



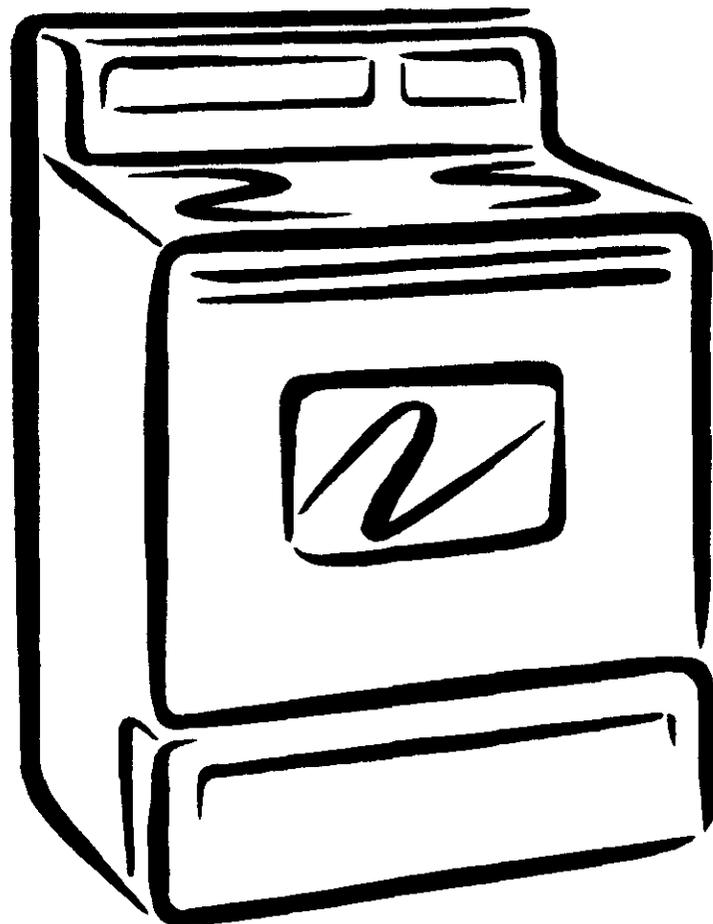
SENS-A-CLEAN™ Self-Cleaning Electric Range

Use & Care Guide

Cocina de eléctrica de auto limpieza SENS-A-CLEAN™

Guía para el Uso y Cuidado

Models, Modelos 665.95822
665.95824
665.95829



ENGLISH ESPAÑOL

Super Capacity with ULTRABAKE™ System
Capacidad extra con el Sistema ULTRABAKE™

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A Note to You

Thank you for buying a KENMORE appliance.

Your KENMORE electric range takes on a new value when you discover that Sears has service centers around the country. Trained Sears Service Professionals use fully-equipped trucks and Sears-approved methods for expert repairs backing up all Sears guarantees.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram in the "Parts and Features," p. 7).

Please also record the purchase date of your appliance and your store's name and telephone number.

Model Number 665.

Serial Number R

Purchase Date _____

Keep this book and the sales slip together in a safe place for future reference.



Radiant Free-Standing Range Warranty

FULL ONE YEAR WARRANTY ON ALL PARTS

If, within one year from the date of installation, any part fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge.

LIMITED WARRANTY ON RADIANT GLASS COOKTOP AND COOKTOP COOKING ELEMENTS

For the second through fifth year from the date of installation, Sears will at our option repair or replace parts with defects as listed below. You pay for labor.

- Cracking of the radiant glass cooktop due to thermal shock
- Wear-off of the pattern on the radiant glass cooktop
- Cracking of the rubber seal between the radiant glass cooktop and the porcelain edge
- Burn-out of any of the radiant glass cooktop cooking elements

If this product is used for other than private family purposes, the above warranty is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER IN THE UNITED STATES.

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

Sears Roebuck and Co. Dept. 817WA Hoffman Estates, IL 60179

ENGLISH

To Further Add To The Value Of Your Range, Buy a Sears Maintenance Agreement.

Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1. Replacement of Defective Parts other than Radiant Glass and Radiant Surface Units	W	MA	MA
2. Radiant Glass and Radiant Surface Unit Parts	W	W	W
3. Labor	W	MA	MA
4. Annual Preventive Maintenance Check at Your Request	MA	MA	MA

W = Warranty MA = Maintenance Agreement

Your Kenmore appliance is designed, manufactured and tested to provide years of dependable operation. Yet any major appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

The table above shows the additional benefits a Sears Maintenance Agreement provides beyond the Sears Warranty. Contact your Sears Sales Associate or call 1-800-827-6655 to purchase a Sears Maintenance Agreement.

Range Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

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

THE ANTI-TIP BRACKET

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.



⚠ WARNING

Tip Over Hazard

A child or adult can tip the range and be killed.

Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.

Anti-Tip Bracket



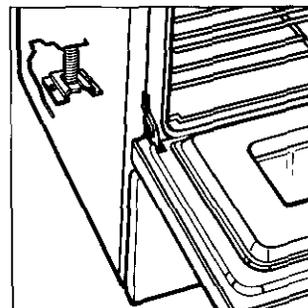
Range Foot

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor.
- Slide range back so rear range foot is under anti-tip bracket.

Anti-tip bracket location

The illustration on the right shows the proper placement of the anti-tip floor bracket. To install correctly, see your installation instructions.



IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** To reduce the risk of tipping of the range, the range must be secured by properly installed anti-tip devices. To check if the devices are installed properly, slide range forward, look for anti-tip bracket securely attached to floor, and slide range back so rear range foot is under anti-tip bracket.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface cooking zones.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE COOKING ZONES OR AREAS NEAR THEM – Surface Cooking Zones may be hot even though they are dark in color. Areas near surface cooking zones may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface cooking zones or areas near them until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface cooking zones of different size. Select utensils having flat bottoms large enough to cover the surface cooking zone heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Cooking Zones Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Protective Liners – Do not use aluminum foil to line oven bottom, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Cooking Zones – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface cooking zones.

SAVE THESE INSTRUCTIONS

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

- Do Not Cook on 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 With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
 - Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
 - Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
 - Keep Oven Vent Ducts Unobstructed.
 - Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
 - DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- For self-cleaning ranges –**
- 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.
 - 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.
 - Clean Only Parts Listed in Manual.
 - Before Self-Cleaning the Oven – Remove broiler pan and other utensils.
- For units with ventilating hood –**
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
 - When flaming foods under the hood, turn the fan on.

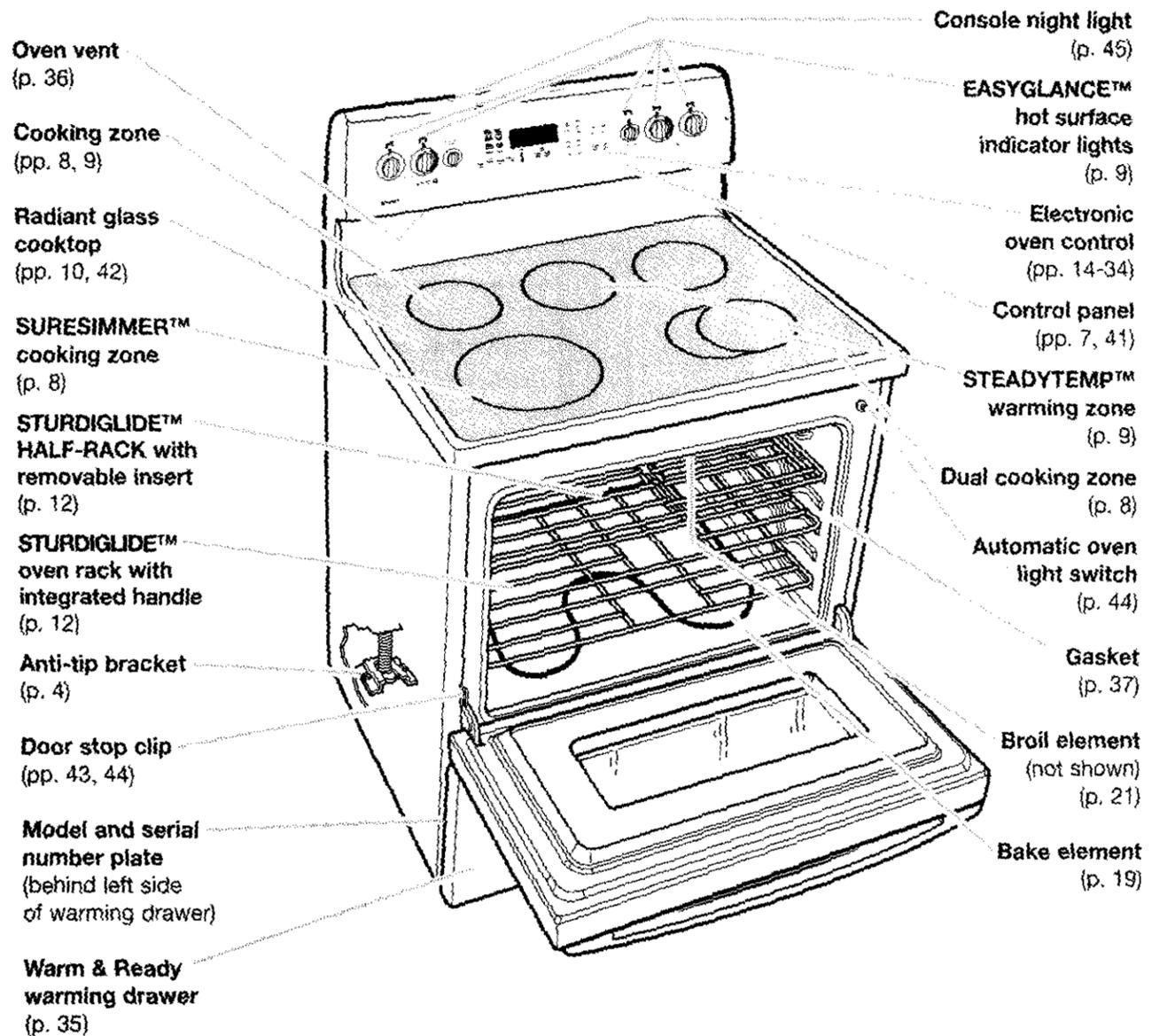
SAVE THESE INSTRUCTIONS

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

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

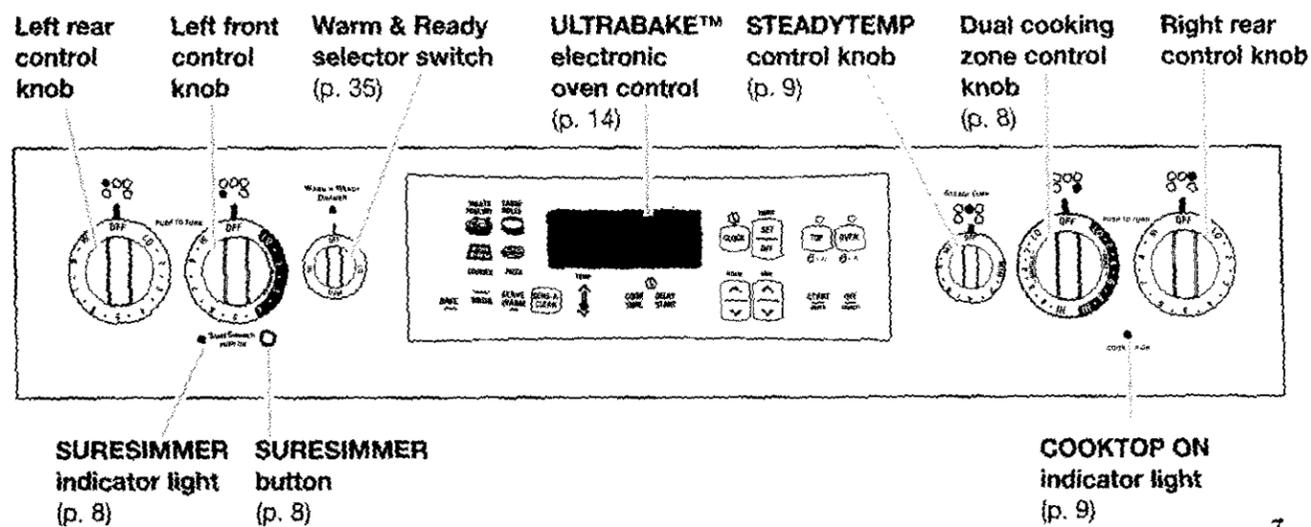
This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, and toluene.

Parts and Features



ENGLISH

CONTROL PANEL

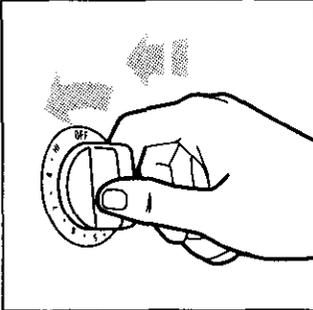


Using Your Range

USING THE SURFACE COOKING ZONES

Using the control knobs

Push in the control knobs before turning them to a setting. You can set them anywhere between HI and OFF.



WARNING



Fire Hazard

Turn off all controls when not cooking.
Failure to do so can result in death or fire.

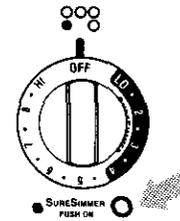
Surface cooking zone heat settings

Use the following chart as a guide.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> To start food cooking. To bring liquid to a boil.
6-8	<ul style="list-style-type: none"> To hold a boil. To quickly brown or sear food.
5	<ul style="list-style-type: none"> To maintain a slow boil. To fry poultry or meat. To cook pudding, sauce, or gravy.
2-4	<ul style="list-style-type: none"> To stew or steam food. To simmer food.
LO	<ul style="list-style-type: none"> To keep food warm.
SURESIMMER™	
LO	<ul style="list-style-type: none"> For a low simmer or when using lids. To melt chocolate or butter.
4	<ul style="list-style-type: none"> For a high simmer or when simmering without lids.
STEADYTEMP™	<ul style="list-style-type: none"> To keep cooked foods warm.
warming zone (MIN to MAX)	

Using the SURESIMMER feature

SURESIMMER is an adjustable control for the left front surface cooking zone which allows for more accurate simmering of foods. The SURESIMMER on/off button does not affect operation of the other surface cooking zones.



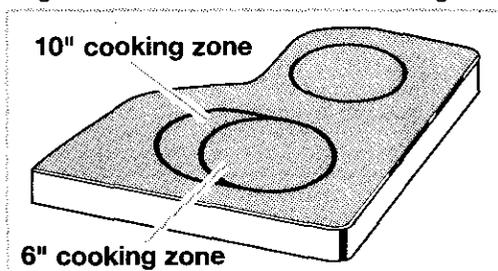
To set the SURESIMMER control:

1. Push the SURESIMMER button in to turn on. Push in again to turn off. The SURESIMMER light will glow when SURESIMMER is on.
2. Turn the left front knob on between the SURESIMMER LO and 4 settings. Adjust the setting according to type and size of cookware, the type and amount of food, and whether cookware lids are on or off. (See "Cookware tips" section on p. 10.) The indicator light will glow.

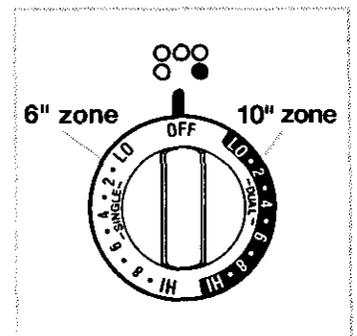
REMEMBER: When range is in use or during the Self-Cleaning cycle, the entire cooktop area may become hot.

Using the Dual Cooking zone

The right front element has two cooking zones:



- To use the 6" cooking zone, push and turn the right front control knob clockwise between LO and HI.
- To use both the 6" and 10" cooking zones, push and turn the right front control knob counterclockwise, between LO and HI.



USING THE SURFACE COOKING ZONES (contd.)

Using the STEADYTEMP™ warming zone

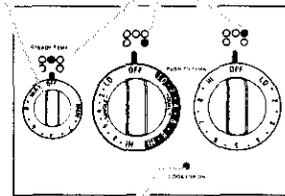
Use the STEADYTEMP warming zone to keep cooked foods warm. It is not recommended for heating cold foods. Choose the MIN setting for heat-sensitive and smaller quantities of food. Choose the MAX setting for liquids and larger quantities of food. Adjust as needed.

To set the STEADYTEMP warming zone:

1. Push in and turn the control knob to the desired setting from **MIN** to **MAX** for different levels of heating.
 2. Turn the knob to **OFF** when finished. The STEADYTEMP warming zone will remain warm until the hot surface indicator light on the control panel goes off.
- Cover all foods with a lid or aluminum foil. Do not use plastic wrap to cover food because it may melt onto the cooktop surface. When warming baked goods, allow a small opening in the cover for moisture to escape.
 - Use only cookware and dishes recommended for oven and cooktop use.
 - Use potholders or oven mitts to remove cookware.
 - The STEADYTEMP warming zone will not glow red when it is on, unlike the surface cooking zones. However, the surface indicator light on the control panel will glow.
 - Cookware and dishes should have a flat bottom to make direct contact with the cooktop surface.

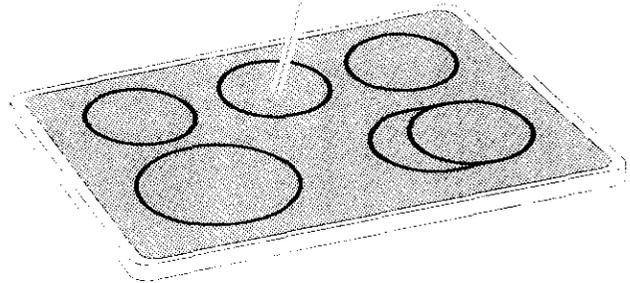
STEADYTEMP control knob

EASYGLANCE™ hot surface indicator lights



COOKTOP ON indicator light

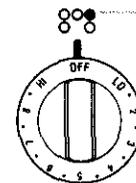
STEADYTEMP warming zone



- The STEADYTEMP warming zone may be used whether the other surface cooking zones are in use or not.
- Food quality may deteriorate if it is kept on the STEADYTEMP warming zone for an extended period of time.
- For best results, hold food no longer than 30 to 45 minutes.

EASYGLANCE™ hot surface indicator lights

The hot surface indicator light above the control knob will glow when the cooking zone controlled by that knob becomes too hot to touch. The indicator light will continue to glow as long as the cooking zone is too hot to touch, even after the surface cooking zone is turned off.

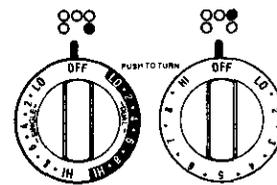


Hot surface indicator light ON

COOKTOP ON indicator light

The COOKTOP ON indicator light on the right of the control panel will glow when any surface control knob is turned on.

The indicator light will go off when all control knobs have been turned off, even when one or more cooking zones are still hot.

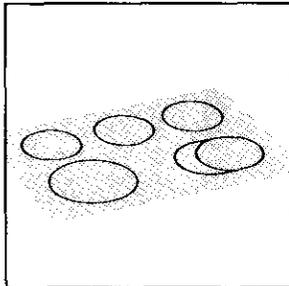


COOKTOP ON indicator light

USING THE SURFACE COOKING ZONES (contd.)

Using the Radiant Glass Cooktop

Cooking on the radiant glass cooktop is similar



to cooking on coil elements. There are, however, a few differences:

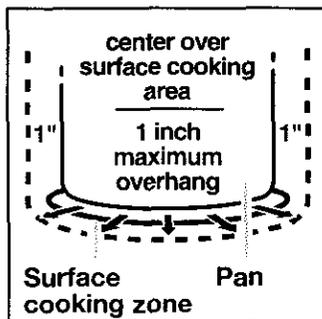
- The surface cooking zone will glow red when the element is turned on. You will see the element cycling on and off – even on the HI setting – to prevent the glass from overheating.
- Do not cook foods directly on the cooktop.
- Sugary or starch spills, boilovers, and some soils can cause pitting. Wipe as soon as the hot surface indicator light goes off. Rinse thoroughly and dry. See “Cleaning the radiant glass cooktop” in the “Caring for Your Range” section, p. 42, for more information.
- Do not cook popcorn that comes in prepackaged aluminum containers on the cooktop. The container could leave aluminum marks on the cooktop that cannot be removed completely.

- Make sure the bottoms of pots and pans are clean and dry before using them. Food and water particles left on the bottoms can leave deposits on the cooktop when it is heated.
- Lift pots and pans onto and off of the cooktop. Sliding pots and pans on the cooktop could leave marks that are difficult to remove or could leave permanent marks.
- Dropping a heavy or hard object on the cooktop could crack it. Be careful when using heavy skillets and large pots. Do not store jars or cans above the cooktop.
- Do not use the cooktop as a cutting board.
- Do not allow anything that could melt, such as plastic salt and pepper shakers, to come in contact with the cooktop while it is hot.
- Wiping off the cooktop before and after each use will help keep the surface free from stains and give you the most even heating. See “Cleaning the radiant glass cooktop” in the “Caring for Your Range” section, p. 42, for care and cleaning suggestions.

Home canning information

To protect your range:

- Use flat-bottomed canners on all types of cooktops, especially radiant glass. Canners with rippled or ridged bottoms do not allow good contact with the surface.
- Center the canner over the largest surface cooking zone. Do not extend more than one inch outside the surface cooking zone. Large diameter canners/pans, if not centered correctly, trap heat and can cause damage to the cooktop.
- Do not place your canner on two surface cooking zones at the same time.
- The type of material the canner is made of determines the length of heating time. Refer to the “Characteristics of cookware materials” chart, p. 11.



- When canning for long periods of time, allow surface cooking zones and the surrounding surfaces to cool down.
- Alternate use of the surface cooking zones between batches or prepare small batches at a time.
- Start with hot water, cover with a lid, and bring to a boil; then reduce heat to maintain a boil or required pressure levels in a pressure canner.
- For up-to-date information on canning, contact your local U.S. Government Agricultural Department Extension Office or companies who manufacture home canning products.

USING THE SURFACE COOKING ZONES (contd.)

Cookware tips

- **Select a pan** that is about the same size as the surface cooking zone. Cookware should not extend more than 1 inch (2.5 cm) outside the zone.
- **For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the surface cooking zone. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.
- **Cookware designed** with slightly indented bottoms or small expansion channels can be used.
- **Cookware with a non-stick finish** has heating characteristics of the base material.
- **Check for rough spots** on the bottom of metal or glass cookware which will scratch the radiant glass surface.
- **Use flat-bottom cookware** for best heat conduction from the surface cooking zone to the cookware. Determine flatness with the ruler test. Place the edge of a ruler across the bottom of the cookware. Hold it up to the light. No light should be visible under the ruler. Rotate the ruler in all directions and look for any light.
- **Do not leave** empty cookware, or cookware which has boiled dry, on a hot surface cooking zone. The cookware could overheat, causing damage to the cookware or the surface cooking zone.

CHARACTERISTICS OF COOKWARE MATERIALS

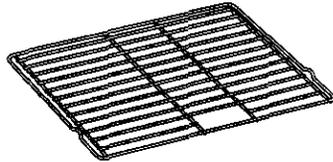
The pan material affects how fast heat transfers from the surface cooking zone through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.

Aluminum	<ul style="list-style-type: none"> • Heats quickly and evenly. • Use for all types of cooking. • Medium or heavy thickness is best for most cooking. • Used as a core or base in cookware to provide even heating.
Cast iron	<ul style="list-style-type: none"> • Heats slowly and evenly. • Good for browning and frying. • Maintains heat for slow cooking. • Can be coated with porcelain enamel.
Ceramic or ceramic glass	<ul style="list-style-type: none"> • Heats slowly and unevenly. • Use on low to medium settings. • Follow manufacturer's instructions.
Copper	<ul style="list-style-type: none"> • Heats very quickly and evenly. • Used as a core or base in cookware to provide even heating.
Earthenware	<ul style="list-style-type: none"> • Can be used for cooktop cooking if recommended by the manufacturer. • Use on low settings.
Porcelain enamel-on-steel or enamel-on-cast iron	<ul style="list-style-type: none"> • See cast iron and stainless steel.
Stainless steel	<ul style="list-style-type: none"> • Heats quickly but unevenly. • A core or base of aluminum or copper on the cookware provides even heating. • Can be coated with porcelain enamel.

USING THE OVEN

STURDIGLIDE™ oven rack with integrated handle

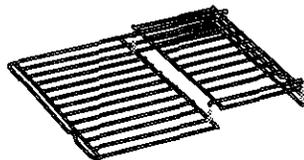
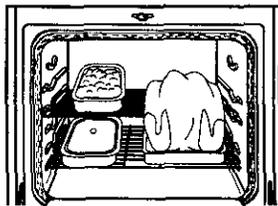
The integrated handle area makes pulling out the STURDIGLIDE rack simple. The opening is large enough for a potholder or oven mitt.



STURDIGLIDE HALF-RACK with removable insert

The STURDIGLIDE™ HALF-RACK with removable insert is a space maximizer. When attached, they make a full rack. The insert can also be used on the counter for a cooling rack.

Position a full rack on guide 1 or 2 and the half-rack on guide 3 or 4. On the full rack place large items on right side and deeper, covered dishes on left side. Place shallow dishes on the half-rack. It may be necessary to increase cooking time. At the end of cooking, carefully remove items from the oven.

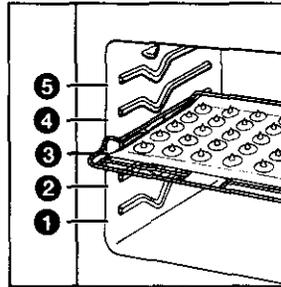


Positioning racks and pans

Place the STURDIGLIDE racks where you need them before turning on the oven.

- To move a rack, pull it out to the stop position, raise the front edge and lift it out.
- Be sure the rack(s) is level.
- Use pot holders or oven mitts to protect your hands if rack(s) must be moved while the oven is hot.
- For best performance, cook on one rack. Place the rack so the top of the food will be centered in the oven.
- When cooking with two racks, arrange the racks on the 2nd and 4th rack guides. Two sheets of cookies may be baked if sheets are switched at approximately three quarters of the total bake time. Increase baking time, if necessary.

- For best results allow 2 inches of space around each pan and between pans and oven walls. Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.



Where to place pans:

WHEN YOU HAVE	PLACE
1 pan	In center of the oven rack.
2 pans	Side by side or slightly staggered.
3 or 4 pans	In opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1st or 2nd rack guide from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

NOTE: For information on where to place your rack when broiling, see "Broiling guidelines," pp. 22, 23.

BAKEWARE CHOICES

Baking performance is affected by the type of bakeware used. Use the bakeware size recommended in the recipe.

BAKEWARE TYPE	BEST USED FOR	GUIDELINES
Light colored aluminum	<ul style="list-style-type: none"> • Light golden crusts • Even browning 	<ul style="list-style-type: none"> • Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull, and/or non-stick finish	<ul style="list-style-type: none"> • Brown, crisp crusts 	<ul style="list-style-type: none"> • May reduce baking temperature 25°F. • Use suggested baking time. • Use temperature and time recommended in recipe for pies, breads, and casseroles. • Place rack in center of oven.
Ovenproof glassware, ceramic glass, or ceramic	<ul style="list-style-type: none"> • Brown, crisp crusts 	<ul style="list-style-type: none"> • May reduce baking temperature 25°F.
Insulated cookie sheets or baking pans	<ul style="list-style-type: none"> • Little or no bottom browning 	<ul style="list-style-type: none"> • Place in the bottom third of oven. • May need to increase baking time.
Stainless steel	<ul style="list-style-type: none"> • Light, golden crusts • Uneven browning 	<ul style="list-style-type: none"> • May need to increase baking time.
Stoneware	<ul style="list-style-type: none"> • Crisp crusts 	<ul style="list-style-type: none"> • Follow manufacturer's instructions.

USING ALUMINUM FOIL

- **Do not line the oven bottom with any type of foil, liners, or cookware. Permanent damage will occur to the oven bottom finish.**
- **Do not cover** the entire rack with aluminum foil. Doing so will reduce air circulation and overall oven performance.
- **To catch spillovers** from pies or casseroles place foil on the oven rack below. Foil should be turned up at edges and be at least 1 inch larger than dish.
- **Place tent-shaped foil** loosely over meat or poultry to slow down surface browning for long term roasting. Remove foil for the last 30 minutes.
- **Use narrow strips** of foil to shield piecrust edges if browning too quickly.

THE ELECTRONIC OVEN CONTROL

RECIPE RECALL™ pads (pp. 24, 25)

ULTRABAKE™ electronic display

Clock pad (pp. 15, 16)

Kitchen timer set and off pads (p. 17)

Manual console night light and cooktop lockout pad (pp. 16, 45)

Manual oven light and oven lockout pad (pp. 15, 44)

Oven selector pads (bake, pp. 18, 20, 27, 28, 31, 32, 34; broil, pp. 20-22; serve warm, pp. 26-30)

SENS-A-CLEAN™ Self-Clean pad (pp. 37-40)

Temperature pad (pp. 18, 20, 22, 26-29, 31, 32, 34)

Timed oven control pads (pp. 14, 16, 27, 29-34, 39)

Hour pad (pp. 15, 17, 25, 27, 29, 31-34, 39)

Minute pad

Start/enter and off/cancel pads (pp. 15, 17-20, 22, 24-26, 28, 30-34, 38-40)

Display/clock

- After you install the range according to the installation instructions and connect the power supply, everything on the display will light up for about 5 seconds, then a time of day and "PF" will appear on the temperature display. Press OFF/CANCEL to clear "PF" from the display. If, after you set the clock (see "Setting the clock," p. 15), "PF" again appears on the display, your electricity was off for a while indicating a Power Failure. Reset the clock, if needed.
- When you are not using the oven, the display will show the time of day.
- When you are using the oven or kitchen timer, the display will show times, temperature settings, and what command pads have been pressed.
- You can find out what time the oven turned on or is going to turn on when the display is active by pressing DELAY START.
- When showing the time of day, the display will show the hour and minutes.
- When you are using the kitchen timer, the display will show minutes and seconds in the following sequence:
 - For settings from 1 to 59 minutes, the display will count down each second.
 - For settings one hour or over, the display will count down each minute.
- When you are using COOK TIME and DELAY START, the display will show hours and minutes or minutes and seconds.

SETTING THE CLOCK

1. Press CLOCK.

PRESS



YOU SEE (denotes blinking)

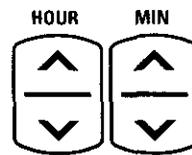


(example for 12:00)

2. Set the time.

Press the HOUR/MIN (▲) or (▼) pad(s) until the correct time of day shows on the display.

PRESS



YOU SEE



(example for 5:30)

3. Press START/ENTER or CLOCK.

NOTE: This is a 12-hour clock and does not show a.m. or p.m.

PRESS



YOU SEE



USING THE OVEN LOCKOUT

The oven lock lets you prevent use of the control panel command keypads. This feature comes in handy when cleaning the control panel to avoid accidentally turning on the oven.

NOTE: You can only lock the oven when the oven is not in use or the control has not been set. The oven will remain locked after a power failure if it was locked before the power failure.

To lock the oven:

Press and hold the OVEN keypad for 5 seconds.

You will hear a single tone and "Loc" and  will appear on the display. Three tones will sound when the oven is locked and you press any command pad other than CLOCK, TIMER, START/ENTER, OFF/CANCEL, TOP or OVEN.

To unlock the oven:

Press and hold the OVEN keypad for 5 seconds.

You will hear a single tone and "Loc" and  will disappear from the temperature display.

USING THE COOKTOP LOCKOUT

The cooktop lock prevents unintended use of the surface cooking zones. When the cooktop is locked, turning the control knobs will not turn on the surface cooking zones.

NOTES:

- Turn off all cooking zones first.
- The cooktop will remain locked after a power failure if it was locked before the power failure.

To lock the cooktop:

Press and hold the TOP keypad for 5 seconds. You will hear a single tone and "Loc on" will show in the display for 5 seconds. Then  will appear on the display.



To unlock the cooktop:

Press and hold the TOP keypad for 5 seconds.

You will hear a single tone and "Loc OFF" will show in the display for 5 seconds  will disappear from the display.



TONES

Keypad tones let you know a keypad has been pushed.

To remove keypad tones:

Press and hold the COOK TIME keypad for 5 seconds. You will hear a short tone and see "Snd OFF" when the keypad tones are turned off.

**COOK
TIME**

To bring back keypad tones:

Press and hold the COOK TIME keypad for 5 seconds. You will hear a short tone and see "Snd on" when the keypad tones are turned on.

**COOK
TIME**

Repeater tones are four 1-second tones which remind you that the set time has expired for a kitchen timer or a timed oven control function.

To remove repeater tones:

Press and hold the SET keypad for 5 seconds. You will hear a short tone and see "rEP OFF" when the repeater tones are turned off.



To bring back repeater tones:

Press and hold the SET keypad for 5 seconds. You will hear a short tone and see "rEP on" when the repeater tones are turned on.



Error tones indicate a problem with the electronic oven control. An error code will appear in the display. See "Display Messages" in the "Troubleshooting" section, p. 47.

Volume can be adjusted between high and low.

To adjust:

Press and hold the DELAY START keypad for 5 seconds. You will hear a short tone and see either "Snd HI" or "Snd Lo". Press and hold the DELAY START keypad again for 5 seconds to change to desired setting.

**DELAY
START**

NOTE: You can remove "Snd on", "Snd OFF", "rEP on", "rEP OFF", "Snd HI" or "Snd Lo" and bring back the time of day by pressing any key.

USING THE 12-HOUR SHUT-OFF

The oven control is set to automatically shut the oven off 12 hours after the oven turns on. This will not interfere with any timed or delayed cook function.

To override the 12-hour shut-off:

For longer cooking periods and for religious observances that require oven usage longer than 12 hours, press and hold the CLOCK keypad for 5 seconds. You will hear a tone and see "12H OFF" when the feature is off. The oven will remain on until turned off by the user.

NOTE: The oven light will come on when the oven door is opened. To keep the light on continuously, turn the light on by pressing the OVEN keypad. See instructions, p. 44.

To reset the 12-hour shut-off:

Press and hold the CLOCK keypad for 5 seconds. You will hear a tone and see "12H on" when the feature is on. The oven will automatically turn off after 12 hours.

USING THE ELECTRONIC KITCHEN TIMER

The kitchen timer allows you to monitor time for cooking and other tasks. It does not start or stop the oven. See the "Using the Timed Oven Control" section (p. 28) to start and stop the oven automatically. It can be set in hours and minutes up to 12 hours, 59 minutes. The kitchen timer will display minutes and seconds for settings under 1 hour. You will hear four 1-second tones when the set time is up.

To set the kitchen timer:

1. Press **TIMER SET**.

PRESS



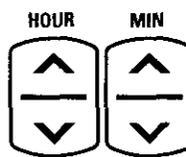
YOU SEE



2. Set the time.

Press the **HOUR/MIN** (▲) or (▼) pad(s) until the correct length of time shows on the display.

PRESS



YOU SEE

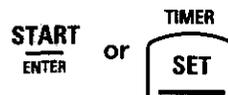


(example for 10 minutes)

3. Press **START/ENTER** or **TIMER SET**.

The kitchen timer will begin counting down immediately after the timer is started. The display will count down in hours and minutes (if remaining time is one hour or more) and in minutes and seconds (if remaining time is less than one hour).

PRESS



YOU SEE



(display counts down)

When the time is up:

You will hear four 1-second tones, then four 1-second repeater tones every minute until you press **TIMER OFF**.

YOU SEE



To turn off or cancel the kitchen timer:

1. Press **TIMER OFF**.

PRESS



YOU SEE



(time of day)

STARTING/CANCELING A FUNCTION

After setting a function, you must press **START/ENTER** to start the function. If you do not press **START/ENTER** within 5 seconds of setting, "START?" will show on the display as a reminder. If you do not press **START/ENTER** within 5 minutes of setting, the time of day will appear. You must reset the function and press **START/ENTER**.

OFF/CANCEL will cancel any function except the Clock, Timer, or Oven or Cooktop Lockouts. When you press **OFF/CANCEL**, the display will show the time of day or, if the minute timer is also being used, the time remaining.

ULTRABAKE™ BAKING/ROASTING

Your oven is designed with the ULTRABAKE enhanced baking system to constantly monitor oven temperature. The bake and broil elements will cycle, as needed, to maintain the desired temperature. This feature is automatically activated when the oven is in operation.

IMPORTANT: Never place food or cookware directly on the oven door or the oven bottom.

1. Place the STURDIGLIDE™ rack(s) where you need them in the oven. For more information, see the "Positioning racks and pans" section, p. 12.

2. Press **BAKE**.

PRESS

BAKE


YOU SEE



3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press **TEMP** (▲) or (▼) pad(s) to raise or lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS

TEMP

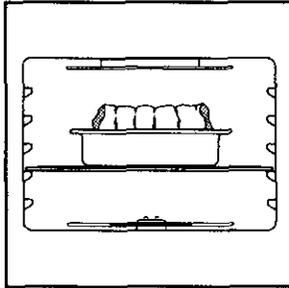

YOU SEE



(example for bake at 375°F)

ULTRABAKE™ BAKING/ROASTING (contd.)

4. When roasting, preheating the oven is not necessary unless your recipe recommends it.



NOTE: The oven will heat normally even though "PrE HEAT" is displayed and then maintain the selected cooking temperature.

Roasting meats and poultry

- For even cooking, place the meat on a rack in a shallow pan. This keeps the meat out of the drippings and allows the heat to circulate better.
- Use a meat thermometer for the most accurate doneness. Insert it so the tip is in the center of the largest muscle or thickest portion of the meat or poultry. Make sure the thermometer is not touching bone, fat, or the bottom of the pan.

5. Press START/ENTER.

A preheat mode is entered after the oven temperature has been set and START has been pressed. Once the preheat conditioning ends, the selected oven temperature replaces "PrE HEAT" on the display. You will hear a 1-second tone, indicating the oven is ready to use.

The ULTRABAKE™ system electronically regulates the preheat time and temperature to maintain a precise temperature range for the best cooking results.

NOTES:

- You can change the temperature setting any time after pressing START/ENTER. You do not have to press START/ENTER again.
- While the oven is in the preheat mode, you can see the set temperature for 5 seconds by pressing BAKE.

PRESS

START
ENTER

YOU SEE

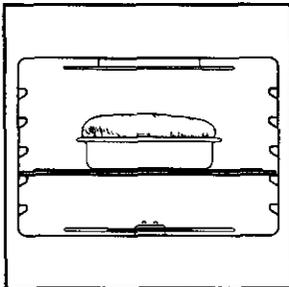


YOU SEE



(example for set temperature of 350°F)

6. When baking, put your food in the oven after the preheat conditioning ends. During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.



NOTE: The top element helps heat during baking/roasting, but does not turn red.

Saving energy

- To avoid loss of heat, open the oven door as little as possible.
- Use the timer to keep track of cooking time.
- Plan your meals for the most efficient use of the oven by cooking more than one food at a time, or baking while the oven is still hot after cooking a meal.

7. After cooking, turn off the oven.

PRESS

OFF
CANCEL

YOU SEE



(time of day)

READJUSTING THE OVEN TEMPERATURE CONTROL (OPTIONAL)

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If you are not satisfied with the baking/roasting results, you can change the temperature calibration by following the steps below.

NOTE: DO NOT measure the oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an incorrect reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold BAKE for 5 seconds.

The display will show the current temperature calibration, for example "0," if you have not already adjusted the temperature.

PRESS



YOU SEE



(factory setting of "0")

2. Set the new offset temperature.

Press TEMP (▲) or (▼) pad(s) to raise or lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting. The minus sign shows the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS

TEMP



YOU SEE



(example when making oven 10°F warmer)

3. Enter the adjustment.

NOTE: You must press START/ENTER after adjusting the calibration or your changes will not be made.

PRESS



YOU SEE



(time of day)

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the temperature calibration to get the cooking results you want. You can figure out cooking results by the amount of browning, moistness, and rising times for baked foods.

TO COOK FOOD ...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more	+10
Moderately more	+20
Much more	+30
A little less	-10
Moderately less	-20
Much less	-30

To display temperatures in °C instead of °F:

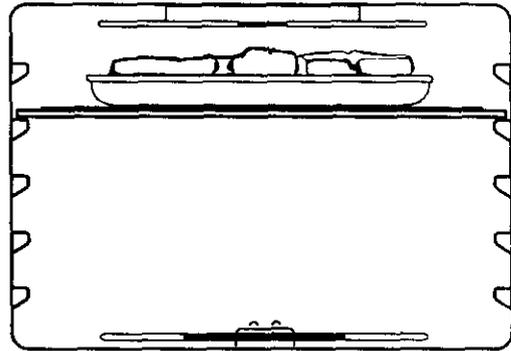
Press and hold BROIL for 5 seconds. You will hear a short tone and the temperatures displayed will switch to °C. To switch back to °F, repeat the instructions above. Whenever you switch, "°C" or "°F" will be displayed until another key is pressed.



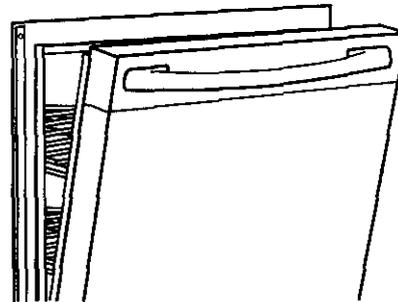
BROILING

For best results, do not preheat when broiling, unless your recipe recommends it.

1. Place the STURDIGLIDE™ rack so that the surface of the food is at least 3 inches away from the broil element. See “Broiling guidelines,” pp. 22, 23.
2. Put your food on the broiler pan and place the pan in the center of the oven rack.



3. Close the door to the broil stop position. The broil stop position lets the door stay open by itself about 5 inches and ensures proper broiling temperatures.



4. Press BROIL.

PRESS

 **BROIL**

YOU SEE



continued on next page

BROILING (contd.)

5. Press START/ENTER.

You can change the temperature setting any time before or after pressing START/ENTER. To change the setting, see "Precision broiling" below.

PRESS

START
ENTER

YOU SEE



6. After broiling, turn off the oven.

PRESS

OFF
CANCEL

YOU SEE



(time of day)

Precision broiling

Use precision broiling if your food is cooking too fast or if you want your food to broil slower from the start. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better if you use lower broiling temperatures.

1. Press BROIL.

PRESS

BROIL

YOU SEE



2. Press the TEMP (▼) keypad to lower the temperature in 5°F amounts. The broil range is 170°F - 500°F.

PRESS

TEMP



3. Press START/ENTER.

PRESS

START
ENTER

YOU SEE



(example shows broil at 400°F)

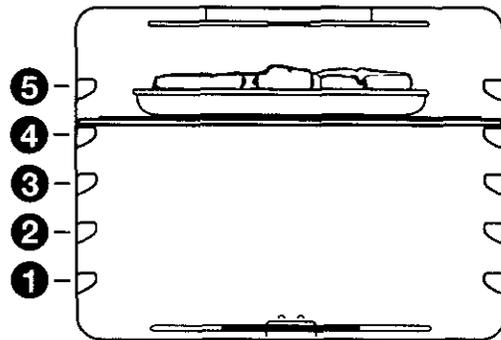
Broiling guidelines

- Use only the broiler pan and grid provided. They are designed to drain extra juices from the cooking surface. This drainage helps prevent spatter and smoke.
- To make sure the juices drain well, do not cover the grid with foil.
- Trim excess fat to reduce spattering. Slit the fat on the edges to prevent curling.
- Use tongs to turn meat to avoid losing juices.
- Pull out oven rack to stop position before turning or removing food.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
- For easier cleaning, line the bottom of the pan with aluminum foil. Clean the pan and grid as soon as possible after each use.

BROILING (contd.)

Broiling guidelines (contd)

Recommended rack positions are numbered from the bottom (1) to the top (5). For best results, place food 3 inches or more from the broil element. Times are guidelines only and may need to be adjusted for individual tastes.



Conventional Broil

MEAT	RACK POSITION	APPROXIMATE TIME (MINUTES)	
		SIDE 1	SIDE 2
Steak, 1" thick	4		
medium rare		13-14	6-7
medium		14-15	7-8
well done		16-18	8-9
Ground Meat Patties, ¾" thick, ¼ lb well done	4	13-14	7-8
Ham Slice, ½" thick, precooked	4	8-10	4-5
Frankfurters	4	5-7	3-4
Lamb Chops, 1" thick	4	12-14	7-8
Chicken, boneless breasts	4	11-16	11-16
Fish fillets, ¼-½" thick	4	8-10	4-5

Precision Broil

MEAT	RACK POSITION	TEMPERATURE	APPROXIMATE TIME (MINUTES)	
			SIDE 1	SIDE 2
Steak, 1½" thick well done	3	475°F	20-22	17-20
Flank Steak, ¾" thick well done	4	475°F	12-13	7-8
Pork Chops, 1" thick	3	450°F	15-16	11-12
Thick Slice Bacon	4	400°F	7-8	1-2
Chicken, bone-in pieces	2	425°F	23-26	18-22
Fish Steaks, 1" thick	3	450°F	18-19	11-14

ENGLISH

USING RECIPE RECALL™

RECIPE RECALL makes cooking your favorite foods faster and easier. The temperatures and times have been chosen to cover a variety of choices in each food category. Cooking times are adjustable for individual recipes and can be saved. Temperatures can be changed but not saved. When changed, the display will not show "PreHEAT" while the oven is preheating.

Keypad	Set Temperature	Preset Time
 MEATS POULTRY	325°F	1 hr
 CASSE- ROLES	350°F	45 min.
 COOKIES	375°F	10 min.
 PIZZA	400°F	20 min.

- Place the STURDIGLIDE™ rack(s) where you need them. To place your racks correctly, see "Positioning racks and pans" section, p. 12.

If recipe recommends no preheat is needed, put your food in the oven now. While CASSEROLES does not enter "PreHEAT", it is recommended to allow the oven to preheat for 10 minutes before putting food in the oven.

- Press one of the four keypads MEATS POULTRY, CASSEROLES, COOKIES or PIZZA.

PRESS



YOU SEE



(example for MEATS POULTRY)

- Press START/ ENTER.

NOTE: You can change the cook time after pressing START/ENTER by pressing the HOUR/MIN pad(s). You do not have to press any other pad. The oven will finish cooking with the new time.

PRESS



YOU SEE



(counting down)
(example for MEATS POULTRY)

COOKIES and PIZZA keypads include a preheat.



(example for PIZZA)

When the preheat ends for COOKIES and PIZZA you will hear a tone and the cooking time will appear counting down on the display.



(counting down)
(example for PIZZA)

USING RECIPE RECALL™ (contd.)

4. When cook time ends, the oven will automatically shut off. End and COOK TIME will show in the display. You will hear four tones then four 1-second repeater tones every minute.

YOU SEE



5. Press OFF/CANCEL or open the oven door to stop repeater tones and remove End from display and bring back the time of day.

PRESS

OFF
CANCEL

YOU SEE

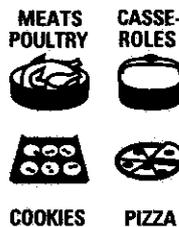


Changing the preset cook time

A specific cooking time was selected in the factory for each recipe storage keypad. You can change the length of cooking time for each of the 4 keypads and your range will store the new information for your next use.

1. Press one of the four keypads MEATS POULTRY, CASSEROLES, COOKIES or PIZZA.

PRESS



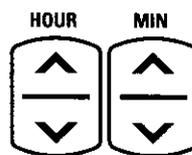
YOU SEE



(example for MEATS POULTRY)

2. Press the HOUR/MIN (▲) or (▼) pad(s) until the length of cooking time you want shows on the display.

PRESS



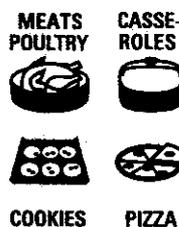
YOU SEE



3. Press same pad you selected in step 1.

NOTE: You will hear a tone. If you skip this step the change will not be saved and will not show up the next time you use this keypad.

PRESS



YOU SEE



(example for MEATS POULTRY)

4. Press OFF/CANCEL if you are only changing the stored preset cook time. Press START/ENTER if you want to proceed to cook with the new set cook time.

PRESS

OFF
CANCEL

YOU SEE



USING SERVE WARM

Serve Warm allows you to schedule your cooking time and makes home-cooked dinners possible even if you are always on the go. This feature, activated by the SERVE WARM key on the console, controls warming in the oven. You can use this feature to hold hot cooked foods near serving temperature. Use the feature by itself or add it to the end of a timed cook.

IMPORTANT:

- Food must be at serving temperature before placing it in the warmed oven.
- Food may be held for up to one hour. To maintain food quality, hold no longer than 30-45 minutes.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

1. Place the STURDIGLIDE™ rack(s) where you need them in the oven. For more information see “Positioning racks and pans” on p. 12.

If the oven is still warm from use, put your hot cooked food in the oven now. If oven has not been used to cook the food, allow the oven to preheat for 5 minutes, then place hot cooked food in the oven.

2. Press SERVE WARM.

PRESS

SERVE
WARM
~

YOU SEE



3. Set the temperature (optional).

Press the TEMP (▲) or (▼) pad(s) to raise or lower the temperature in 5°F amounts. Do this step if you want to set a temperature other than 150°F. The warm range is 100°F - 200°F.

PRESS

TEMP
▲
▼

YOU SEE



4. Press START/ ENTER.

PRESS

START
ENTER

YOU SEE



5. After warming, turn off the oven.

PRESS

OFF
CANCEL

YOU SEE



USING SERVE WARM (contd.)

To add to the end of a set cook time:

1. Place the STURDIGLIDE™ rack(s) where you need them in the oven. For more information see "Positioning racks and pans" on p. 12.

2. Press BAKE.

PRESS



YOU SEE



3. Press COOK TIME.

PRESS

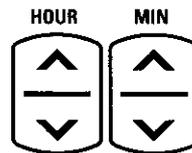


YOU SEE



4. Press the HOUR/MIN (▲) or (▼) keypads until the length of cooking time you want shows on the display.

PRESS



YOU SEE



5. Press SERVE WARM.

NOTE: A one hour warm time will automatically be set.

PRESS



YOU SEE (for 5 seconds)



6. While the warm temperature is displayed you can set the warm temperature (optional).

Press the TEMP (▲) or (▼) keypads to raise or lower the temperature in 5°F amounts. Do this step if you want to set a temperature other than 150°F. The warm range is 100°F - 200°F.

PRESS



YOU SEE (for 5 seconds)



THEN



continued on next page

USING SERVE WARM (contd.)

7. Press START/ENTER.

PRESS

START
ENTER

YOU SEE



(counting down cook time)

8. When cook time ends, the oven enters the warming time.

YOU SEE



(counting down warm time)

9. When warming time ends, the oven will automatically shut off and End and COOK TIME will show in the display. You will hear four tones then four 1-second repeater tones every minute.

YOU SEE



10. Press OFF/CANCEL or open the oven door to stop repeater tones and remove End from display and bring back the time of day.

PRESS

OFF
CANCEL

YOU SEE



To add to the end of a delay start and set cook time:

1. Place the STURDIGLIDE™ rack(s) where you need them and put your food in the oven. To place your racks correctly, see "Positioning racks and pans" section, p. 12.

2. Press BAKE.

PRESS

BAKE

YOU SEE



3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press the TEMP (▲) or (▼) pad(s) to raise or lower the temperature in 5°F amounts. Use these pads until the temperature you want shows on the small display.

PRESS

TEMP
▲
▼

YOU SEE



(example shows bake at 375°F)

USING SERVE WARM (contd.)

4. Press COOK TIME.

PRESS

COOK
TIME

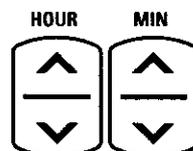
YOU SEE



5. Set the cook time.

Press the HOUR/MIN (▲) or (▼) pad(s) until the correct cook time shows on the display.

PRESS



YOU SEE



(example shows 30-minute baking/roasting time)

6. Press DELAY START.

PRESS

DELAY
START

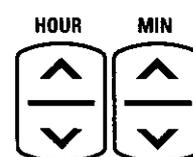
YOU SEE



7. Set the time of day to start.

Press the HOUR/MIN (▲) or (▼) pad(s) until the correct time of day to start shows on the display.

PRESS



YOU SEE



(example shows 1:00 start time)

8. Press SERVE WARM.

NOTE: A one hour warm time will automatically be set.

PRESS

SERVE
WARM

YOU SEE (for 5 seconds)



9. While the warm temperature is displayed you can set the warm temperature (optional).

Press the TEMP (▲) or (▼) keypads to raise or lower the temperature in 5°F amounts. Do this step if you want to set a temperature other than 150°F. The warm range is 100°F - 200°F.

PRESS

TEMP



YOU SEE (for 5 seconds)



THEN



ENGLISH

USING SERVE WARM (contd.)

10. Press START/ENTER.

PRESS

START
ENTER

YOU SEE



11. When the start time is reached, the display will count down the baking/roasting time in hours and minutes (if the cook time is more than one hour) or in minutes and seconds (if the cook time is less than one hour).

YOU SEE



(display counts down cook time)

12. When cook time ends, the oven enters the warming time.

YOU SEE



(counting down)

13. When warming time ends, the oven will automatically shut off and End and COOK TIME will show in the display. You will hear four tones then four 1-second repeater tones every minute.

YOU SEE



14. Press OFF/CANCEL or open the oven door to stop repeater tones and remove End from display and bring back the time of day.

PRESS

OFF
CANCEL

YOU SEE



USING THE TIMED OVEN CONTROL

! WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Timed Oven control will turn the oven on at a set time of day, cook for a set length of time, then shut off automatically when programmed. You can do this by setting the COOK TIME and DELAY START.

Before using the Timed Oven control, make sure the clock is set to the correct time of day. (See "Setting the clock," p. 15.)

To Start now and Stop automatically:

Set COOK TIME

To Delay Start and Stop automatically:

Set COOK TIME and DELAY START

NOTE: Delayed time cooking is ideal for foods that do not need a preheated oven, like meats and casseroles. Do not use a delayed time function when baking.

USING THE TIMED OVEN CONTROL (contd.)

To start now and stop automatically:

To use this function, it is necessary to program the COOK TIME.

1. Place the STURDIGLIDE™ rack(s) where you need them and put your food in the oven. To place your racks correctly, see "Positioning racks and pans" section, p. 12.

2. Press BAKE.

PRESS



YOU SEE



3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press TEMP (▲) or (▼) pad(s) to raise or lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS



YOU SEE



(example shows bake at 375°F)

4. Press COOK TIME

PRESS



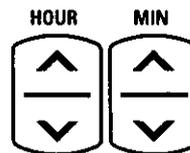
YOU SEE



5. Set the cook time.

Press the HOUR/MIN (▲) or (▼) pad(s) until the correct cook time shows on the display.

PRESS



YOU SEE



(example shows 30-minute baking/roasting time)

6. Press START/ENTER.

PRESS



YOU SEE



(display counts down cook time)

NOTES:

- You can change the temperature or time settings any time after pressing START/ENTER by repeating Steps 3 or 5. You do not have to press START/ENTER again.
- The display will count down the baking/roasting time in hours and minutes (if cook time is more than 1 hour) or in minutes and seconds (if cook time is less than 1 hour).

ENGLISH

continued on next page

USING THE TIMED OVEN CONTROL (contd.)

7. When cook time ends the oven will automatically shut off. End and COOK TIME will show in the display. You will hear four tones then four 1-second repeater tones every minute.

YOU SEE



8. Press OFF/CANCEL to stop repeater tones and remove End from display and bring back the time of day.

PRESS



YOU SEE



(time of day)

NOTE: You can do this step any time to cancel the Timed Oven control setting.

To program COOK TIME and DELAY START:

IMPORTANT: If you program DELAY START without programming COOK TIME, the oven will start at the programmed time, but will **NOT stop** until you press OFF/CANCEL.

1. Place the STURDIGLIDE™ rack(s) where you need them and put your food in the oven. To place your racks correctly, see "Positioning racks and pans" section, p. 12.

2. Press BAKE.

PRESS



YOU SEE



3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press the TEMP (▲) or (▼) pad(s) to raise or lower the temperature in 5°F amounts. Use these pads until the temperature you want shows on the small display.

PRESS



YOU SEE



(example shows bake at 375°F)

4. Press COOK TIME.

PRESS



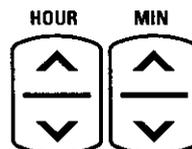
YOU SEE



5. Set the cook time.

Press the HOUR/MIN (▲) or (▼) pad(s) until the correct cook time shows on the display.

PRESS



YOU SEE



(example shows 30-minute baking/roasting time)

USING THE TIMED OVEN CONTROL (contd.)

6. Press DELAY START.

PRESS

DELAY
START

YOU SEE

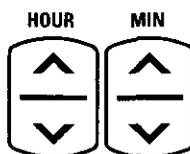


7. Set the time of day to start.

Press the HOUR/MIN (▲) or (▼) pad(s) until the correct time of day to start shows on the display.

The example at the right shows a chosen start time of 1:00. The oven will shut off by itself at 1:30 (the set start time plus the set cook time).

PRESS



YOU SEE



(example shows 1:00 start time)

8. Press START/ENTER.

The stop time is calculated automatically.

NOTE: You can change the temperature and time settings any time after pressing START/ENTER by repeating Steps 3 through 8 unless the delay start time has been reached.

PRESS

START
ENTER

YOU SEE



9. When the start time is reached:

The display will count down the baking/roasting time in hours and minutes (if the cook time is more than one hour) or in minutes and seconds (if the cook time is less than one hour).

YOU SEE



(display counts down cook time)

10. When cook time ends the oven will automatically turn off. End and COOK TIME will show in the display. You will hear four tones then four 1-second repeater tones every minute.

YOU SEE



11. Press OFF/CANCEL to stop repeater tones and remove End from display and bring back the time of day.

NOTE: You can do this step any time to cancel the Timed Oven control setting.

PRESS

OFF
CANCEL

YOU SEE



(time of day)

continued on next page

USING THE TIMED OVEN CONTROL (contd.)

To recall the programmed timed settings:

Press the desired pad. The information will be displayed for 5 seconds.

To recall set:	Press:	You see for 5 seconds:
Cook Time	COOK TIME*	set length of cook time
Delay Start	DELAY START	set delay start time
Temperature	BAKE	set temperature

*If Cook Time has begun, when DELAY START is pressed, the display will show the time it started. When COOK TIME is pressed, the display will remove the seconds from the remaining countdown time.

To change the programmed timed settings:

To change set:	1. Press:	2. While setting is displayed, press:	3. Press:
Cook Time	COOK TIME	HOUR/MIN (▲) or (▼) keypads	START/ENTER
Delay Start*	DELAY START	HOUR/MIN (▲) or (▼) keypads	START/ENTER
Temperature	BAKE	TEMP (▲) or (▼) keypads	START/ENTER

*You cannot change the set delay start time once it has been reached.

USING THE WARM & READY WARMING DRAWER

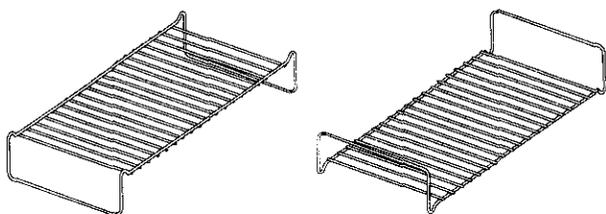
⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Warm & Ready warming drawer is ideal for keeping hot cooked foods at serving temperature and raising/proofing bread. It may also be used for warming breads and pastries. This feature, activated by the WARM & READY knob on the control panel, controls warming in the warming drawer, which is located below the oven. The rack can be used in two positions.



- For best results, hold most foods no longer than one hour. Hold smaller quantities and heat sensitive foods, such as eggs, no longer than 30 minutes.
- Food must be at serving temperature before being placed in the drawer.
- Different types of food can be placed in the warming drawer at the same time.
- Breads, pastries, and fruit pies may be warmed from room temperature on HI setting.
- Remove food from plastic bags and place in an oven-safe container.
- Cover foods with a lid or aluminum foil, not plastic wrap.
- Use only containers approved for oven use and follow manufacturer's instructions.
- Empty serving dishes and dinner plates can be heated while preheating the drawer.
- The LO setting can be used to raise bread dough. Covering should be acceptable for oven use. Raising time will be reduced by about half, so check often to make sure the dough does not rise too high in the pan.

To use:

1. If using rack, position it where needed.

2. Turn the WARM & READY switch to choose HI, MED or LO settings.
3. Allow the drawer to preheat for ten minutes.
4. Place container with food in warming drawer.
5. When finished, turn knob to OFF.

Choosing the right temperature

Food should be hot before being placed in the warming drawer. All foods should be covered except those marked with an asterisk (*).

FOOD	SETTING
Bacon*	HI
Beef, medium and well done	HI
Bread, hard rolls	LO
Bread, soft rolls	LO
Casseroles	HI
Coffee cake, pastries	LO
Cooked Cereal	MED
Eggs	MED
Fish, Seafood (No Breading)	MED
Fish, Seafood (Breaded)*	MED
Fried Foods	HI
Gravy, Cream Sauces	HI
Ham	MED
Hor d'oeuvres (Soft)	HI
Hor d'oeuvres (Crisp)*	HI
Lamb	MED
Pancakes, waffles*	MED
Pies, custard	MED
Pies, single crust	LO
Pies, double crust	LO
Pizza	HI
Pork	MED
Potatoes, baked	HI
Potatoes, mashed	MED
Poultry	HI
Quiche	MED
Vegetables	MED

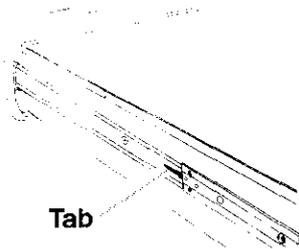
ENGLISH

USING THE WARM & READY WARMING DRAWER (contd.)

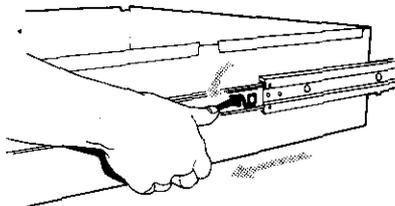
To remove the warming drawer:

Remove all items from inside the warming drawer and allow the unit to cool completely before attempting to remove the drawer.

1. Pull drawer to its full open position.
2. Locate the black triangle tabs on each side of the drawer.



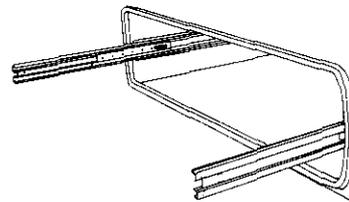
3. Press the tab DOWN on the RIGHT side and lift the tab UP on the LEFT side at the same time. Then pull drawer out another inch.



4. Carefully pull the drawer all the way out holding on to the sides, not the drawer front.

To replace the warming drawer:

1. Align the drawer glides with the receiving guides.

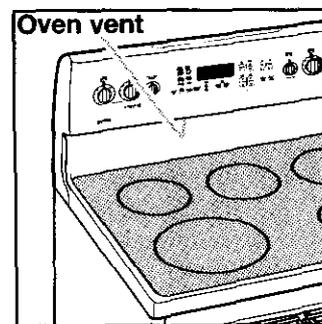


2. Push drawer in completely.
3. Gently open and close drawer to ensure it is seated properly on the slides.

THE OVEN VENT

Hot air and moisture escape from the oven through a vent on the backguard below the control panel. The vent lets air circulate properly. Be careful not to block the vent, or you will get poor baking/roasting results.

NOTE: Never store plastics, paper, or other items that could melt or burn near the oven vent, or any of the surface cooking zones.



Using the SENS-A-CLEAN™ Self-Cleaning Cycle



⚠ WARNING

Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.
Keep children away from oven during Self-Cleaning cycle.
Do not use commercial oven cleaners in your oven.
Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

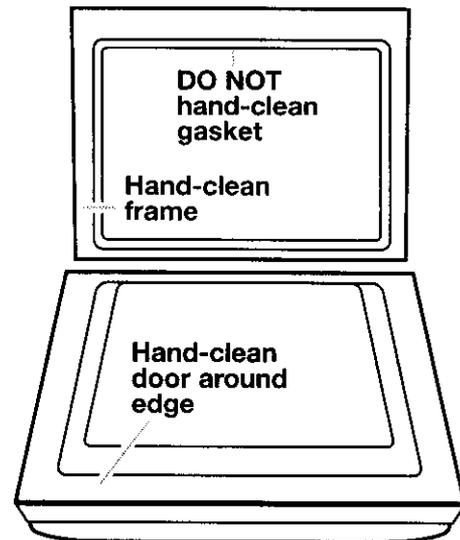
BEFORE YOU START

NOTES:

- Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.
- DO NOT clean, move, or bend the gasket. You may get poor cleaning, baking, and roasting.
- The oven light will not work during the Self-Cleaning cycle.
- The console night light will not work during the Self-Cleaning cycle.

Before you start the Self-Cleaning cycle, make sure you:

- Hand-clean the areas shown. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.
- Do not let water, cleaner, etc., enter slots on door and frame.
- Remove the broiler pan and grid and any cookware/bakeware being stored in the oven.
- Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- Wipe up food spills containing sugar and/or milk as soon as possible after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain. This can cause staining and etching or pitting.
- Remove the oven racks from the oven if you want them to remain shiny. You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See the "Cleaning chart" in the "Caring for Your Range" section, p. 41.) If you clean the racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (The guides are counted from bottom to top.)



IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

TIPS:

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils on the cooktop. They may melt.
- Do not leave any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.

HOW THE CYCLE WORKS

The SENS-A-CLEAN™ Self-Cleaning cycle uses temperatures much hotter than normal oven use to break up and burn away soil and grease. The oven is equipped with a sensor that evaluates by-products released from burning off baked-on food and cleans accordingly. There is no guessing on how long to set the time because all steps are taken care of by the “one-touch” button. The oven will automatically shut off once it senses it is clean. As another option, the soil level can be manually set to light, average or heavy soil levels.

The door must be closed completely for it to lock and the cycle to begin. If properly closed, the door will lock approximately 6 seconds after START/ENTER is pressed. The cycle time includes an approximate 30 minute cool down time. To see the time of day during the cycle, press CLOCK for 5 seconds.

NOTE: The first Self-Cleaning cycle will be approximately 4 hours in duration. This is to allow the high temperature calibration of the sensor and to burn off manufacturing residues.

SETTING THE CONTROLS

To start SENS-A-CLEAN Self-Cleaning immediately:

1. Press SENS-A-CLEAN.

SEnS setting will automatically determine the length of cleaning time. Maximum clean time is 4½ hours and minimum is 2 hours.

PRESS



YOU SEE



2. (Optional) If you would prefer to set the soil level yourself, you can set Light, Average or Heavy soil. You can scroll through all 4 settings (SEnS, SoilL, SoilA, and SoilH) continuously by pressing the SENS-A-CLEAN keypad.

Press SENS-A-CLEAN twice, SoilL (for light soils) will appear on the display.

Press SENS-A-CLEAN three times, SoilA (for average soils) will appear on the display.

Press SENS-A-CLEAN four times, SoilH (for heavy soils) will appear on the display.

SoilL will clean for approximately 2-2½ hours, SoilA for 3-3½ hours, and SoilH for 4-4½ hours.

PRESS



YOU SEE



(example shows light soil setting)

3. Press START/ENTER.

PRESS



YOU SEE



4. After the SENS-A-CLEAN Self-Cleaning cycle ends: LOCKED goes off and the door unlocks.

YOU SEE



SETTING THE CONTROLS

5. Press any pad to remove "End" and bring back time of day; or open door, at which time "door" will be displayed. Then close door and time of day will appear in display window.

YOU SEE



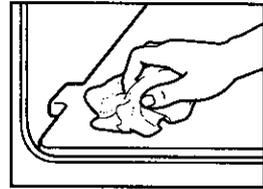
(when pressing any pad)

YOU SEE



(when opening the door)

6. After the oven is cool, wipe off any residue or ash with a damp cloth or sponge. If needed, touch up spots with a mild abrasive cleanser or cleaning sponge.



To delay start the SENS-A-CLEAN™ Self-Cleaning cycle:

NOTE: Make sure the clock is set to the correct time of day. (See "Setting the clock" in the "Using Your Range" section, p. 15.)

1. Press SENS-A-CLEAN.

PRESS



YOU SEE



SEnS setting will automatically determine the length of cleaning time. Maximum clean time is 4½ hours and minimum is 2 hours.

2. (Optional) If you would prefer to set the soil level yourself, you can set Light, Average or Heavy soil. You can scroll through all 4 settings (SEnS, SoilL, SoilA, and SoilH) continuously by pressing the SENS-A-CLEAN keypad.

PRESS



YOU SEE



Press SENS-A-CLEAN twice, SoilL (for light soils) will appear on the display.

Press SENS-A-CLEAN three times, SoilA (for average soils) will appear on the display.

Press SENS-A-CLEAN four times, SoilH (for heavy soils) will appear on the display.

SoilL will clean for approximately 2-2½ hours, SoilA for 3-3½ hours, and SoilH for 4-4½ hours.

(example shows light soil setting)

3. Press DELAY START.

PRESS

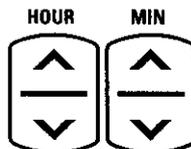
DELAY
START

YOU SEE



4. Set the start time.

PRESS



YOU SEE



Press the HOUR/MIN (▲) or (▼) pad(s) until the desired time of day to start the SENS-A-CLEAN Self-Cleaning cycle shows on the display.

(example for 12:30 start time)

ELECTRICAL

SETTING THE CONTROLS (contd.)

5. Press START/ENTER.

The door will lock as soon as you press START/ENTER.

PRESS

START
ENTER

YOU SEE



6. Once Delay Start time has been reached, the oven begins the SENS-A-CLEAN™ Self-Cleaning cycle.

YOU SEE



(example shows sensor setting)

7. After the SENS-A-CLEAN Self-Cleaning cycle ends: LOCKED goes off and the door unlocks.

YOU SEE



8. Press any pad to remove "End" and bring back time of day; or open door, at which time "door" will be displayed. Then close door and time of day will appear in display window.

YOU SEE



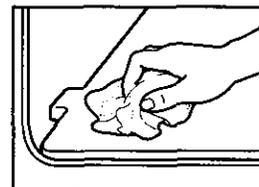
(when pressing any pad)

YOU SEE



(when opening the door)

9. After the oven cools to room temperature, wipe off any residue or ash with a damp cloth or sponge. If needed, touch up spots with a mild abrasive cleanser or cleaning sponge.



To stop the SENS-A-CLEAN Self-Cleaning cycle at any time:

Press OFF/CANCEL.

PRESS

OFF
CANCEL

YOU SEE



If the oven temperature is too high for you to immediately open the door when you press OFF/CANCEL, "cln," ON, "cool," and LOCKED will appear on the display until the oven cools; then "End" will appear and the door will unlock.



Caring for Your Range



⚠ WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance. Doing so can result in death, explosion, or fire.

CLEANING CHART

Before cleaning, always make sure all controls are off and the range is cool. Refer to instructions on all cleaning products before using them to clean your range.

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
Control knobs	<ul style="list-style-type: none"> • Soap and water • Dishwasher 	<ul style="list-style-type: none"> • DO NOT use steel wool or abrasive cleaners. • Pull knobs straight away from control panel. • Wash, rinse and dry with soft cloth.
Control panel and console night light lens	<ul style="list-style-type: none"> • Soap and water • Spray glass cleaner 	<ul style="list-style-type: none"> • Wash, rinse and dry with soft cloth. • Apply spray cleaner to paper towel, do not spray directly on panel.
Exterior surfaces* (excluding radiant glass cooktop, control panel and oven door glass)	<ul style="list-style-type: none"> • Soap and water • Mild liquid cleaner • Spray glass cleaner • Non-abrasive plastic scrubbing pad 	<ul style="list-style-type: none"> • DO NOT use abrasive or harsh cleaners like chlorine bleach, ammonia or oven cleaners. • Wash, rinse and dry with soft cloth. • Gently clean around the model and serial plate; too much scrubbing could remove the numbers.
Radiant glass cooktop		<ul style="list-style-type: none"> • See the "Cleaning the Radiant Glass cooktop" section, p. 42.
Oven door glass	<ul style="list-style-type: none"> • Soap and water • Non-abrasive plastic scrubbing pad • Spray glass cleaner 	<ul style="list-style-type: none"> • Wash, rinse and dry with soft cloth. • Wipe with paper towel.
Oven cavity <ul style="list-style-type: none"> • Food spills containing sugar and/or milk • All other spills 	<ul style="list-style-type: none"> • Soap and water • Self-cleaning cycle 	<ul style="list-style-type: none"> • When oven cools, wash, rinse and dry with soft cloth or sponge. • See the "Using the SENS-A-CLEAN Self-Cleaning Cycle" section, p. 37.
Oven racks	<ul style="list-style-type: none"> • Soap and water • Steel wool pad • Self-cleaning cycle 	<ul style="list-style-type: none"> • Wash, rinse and dry. • Place on 2nd and 4th rack guides. Racks will discolor and become harder to slide. After cleaning, apply vegetable oil to rack guides for easier sliding.

ENGLISH

*When the cooktop is cool, remove all spills and clean. Food spills containing acids, such as vinegar and tomato, may affect the finish.

continued on next page

CLEANING CHART (contd.)

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
Broiler pan and grid	<ul style="list-style-type: none"> • Soap and water • Steel wool pad • Dishwasher • Solution of 1/2 cup ammonia to 1 gallon water • Mild abrasive cleanser or commercial oven cleaner 	<ul style="list-style-type: none"> • Wash, rinse and dry. • Soak for 20 minutes, then scrub with plastic scrubbing pad. • DO NOT clean the pan and grid in the self-cleaning cycle.
Warming drawer cavity <ul style="list-style-type: none"> • Food spills containing sugar and/or milk • All other spills 	<ul style="list-style-type: none"> • Soap and water • Mild detergent 	<ul style="list-style-type: none"> • When drawer cools, wash, rinse and dry with soft cloth. • Wash, rinse and dry with soft cloth.

CLEANING THE RADIANT GLASS COOKTOP

Your cooktop is designed for easy care. It has been prepolished at the factory for improved protection and easier cleaning. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, you should keep the surface dust free and soil free before heating. Use the Cook Top Cleaning Creme®, included with your range, to clean and maintain the cooktop.

NOTE: DO NOT use steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaners with ammonia. They may damage the cooktop surface.

TYPE OF SOIL	WHAT TO USE	HOW TO CLEAN
Light to moderate soil	<ul style="list-style-type: none"> • Paper towel • Clean, damp sponge 	Wipe as soon as Hot Surface Indicator Light goes off. Rinse thoroughly and dry.
Heavy soil, dark streaks, specks, and discoloration	<ul style="list-style-type: none"> • Cook Top Cleaning Creme • Non-abrasive cleanser 	Rub into soil using damp paper towel. Rinse and dry.
Burned-on soils	<ul style="list-style-type: none"> • Cook Top Cleaning Creme • Razor scraper in a holder 	Rub creme into soil using paper towel. Reapply creme to remaining spots. Hold razor scraper as flat to surface as possible, scrape spots. Polish entire cooktop with creme and paper towel. Rinse and dry. Store razor blades out of reach of children.
Sugary spills (jellies, candy syrups)	<ul style="list-style-type: none"> • Paper towel • Clean, damp sponge 	Wipe while radiant glass surface is warm. Rinse thoroughly and dry.
Metal marks from copper, aluminum pans	<ul style="list-style-type: none"> • Cook Top Cleaning Creme 	Before heating cooktop again, rub into area using damp paper towel. Rinse and dry.
Tiny scratches or abrasions	<ul style="list-style-type: none"> • Cook Top Cleaning Creme 	To prevent scratches and abrasions, use the Cook Top Cleaning Creme regularly. Scratches and abrasions do not affect cooking performance. After many cleanings, they will become less visible.

NOTE: Always wipe your cooktop with clean water and dry it well after using the cleanser to prevent streaking or staining.

You can purchase additional Cook Top Cleaning Creme at your Sears Retail Stores in the range department. Ask for stock no. 22-40079 or call Sears Service Parts at 1-800-366-7278 and give the following information: 1. Division 22, 2. PLS-022, 3. Part no. 40079.

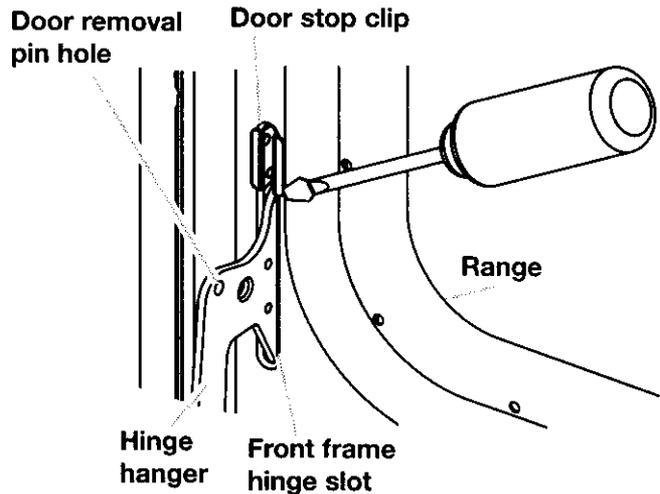
REMOVING THE OVEN DOOR

For normal use of your range, you do not need to remove the door. However, if you find it necessary to remove the door, follow the instructions in this section.

NOTE: The oven door is heavy.

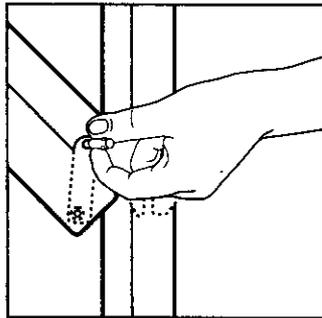
Before removing the door:

1. Use a putty knife or screwdriver and insert it at the bottom corner of the door stop clip.
2. Pry door stop clip free and remove from front frame hinge slot. Take care not to scratch porcelain.
3. Repeat procedure for other door stop clip.

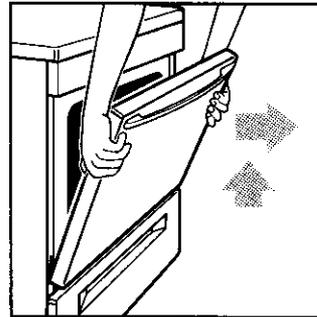


To remove:

1. Open the oven door. Insert door removal pins, included with your range, into both hinge hangers. **Do not remove the pins while the door is removed from the range.**



3. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.



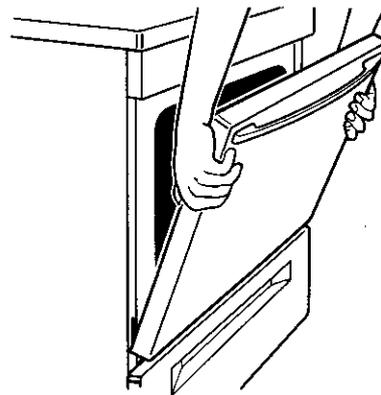
2. Carefully close the door until it rests against the door removal pins.

4. Pull door straight up, then toward you. Hinge hangers will slide out of front frame hinge slot.

To replace:

NOTE: The door removal pins you inserted must still be in both door hinges.

1. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.



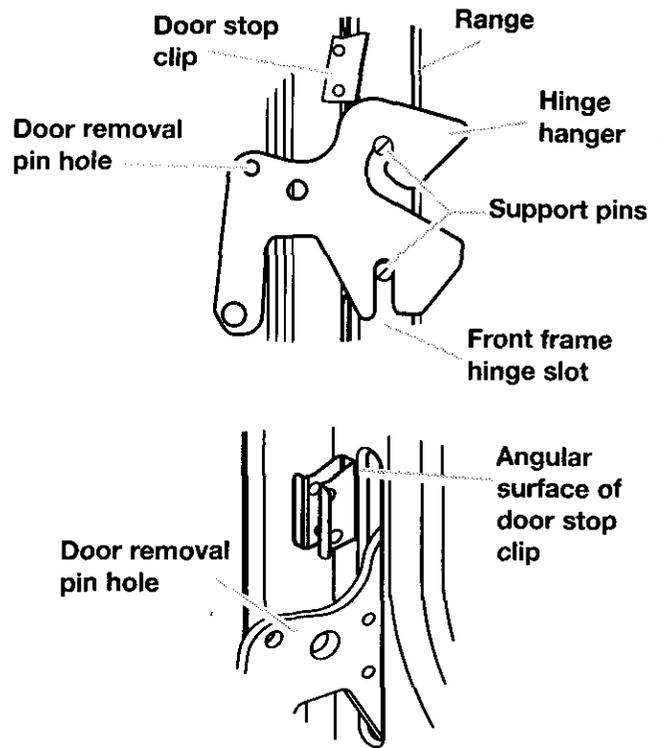
continued on next page

REMOVING THE OVEN DOOR (contd.)

2. Hold oven door so that the top edge of each hinge hanger is horizontal. Insert hinge hangers into the front frame hinge slots.
3. Tilt top of door toward range. Slide hinge hangers down onto front frame support pins.

NOTE: Make sure the hinge hangers are fully seated and engaged on the support pins.

4. Insert the door stop clip with the angular surface at the top of the frame hinge slot, then push in the bottom of the clip until flanges are flush with the front frame.
5. Open the door completely and remove the door removal pins. Save door removal pins for future use.
6. Close the door.
7. Check for alignment to make sure door is installed evenly.



THE OVEN LIGHT

The oven light will come on when you open the oven door. The oven light will not work during the Self-Cleaning cycle.

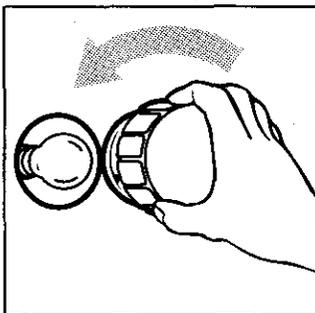
To turn the light on or off when the oven door is closed:

- Press the OVEN pad.



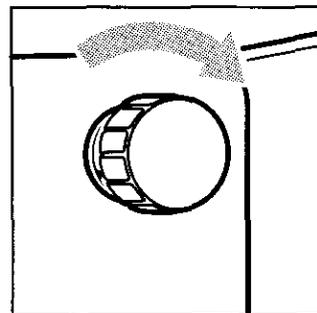
To replace the oven light:

1. Unplug range or disconnect power.
2. Remove the glass bulb cover in the back of the oven by turning it counterclockwise.



3. Remove the light bulb from its socket by turning it counterclockwise. Replace the bulb with a 40-watt appliance bulb.

4. Replace the light bulb cover by turning it clockwise.



5. Plug in range or reconnect power.

THE CONSOLE NIGHT LIGHT

The console night light is located on the top of the control panel. It has two replaceable parts. The fluorescent light is a standard F8T5 miniature fluorescent lamp. The starter is the knob-shaped part to the left of the light. It is a standard FS-5C starter. The console night light will not work during the Self-Cleaning cycle.

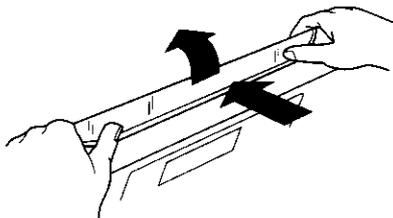
To turn the light on and off:

- Press the TOP pad momentarily.

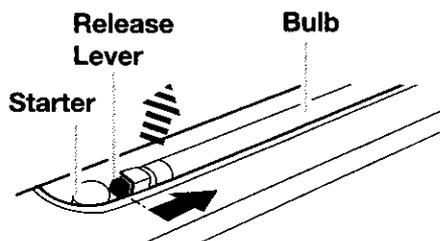


To remove the starter and/or bulb:

1. Unplug range or disconnect power.
2. From the front of the range, push back on lens and lift lens out.



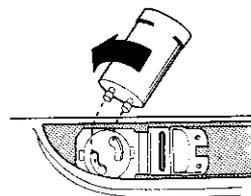
3. Push release lever toward the bulb. The left end of the light assembly will raise up.



4. To remove the starter, turn it counterclockwise and lift out of its mounting base.
5. To remove the bulb, roll it forward or backward 90° until you hear a click, then lift out.

To install the starter and/or bulb:

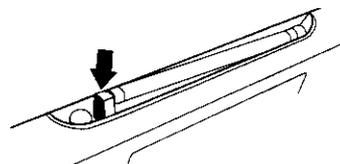
1. Fit starter prongs into starter mounting base and turn clockwise.



2. Slide bulb prongs into bulb mounting base ends. Roll the bulb forward or backward 90° until you hear a click.



3. Push down on the left bulb mounting base. You will hear a click indicating the assembly has latched.



4. Replace the lens cover. Position the two rear lens cover tabs in front of the two metal spring clips, located directly behind the bulb. Push back and down on the lens to lock lens into position.
5. Plug in range or reconnect power.

Troubleshooting

Most cooking problems are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service.

RANGE DOES NOT WORK

PROBLEM	CAUSE/SOLUTION
Nothing works	<ul style="list-style-type: none">● The range is not plugged into a properly grounded live outlet with the proper voltage. (See Installation Instructions.)● A household fuse has blown or a circuit breaker has been tripped.● The control knob is not set correctly. Push in the control knobs before turning them.● The Oven and Cooktop Lockouts have been set.
The oven does not work	<ul style="list-style-type: none">● The electronic control is not set correctly. Refer to setting the electronic oven control section. (See pp. 14-34.)● A delay start has been set. Wait for the start time to be reached or cancel and reset the control.● The Oven Lockout has been set.
The surface cooking zones will not work	<ul style="list-style-type: none">● A household fuse has blown or a circuit breaker has been tripped.● The control knobs have not been set correctly. Push the control knobs in before turning them to a setting.● The cooking element is burned out. Call a Sears Service Center for replacement or repair.● The Cooktop Lockout has been set.
Cannot boil on left front surface cooking zone/ SURESIMMER™ feature	<ul style="list-style-type: none">● Press the SURESIMMER button to OFF.● Turn left front control knob to HI for a rapid boil.
SURESIMMER will not simmer	<ul style="list-style-type: none">● Turn left front control knob on between the SURESIMMER LO and 4 settings, along with pressing the SURESIMMER button on.
SURESIMMER surface cooking zone does not get hot enough	<ul style="list-style-type: none">● Turn left front control knob to "4", along with pressing the SURESIMMER button on.

WHEN SELF-CLEANING YOUR OVEN

PROBLEM	CAUSE/SOLUTION
The Self-Cleaning cycle will not work	<ul style="list-style-type: none">● START/ENTER has not been pressed.● A delayed start has been set. Wait for the start time to be reached or cancel and reset the control.● The door is not closed all the way.

COOKING RESULTS

PROBLEM	CAUSE/SOLUTION
Cookware not level on cooktop (Check to see if liquids are level in cookware)	<ul style="list-style-type: none"> ● Level the range. (See the Installation Instructions.) ● Use cookware with a flat bottom.
Excessive heat on cooktop in areas around cookware	<ul style="list-style-type: none"> ● Choose cookware the same size or slightly larger than the surface cooking zone.
The oven temperature seems too low or too high	<ul style="list-style-type: none"> ● Adjust the oven temperature control. (See "Readjusting the oven temperature control," p. 20.)
Slow baking or roasting	<ul style="list-style-type: none"> ● Increase baking or roasting time. ● Increase temperature 25°F. ● Preheat oven to selected temperature before placing food in when preheating is recommended. ● Choose bakeware that will allow 2 inches of air space around all sides. ● Open oven door to check food when timer signals shortest time suggested in recipe. ● Oven peeking can make cooking times longer.
Baked items too brown on bottom	<ul style="list-style-type: none"> ● Preheat oven to selected temperature before placing food in oven. ● Choose bakeware that will allow 2 inches of air space around all sides. ● Position rack higher in oven. ● Decrease oven temperature 15° to 25°F.
Unevenly baked items	<ul style="list-style-type: none"> ● Level the range. ● Bake in center of oven with 2 inches of space around each pan. ● Check to make sure batter is level in pan.
Crust edge browns before pie is done	<ul style="list-style-type: none"> ● Shield edge with foil.

DISPLAY MESSAGES

PROBLEM	CAUSE/SOLUTION
The display is showing "PF"	<ul style="list-style-type: none"> ● There has been a power failure. Press OFF/CANCEL to clear the display, then reset the clock. (See p. 15.)
"F" followed by a number shows on the display	<ul style="list-style-type: none"> ● Press OFF/CANCEL to clear the display. If an "F" code appears again, call for service.
"EO F5" appears on the display (The oven door will not close because the self-clean latch mechanism interferes.)	<ul style="list-style-type: none"> ● Press OFF/CANCEL to clear display. ● Depress and hold the door switch plunger (located on the oven front frame). Latch mechanism will unlock in about 6 seconds.

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