



## Electric Range

Slide-in models

Use & Care Guide

## Estufa eléctrica

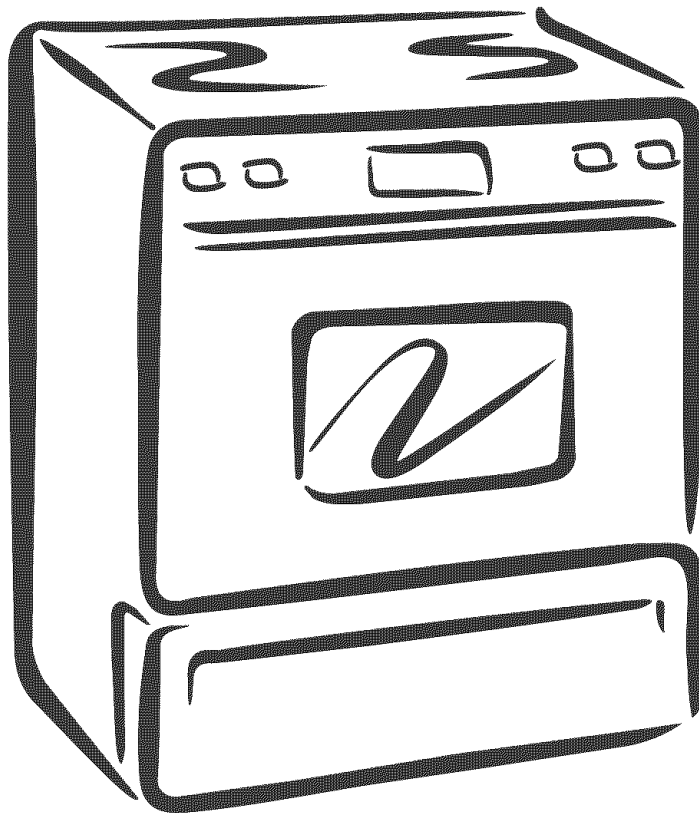
Modelos deslizables

Manual de uso y cuidado

Models, Modelos

790.4625\*

\*= Color number, número de color



ENGLISH

ESPAÑOL

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## Slide-In 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.

If the product is subjected to other than private residential use, the above warranty is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING SEARS AT **1-800-4-MY-HOME®**.

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

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## Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. The identification plate is located on the left side of the range and are visible when the oven door is open or on the inside of the drawer along the side of the frame.

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

Date of Purchase \_\_\_\_\_


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

Save these instructions and your sales receipt for reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.  
Save these instructions for future reference.

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

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

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

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

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



## ⚠ WARNING

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



To reduce the risk of tipping, the range must be secured by properly installed anti-tip screws provided with the range (models with coil elements). To check if the screws are installed properly, raise the lift-up cooktop and verify that the anti-tip screws are engaged. Refer to the Installation Instructions for proper anti-tip screw installation.

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

Ask your dealer to recommend a qualified technician and an authorized Sears Service Center. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

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

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

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

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

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

# IMPORTANT SAFETY INSTRUCTIONS

- **Do not leave children alone**—Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear proper apparel**—Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires**—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use only dry potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers**—Buildup of pressure may cause container to burst and result in injury.
- **Remove the oven door from any unused range if it is to be stored or discarded.**

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

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

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
- **Use proper pan size.** This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never leave surface burners unattended at high heat settings**—Boilovers cause smoking and greasy accumulations that may ignite, or a pan that has boiled dry may melt.
- **Protective liners**—Do not use aluminum foil to line oven bottom or any other part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.
- **Glazed cooking utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Do not use decorative surface element covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

## FOR COOKTOPS WITH COIL ELEMENTS ONLY

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

## FOR GLASS COOKTOPS ONLY

- **Do not clean or operate a broken cooktop**—If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

# IMPORTANT SAFETY INSTRUCTIONS

- **Clean cooktop glass with caution**—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Avoid scratching the cooktop glass with sharp objects.**

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door.** —Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep oven vent ducts unobstructed.** The oven vent is located at the rear of the cooktop on the right side. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When you are flaming food under the hood, turn the fan on. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

## SELF-CLEANING OVENS

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

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

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## IMPORTANT SAFETY NOTICE

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

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# SAVE THESE SAFETY INSTRUCTIONS

# PROTECTION AGREEMENTS

## In the U.S.A.

### Master Protection Agreements

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

*Purchase a Master Protection Agreement now and protect yourself from unexpected hassle and expense.*

The Master Protection Agreement also helps extend the life of your new product. Here's what's included in the Agreement:

- ✓ **Expert service** by our 12,000 professional repair specialists
- ✓ **Unlimited service and no charge** for parts and labor on all covered repairs
- ✓ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months
- ✓ **Product replacement** if your covered product can't be fixed
- ✓ **Annual Preventive Maintenance Check** at your request – no extra charge
- ✓ **Fast help by phone** – phone support from a Sears technician on products requiring in-home repair, plus convenient repair scheduling
- ✓ **Power surge protection** against electrical damage due to power fluctuations
- ✓ **Rental reimbursement** if repair of your covered product takes longer than promised

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

Sears has over 12,000 professional repair specialists, who have access to over 4.5 million quality parts and accessories. That's the kind of professionalism you can count on to help prolong the life of your new purchase for years to come. Purchase your Master Protection Agreement today!

**Some limitations and exclusions apply.**  
**For prices and additional information call**  
**1-800-827-6655.**

### Sears Installation Service

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

## In Canada

### Maintenance Agreements

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 2400 Service Technicians and more than a million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

Your Kenmore® product is designed, manufactured and tested to provide years of dependable operation. But like all products, it may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

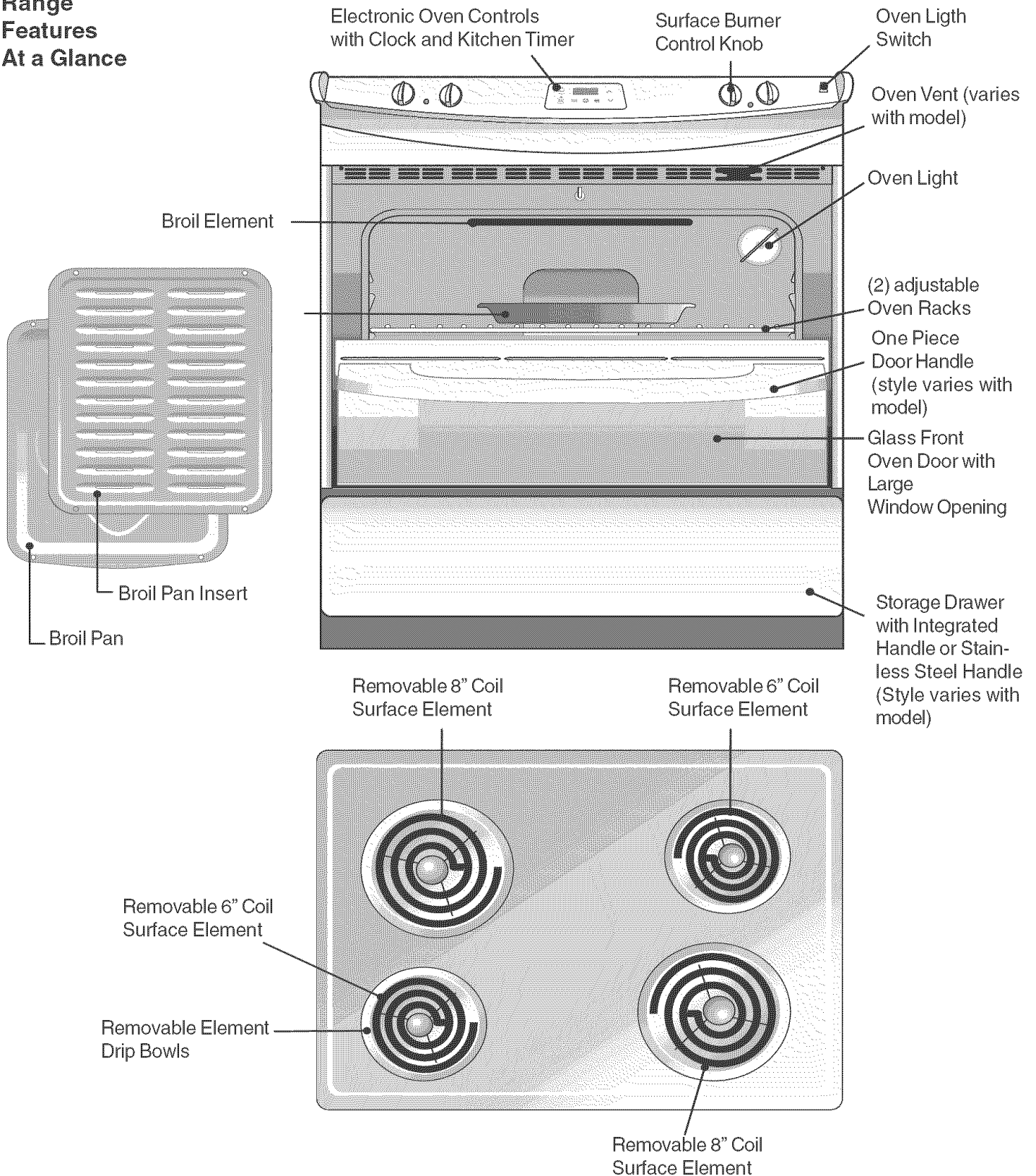
### The Sears Maintenance Agreement:

- Is your way to buy tomorrow's service at today's price
- Eliminates repair bills resulting from normal wear and tear
- Provides phone support from a Sears technician on products requiring in-home repair
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your product is in proper running condition.

**Some limitations apply. For more information about Sears Canada Maintenance Agreements, call 1-800-361-6665**

# Range Features

## Your Electric Range Features At a Glance

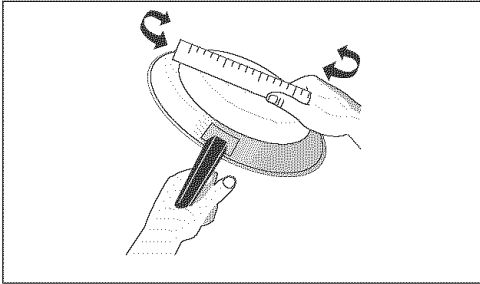


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**Note:** The features of your range will vary according to model.

# Selecting Surface Cooking Utensils

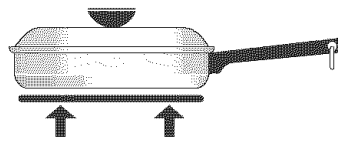
For best result and energy conservation, choose cooking utensils that have these characteristics:



Pans should have flat bottoms that make good contact with the entire surface element. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the pan and ruler.

**Note:** Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

## \*GOOD

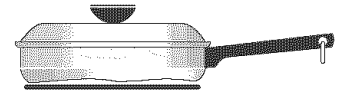


- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.

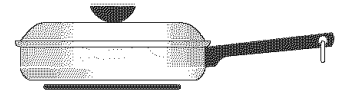
\* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

## POOR

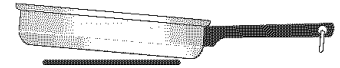
- Curved and warped pan bottoms.



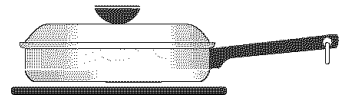
- Pan overhangs unit by more than 2.5 cm (1").



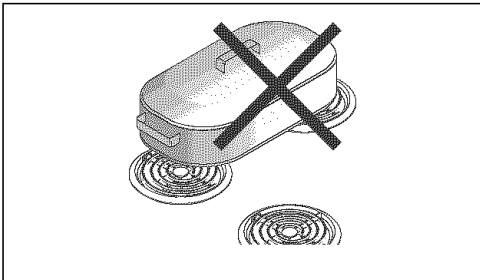
- Heavy handle tilts pan.



- Pan is smaller or larger than element.



## Specialty Pans & Trivets

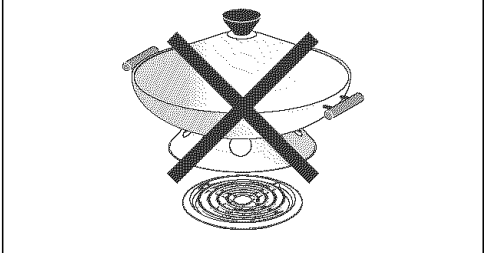


*Woks* with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores.

**Wire trivets:** Do not use wire trivets. Cookware bottoms must be in direct contact with the surface elements.

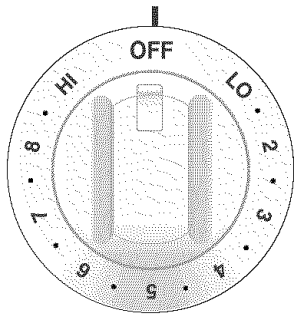
**CAUTION** DO NOT use two elements to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or crazing of the range surface.

**DO NOT** use a wok if it is equipped with a metal ring. Because this ring traps heat, the surface element and cooktop surface could be damaged.





## Surface Cooking



### Setting Surface Controls

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

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

#### Setting

HI (MAX)  
5 (MED)  
2-4 (MED-LOW)  
LO (MIN)

#### Type of Cooking

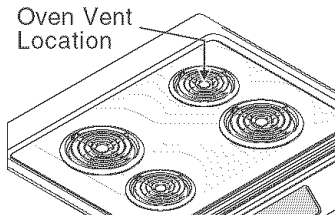
Start most foods, bring water to a boil, pan broiling.  
Maintain a slow boil, thicken sauces and gravies, steam vegetables.  
Keep food cooking, poach, stew.  
Keep warm, melt, simmer.

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

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

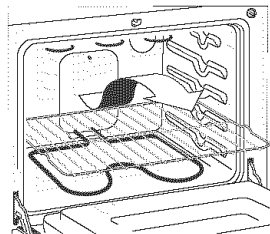
## Oven Vent(s) and Racks

**CAUTION** Some models are equipped with a blower which runs in baking and self-cleaning mode to keep all internal components at a cool temperature. It is possible that the blower keeps running even if the range has been turned off, until the components have cooled down.



### Oven Vent Location

The oven is vented at the right side front panel and visible when the oven door is open or through the right rear coil element. See illustration for the exact location. When the oven is on, warm air is released through the vent(s). This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT** block the vent(s). Doing so may cause cooking failures, fire or damage to the appliance.



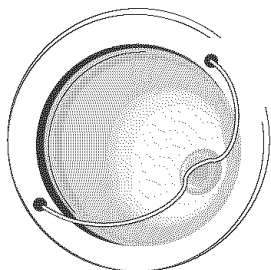
### Arranging Oven Racks

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

**To remove an oven rack**, pull the rack forward until it stops. Lift up front of rack and slide out.

**To replace an oven rack**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

## Changing Oven Light



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

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

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

On a self-cleaning oven the lamp is covered with a glass shield held in place by a wire holder.

**THIS GLASS SHIELD MUST ALWAYS BE IN PLACE WHEN THE OVEN IS IN USE.**

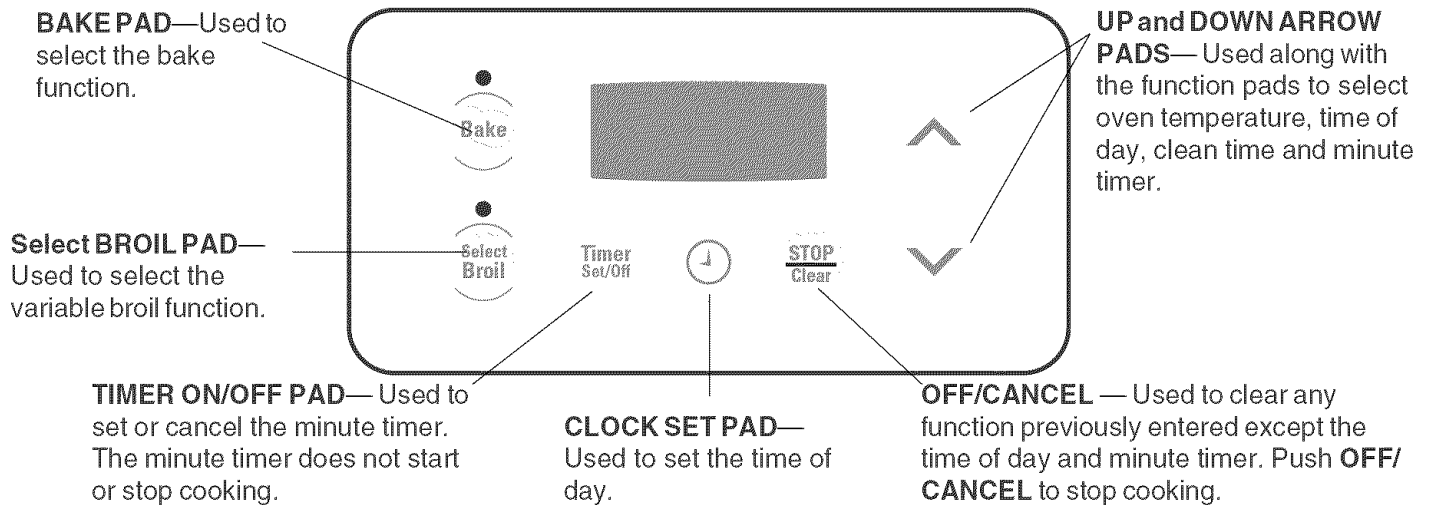
### To Replace the Light Bulb:

**CAUTION** BE SURE OVEN IS COOL

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

# Oven Control Functions

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



**Note:** The graphics on your timer may not look exactly like those shown. This doesn't change the way it operates.

## Setting Oven Controls






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

### To Set the Clock

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

1. Press .
2. Within 5 seconds, press and hold the  or  until the correct time of day appears in the display.


### To Set the Minute Timer:

1. Press .
2. Press the  to increase the time in one minute increments. Press and hold the  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.  
**Note:** If you press the  pad first, the timer will advance to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will sound a 3 second beep. 0:00 will appear in the display until  is pressed.

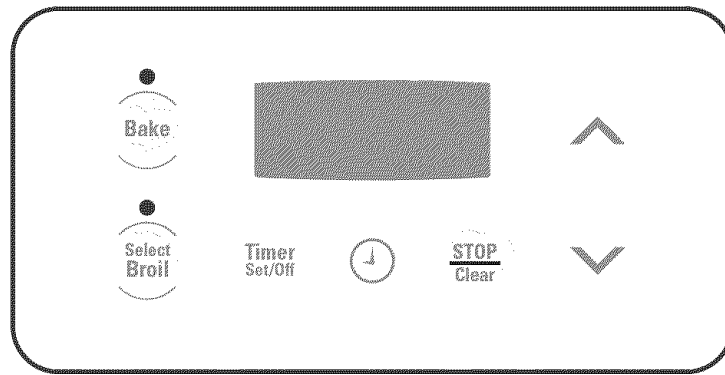
**Note:** While the minute timer is counting down, the ":" will flash. The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute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

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

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

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

## Setting Oven Controls



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

### To Set or Change the Temperature for Baking

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

#### To Set the Controls for Baking:

1. Press **Bake**. "— — —°" appears in the display.
2. Within 5 seconds, press the **▲** or **▼**. The display will show "350°F." By pressing and holding the **▲** or **▼**, the temperature can then be adjusted in 5°F increments.
3. When the **▲** or **▼** is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep one (1) time.
4. To cancel the baking function, press **STOP Clear**.

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




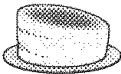

1. Press **Bake** and make sure the bake temperature is displayed.
2. Press the **▲** or **▼** to increase or decrease the set temperature.

# Setting Oven Controls

## Oven Baking Informations

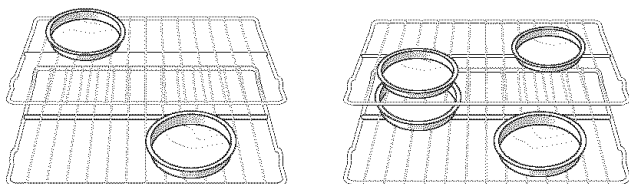
For best results, preheat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

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

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

## Air Circulation in the Oven

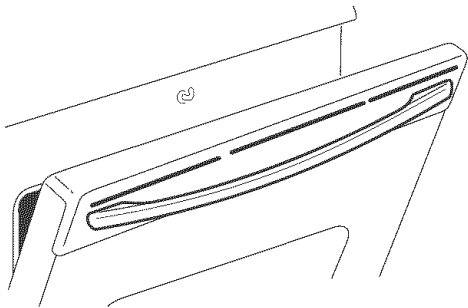
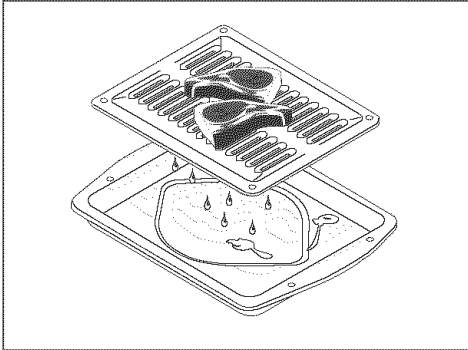
If using multiple pans, stagger as shown. If using one pan, place in center of oven.



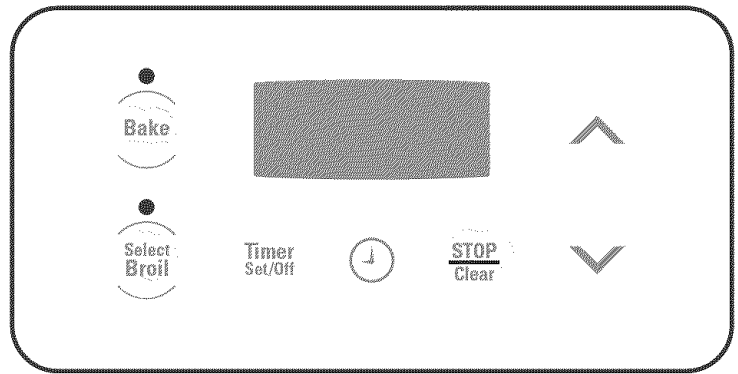
For best air circulation and baking results, center pans as much as possible. Allow 2-4" (5-10 cm) around the utensil(s) for proper air circulation and be sure pans do not touch each other, the door, sides or back of oven. The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven.

## Setting Oven Controls







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



Open the door to the “Broil Stop” position when broiling.



### To Broil

1. Arrange oven rack while oven is still cool.
2. Press .
3. Press and hold the  or  pad until the desired broil setting level appears in the display. Press the  pad for HI broil or the  pad for LO broil. Most foods can be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.
4. Place the insert on the broiler pan, then place the food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed grease could ignite.
5. Place the pan on the oven rack. Open the oven door to the broil stop position when broiling (see illustration).
6. Broil on one side until food is browned; turn and cook on the second side. Note: Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, press .

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

### Broiling Tips

Broil on one side until the food is browned; turn and cook on the second side. Season and serve. **Always pull rack out to the “stop” position before turning or removing food.**

Broiling times vary, so watch the food closely. Time not only depends on the distance from the element, but on the thickness and age of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than the second. Frozen meats also require additional time.

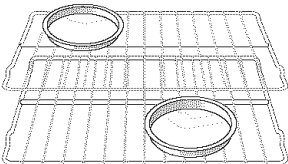
### Broiler Clean-Up Tips:

- To make cleaning easier, line bottom of the broiler pan with aluminum foil. **DO NOT** cover the broiler grid with foil.
- To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan is extremely hot. Pour off grease. Soak the pan in **HOT**, soapy water.
- Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

# General Care & Cleaning

## Cleaning Various Parts of Your Range

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

Surfaces	How to Clean
<b>Aluminum &amp; Vinyl Control Panel and Trim Pieces</b>	<p>Use hot, soapy water and a cloth. Dry with a clean cloth.</p> <p>Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with a clean water and a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
<b>Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces</b>	<p><i>For general cleaning</i>, use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i>, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
<b>Stainless Steel (some models) Oven door &amp; drawer front panel</b>	<p>Clean with hot, soapy water and discloth. Rinse with clean water and cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.</p>
<b>Oven Racks</b> 	<p>Remove racks. See "Removing and Replacing Oven Racks" under <b>Oven vent(s) and racks</b>. Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).</p>
<b>Surface Elements and Drip Bowls</b>	<p>Surface elements can be unplugged and removed to make cleaning the drip bowls easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cold element can be cleaned with a damp cloth—any remaining soil will burn off the next time element is used. <b>NEVER IMMERS A SURFACE ELEMENT IN WATER.</b> To remove surface element and drip bowls, follow the instructions under <b>General Care &amp; Cleaning</b>.</p> <p>To clean drip bowls, wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard-to-remove, burned-on soils can be removed by soaking the drip bowls for about 20 minutes in a slightly diluted liquid cleanser or solution made of equal parts ammonia and water. A nylon scrubber may be used after soaking. <b>DO NOT</b> use abrasive cleanser or steel wool, as they will scratch the surface. Always rinse with clean water and polish, and dry with a soft cloth. To replace drip bowls and surface elements, follow the instructions under <b>General Cleaning</b>.</p>
<b>Porcelain Enamel Broiler Pan and Insert, Door Liner, Body Parts and Warmer Drawer and Drawer Cavity.</b>	<p>Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.</p>

# General Care & Cleaning

## Porcelain Enamel Cooktop Cleaning Instructions

**⚠ WARNING** Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the cooking surface.

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

**⚠ CAUTION** DO NOT use commercial oven cleaners on the exterior surfaces including rangetop and door frame.

Correct and consistent cleaning is essential to maintaining your porcelain enamel cooktop. If food spills and grease spatters are not removed, they may burn onto the surface of the cooktop and cause permanent discoloration.

### Daily Cleaning

#### For normal soil:

1. Allow cooktop surface to cool.
2. Wipe off spills and spatters using a clean paper towel or a clean cloth with warm, soapy water.
3. If needed, use a soapy steel wool pad or other mild household cleaners.
4. Be sure to rinse off the cleaners or the porcelain may become damaged during future heating.

#### For heavy, burned-on soil:

1. Allow cooktop surface to cool.
2. Use a soap filled scouring pad with warm water or cover heavily soiled spots with a solution of clear water and ammonia. Scour gently. Rinse and wipe dry with a clean cloth.
3. If any soil remains, apply a few drops of a recommended cooktop cleaning cream on the spots and rub gently using a clean damp cloth or scouring pad. Buff with a dry cloth until all soil and cream are removed. Frequent cleaning with the cooktop cleaning cream leaves a protective coating which helps in preventing scratches and abrasions.

#### For sugary spillovers:

Sugary spills can chemically damage your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still hot. Use caution when following the steps below.

1. Turn off all surface units and remove all pans immediately.
2. Put on an oven mitt, wipe up carefully or move hot spills away from the element area with a clean damp cloth.
3. Allow the cooktop to cool. Follow the instructions above for heavy, burned-on soil.

COOKTOP CLEANING / POLISHING CREAM can be purchased through authorized Sears service centers or Sears stores.

SURFACES	CLEANING AGENTS	INSTRUCTIONS
Porcelain enamel (cooktop, surface under cooktop)	Mild cleaners or soap-filled steel wool pads.	Use a damp sponge or dampened soap pad, rinse and dry.
Broil Insert Control Panel	Hot, soapy water or cleaner cream.	Use a clean soapy, dampened cloth or paper towel, remove soil and dry. Do not use abrasive products.

### Coil Surface Element

#### To Remove and Replace Surface Elements and Drip Bowls

**ATTENTION:** Never leave lids on the coil elements as they could be permanently damaged if the coil is turned on by accident.

**Prior to cleaning the coil elements make sure they are cold and that control knobs are turned to OFF**

Coil elements clean themselves when they are turned on.

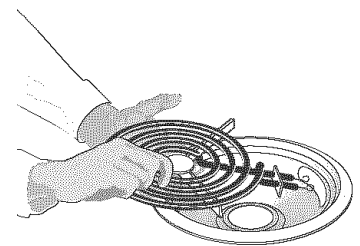
Coil elements and drip bowls are removable and allow to clean the drip bowls.

To remove a coil element, push against the front edge and lift element up and out.

To clean by hand, wash the drip bowls in hot sudsy water. For hard to remove spots, use nylon scrubber with soap. Rinse and dry will still warm.

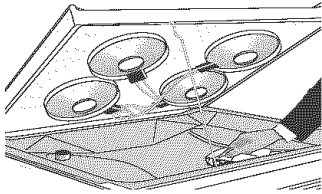
**⚠ CAUTION** Never immerse coil elements in water.

**⚠ CAUTION** Be careful not to bend terminal ends when replacing elements after cleaning.



# General Care & Cleaning

## To Raise the Top for Cleaning



A rod swings up to support the top for cleaning underneath.

1. Grasp the sides and lift from the front. A lift-up rod will support the top in its raised position. Only lift the top high enough to allow the support rod to rest in place under the front of the cooktop.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower the top, lift the top slightly and lower the rod. Lower the range top down into the range frame.

**CAUTION** When lowering the lift-up range top, grasp the sides with fingertips only. Be careful not to pinch fingers. **DO NOT** drop or bend the range top when raising or lowering. This could damage the surface.

## To Remove and Replace Oven Door

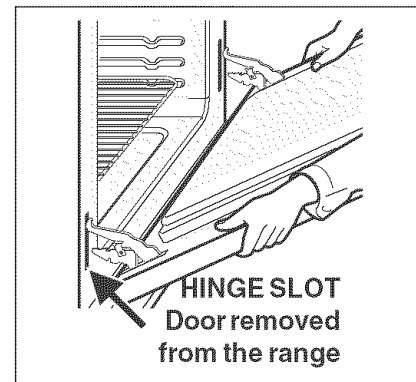
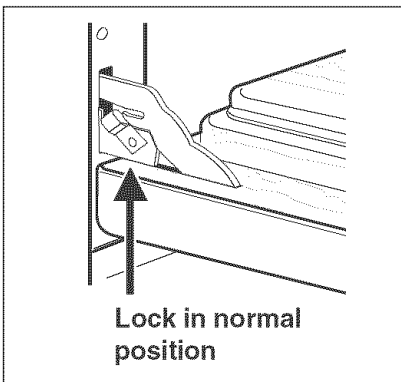
### To Remove the Oven Door:

1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge levers. You may have to apply a little downward pressure on the door to pull the locks fully over the hooks.
3. Grab the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers.

### To Replace the Oven Door:

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

**CAUTION** The door is heavy. After removing door, lay it flat on the floor with the inside of the door facing down.



## Removable External Door Glass Panel

Applicable only to models with an external glass panel not held with a frame. This design allows you to clean the inside face of the exterior door panel as well as the hidden face of the door inner glass.

### To Remove the External Door Glass Panel:

1. Remove the door as explained above and lay the door flat.
2. Using a screwdriver, remove the 5 screws fastening.
3. Grasp both sides of the glass panel and slowly pull it out of the door upper molding. Lay the glass flat.

### To Replace the External Door Glass Panel:

1. Grasp the sides of the glass panel and carefully insert the glass into the door top molding.
2. Replace the 5 locking screws.
3. Replace the door onto the range.

**CAUTION** Handle the glass panel with care. When dropped on a corner, the glass panel may shatter. This can cause several personal injury.



# General Care & Cleaning

## Porcelain Enamel Oven Cleaning

Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces.

### General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

### To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.

### Adhere to the following precautions when using oven cleaners:

1. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb located at the top left rear corner of the oven; it could cause the oven to heat improperly. Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the range, wood or painted surfaces. The cleaner can damage these surfaces.

### To Clean the Oven Bottom

The bake element is designed to be gently tilted using your hand from the front of the bake element. This allows easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.

Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following oven cleaner manufacturer's instructions.

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

## To Remove and Replace the Storage Drawer

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

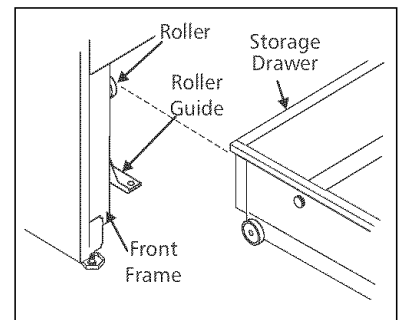
To open the storage drawer, push the drawer in gently and it will spring open. To close, push the drawer until you hear a click, which indicates that the spring is compressed, and the drawer is closed.

### To remove the drawer:

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

### To replace the drawer:

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



**Adhere to the following cleaning precautions:**

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

**Remove spillovers and heavy soils as soon as possible. Regular cleanings will reduce the number of future major cleanings.**

**CAUTION** Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

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

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

## Before you call

### Solutions to Common Problems

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

<b>OCCURRENCE</b>	<b>POSSIBLE CAUSE/SOLUTION</b>
<b>Range is not level.</b>	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.</p> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <p>Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <p>Contact builder or installer to make appliance accessible.</p> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p>
<b>Entire range or oven does not operate.</b>	<p>Make sure cord/plug is tightly into outlet.</p> <p>Service wiring is not complete. Contact your Sears Service Center, installing agent or authorized servicer.</p> <p>Power outage. Check house lights to be sure. Call your local electric company for service.</p>
<b>Surface element does not heat.</b>	<p>No power to the appliance. Check steps under "Entire Cooktop Does Not Operate" in this <b>Before You Call</b> checklist.</p> <p>Too low heat setting. Turn control to a slightly higher setting until element comes on.</p> <p>Incorrect control is on. Be sure to use correct control for the element to be used.</p>
<b>Surface element too hot or not hot enough.</b>	<p>Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly.</p> <p>Voltage is incorrect. Be sure appliance is properly connected to the specified power source. If your not sure about this requirement call <b>1-800-4-MY-HOME®</b> for service (See back cover).</p> <p>Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
<b>Food not heating evenly.</b>	<p>Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p> <p>Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.</p>

## Before you call

### Solutions to Common Problems

<b>Drip bowls are pitting or rusting.</b>	<p>Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover.</p> <p>Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.</p>
<b>Drip bowls turning color or distorted out of shape.</b>	<p>Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. <b>DO NOT</b> use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your dealer.</p> <p>Surface elements not seated properly in terminal. Turn control to OFF. Be sure surface element is COOL. Lift out surface element. Position element properly, following instructions under <b>General Cleaning</b>.</p>
<b>* Oven control beeps and displays F1, F3 or F9</b>	<p>Electronic control has detected a fault condition. Push <b>CLEAR</b> to clear the display and stop beeping. Program oven again. If fault recurs, record fault number. Push <b>CLEAR</b> and contact your Sears Service Center or an authorized servicer.</p>
<b>Oven light does not work.</b>	<p>Replace or tighten bulb. See Changing Oven Light in this owner's Guide for instructions.</p>
<b>Poor baking results.</b>	<p>Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipes' recommended temperature or baking time. If you feel the oven is too hot or cool, see "<b>Recalibrating Your Oven Temperature</b>" section in this Use and Care Guide.</p>
<b>Fan noise during cooking operation.</b>	<p>A cooling fan may automatically turn on and off to cool internal parts. It is normal, and the fan may continue to run even after oven is turned off.</p>
<b>Flames inside oven or smoking from vent.</b>	<p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p> <p>Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under "<b>Stopping or Interrupting the Self-Cleaning Cycle</b>" in this Use and Care Guide.</p>
<b>Oven smokes excessively during broiling.</b>	<p>Control(s) not set properly. Follow instructions under "<b>Setting Oven Controls</b>" in this Use and Care Guide.</p> <p>Make sure oven is opened to <b>Broil Stop Position</b>.</p> <p>Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element. Preheat broil element for searing.</p> <p>The insert on broiler pan wrong side up and grease not draining. Always place insert on the broiler pan with ribs up and slots down to allow grease to drip into pan.</p> <p>Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.</p>

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