placed on the warmer zone should be covered with a lid to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Use only dish ware, utensils and cookware recommended for oven and cooktop use on the warmer zone.

Push in either direction and turn the warmer zone control knob to the desired temperature level. The temperatures are approximate, and are designated by HI (high), MED (medium) and LO (low). However, the control can be set at any position between HI and LO for different levels of warming.

When ready to serve, turn the warmer zone control knob to OFF position. The warmer zone will remain hot until the hot surface indicator light turns off.

Important notes:

Use only plates, utensils and cookware recommended for oven and ceramic cooktop use. Do not use plastic wrap or aluminum foil to cover food. Plastic or aluminum foil can melt onto the cooktop.

Refer to the warmer zone recommended food settings below. If a particular food is not listed, start with the medium level, and adjust as needed.

Unlike other radiant surface elements, the warmer zone will not glow red when it is HOT. The glass surface may still be hot and burns can occur if the glass surface is touched before it has cooled sufficiently.

Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements. Do not allow aluminum foil, empty glass-porcelain cookware or any material that can melt to make contact with the ceramic cooktop.

Table 2: Suggested settings for Warmer Zone

Food Item Heating level

Breads/ Pastries LO (Low)

Casseroles LO (Low)

Dinner Plates with food LO (Low)

Eggs LO (Low)

Gravies LO (Low)

Meats MED (Medium)

Sauces MED (Medium)

Soups (Cream) MED (Medium)

Stews MED (Medium)

Vegetables MED (Medium)

Fried foods HI (High)

Hot beverages HI (High)

Soups (clear) HI (High)

## Before setting oven controls

### Oven vent location

The oven vent is located under the left side of the control panel (Figure 6). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent:

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, oven racks and cooktop will become very hot which can cause burns.

Protective Liners — Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire

### Air circulation in the oven

For best 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. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food.

### Type of oven racks

The flat oven rack (some models) or flat handle oven rack (some models) may be used for most cooking needs.

The offset oven rack (on some models) is designed to place the base of the rack about 1/2 of a rack position lower than flat oven racks. This design allows several additional positions between the flat rack positions.

To maximize oven cooking space place the bottom oven rack (on some models) in the lowest rack position for roasting large cuts of meat.

Figure 6: Oven vent location

Figure 7:

### Oven Controls

Bake - Selects Bake function.

Broil - Selects Broil function.

Self Clean - Use to select 2, 3, or 4hr Self-Clean cycle.

Warm & Hold - Use to keep cooked food warm and at serving temperature for up to 3 hours.

Oven Lock - Use to lock oven door and oven functions.

PREHEAT indicator light - Is on when oven is preheating.

Stays on until the oven reaches the desired temperature.

OVEN LOCK indicator light - Is on when door locks or unlocks and when oven lockout is active.

OVEN ON indicator light - Glows each time the oven cycles on to maintain the set oven temperature.

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

Press Set Clock once. CLO appears in display.

Press or and the time appears in the display.

Continue to hold arrow key until the correct time of day appears in the display.

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

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).

Use or to toggle between audible or silent modes. To save press START when the desired mode of operation appears in the display

#### Oven Controls

Changing Temperature Display (°F or °C)

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

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

Press Broil. HI appears in the display.

Press and hold Broil until F or C appears in the display.

Press either or to toggle between F or C mode choices.

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.

### 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:

Be sure the door is completely closed.

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

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.

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.

### 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 set continuous bake mode or 12hr Energy Saving:

Press and hold Timer Set/Off until the control beeps once (about 6 seconds). - - hr will appear in display. The control is set for continuous bake. Press Clean key to toggle between continuous bake and 12hr Energy Saving.

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

### Setting Timer

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

To set the timer

Press Timer Set/Off.

Press and hold to increase the time. Release when the desired time appears in the display.

Press START and timer will begin to count down.

When the set time has run out, the Timer will sound with 3 beeps and will continue to beep 3 times every 60 seconds until Timer Set/Off is pressed.

To change time remaining in Timer, press and hold or

To cancel the Timer before at any time, press Timer Set/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 Set/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.

### Oven Controls

#### 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).

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks and cook top will become very hot which can cause burns.

To set Bake

Arrange oven racks and close oven door.

Press Bake. 350° appears in display.

Within 15 seconds, press or The display will show the default oven temperature of 350°F (177°C).

By

Press START when 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 3 times.

To cancel bake at anytime Press

To change the oven temperature after Bake has started

Press Bake. The current set oven temperature will display.

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 mode for detailed information.

Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over-browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over-browning of some foods. Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies and muffins.

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

STOP

Figure 8: Baking on multiple levels

## Fig. 9 Oven rack positions

### Oven Controls

#### 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.

**FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

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

Be sure that the clock displays the correct time of day.

Arrange oven racks and close oven door.

Press Bake. 350° appears in display.

Within 15 seconds, press or The display will show the default oven temperature of 350°F (177°C).

By

Press Cook Time.:00 will appear in display.

Press or to reach the desired cook time.

Press START to accept. When the oven temperature reaches the set temperature, the PREHEAT indicator light turns off and the oven control will beep once

To cancel at anytime press

When the cook time runs out End will appear in the display. The oven control will beep 3 times every minute as a reminder until STOP is pressed.

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

Press Bake (for oven temperature) or Cook Time.

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). Cook Time and Delay Start will not operate with Broil function.

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.

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

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks and cook top will become very hot which can cause burn

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

Be sure that the clock displays the correct time of day.

Arrange oven racks and close oven door.

Press Bake. 350 ° appears in display.

Within 15 seconds, press or The display will show the default oven temperature of 350°F (177°C).

By

Press Cook Time.:00 will appear in display.

Press the or to set the desired cook time and press START to accept.

Press Delay Start. The time of day will appear in the dis

The oven will turn on at the set delayed starting time and begin heating. When the oven temperature reaches the set temperature, the PREHEAT indicator light will turn off and the oven control will beep 3 times.

To cancel at anytime press

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

Press Bake (for oven temperature) or Cook Time.

Press or and release when the desired temper ature 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 3

STOP

STOP

STOP

Oven Controls

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 at 550°F. 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

Arrange the oven racks when cool. For optimum browning results. preheat oven for 2 minutes before adding food.

Position cookware in oven. Leave door open at broil stop position.

Press Broil. HI will appear in display.

Press or until the desired broil setting level

Press START. Broil on one side until food is browned. Turn and broil food on other side. When finished broiling press STOP.

Always use pot holders or oven mitts when using the oven. When cooking the oven interior. oven racks and cook top will become very hot which can cause burns.

Should an oven fire occur. close the oven door and turn the oven off. If the fire continues. use a fire extin gisher. Do not put water or flour on fire. Flour may be explo sive.

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. 10 Door open for broiling

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

Table 3: Suggested Broil Settings

Food Rack Position Setting Cook time in minutes

1st side 2nd side Doneness

Steak. 1 inch thick 6th or 7th\* Hi Medium

Steak. 1 inch thick 5th or 6th\* Hi Medium-well

Steak. 1 inch thick 5th or 6th\* Hi Well

Pork Chops. 3/4 inch thick 5th Hi Well

Chicken. bone-in 5th Lo Well

Chicken. boneless 5th Lo Well

Fish 5th Hi as directed Well

Shrimp 4th Hi as directed Well

Hamburger. 1 inch 5th or 6th Hi Medium

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

## Oven Controls

### 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 the 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).

Example - To set Warm & Hold:

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

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.

Press START. 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

Press Bake. Press or to set temperature.

Press START.

Press Cook Time. Press or to set time.

Press START.

Press Warm & Hold.

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 OVEN LIGHT on the control panel to turn the oven light on or off whenever the oven door is closed. Oven light will not operate during a self clean cycle.

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 in the Care and Cleaning section.

### Adjusting oven temperature

Your appliance 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 think the oven is cooking too hot or too cool for your recipe times, you may adjust the UPO (User Programmable Offset) 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

Press Bake, and hold for 3 seconds. The UPO value will appear in the display with a degree sign.

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.

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.

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 to 40 °F degrees from actual temperatures.

The oven temperature adjustment may be made if your oven control has been set to display °C (Celsius) temperatures. Minimum and maximum settings for Celsius is plus (+) or minus (-) 19 °C.

If the display mode is set for Celsius, adjustments made will

STOP

Oven Controls

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 3 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 state ments before starting a self clean cycle

Do not leave small children unattended near appliance. During self clean cycle the outside of the oven can become very hot and cause burns if touched.

Do not line the oven walls, racks, oven bottom or any part of the range with aluminum foil. This will cause perma nent damage to the oven interior and destroy heat distribution, and will met to the oven interior.

Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns stand to side of oven when opening door to allow steam or hot air to escape.

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

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.

Do not clean the oven door gasket (figure). 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 1st self clean cycle. This will help eliminate the normal odors associated with the 1st self clean cycle.

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.

The Self Clean function will not operate whenever a radiant surface element is ON or the oven lockout is active.

Fig. 13 Areas to clean and to avoid

Oven Controls

Setting Self Clean

To set Select Clean to start immediately:

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.

Press Self Clean. 3:00 appears in the display, indicating the default 3 hour clean time is selected.

To change to a 2

To select a 4 hour clean time press : 4:00 appears in the display.

After selecting the clean time press START to activate the 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 appear in the display Self Clean is active.

Use caution when opening the oven door after self cleaning. The oven may still be VERY HOT and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

When Self Clean is finished:

The time of day will appear in the display window and the and the OVEN LOCK indicator light will continue to glow.

Once the oven has cooled down (about 1 hour) and the OVEN LOCK indicator light has turned off the oven door may be opened.

When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Delayed Start Self Clean:

To start Delay Start Self Clean:

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.

Be sure the clock shows the correct time of day.

Press Delay Start.

Press and hold to scroll to the time desired to start the self clean cycle. Press START when the desired start time is displayed.

Press Self Clean. 3:00 appears in the display, indicating the default 3 hour clean time is selected.

To select a 2 hour

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

Press

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.

Restart Self Clean if needed.

Important notes:

If Self Clean is active and a power failure occurs, the oven may not have thoroughly cleaned. This would depend on how much cleaning time had elapsed before the power failure. If needed after power is restored, set Self Clean again.

STOP

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

Painted decorative trims

Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners

may be used if sprayed on a soft cloth first. Do not spray liquids directly on the 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 the 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 like stainless steel cleaners or any other types of cleaners containing any abrasive, 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)

**Door liner and body parts**

Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.

**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.

**Oven door** 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 harsh abrasive cleaning materials on the outside of the oven door.

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.

**Care and Cleaning**

**Removing and Replacing the Oven Door**

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

To remove the oven door:

Open oven door completely, horizontal with floor (See Figure 14).

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.

Firmly grasp both sides of oven door along the door sides.

Do not use the oven door handle (See Figure 16).

Close the door to approximately 10 degrees from the oven door frame.

Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 16).

To Replace Oven Door:

Firmly grasp both sides of oven door along the door sides.

Do not use the oven door handle (See Figure 16).

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.

Fully open the oven door, horizontal with floor (See Figure 14).

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).

Close the oven door.

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.

Figure 14: Door hinge location

Figure 15: Door hinge locks

Figure 16: Holding door for removal

Figure 17: Location of hinge arm and roller pin

Oven door hinge locations

Care and Cleaning

Replacing the oven light

Be sure the oven is unplugged and all parts are cool before 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.

Turn electrical power off at the main source or unplug the appliance.

Replace bulb with a new 40 watt appliance bulb.

Turn power back on again at the main source (or plug the appliance back in).

Be sure to reset the time of day on the clock.

Figure 18: Replacing oven light

Before You Call

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions

Baking Problems Causes Corrections

Cookies and biscuits burn on the bottom.

Cookies and biscuits put into oven before the preheating time is completed.

Oven rack is overcrowded.

Dark pans absorb heat too fast.

Allow oven to preheat to desired temperature before placing food in oven.

Choose pan sizes that will permit 2" to 4" of air space (5.1 cm or 10.2 cm) on all sides when placed in the oven.

Use a medium weight baking sheet.

Cakes too dark on top or bottom

Cakes put in oven before preheating time is completed.

Rack position too high or too low.

Oven too hot.

Allow oven to preheat to the selected temperature before placing food in the oven.

Use proper rack position for baking needs.

Set oven temperature 25°F/12°C lower than recommended.

Cakes not done in center Oven too hot.

Incorrect pan size.

Pan not centered in oven.

Set oven temperature 25°F/12°C lower than recommended.

Use pan size suggested in recipe.

Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.

Cakes not level. Oven not level.

Pan too close to oven wall or rack overcrowded.

Pan warped.

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.

Foods not done when cooking time is over.

Oven too cool.

Oven overcrowded.

Oven door opened too frequently.

Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.

Be sure to remove all pans from the oven except the ones to be used for baking.

Open oven door only after shortest recommended baking time.

Before You Call

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** Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set 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.

**Oven does not operate.**

The time of day is not set. The oven clock must first be set in order to operate the oven.

Be sure oven controls are set properly. See "Setting Clock" on page 13 and review instructions for the desired cooking function in this manual.

Service wiring is not complete.

Oven light does not work.

Be sure the oven light is secure in the socket. See “Replacing the oven light” on page 23.

Flames inside oven or smoking from oven vent.

Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using broil. see “Setting Broil” on page 17.

Self clean does not work.

Oven control not set properly. Review “Setting Self Clean” on page 20.

Oven racks discolored or do not slide easily.

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.

Oven smokes excessively when broiling.

Incorrect setting. Follow broiling instructions in “Setting Broil” on page 17

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.

Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently.

Grease or food splatters will cause excessive smoking.

Oven control panel beeps and displays any F or E code error.

Oven control has detected a fault or error condition. Press STOP to clear the error code. Try bake or broil function. If the F or E code error repeats. turn off power to appliance. wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs. press STOP to clear.

Soil not completely removed after self clean.

Self Clean was interrupted. Review instructions in “Setting Self Clean” section on page 20.

Excessive spills on oven bottom. Clean before starting self clean.

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 self cleaning 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.

**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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