



## Electric Range

Slide-in models

Use & Care Guide

## Estufa eléctrica

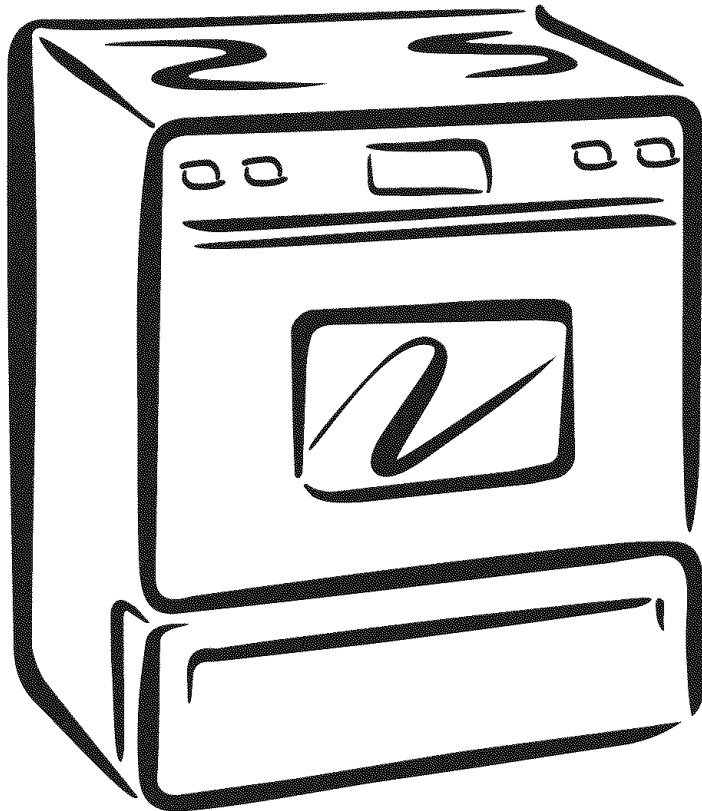
Modelos deslizables

Manual de uso y cuidado

Models, Modelos

790.4669\*

\* = Color number, número de color



ENGLISH

ESPAÑOL

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## Kenmore Appliance Warranty

### One Year Limited Warranty

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

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

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

### Disclaimer of implied warranties; limitation of remedies

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

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

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

**Sears, Roebuck and Co., Dept. 817WA, Hoffman Estates, IL 60179**  
**Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8**

## Product Record

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

Model No. **790.** \_\_\_\_\_

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

Date of purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

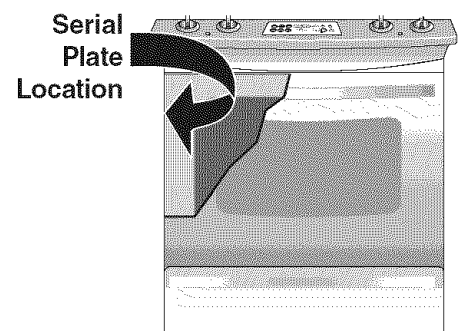
## Please carefully read and save these instructions

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

## Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located as shown below.

Remember to record the serial number for future reference.




# Important Safety Instructions

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

**Save these instructions for future reference.**

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

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

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

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

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

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

Sears Parts & Repair is the recommended repair service for this appliance. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

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

**⚠ WARNING** **Stepping, leaning or sitting on the door or drawer of this range can result in serious injuries and also cause damage to the range.** Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury. An open drawer, when hot, may cause burns.

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

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

**⚠ WARNING** **Never use your appliance for warming up or heating up the room.**

- **Storage in or on appliance—Flammable materials should not be stored in an oven, near surface units or in the drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

- **Do not leave children alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN OR WARMER DRAWER (if equipped).** Both surface and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.



**⚠ WARNING**

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



To reduce the risk of tipping, the range oven must be secured by properly installed anti-tip bracket(s) provided with the range. To check if the bracket(s) is installed properly, remove the lower panel or storage drawer and verify that the anti-tip bracket(s) is engaged. Refer to the Installation Instructions for proper anti-tip bracket(s) installation.

# Important Safety Instructions

- **Wear proper apparel**—Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires**—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use only dry potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers**—Buildup of pressure may cause container to burst and result in injury.
- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **Never leave surface burners unattended at high heat settings**—Boilovers cause smoking and greasy accumulations that may ignite, or a pan that has boiled dry may melt.
- **Protective liners**—Do not use aluminum foil to line oven bottom or any other part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.
- **Glazed cooking utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Do not use decorative surface element covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

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

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

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
- **Use proper pan size.** This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.

## FOR COOKTOPS WITH COIL ELEMENTS ONLY

- **Do Not Immerse or Soak Removable Surface Heating Elements.** Surface heating elements should never be immerse in water. Heating elements clean themselves during normal operation.
- **Make Sure Drip Pans or Drip Bowls Are in Place.** Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

## FOR GLASS COOKTOPS ONLY

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

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door or warmer drawer (if equipped)**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven / warmer drawer.

# Important Safety Instructions

- **Keep oven vent ducts unobstructed.** The oven is vented through the right rear coil element or at right side of the front panel and visible when the oven door is open. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of oven/warmer drawer (if equipped)**  
**Racks.** Always place oven racks in desired location while oven/warmer drawer (if equipped) is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven/warmer drawer (if equipped). Remove all utensils from the rack before moving.
- **Do not use your broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When you are flaming food under the hood, turn the fan on. Refer to the hood manufacturer's instructions for cleaning.

## SELF-CLEANING OVENS

- **In the self-cleaning cycle, only clean the parts listed in this Use and Care Guide.** Before self-cleaning the oven, remove all utensils or foods from the oven.
- **Do not use oven cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do not clean door gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Remove oven racks.** Oven racks color will change if left in the oven during a self-cleaning cycle.

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

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## IMPORTANT SAFETY NOTICE

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

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# SAVE THESE SAFETY INSTRUCTIONS

## Master Protection Agreements

*Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.*

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement\* includes:

- ✓ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- ✓ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ✓ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ✓ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ✓ **Product replacement** if your covered product can't be fixed.
- ✓ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ✓ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a "talking owner's manual".
- ✓ **Power surge protection** against electrical damage due to power fluctuations.
- ✓ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ✓ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ✓ **10% discount** off the regular price of any non-covered repair service and related installed parts.

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

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

**Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.**

**\* Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

### Sears Installation Service

*For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call 1-800-4-MY-HOME®.*

## Acuerdos maestros de protección

*Enhorabuena por haber hecho una compra inteligente. Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.*

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo\* incluye lo siguiente:

- ✓ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto**. No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección**.
- ✓ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ✓ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico**: se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ✓ **Garantía "sin sorpresas"**: se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ✓ **Reemplazo del producto**: en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ✓ **Revisión anual preventiva de mantenimiento del producto**: puede solicitarla en cualquier momento, sin costo alguno.
- ✓ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida**: es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un "manual parlante del usuario".
- ✓ **Protección contra fallas eléctricas**, contra daños debidos a fluctuaciones de la corriente eléctrica.
- ✓ **\$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ✓ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ✓ **10% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

**Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).**

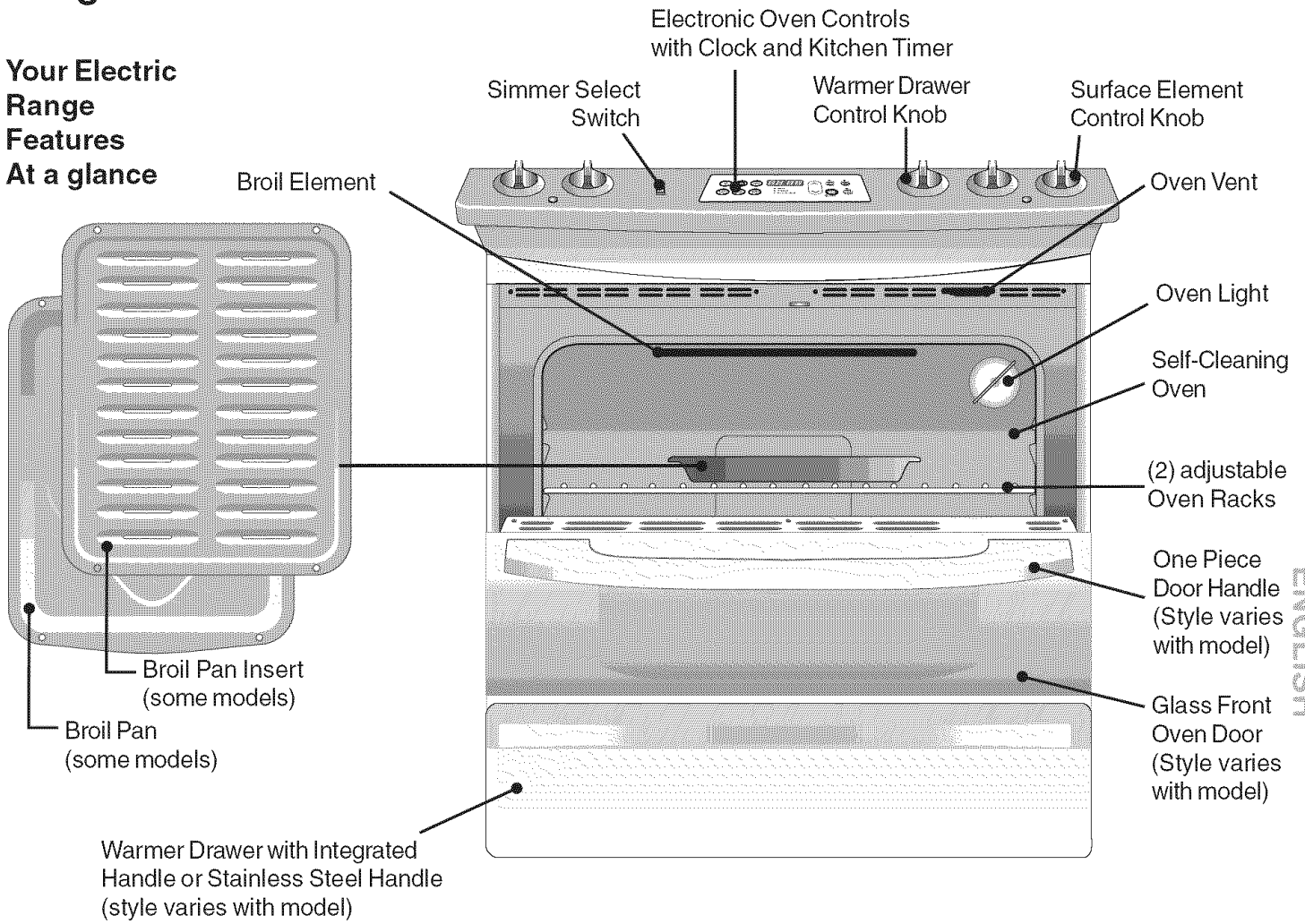
**\* La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.**

### Servicio de instalación de Sears

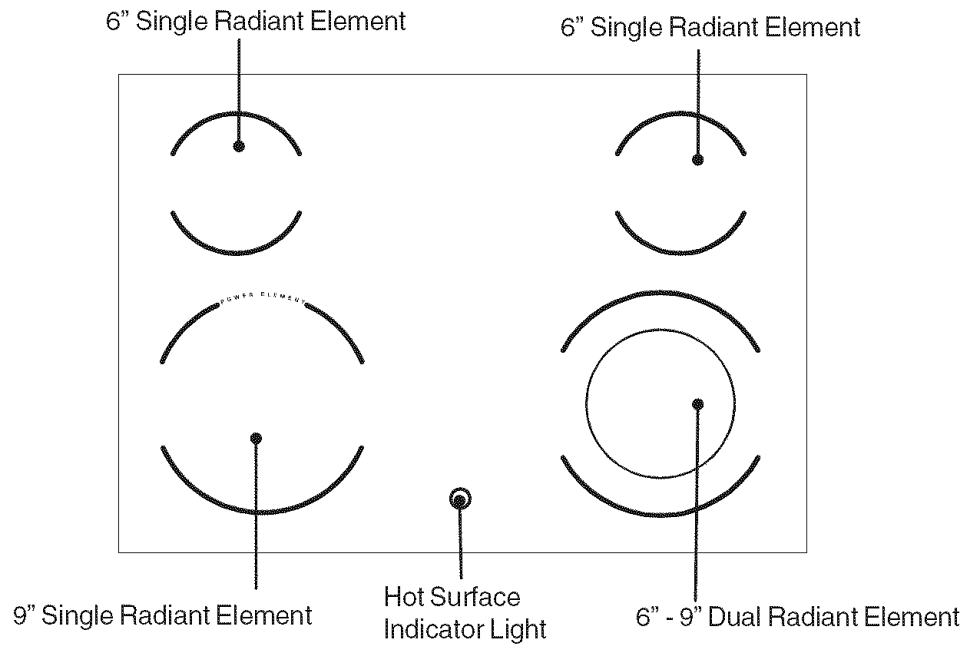
*Para solicitar la instalación por profesionales de Sears de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, llame al 1-800-4-MY-HOME en los EE.UU. o Canadá.*

# Range features

## Your Electric Range Features At a glance



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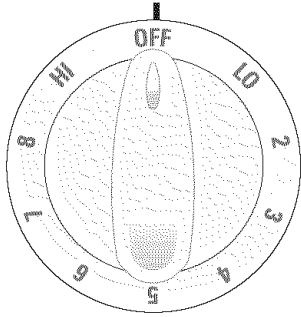


Note: The features of your range will vary according to model.



# Setting Surface Controls

## Models with Coil Surface Elements



**Note:** The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

### Setting Surface Controls

1. Place the pan on the surface element.
2. Push in and turn the surface element control knob to desired setting.
3. The surface signal light will glow when one or more elements are turned on. Always turn the element off before removing the pan.

Setting	Type of Cooking
HI (MAX)	Start most foods, bring water to a boil, pan broiling.
5 (MED)	Maintain a slow boil, thicken sauces and gravies, steam vegetables.
2-4 (MED-LOW)	Keep food cooking, poach, stew.
LO (MIN)	Keep warm, melt, simmer.

\*The suggested settings found in the chart above are based on cooking in medium thickness aluminum pans with lids. Settings may vary when using other types of pans.

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

## Models with Ceramic Glass Cooktop

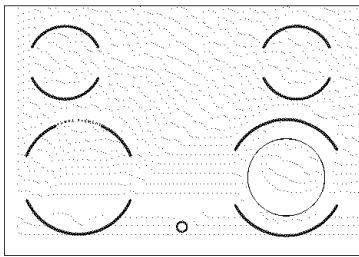


Figure 1

### 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. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop (See Figure 1).

Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom 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**.

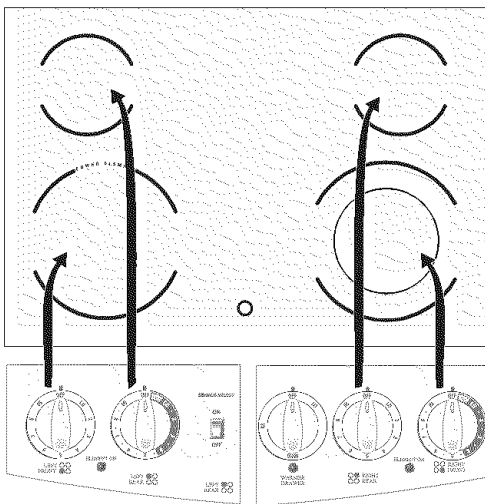


Figure 2

### 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.

### Locations of the Radiant Surface Elements and Controls

Your range is equipped with radiant surface burners with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases.

The radiant surface elements are located on the cooktop as follows:

- 2 smaller **6 inch** radiant elements located at the right and left rear position;
- a **dual 6 or 9 inch** radiant element located at the right front position;
- a **9 inch** radiant element located at the left front position;

**NOTE:** (White glass cooktops only) Due to the high intensity of heat generated by the surface elements, the glass surface will turn green when the element is first turned off. This phenomenon is normal and the glass will come back to its original white color after it has completely cooled down.

**NOTE:** Please read detailed instructions for ceramic glass cooktop cleaning in the **General Care & Cleaning** section and **Before You Call** checklist section of this Use and Care Guide.

**NOTE:** Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic glass cooktop. Cycling at the HI setting is normal and can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to page 10 for using correct cookware instructions with the cooktop).



# Setting Surface Controls (cont'd)

## Models with Ceramic Glass Cooktop (cont'd)

### Surface Cooking Settings

Use the chart (Figure 1) to determine the correct setting for the kind of food you are preparing. The Simmer settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lower Simmer settings are ideal for delicate foods and melting chocolate or butter.

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

Recommended Settings for Single and Dual Surface Elements	
Setting	Type of Cooking
HIGH (Hi)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (5-8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 - 4)	Keep foods cooking, poach, stew
LOW (Lo - 2)	Keep warm, melt, simmer

Figure 1

**CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. A hot surface indicator light will come on and will continue to glow until the glass cooktop has cooled down to a moderate level. **The glass surface may still be hot** and burns may occur if the glass surface is touched before the indicator light has turned off.

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

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### Operating Single Radiant Surface Elements

The cooktop has single radiant surface elements at 3 locations; the right rear, left rear and left front (Figure 2) element positions.

#### To Operate the Single Surface Elements:

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (Figure 3). Turn the knob to adjust the setting if desired. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. 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.
3. When cooking has completed, turn the surface control knob to OFF before removing the cookware. **Note:** The Hot Surface Indicator light will come on when the control knob is turned on and will continue to glow until the glass cooktop has cooled down to a moderate level. The light may remain on even though the controls are turned OFF.

Note: See above, Figure 1 for recommended control settings.

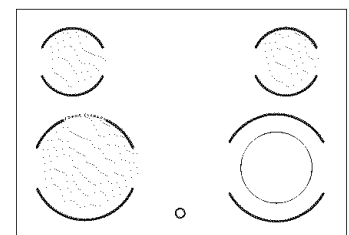


Figure 2  
Right Rear, Left Rear and Left Front Elements

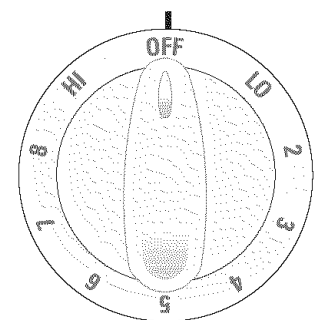


Figure 3

## Setting Surface Controls (cont'd)

### Models with Ceramic Glass Cooktop (cont'd)

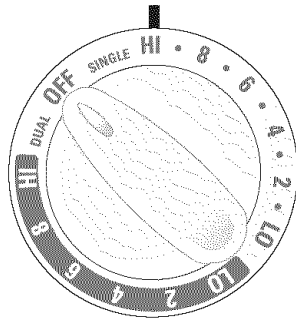


Figure 1

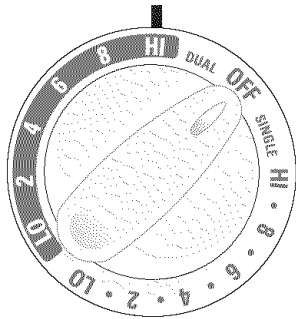


Figure 3

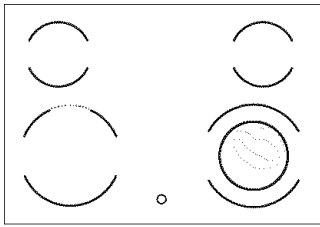


Figure 2

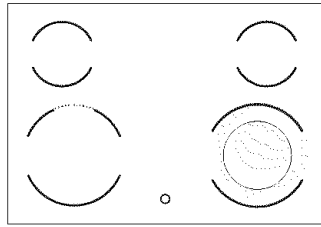


Figure 4

### Operating the Dual Surface Radiant Element

The cooktop is equipped with a dual radiant surface element located at the right front (See Figure 4) position. “**Single** and **Dual**” on the control knob are used to indicate which coil of the dual radiant element will heat. “**Single**” indicates that only the inner coil will heat (Figures 1 and 2). “**Dual**” indicates that both inner and outer coils will heat (Figures 3 and 4). You may switch from either coil setting at any time during cooking.

### To Operate the Dual Surface Element:

1. Place correctly sized cookware on the dual surface element.
2. Push in and turn the control knob counterclockwise (See Figure 1) for smaller cookware or clockwise (See Figure 3) for larger cookware.
3. Turn the knob to adjust the setting if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. 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.

4. When cooking has completed, turn the surface control knob to OFF before removing the cookware. **Note:** The Surface Indicator light will come on when the control knob is turned on and will continue to glow until the glass cooktop has cooled down to a moderate level. The light may remain on even though the controls are turned OFF.

Note: See page 9, Figure 1 for recommended control settings.

### To Operate Simmer Select Surface Element

The element control may be used as a normal element or as a simmer element. The “**Simmer Select**” feature heats the element at a much lower temperature than when used as a normal surface element. You may switch between normal cooking and the Simmer Select feature at any time during the cooking process. When using the element control for normal cooking all of the settings on the control knob (LO to HI) function as normal.

### To Start Simmer Select:

1. Place correctly sized cookware on the radiant surface element.
2. Press the Simmer switch to ON located at right of the control knob.
3. Turn the surface control knob to the desired simmer setting within the dark band on the control knob. Use the marks as a guide and adjust the control knob as needed (see illustration beside).
4. To return to normal cooking, press “**Simmer Select**” switch to OFF. When cooking is complete, be sure to set the control knob to the OFF position.

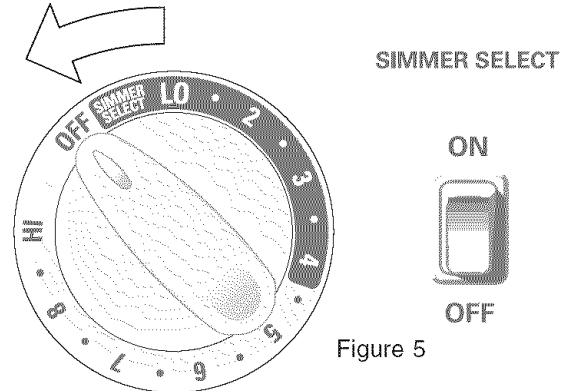


Figure 5

## Selecting Surface Cooking Cookware

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 5). Be sure to follow the recommendations for using cookware as shown in Figure 6.

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

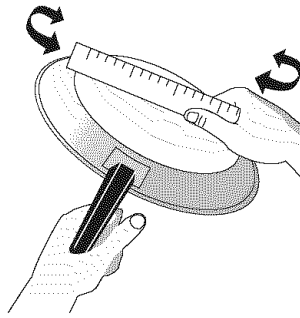


Figure 5

## Cookware Material types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

**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 glass 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 above).

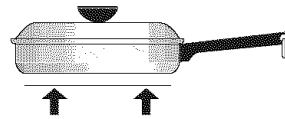
**STAINLESS STEEL** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

**CAST IRON** - A poor 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 cooktops.

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

### Correct



- 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 a material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element surface diameter.

### Incorrect T

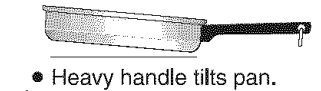
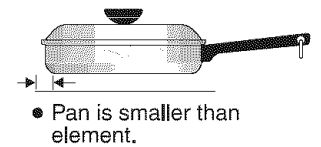
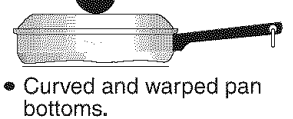


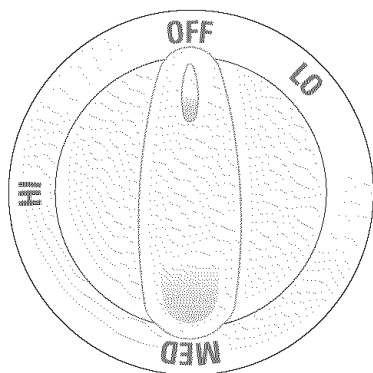
Figure 6

## Warm & Ready Drawer

### Setting Warm & Ready Drawer Controls

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

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



**Warm & Ready Drawer Control Knob**

### Warm & Ready Drawer Recommended Food Settings Chart

<u>Food Item</u>	<u>Setting</u>
Bacon	HI
Biscuits	MED
Casseroles	MED
Eggs	MED
Empty Dinner Plates	LO
Fish, Seafood	MED
Fried Foods	HI
Gravies	MED
Ham	MED
Hamburger Patties	HI
Pancakes, Waffles	HI
Pastries	MED
Pies	MED
Pizza	HI
Pork Chops	HI
Potatoes (baked)	HI
Potatoes (mashed)	MED
Poultry	HI
Roasts (Beef, Pork, Lamb)	MED
Rolls, soft	LO
Rolls, hard	MED

### To Operate the Warm & Ready Drawer

Your range is equipped with a warm & ready drawer. The purpose of the warm & ready drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warm & ready drawer.

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

Use only dishware, utensils and cookware recommended for oven use in the warm ready drawer.

**CAUTION** Always use potholders or oven mitts when removing food from the warm ready drawer as cookware and plates will be hot.

### Indicator Light

The indicator light is located above or below the thermostat control. It turns on when the control is set, and stays on until the control is turned off. The warm & ready drawer is inoperable during the self-clean cycle. The indicator light will not come on during the self-clean cycle.

### To Set the Thermostat Control

The thermostat control is used to select the temperature of the warm & ready drawer. It is located on the control panel. To set the thermostat, push in and turn the knob to the desired setting. The temperatures are approximate, and are designated by HI, MED and LO. The control can be set to the three settings, or anywhere between.

1. Select the temperature setting.
2. For best results, preheat the drawer before adding food. An empty drawer will reach the HI setting in about 18 minutes, the Med setting in about 15 minutes and the LO setting in about 12 minutes.
3. When done, turn the thermostat control to OFF.

### Temperature Selection

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

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

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

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

### To Warm Serving Bowls and Plates

Heat bowls and plates on the LO setting. Place empty dishes on the rack to raise them off drawer bottom. To further heat dishes or to heat fine china, check with the manufacturer for maximum heat tolerance.

**IMPORTANT:** The warm & ready drawer will be turned off automatically when the oven is in a self-cleaning mode. The warm & ready drawer can be used immediately after the clean cycle is ended.

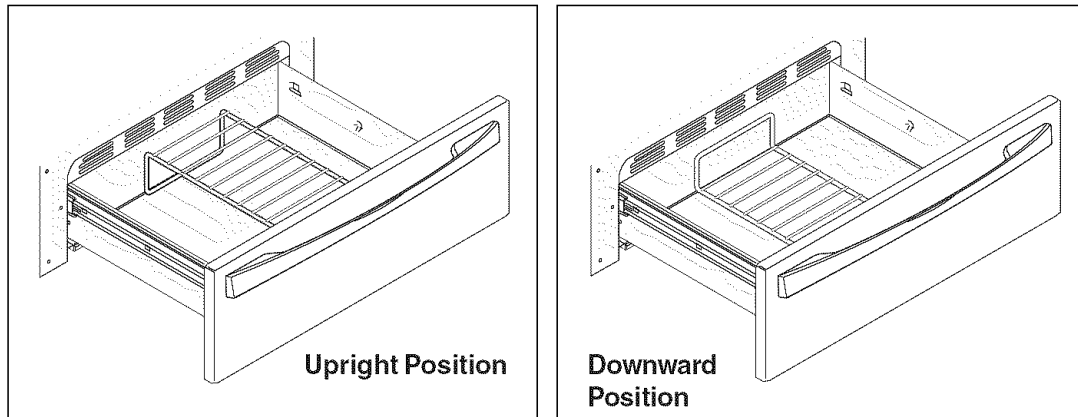
## Warm & Ready Drawer (continued)

### Arranging Warm & Ready Drawer Rack Positions

Set the warm & ready drawer rack in the vertical position as shown below.

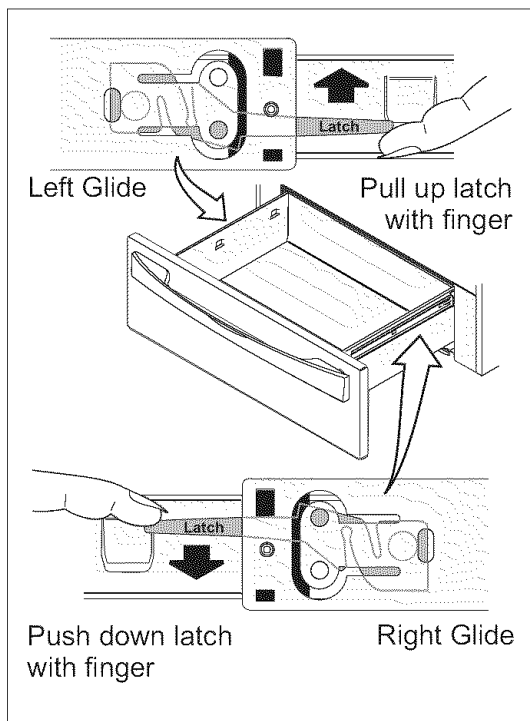
The rack can be used in 2 ways:

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



### Warmer Drawer General Cleaning

#### To Remove and Replace Warmer Drawer



#### To remove Warmer Drawer

1. **⚠ CAUTION** Turn power off before removing the warmer drawer.
2. Open the drawer to the fully opened position.
3. Locate the latches on both sides of the warmer drawer.
4. Pull up on the left glide latch and push down on the right glide latch.
5. Pull the drawer away from the range.
6. To clean warmer drawer, gently scour with a soapy scouring pad, this 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. Remove all cleaners or the porcelain may become damaged during future heating. **DO NOT** use spray oven cleaners on the cooktop.

#### To Replace Warmer Drawer:

1. Align the glide latches on both sides of the drawer with the slots on the drawer.
2. Push the drawer back into the range.



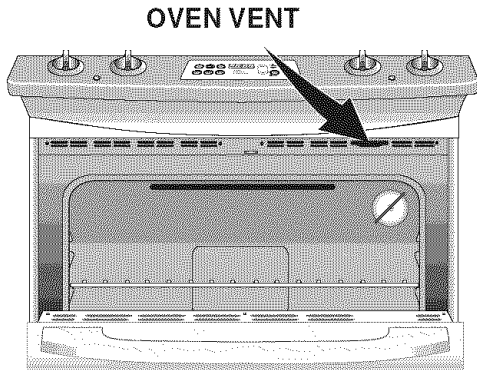
**⚠ WARNING** **Electrical Shock Hazard** can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

# Before Setting Oven Controls

**CAUTION** This range has a fan that will turn “ON” and “OFF” by itself to keep the electronics cool. It may continue to run after the range has been turned “OFF”, but may also stop immediately and then turn “ON” after a while.

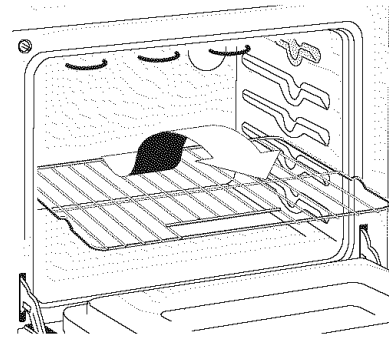
## Oven Vent Location -Models with Ceramic Glass Cooktop

The oven vent is located **at right side of the front panel** and visible when the oven door is open. When the oven is on, hot air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.



## Removing and Replacing Oven Racks

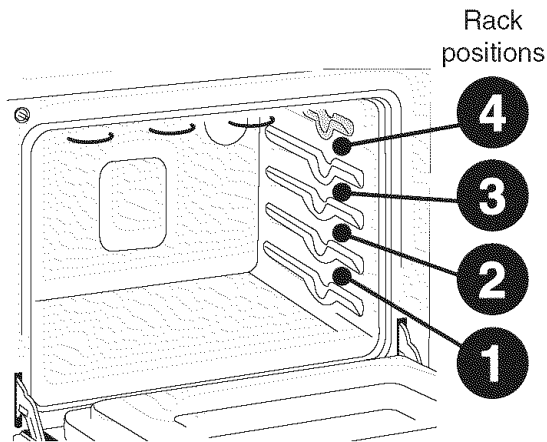
**To remove**, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



ENGLISH

## Arranging Oven Racks

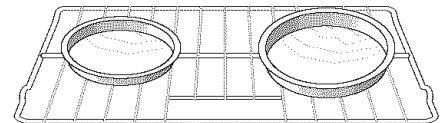
ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when the oven is hot.



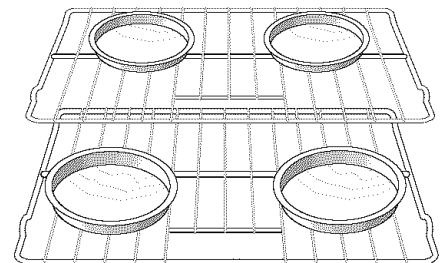
## RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

Food	Rack position
Broiling meats, chicken or fish	3 or 4
Cookies, cakes, pies, biscuits & muffins	
1 rack	2 or 3
Multiple racks	2 & 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1

Note: Always use caution when removing food.



1 Oven Rack



Multiple Oven Racks

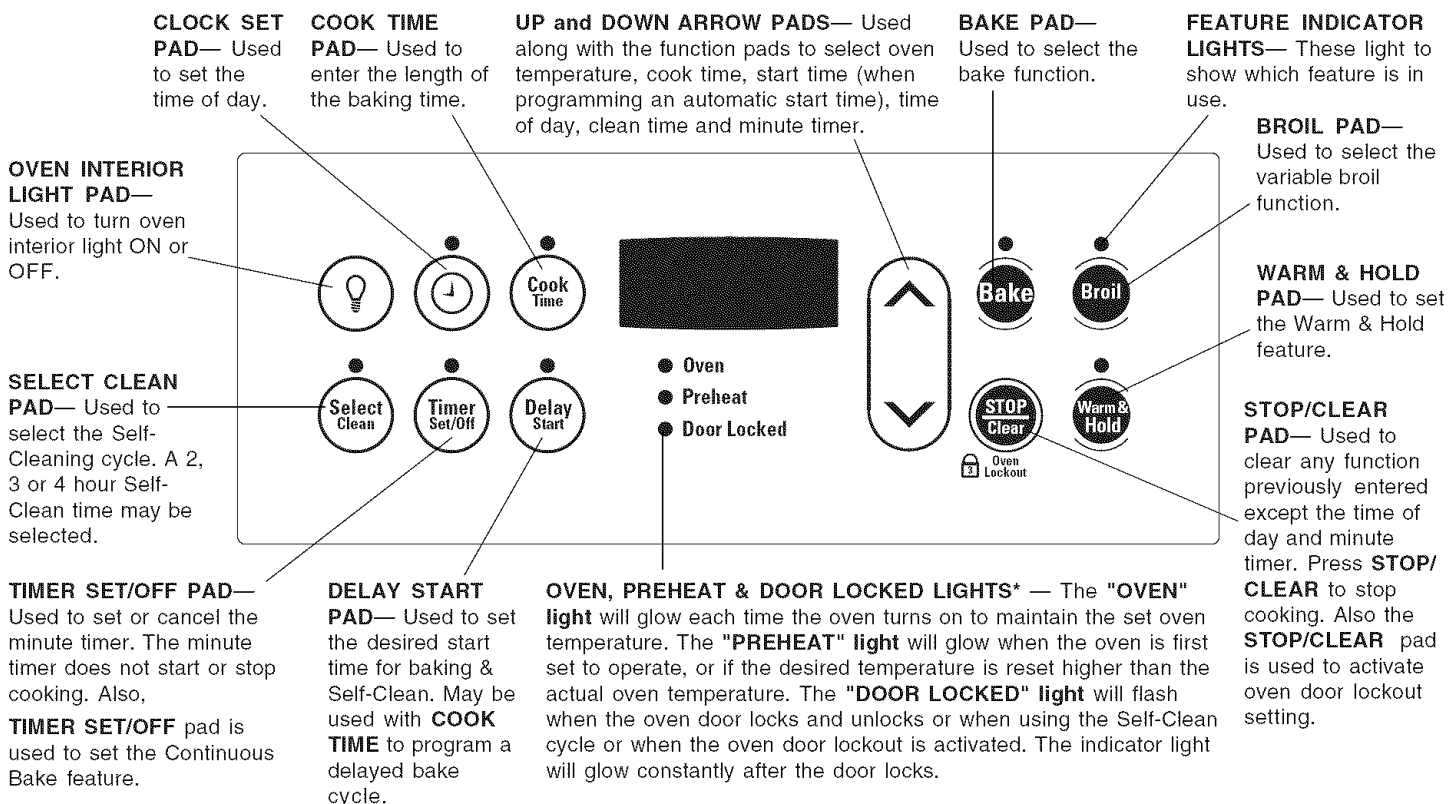
## Air Circulation in the Oven

For best air circulation and baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.

## Control Pad Functions



**Note:** The appearance of your oven control may differ slightly from the one illustrated below. However, all functions are the same. Also, push buttons or pads may be shaped differently than those appearing in this Use and Care Guide.

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



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






### For a silent control panel

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

### Temperature conversion

The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (77°C to 287°C).

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

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



# Setting Oven Controls

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






## To Set the Clock

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

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

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

## To Set the Minute Timer:


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



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

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

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

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

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








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

## Setting Oven Controls (cont'd)



### To Set or Change the Temperature for Baking

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 287°C).

#### To Set the Controls for Baking:

1. Press **Bake**. "— — —" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By pressing and holding the  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
3. As soon as the  or  pad is released, the oven will begin heating to the selected temperature. When the oven temperature reaches the desired baking temperature, the preheat indicator light will turn OFF and the control will beep 3 times.
4. To cancel baking, press .



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

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

### To Set Control for Continuous Bake or 12 Hour Energy Saving

The oven control has a built-in 12 Hour Energy Saving feature that will shut off the oven if the control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for continuous baking.



#### To set control for continuous baking:

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

### To Set Control for Oven Lockout

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



#### To set Control for Oven Lockout feature:

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









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

## Setting Oven Controls (cont'd)












### To Set the Timed Bake and Delay Start Features

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


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

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



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

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

#### When the Set Bake Time Runs Out:

1. "END" will appear in the display window and the oven will shut-off automatically.
2. The control will beep 3 times every 60 seconds until  is pressed.

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

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


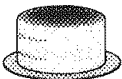
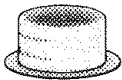
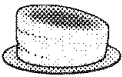
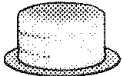
**CAUTION** Use caution with the Timed Bake and Delayed Start features. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

## Setting Oven Controls (cont'd)

### Oven Baking Information

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






The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance. Refer to “**Adjusting the Oven Temperature**” section.

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

# Setting Oven Controls (cont'd)

## To Set for Broiling:

**Note:** For optimum browning results when broiling, preheat the broil element for 3 to 4 minutes.

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

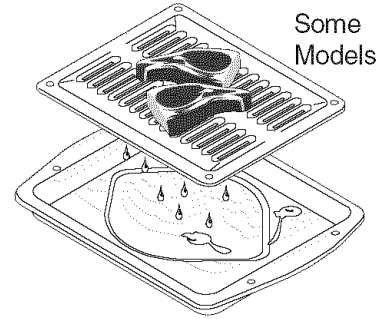


Figure 1

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

## Broil Rack Position Table (Refer to Figure 3)

**Note:** It is recommended to cook food from 3" to 5" of the broil element.

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

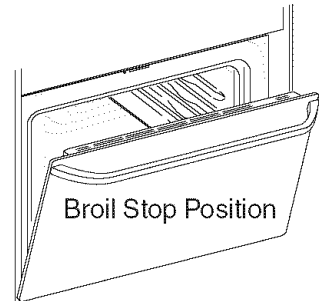



Figure 2

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

## To Operate the Oven Light

The interior oven light will automatically turn ON when the oven door is opened. Press

 to turn the interior oven light ON and OFF whenever the oven door is closed.

The interior oven light is located at the upper right rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use. To change the interior oven light, see "Changing the Oven Light" in the **General Care & Cleaning** section.

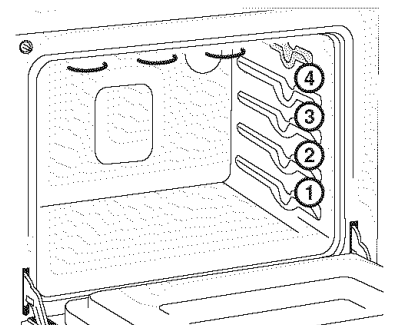



Figure 3





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## Setting Oven Controls (cont'd)



### Setting the Warm & Hold™ Feature

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

#### To set Warm & Hold:

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

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








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

---

## Adjusting the Oven Temperature

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

#### To Adjust Oven Temperature:

1. Press .
2. Set the temperature to 550°F (287°C) by pressing and holding the .
3. Within 2 seconds, press and hold  until the 2 digit display appears. Release . The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0."
4. The temperature can now be adjusted up or down 35°F or 19°C, in 5°F or 1°C steps by pressing and holding the  or . Adjust until the desired amount of offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press  to go back to the time of day display.

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

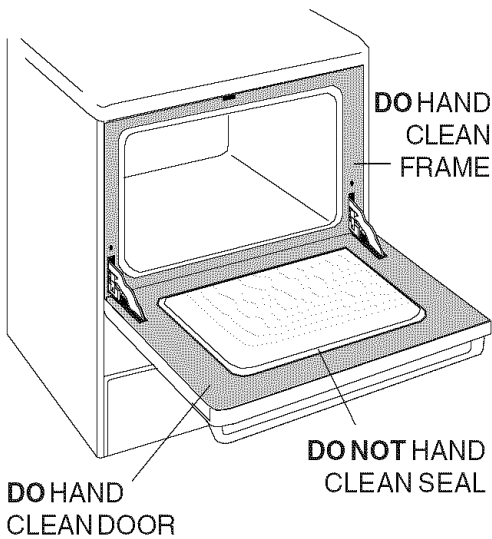
# Self-Cleaning

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

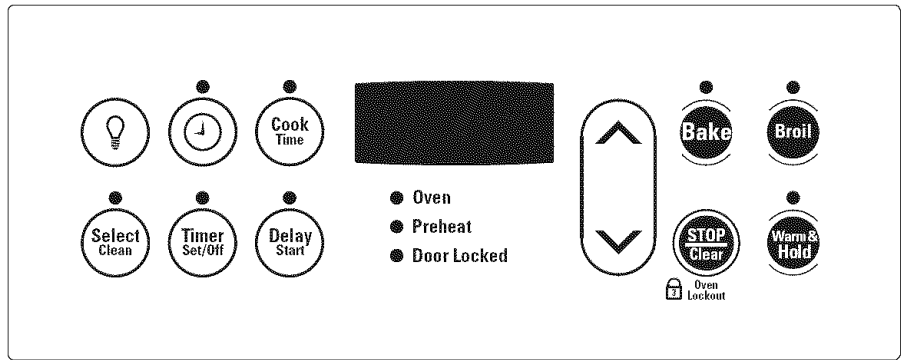
**CAUTION** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

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

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



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



## Self-Cleaning Oven

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

### Adhere to the following cleaning precautions:

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

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

### What to Expect during Cleaning

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

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

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










## Self-Cleaning (cont'd)

### Self-Clean Time Length


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

### To Set the Controls for a Self-Clean Cycle or a Delayed Start Self-Clean Cycle:

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

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


### When the Self-Clean Cycle is Completed:

1. The time of day or "End" will appear in the display window and the "Clean" and "LOCK" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. If "End" is in the display and the Select Clean indicator light remains ON, press . The time of day will appear in the display.

**NOTE:** When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

### Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a Self-Cleaning cycle:

1. Press .
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. Restart the Self-Clean cycle once all conditions have been corrected.

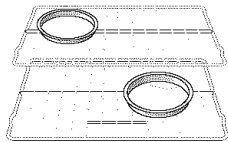
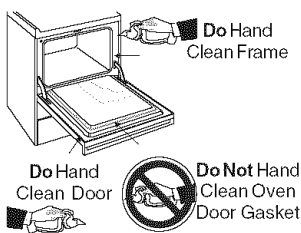
**CAUTION** To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

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

# General Care & Cleaning

## Cleaning Various Parts of Your Range

Before cleaning any part of the range, be sure all controls are turned OFF and the range is cool. **Remove spillovers and heavy soiling as soon as possible. Regular cleanings now will reduce the extent and difficulty of major cleaning later.**

Surfaces	How to Clean
<b>Aluminum &amp; Vinyl Control Panel and Trim Pieces</b>	Use hot, soapy water and a cloth. Dry with a clean cloth.  Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with a clean water and a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
<b>Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces</b>	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. <b>DO NOT</b> spray liquids directly on the control pad and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
<b>Stainless Steel (some models) Oven door &amp; drawer front panel</b>	Clean with hot, soapy water and dishcloth. Rinse with clean water and cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.
<b>Porcelain Enamel Broiler Pan and Insert (some models), Door Liner, Body Parts and Warmer Drawer and Drawer Cavity.</b>	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. <b>DO NOT</b> use spray oven cleaners on the cooktop.
<b>Oven Racks</b> 	Remove racks. See "Removing and Replacing Oven Racks" under <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
<b>Oven Door</b> 	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. <b>DO NOT</b> immerse the door in water. <b>DO NOT spray or allow water or the glass cleaner to enter the door vents.</b> <b>DO NOT</b> use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.  <b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.
<b>Surface Elements and Drip Bowls (Models with Coil Surface Elements)</b>	Surface elements can be unplugged and removed to make cleaning the drip bowls easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cold element can be cleaned with a damp cloth—any remaining soil will burn off the next time element is used. <b>NEVER IMMERSE A SURFACE ELEMENT IN WATER.</b> To remove surface element and drip bowls, follow the instructions under <b>General Care &amp; Cleaning</b> .  To clean drip bowls, wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard-to-remove, burned-on soils can be removed by soaking the drip bowls for about 20 minutes in a slightly diluted liquid cleanser or solution made of equal parts ammonia and water. A nylon scrubber may be used after soaking. <b>DO NOT</b> use abrasive cleanser or steel wool, as they will scratch the surface. Always rinse with clean water and polish, and dry with a soft cloth. To replace drip bowls and surface elements, follow the instructions under <b>General Cleaning</b> .

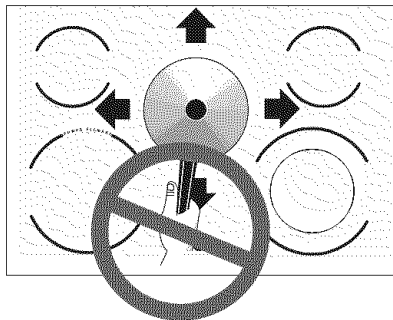
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# General Care & Cleaning

## Ceramic Glass Cooktop Cleaning & Maintenance

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

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



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

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

### Cleaning Recommendations for the Ceramic Glass Cooktop

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

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

#### For light to moderate soil:

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

#### For heavy, burned on soil:

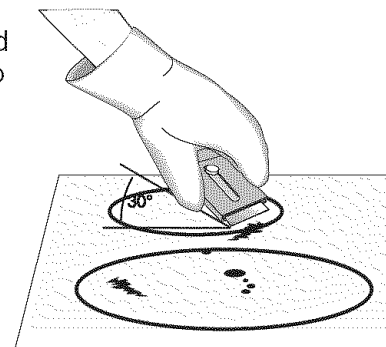
Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type **no-scratch** pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

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

**IMPORTANT NOTE:** Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specifically designed for ceramic glass cooktop.

#### Plastic or foods with a high sugar content:

These types of soils need to be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.



#### Do not use the following on the ceramic glass cooktop:

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



#### Special Caution for Aluminum Foil and Aluminum Cooking Utensils

##### Aluminum foil

Use of aluminum foil will damage the cooktop. Do not use under any circumstances.

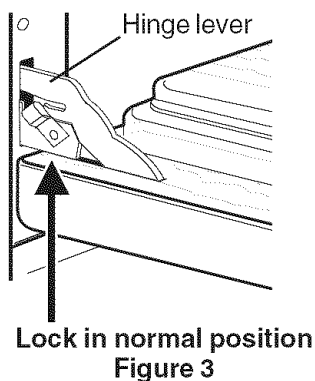
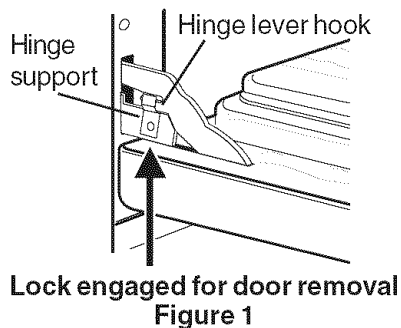
##### Aluminum utensils

Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by breaking, fusing to, or marking it.

## General Care & Cleaning (cont'd)

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

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



### Removing and Replacing the Oven Door

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

#### To Remove Oven Door:

1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge lever hooks (Figure 1). You may have to apply a little downward pressure on the door to pull the locks fully over the hinge lever hooks.
3. Grab the door by the sides and pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers (Figure 2).
4. To clean oven door, follow the instructions provided in the **General Care & Cleaning** table.

#### To Replace Oven Door:

1. Grab the door by the sides; place the hinge supports in the hinge slots. Open the door to the fully opened position.
2. Disengage the lock from the hinge lever hooks on both sides (Figure 3).  
Note: Make sure the hinge supports are fully engaged before unlocking the hinge levers.
3. Close the oven door.

**Special Door Care Instructions** - Most oven doors contain glass that can break.

Read the following recommendations:

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

## General Care & Cleaning (cont'd)

### Storage Drawer

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

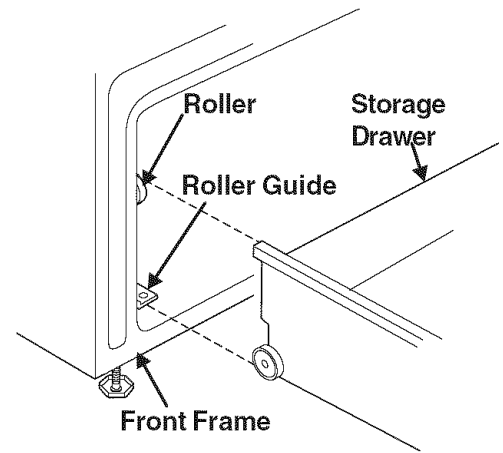
### Removing and Replacing Storage Drawer

#### To remove the drawer:

1. Pull empty drawer out to the roller guide stop.
2. Tilt the drawer up and pull it out over the rollers.

#### To replace the drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the drawer end rollers onto the guide rails.
3. Push the drawer in until it stops, then lift to allow the rollers to clear the roller guide stop, and push in.



## Changing Oven Light

**CAUTION** Be sure the oven is unplugged and all parts are COOL before replacing the oven light bulb. Do not turn the oven light on during a self-cleaning cycle. High temperature will reduce lamp life.

On some models an interior oven light will turn on automatically when the oven is opened.

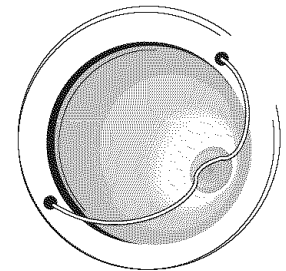
The oven light may be turned on when the door is closed by using the oven light switch located on the Electronic Oven control.

The oven light bulb is covered with a glass shield held in place by a wire holder. **THIS GLASS SHIELD MUST ALWAYS BE IN PLACE WHEN THE OVEN IS IN USE.**

#### To Replace the Light Bulb:

**CAUTION** BE SURE OVEN IS COOL

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



## Before you call

### Solutions to Common Problems

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Range is not level.</b>	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.</p> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <p>Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <p>Contact builder or installer to make appliance accessible.</p> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p>
<b>Entire range or oven does not operate.</b>	<p>Make sure cord/plug is tightly into outlet.</p> <p>Service wiring is not complete. Contact your Sears Service Center, installing agent or qualified servicer.</p> <p>Power outage. Check house lights to be sure. Call your local electric company for service.</p>
<b>Surface element does not heat.</b>	<p>No power to the appliance. Check steps under "<b>Entire range or oven does not operate</b>" in this <b>Before You Call</b> checklist.</p> <p>Too low heat setting. Turn control to a slightly higher setting until element comes on.</p> <p>Incorrect control is on. Be sure to use correct control for the element to be used.</p>
<b>Surface element too hot or not hot enough.</b>	<p>Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly.</p> <p>Voltage is incorrect. Be sure appliance is properly connected to the specified power source. If you are not sure about this requirement call <b>1-800-4-MY-HOME®</b> for service (See back cover).</p> <p>Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
<b>Food not heating evenly.</b>	<p>Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p> <p>Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.</p>
<b>Drip bowls are pitting or rusting.</b>	<p>Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover.</p> <p>Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.</p>
<b>Drip bowls turning color or distorted out of shape.</b>	<p>Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. <b>DO NOT</b> use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from Sears Parts &amp; Repair.</p> <p>Surface elements not seated properly in terminal. Turn control to OFF. Be sure surface element is COOL. Lift out surface element. Position element properly, following instructions under <b>General Care &amp; Cleaning</b>.</p>

<b>Scratches or abrasions on cooktop surface.</b>	<p>Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have been used. See “<b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b>” section under General Care &amp; Cleaning.</p> <p>Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.</p>
<b>Metalmarks.</b>	<p>Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See “<b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b>” section under General Care &amp; Cleaning.</p>
<b>Brown streaks or specks.</b>	<p>Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See “<b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b>” section under General Care &amp; Cleaning.</p>
<b>Areas of discoloration with metallic sheen.</b>	<p>Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning cream. Use cookware with clean, dry bottoms.</p>
<b>Oven control beeps and displays F1, F3 or F9</b>	<p>Electronic control has detected a fault condition. Press <b>CLEAR</b> to clear the display and stop beeping. Program oven again. If fault recurs, record fault number. Press <b>CLEAR</b> and contact Sears or other qualified service agency.</p>
<b>Oven light does not work.</b>	<p>Replace or tighten bulb. See “<b>Changing Oven Light</b>” in this owner’s Guide for instructions.</p>
<b>Poor baking results.</b>	<p>Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipes’ recommended temperature or baking time. If you feel the oven is too hot or cool, see “<b>Adjusting the Oven Temperature</b>” section in this Use and Care Guide.</p>
<b>Fan noise during cooking operation.</b>	<p>A cooling fan may automatically turn on and off to cool internal parts. It is normal, and the fan may continue to run after the range has been turned “OFF” but may also stop immediately to turn “ON” after a while.</p>
<b>Flames inside oven or smoking from vent.</b>	<p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p> <p>Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under “<b>Stopping or Interrupting a Self-Cleaning Cycle</b>” in this Use and Care Guide.</p>
<b>Oven smokes excessively during broiling.</b>	<p>Control(s) not set properly. Follow instructions under “<b>Setting Oven Controls</b>” in this Use and Care Guide.</p> <p>Make sure oven is opened to <b>Broil Stop Position</b>.</p> <p>Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element.</p> <p>The insert on broiler pan wrong side up and grease not draining. Always place insert on the broiler pan with ribs up and slots down to allow grease to drip into pan.</p> <p>Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.</p>
<b>Self-cleaning cycle does not work.</b>	<p>Control(s) not set properly. Follow instructions under “<b>Self-Cleaning</b>” in this Use and Care Guide.</p> <p>Self-cleaning cycle was interrupted. Stop time must be 3 to 4 hours past the start time. Follow steps under “<b>Stopping or Interrupting a Self-Cleaning Cycle</b>” in this Use and Care Guide.</p>
<b>Soil not completely removed after self-cleaning cycle.</b>	<p>Hand clean bottom, front top of oven, frame or door area outside oven seal before the self-cleaning is started. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Burned-on residue can be cleaned with a stiff nylon brush and water or nylon scrubber. Be careful not to damage the oven seal by attempting to clean it.</p>



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