

Use & Care Guide

Kenmore®

GAS RANGE

#,* = Color number

Models:405.7608#

Transform SR Brands Management LLC
Hoffman Estates, IL, U.S.A. 60179 U.S.A
www.kenmore.com



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PRODUCT RECORD

In the space below, record the data of purchase, model and serial number of your product. You will find the model and serial number printed on an identification label located on the interior liner of the **Range** compartment. Have these items of information available whenever you contact Sears concerning your product.

Model No. _____

Date of Purchase _____

Serial No. _____

Save these instructions and attach your sales receipt for future reference.

Kenmore Limited Warranty

Kenmore® products are sold and distributed by Kenmore and Kenmore authorized distributors and licensees in various countries.

For information on the limited warranty and authorized provider applicable to your product and country please visit: <https://www.kenmore.com/warranty-information/>

For a printed copy please contact us at 1-844-553-6667 or at the address below:

*ATTN: Kenmore Warranty Request
5407 Trillium Suite B120
Hoffman Estates, IL 60192*

IMPORTANT SAFETY INSTRUCTIONS

- **WARNING:** If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.
DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

Intended Use

- The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

IMPORTANT SAFETY INSTRUCTIONS

Explanation of Symbols

 **DANGER**

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.

 **WARNING OF
ELECTRICAL
VOLTAGE**

This symbol indicates that there is a danger to life and health of persons due to voltage.

 **WARNING**

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.

 **CAUTION**

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.

 **ATTENTION**

The signal word indicates important information (e.g. damage to property), but not danger.

 **OBSERVE
INSTRUCTIONS**

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

WARNING

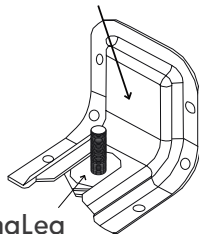
Read all safety instructions before using this product. Failure to follow these instructions may result in fire, electrical shock, serious injury, or death. It is the owner's responsibility to ensure that anyone using the appliance knows how to operate it safely.

Tip Over Hazard

- A child or adult can tip the range and be killed. Verify the anti-tip device has been properly installed and engaged per installation instructions. Ensure the anti-tip device is re-engaged when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged. Failure to do so can result in death or serious burns to children or adults. Do not remove the leveling legs. Doing so will prevent the range from being secured by the anti-tip device.
- To confirm the anti-tip bracket is properly installed, look underneath the range to confirm rear leveling leg is engaged in bracket. If visual inspection is not possible:
 - Slide range forward
 - Confirm anti-tip bracket is securely attached to floor or wall in correct position according to installation instructions.
 - Fully slide the range back against the wall so that leveling leg engages with anti-tip bracket.
- If range is removed from service, secure door closed or remove door to minimize tip over risk. (See "Door" section under "Cleaning and Maintenance" in this manual for instructions on how to remove door.)



Anti-Tip Bracket



Leveling Leg

INSTALLATION AND MAINTENANCE

- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- Be sure your appliance is properly installed and grounded by a qualified service provider.
- DO NOT operate this appliance if it has been damaged or is not working properly. Contact a qualified service provider for repairs.
- DO NOT repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified service provider.
- DO NOT allow cooking grease or other flammable materials accumulate in or on the range. Grease in the oven or on the cooktop may ignite.
- Clean kitchen ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter.
- Clean cooktop with caution - To avoid steam burns, do not use wet sponge or cloth while cooking area is hot. Some cleaners can produce noxious fumes if applied to a hot surface.
- DO NOT use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used with any part of this appliance.
- This appliance should not be installed with a ventilation system that blows air downward toward the appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.
- This appliance requires connection to a 3-prong, 120VAC, 60Hz grounded electrical source. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- 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.
- Clean only parts and areas listed in the "Cleaning and Maintenance" section of this manual.

IMPORTANT SAFETY INSTRUCTIONS

GAS SAFETY

- Have the installer show you where the gas shut-off valve is located.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning.

- This appliance is shipped from the factory set for use with Natural Gas. It can be converted for use with LP (propane). The conversion must be performed by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.

GENERAL USAGE

- Do not store any flammable materials or temperature sensitive items inside oven, in Broiler Drawer, or on top or near cooktop of the appliance, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes, or cleaning chemicals.

WARNING

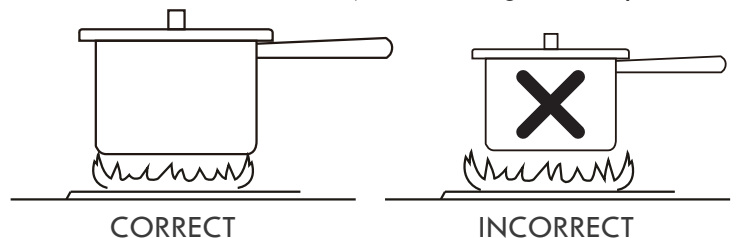
NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

- Children should not be left alone or unattended in the area where appliance is in use. Children should not be allowed to play in or on, or otherwise interact with the range.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, drawer, or operation panel.
- 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.
- Loose-fitting or hanging garments should never be worn while using the appliance.
- This appliance has not been evaluated for use with any

3rd party after-market systems. Do not attempt to use this appliance with a wok ring or any other after-market device that may block air to the burner or otherwise cause a fire or carbon monoxide hazard.

COOKTOP HAZARDS

- DO NOT USE WATER ON GREASE FIRES. Smother fire or flame with a close-fitting lid or metal tray. Never pick up a flaming pan. Dry chemical or foam type extinguisher may be used if it is CLASS ABC or CLASS K and you already know how to use it.
- It is strongly recommended that a CLASS ABC or CLASS K fire extinguisher be kept near the range in an easily accessible location, and that household members are familiarized in advance with its operating instructions.
- Do not use aluminum foil to line or cover the grates or any other part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or fire.
- 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.
- Flames extending beyond the edge of the cookware are a burn hazard. Set the burner controls so that flames do not extend beyond the edge of the pot.



- 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 the front of the counter top or over adjacent cooktop burners.
- DO NOT TOUCH COOKTOP BURNERS, GRATES, OR AREAS NEAR BURNERS - Cooktop area may be hot even though no flames are present. Areas near cooktop burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact cooktop area until they have had sufficient time to

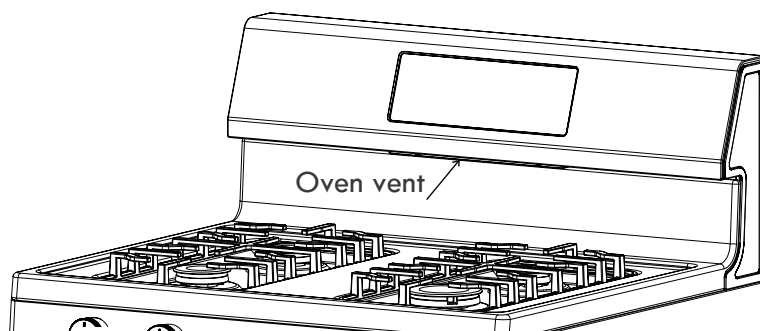
IMPORTANT SAFETY INSTRUCTIONS

cool. Among these areas are the cooktop, grates, and surfaces facing the cooktop.

- Use proper pan size. This appliance is equipped with cooktop burners of different size. Select utensils having flat bottoms large enough to cover the entire burner and flame. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
- Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe).
- Hot oil is capable of causing severe burns. Never move cooking utensils containing hot grease. Wait until it has cooled before disposing of grease.
- Use high heat settings only when necessary. To avoid splattering, heat oil slowly on medium-low settings.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.

OVEN HAZARDS

- Never place anything (aluminum foil, spill mat, baking stone, cookware, etc.) on the bottom of the oven cavity. These items can trap heat or melt, resulting in damage to the appliance and risk of electric shock, smoke, or fire.
- Use care when opening the door. Let hot air or steam escape before removing or replacing food.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot grates or flames. Do not use a towel or other bulky cloth.
- Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.
- Always place oven racks in the desired location while oven is cool. If rack must be moved while oven is hot, use a pot holder to contact hot surfaces.
- Do not use a broiler pan without its insert. Do not cover the broiler insert with aluminum foil, as exposed fat and grease could ignite.
- Do not obstruct oven vents or any other slots or openings on the unit.



- **DO NOT TOUCH OVEN BURNERS OR INTERIOR SURFACES OF OVEN**
 - Oven burners and surfaces may be hot even though no flames are present. 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 oven burners 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.
- If materials inside the oven should ignite, keep door closed and turn off power at the fuse or breaker box. Wait for the oven to cool before removing contents, cleaning the oven, and restoring power.

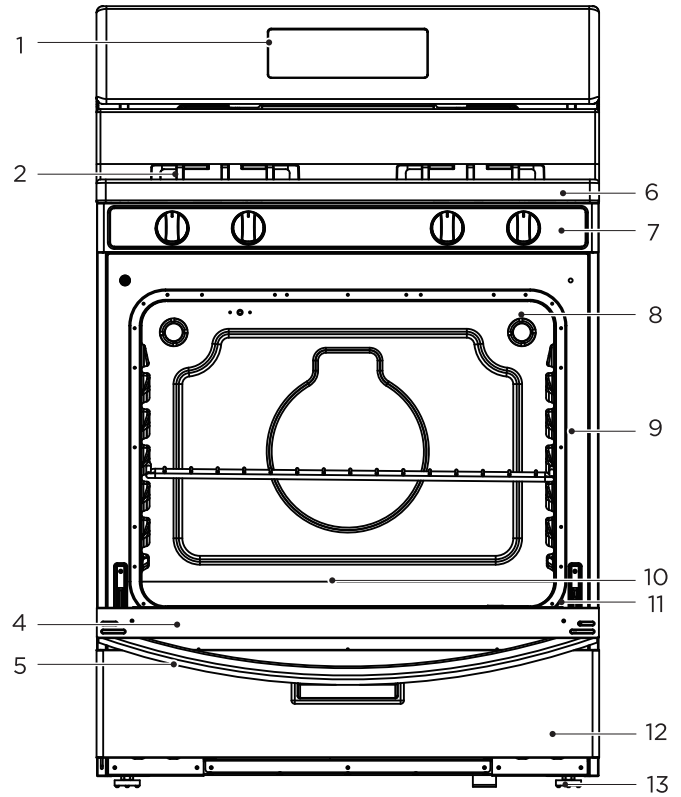
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

PRODUCT OVERVIEW

Preparing For First Use

Range Overview:

1. Oven Control
2. Grate
3. Cooktop Control Knobs
4. Door
5. Door Handle
6. Cooktop
7. Control Panel
8. Oven Lights
9. Door Gasket
10. Oven Bottom
11. Door Hinge (each side)
12. Broiler Drawer
13. Leveling Legs (front and back)



Cooktop Operation

! WARNING

FIRE, CARBON MONOXIDE HAZARD

- DO NOT USE WATER ON GREASE FIRES. Smother fire or flame with a close-fitting lid or metal tray. Never pick up a flaming pan.
- Never operate the top surface cooking section of this appliance unattended. Boil-over causes smoking and greasy spillovers that may ignite. Turn off all controls when done cooking.
- Burners and burner caps must be positioned and aligned correctly on cooktop for proper combustion. See "Burner Assembly" section under "Cooktop Operation" for details on position and assembly.
- Do not use aluminum foil to line or cover the grates or any other part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or fire.
- Do not operate cooktop while wearing loose-fitting or hanging garments.
- Do not place items that can melt or burn on the cooktop, even when it is not being used.

! CAUTION

BURN, CUT, ELECTRIC SHOCK HAZARDS

- To minimize burn risk and maximize cooking efficiency, select cookware and adjust burners so that flames do not extend beyond the edge of the pan.
- Until the cooktop and grates have completely cooled after use, the surface may still be hot and burns may occur after the burner has been turned off.
- To avoid steam burns, do not use wet sponge or cloth while cooking area is hot.

! NOTE

PREVENTING DAMAGE

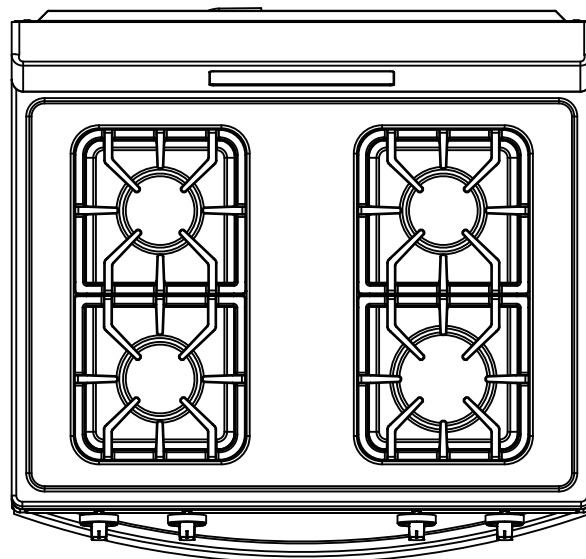
- Do not allow cookware to boil dry or otherwise overheat.
- Do not cook foods packaged in aluminum foil directly on the cooktop.
- Do not otherwise use aluminum foil, or any material that could melt, directly on the cooktop.
- Never cook directly on the grates. Always use appropriate cookware.

Types Of Cooktop Burners

Kenmore ranges are provided with 4 cooktop burners. Some models may include burners with multiple rings for greater cooking flexibility. See diagrams below. (Images do not represent all possible configurations.) See "Cooktop Burners" section under "Cleaning and Maintenance" for proper burner position and alignment.

! NOTE

Higher powered burners are provided for higher temperature or shorter duration cooking, such as boiling, searing, and pan frying. Lower powered burners are provided for lower temperature or longer duration cooking, such as simmer or melting chocolate.

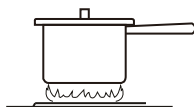


Pan Size/Burner Size Selection

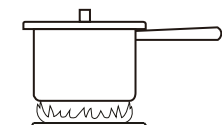
To minimize burn risk and maximize cooking efficiency, select cookware and adjust burners so that flames do not extend beyond the edge of the pan as indicated below:

Correct Selection:

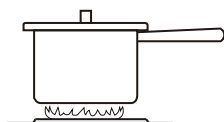
Small Pan on Small Burner



Large Pan on Large Burner

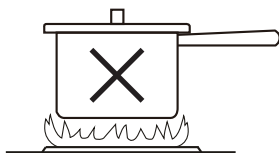


Large Pan on Small Burner

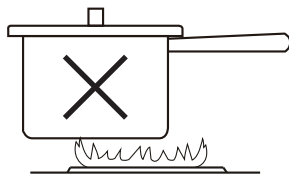


Incorrect Selection:

Small Pan on Large Burner



Pan Off-Center on Burner



Controlling The Cooktop Burners

To turn a cooktop burner on, push in on the control knob and turn left (counter-clockwise) to the "LIGHT" position. Gas will flow and the igniters on all burners will begin to spark.

The small icon above the control knob indicates the location of the burner being controlled. The various settings (from OFF to HI) are located on the knob itself. After the burner ignites, adjust to the desired heat setting by aligning the power level on the knob to the indicator mark on the control panel. Most chefs will advise to observe the flame, not the knob, while adjusting the burner setting. To turn a burner off, simply rotate the control knob right (clockwise) to the OFF position.

Icon on Control Panel
indicating which Burner the
knob controls



Burner Control
is "OFF"



Burner Control
is "IGNITE"



Burner Control
is "HI"



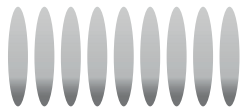
Burner Control
is "LO"

Flame Characteristics

Natural Gas: Burner flames should be soft blue in color and stable with no yellow tips, excessive noise, or fluttering. (Occasional yellow flicker is acceptable.)

LP Gas (i.e. Propane): Burner flames should be blue in color, with some yellow at outer edge.

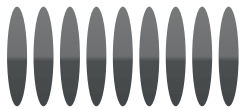
If flames are completely or mostly yellow, don't light evenly around burner, or are accompanied by excessive noise or fluttering, contact a qualified service provider for repairs. Some yellow streaking is normal during the initial startup. Allow unit to operate 4-5 minutes and re-evaluate before calling for service.



Yellow Flames
Call For Service



Yellow Tips on
Outer Cones



Soft Blue Flames
Normal For Natural Gas

In Case Of Power Failure

CAUTION

BURN HAZARD

- Use extreme caution if lighting cooktop burners during power outage. Keep hands away from flames by using fireplace matchsticks or grill lighter with extended wand.

During a power failure, electronic ignition will not function. However, cooktop burners may be operated if lit manually.

NOTE:

In Case of Power Failure: During a power failure, the oven is inoperable and no attempt should be made to operate it.

Directions:

1. With the knob in the "OFF" position, light a match or lighter and hold flame near ports (openings around perimeter of burner top) beneath burner cap. Keep hand away from path of flames.
2. Turn knob to the "IGNITE" position.
3. Once lit, remove match/lighter and adjust knob to desired position.

Oven Operation

WARNING

FIRE, CARBON MONOXIDE HAZARD

- Never place anything (aluminum foil, spill mat, baking stone, cookware, etc.) on the bottom of the oven cavity. These items can trap heat or melt, resulting in damage to the appliance and risk of electric shock, smoke, or fire.
- Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning.
- If materials inside the oven should ignite, keep door closed, turn off the appliance, and disconnect the circuit at the circuit breaker box. Wait for the oven to cool before removing contents, cleaning oven, and restoring power.
- Cooktop grates direct vented air away from walls and cabinets. Do not operate oven without cooktop grates in place.

CAUTION

BURN HAZARD

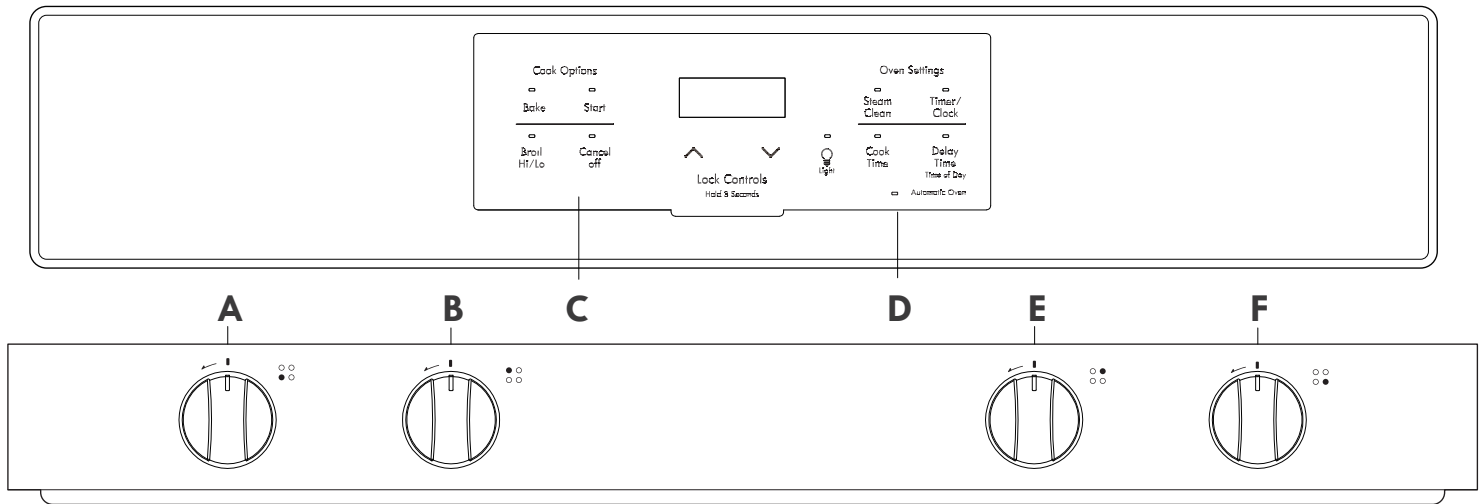
- Always use pot holders or oven mitts when using the oven. Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch oven burners. Do not use a towel or other bulky cloth.
- The oven is vented along the rear of the cooktop. When the oven is in use, this area may get very hot. Do not block or cover the oven vent.

NOTE

1. When the oven is used for the first time, the presence of a distinctive odor is normal. Ensure your kitchen is well ventilated during this conditioning period.
2. Proper preheating is important for good results. Unless the recipe specifically instructs differently, place food in the oven only after preheating is complete. For best results, place food in immediately after preheat beep is sounded.
3. It is normal for certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the door trim or control panel. Steam or moisture may appear at the oven vent - this is normal.
4. Do not leave the door open any longer than necessary.
5. The various baking modes have a 12-hour time limit, after which the control will automatically end the baking mode. Broil mode has a 2-hour time limit. If desired, these modes can be restarted after the time limit expires.
6. To catch drips/spill, place a cookie sheet on a separate rack below the food.
7. At altitudes greater than 3,000 feet, recipes may need to be adjusted to achieve optimal results. Consult USDA or other trusted source for recommended recipe alterations for high altitude baking.

ELECTRONIC OVEN CONTROLS

CONTROL PANEL DIAGRAM



A	FRONT LEFT BURNER	C	COOK OPTIONS	E	REAR RIGHT BURNER
B	REAR LEFT BURNER	D	OVEN SETTINGS	F	FRONT RIGHT BURNER

CLOCK/DISPLAY

When the power is first supplied to the range or if a power failure occurs, "12:00" will appear on the display. See "How to Set the Clock" section to set the time. When the oven is not in use the display will only show the time.

! NOTE

- The clock function on this range has two available time settings. 12-hour or 24-hour time.
- The range is programed with the 12-hour time mode set as the default setting.
- Before setting the clock, make sure the oven and timer are off.
- If you would like to change the time mode from the default setting, you must change it before setting the clock.

HOW TO SET THE 12-HOUR OR 24-HOUR TIME SETTING:

1. To switch the clock mode from 12-hour or 24-hour time, press the "Cook Time" pad, and hold for 3 seconds.
2. After 3 seconds, 12 or 24 will appear on the display.
 - If the display shows "12" you are switching the time mode to 12-hour time.
 - If the display shows "24" you are switching the time mode to 24-hour time.
3. Once your desired time mode appears, the display will automatically switch back to the clock display indicating that your time mode has been updated.

HOW TO SET THE CLOCK:

After the desired time setting mode has been selected you can now set the clock time on the range.

1. To set the clock, press the "Cook Time" pad, and the hours will begin to flash, press the "+" or "-" pad to adjust the hour. To lock in the hour, press the "Cook Time" pad.
2. Once the hour is locked in, the minutes will begin to flash on the display, next press the "+" or "-" pad to adjust the minutes. To lock in the minutes, press the "Cook Time" pad.
3. The clock time on your range is now set.

CANCEL/OFF

The Cancel/Off pad stops all functions of the oven except the Lock Controls.

OVEN LIGHT

When the oven door is closed or open, press the "Oven Light" pad to turn the lights on or off.

START

The "Start" Pad begins the oven function. If the "Start" pad is not pressed within 30 seconds after pressing a function pad, the display will begin to flash for 30 seconds, then 5 reminder tones will sound, and "PUSH" icon and "On" icon will begin to flash alternately on the display for 30 seconds. If the "Start" pad is not pressed the oven function will be canceled and the display will return to showing the clock time.

TIMER

The timer can be set in hours or minutes up to 11 hours and 59 minutes (in the 12-hour time mode; 23 hours and 59 minutes in the 24-hour time mode), and counts down the set time programmed into the system. The timer does not start or stop the oven.

HOW TO SET THE TIMER:

1. To set the Timer, press the "Timer On/Off" pad.
2. Next, the display will begin to flash, to set the desired hour or minutes, press the "+" or "-" pad.
3. Then press the "Timer On/Off" pad to begin the Timer.
4. When the set time ends, the end-of-cycle tones will sound.
5. Press the "Timer On/Off" pad to stop the timer and the reminder tones.

NOTE

- If you would like to stop the Timer at any time, press the "Timer On/Off" pad twice.

LOCK CONTROLS

The Lock Controls function locks the control panel pads from being used to avoid any unintended use of the cook functions. When the control panel is locked, only the Oven Light will function.

TO LOCK/UNLOCK CONTROL PANEL:

1. To lock the control panel, press both the "+" and "-" pads at the same time and hold for three seconds, then "LOC" icon will appear on the display and begin to flash. Once "LOC" stops flashing, your control panel is now locked.
2. To unlock the control panel, press both the "+" and "-" pads at the same time and hold for three seconds, then "OPN" icon will appear on the display and begin to flash. Once "OPN" icon stops flashing, your control panel is now unlocked.

WARNING

LOCK CONTROLS FUNCTION

LOCK CONTROLS FUNCTION DOES NOT LOCK THE OVEN DOOR.

OVEN TEMPERATURE FORMAT

- The default temperature scale setting for the oven is set to Fahrenheit.
- When using the oven, the oven temperature on the display will appear in Fahrenheit (F).
- However, if you would like to change the temperature scale to Celsius (C), please see directions below.

HOW TO CHANGE THE OVEN TEMPERATURE SCALE TO CELSIUS:

1. To change the oven temperature scale to Celsius (C), press the "Bake" pad and hold for 3 seconds.
2. Next, the letter "C" will appear on the display for a few seconds.
3. The "C" will disappear from the display, and the clock time will reappear on the display indicating the oven temperature scale has been switched.
4. When using the Bake function, the oven temperature will now display the letter "C" next to the temperature.

HOW TO CHANGE THE OVEN TEMPERATURE SCALE BACK TO FAHRENHEIT:

- To change the oven temperature scale back to Fahrenheit (F), repeat above steps 1-3. However, during the adjustment the letter "F" will appear on the display instead of a "C."

DELAY TIME

- The delay time function is available in the Bake or Broil mode.

HOW TO SET THE DELAY TIME:

1. To set the Delay Time, press the "Delay Time" pad, and the display will begin to flash.
2. Next, press the + or - pad to set the time to when you would like your cooking time to begin.
3. Once you have set your desired delay time, press the "Delay Time" pad again to lock in the set time.
4. Next, press the "Bake" OR "Broil Hi/Lo" pad.
 - a. If the "Bake" pad has been pressed, press the "+ or -" pad to adjust to the desired oven temperature.
 - b. If the "Broil Hi/Lo" pad has been pressed, the "HI" will automatically appear on display. Press the "Broil Hi/Lo" pad twice to set the "LO."
5. Next, press the "Start" pad to begin the delay time and the set time will appear on the display indicating that your Delay Time mode has been start.
6. When your delay time has been programmed, the Automatic Oven indicator will light up.
7. If you would like to cancel the Delay Time function, press the "Cancel/Off" pad.

DISPLAY SLEEP MODE

Display sleep mode can be used to turn off the display function. The oven controls can still be used in display sleep mode. To enter display sleep mode, press and hold the "Steam Clean" pad for 3 seconds. To exit display sleep mode,press and hold the "Steam Clean" pad for 3 seconds.

OVEN USE

OVEN USE

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom. Do not line the oven bottom or racks with foil or liner.

POSITIONING RACKS AND BAKEWARE

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.
- Placement of food items on the different rack positions will impact the cooking results.
- Oven mitts should be worn at all times when touching the oven racks or placing food in/removing food from the oven!

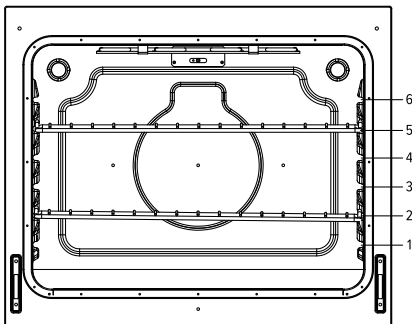
TO REMOVE OVEN RACKS

Pull rack out to the stop position, raise the front edge, and then lift out.

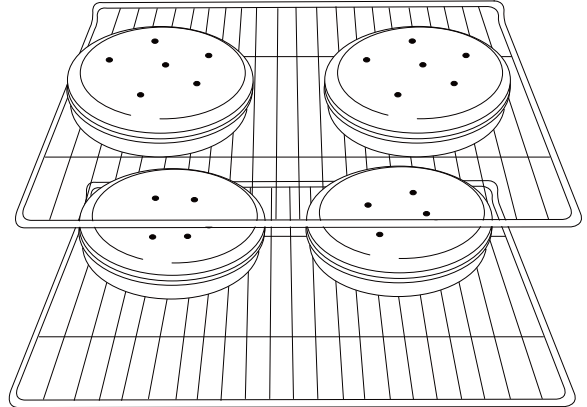
TO INSERT OVEN RACKS

Place rack on the rack support in the oven. Tilt the front edge up slightly, and slide rack back until it clears the stop position. Lower front and slide back into the oven.

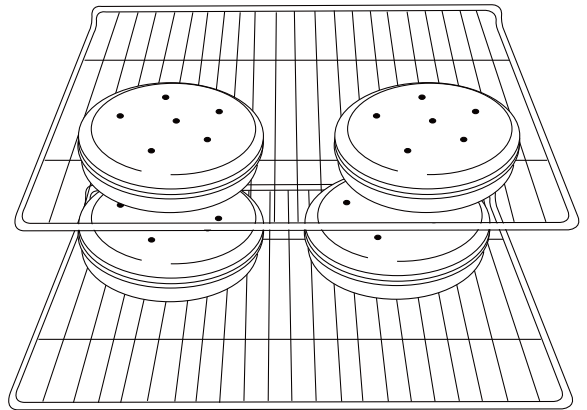
OVEN FUNCTION	RACK POSITION
BAKE:	
Large Roast/Turkey	Use Rack 1
Meat/Poultry	Use Rack 2
Cake/Cookies	Use Rack 3
Batch Baking	Use Rack 2 and 5



For best results when baking layer cakes on 2 racks, use racks 2 and 5 in the lower and upper section of the oven. For an even bake, stagger the cake pans on the bottom rack so that it is not positioned directly below the cake pans on the top rack. Place the cake pans on the racks as shown in the illustration below. (Diagram A)



For best results when baking layer cakes on 2 racks in the middle section of the oven, use racks 3 and 5. For an even bake, stagger the cake pans on the bottom rack so that it is not positioned directly below the cake pans on the top rack. Place the cake pans on the racks as shown in the illustration below. (Diagram B)



! NOTE

To avoid damage to oven racks, do not use steel-wool, abrasive powder cleaners, abrasive paper towels, gritty washcloths, rust remover or harsh chemicals for cleaning.

PRE-HEATING THE OVEN

- To begin pre-heating the oven, press the "Bake" pad, and then press the "Start" pad. "PrE" icon will appear on the display when the oven is pre-heating and it will sound 3 reminder tones when the preheat is done.
- The oven will take approximately 6 to 11 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat.
- The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds.
- Do not open the door during preheat before the tone sounds.

BAKE

Before baking, position racks according to the "Positioning Racks and Bakeware" section.

HOW TO SET OVEN TO BAKE FUNCTION:

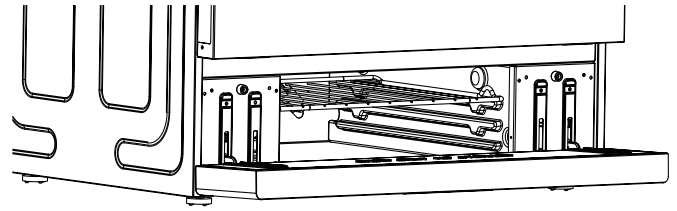
1. To set the oven to Bake mode, press the "Bake" pad on the control panel.
2. 350°F (177°C) will appear on the display.
3. Use the "+" or "-" pad to enter the desired oven temperature.
 - The temperature of the oven can be set from 170°F (77°C) to 550°F (288 °C).
4. Once the oven temperature has been set, press the "Start" pad to begin the oven heating process.
5. Once the oven has reached the specified temperature, place food in the oven. To change the oven temperature, you must first press the "Cancel/Off" pad then repeat the setting steps to reset the temperature.
6. When you are finished using the oven, press the "Cancel Off" pad to turn off the oven.
7. Remove food from the oven.

BROIL

The broiler is located at the bottom of the range below the oven door.

IMPORTANT:

To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the "Broil" door or bottom. Do not line the bottom or racks with aluminum foil or liner.



HOW TO SET THE OVEN TO BROIL FUNCTION :

High Setting:

1. The Broil Hi mode uses intense heat from the burner to sear foods. Use Broil Hi for thinner cuts of meat and/or when you would like to have a seared surface and rare interior. To use this mode press the "Broil Hi/Lo" pad once and then press "Start." It is not necessary to preheat when using this mode.

Low Setting:

1. To set the Broiler on low, press the "Broil" pad twice on the control panel.
2. Next, press the "START" pad. The display will show LO and is set to the lowest temperature setting.

Once the HI or LO Broiler setting is selected, you can now use the broiler.

1. Open the broiler door and pull the rack out to the stop position.
2. Place food on a broiler safe pan, then place it in the center of the broiler rack.
3. Push the broiler rack to the original position. Close the door to ensure the proper broiler temperature.
4. Press the "Cancel Off" pad when you are finished using the broiler.

To remove the "Broil" rack, pull it out to the stop position, raise the front edge, then lift out. Reverse the steps to replace the rack.

WARNING

FIRE HAZARD

DO NOT LEAVE THE RANGE UNATTENDED WHEN USING THE BROILER.

COOK TIME

The cook time function is available in the Bake or Broil Hi/Lo mode.

HOW TO SET THE COOK TIME FUNCTION

1. When you're cooking with "Bake" OR "Broil Hi/Lo," If a set cooking time is desired, press the "Cook Time" pad.
2. Use the "+" or "-" pad to enter the desired cooking time.
3. Once you have set your cooking time, press the "Cook Time" pad again to begin the set cooking time, and the Automatic Oven indicator will light up.
4. At the end of the set time, the oven will automatically turn off, and the "OFF" icon appear on the display and begin to flash and the end of cycle tone will sound. You can press any pad on the control panel to stop the "OFF" icon.

NOTE

If you would like to set a cooking time first, press the "Cook Time" pad, and use the "+" or "-" pad to enter the desired cooking time, then press the "Cook Time" pad again to begin the set cooking time. Next, select to press the "Bake" or "Broil Hi/Lo" pad, and use the "+" or "-" pad to adjust to the desired oven temperature, then press the "Start" pad to begin the oven heating process to cooking, and the Automatic Oven indicator will light up. At the end of the set time, follow step 5 above.

- To avoid damage to the broiler, do not step on or apply weight to the broiler door while it is open.
- Use caution when using the broiler, food may cook or burn quicker than in the oven.
- Do not leave food unattended while food is cooking in the broiler.
- Preheat the broiler before use. Completely close broil door during broiling.
- Do not use broiler cavity for storage.
- Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.
- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.
- Pull out the rack to the stop position before turning or removing food. Use tongs to turn food. Very thin cuts of fish, poultry or meat may not need to be turned.

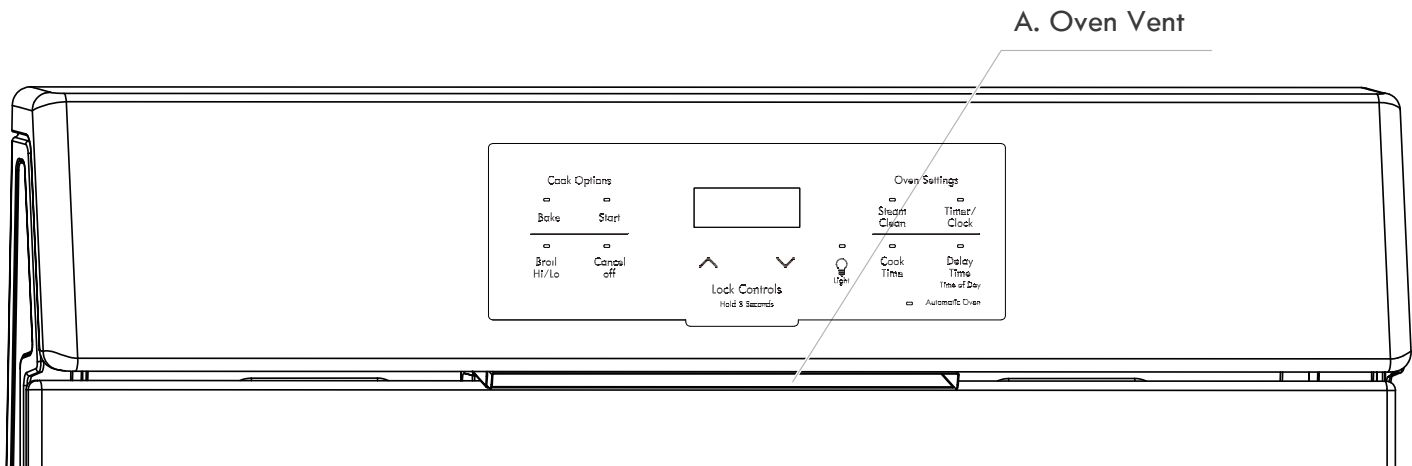
OVEN VENT

Never block the air vent to the oven. They provide the necessary air openings that are necessary for the range to keep cool and operate properly.

! WARNING

DAMAGE POTENTIAL

THE OVEN VENT RELEASES HOT AIR AND MOISTURE FROM THE OVEN. THE VENT SHOULD NOT BE BLOCKED OR COVERED. BLOCKING OR COVERING THE OVEN VENT WILL CAUSE POOR AIR CIRCULATION, AFFECTING THE COOKING RESULTS. DO NOT SET PLASTIC, PAPER OR OTHER ITEMS THAT COULD MELT OR BURN NEAR THE OVEN VENT.



FOOD SAFETY

Cook food thoroughly to help protect against any food borne illnesses. Use a food thermometer to take food temperatures and check in different locations.

! WARNING

FOOD POISONING HAZARD

DO NOT LET FOOD SIT IN THE OVEN MORE THAN ONE HOUR BEFORE OR AFTER COOKING. DOING SO CAN RESULT IN FOOD POISONING OR SICKNESS.

OVEN GASKET

The gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket. If the gasket is damaged, call customer service: (toll free: 1-833-953-1758) between the hours of 8:00 am and 4:00 pm EST.

STEAM CLEAN

! CAUTION

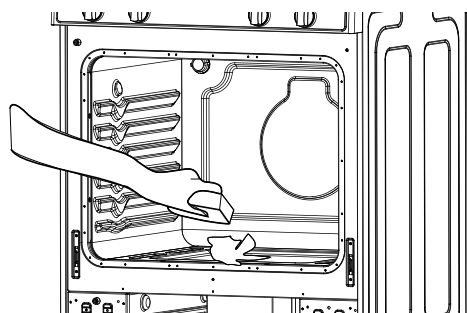
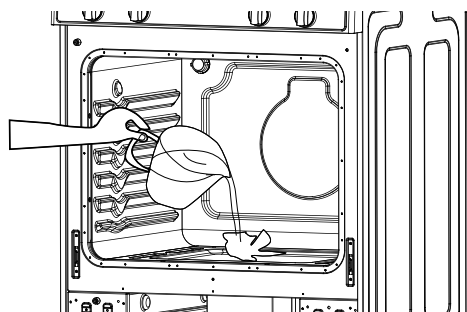
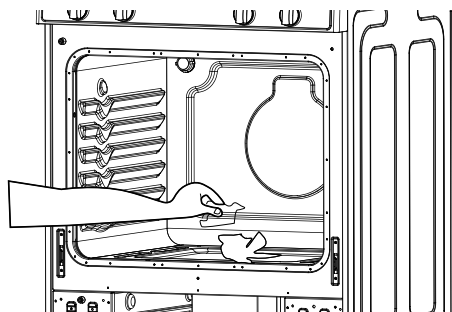
BURN HAZARD

- Oven surfaces - especially oven bottom - may be hot. Use caution to avoid contact with hot surfaces.
- Hot surfaces may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled slightly. Designed to generate steam and gently warm the oven surfaces to loosen grease and light soils.

1. Start with oven at room Temperature.
2. Remove all items from oven. including oven racks
3. Wipe out any large spills or excess debris prior to starting steam-clean. Scrape off and remove any burnt-on debris with a stiff plastic utensil (hard plastic spatula, plastic paint scraper, old credit card, etc.)
4. For improved softening of tough stains, spray inside surfaces with water spray bottle or wipe surfaces with a wet sponge before starting.
5. Pour 1 cup (8 oz.) of water In the center bottom of the oven and close the door.
6. Press "STEAM-CLEAN" key.
7. Press the "START/ENTER" key.
8. Door does not lock during steam clean - do not open door until steam clean cycle has fully completed.
9. After steam-clean cycle is complete, soak up any remaining water from over bottom and wipe down surfaces within oven with soft damp, non-abrasive sponge or cloth.
10. Press the "CLEAR/OFF" key to exit at any time.

! NOTE

If oven temperature is higher than 100F. Steam clean can not start And the screen will display "Hot". Allow the oven to cool.

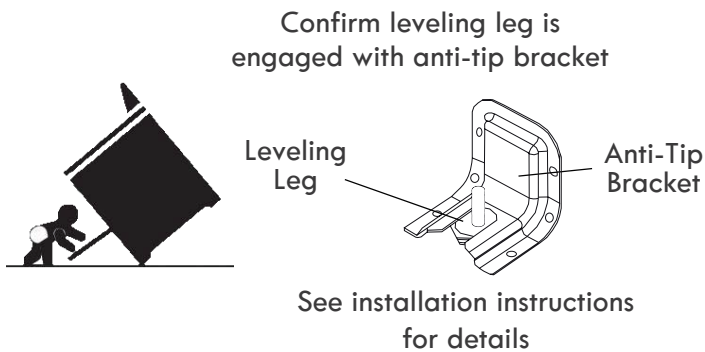


CLEANING AND MAINTENANCE

WARNING

Tip-Over Hazard

1. If range is moved for cleaning, servicing, or any other reason, confirm the anti-tip device is engaged per the installation instructions.
2. A child or adult can tip the range and be killed.
3. Failure to follow these instructions can result in death or serious burns to children and adults.



Control Lock

If desired, the oven control can be disabled during cleaning by pressing and holding the For 3 seconds. Re-enable the controls by again holding the For 3 seconds.

Cooktop

CAUTION

BURN, INHALATION HAZARDS

- Clean cooktop with caution - To avoid steam burns, do not use wet sponge or cloth while cooking area is hot.
- Some cleaners can produce noxious fumes if applied to a hot surface. Allow cooktop to cool completely before applying any cleaning chemicals.

For best results and prolonged cooktop life, it is recommended to clean the cooktop after each use. Follow these instructions for best results.

Directions:

1. Make sure the cooktop, including grates and burners, are completely cool.
2. Remove burner grates and set aside.
3. Clean burners one at a time to avoid mixing up burner locations and/or burner caps. See detailed instructions for cleaning of cooktop burners below. With burners removed, avoid having debris wiped inside burner openings in cooktop. Carefully wipe out any debris from inside burner openings on the cooktop with a dry paper towel, making sure to not push any debris, water, or cleaning material into hole in brass orifice.
4. Clean stainless steel surfaces with general purpose stainless steel cleaner. Follow instructions provided with cleaning compound. Rub in direction of brushed finish. Repeat as necessary to remove all soils. Dry thoroughly to prevent corrosion and water marks.
5. Clean enameled surfaces and around burner bases with general purpose kitchen cleaner. Follow instructions provided with cleaner. Repeat as necessary to remove all soils. Dry thoroughly to prevent corrosion and water marks.
6. Wash griddle and grates by hand with warm soapy water. To prevent corrosion, do not soak in water. Do not wash in dishwasher. For stubborn soils, a plastic scouring pad or stiff nylon brush may be used.

Cooktop Burners:

CAUTION

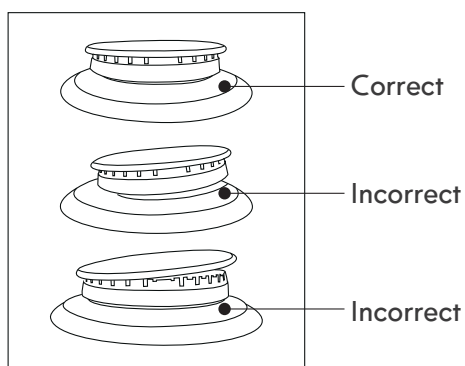
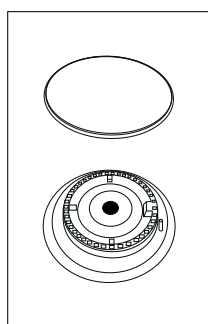
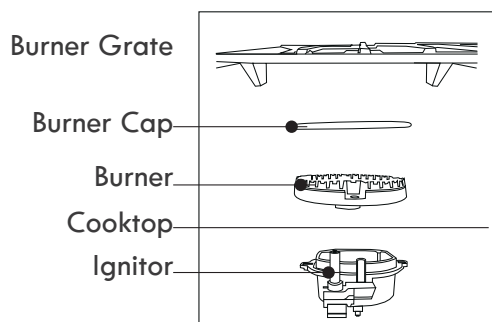
BURN, INHALATION HAZARDS

- Follow instructions carefully to ensure burners are located and assembled correctly for proper combustion.

Clean burners one at a time to avoid mixing up burner locations and/or burner caps.

Directions:

1. Remove cap from burner and wash with warm soapy water. Do not wash in dishwasher. For stubborn soils, a plastic scouring pad or stiff nylon brush may be used. Dry thoroughly.
2. Remove burner from cooktop. Dump out any debris found inside burner. Wash with warm soapy water. Do not wash in dishwasher. For stubborn soils, a plastic scouring pad or stiff nylon brush may be used. Check that no debris remains inside burner ports (openings around perimeter of burner top). Dry thoroughly.
3. Replace burner and burner caps onto cooktop at correct locations and in correct orientation. See images below for proper assembly and alignment.



Control Panel

⚠ CAUTION

ELECTRIC SHOCK HAZARD

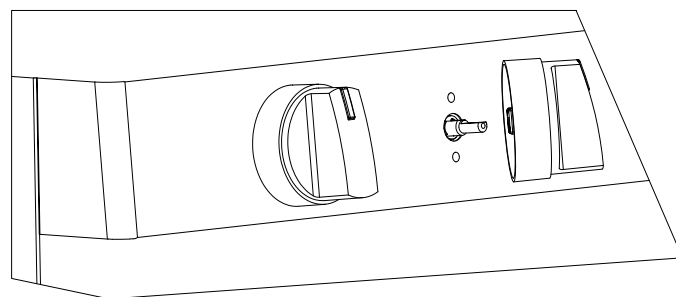
- Do not use excessive amounts of water or cleaners to clean knob areas. If moisture is forced into openings behind knobs, there is a potential for electric shocks.
- Avoid spraying kitchen cleaners directly into the openings behind knobs.

⚠ NOTE

TO PREVENT COSMETIC DAMAGE

- Do not use scouring pads, abrasive cleaners, strong liquid chemicals, steel wool, or oven cleaners, as these may damage the control panel finish.

For best results, it is recommended to clean the user interface and control panel after each use. Control knobs can be removed for easier cleaning. Ensure knobs are in the "OFF" position before removing. Pull straight back with a firm pressure to remove knob from stem. Clean entire panel with a lightly damp, non-abrasive cloth using mild soap and water. Glass cleaner can be used on oven control to remove streaks. Stainless steel cleaner can be used on the exposed metal to remove streaks. Knobs should be washed by hand in warm soapy water - do not wash in dishwasher. Be sure to align profile in knob to stem shape to ensure smooth fit and avoid damage to knob or control.



Oven Interior

! CAUTION

BURN HAZARD

- Oven surfaces - especially oven bottom - may be hot. Use caution to avoid contact with hot surfaces.
- Hot surfaces may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled slightly.

Check oven after each use to determine if any spills or splattering occurred that require cleaning. Wipe out oven interior with a lightly damp, non-abrasive cloth using mild soap and water to remove light spills. Follow the STEAM CLEAN instructions under "Oven Operation" to remove moderate soiling.

Oven Lights

! CAUTION

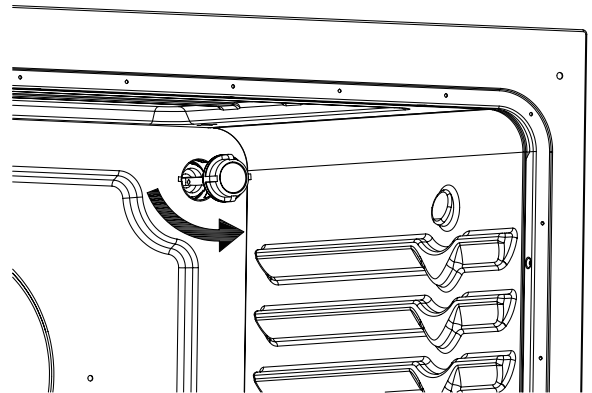
SHOCK, BURN, AND LACERATION HAZARDS

- Disconnect power to oven and wait until oven is cool before attempting to service light bulbs.
- Handle glass cover carefully to reduce risk of breakage. If lamp cover is difficult to remove, do not force. Contact a qualified service provider for repairs.
- Do not operate oven without glass cover in place.

The oven light use a standard 25W (G9 Halogen) appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are off.

HOW TO REPLACE OVEN LIGHT

1. Disconnect the power supply.
2. Turn the glass cover counter clockwise to remove.
3. Pull out the bulb straight out of the socket.
4. Replace bulb by pushing in, then reinsert glass cover clockwise
5. Reconnect power.



Door

! WARNING

FIRE HAZARD

- To maintain proper door seal during baking operations and self-clean, do not rub or clean the door gasket. It has a very low resistance to abrasion.
- If the gasket becomes worn, frayed, or damaged in any way, contact a qualified service provider for repair.
- If door is removed, confirm that door operates correctly and seals properly when reinstalled. If door gasket does not seal completely, heat escaping from around doors could ignite cabinetry.

⚠ NOTE

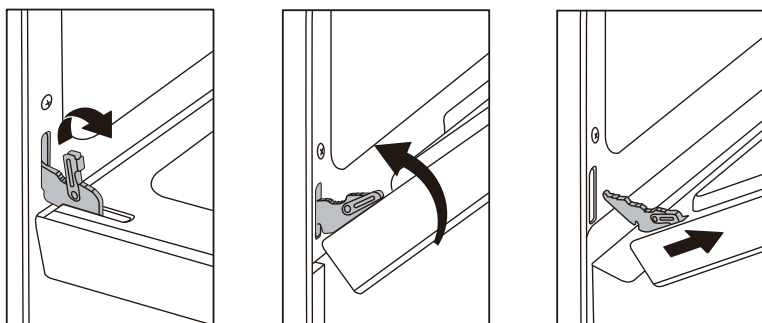
TO PRESERVE APPEARANCE

- To prevent streaking of internal door glass, do not allow excess water or spray cleaner to enter any holes or slots in the door.
- Do not use scouring pads, abrasive cleaners, strong liquid chemicals, steel wool, or oven cleaners, as these may damage the door finish.

Clean door as frequently as desired to remove dust, splatter, and fingerprints. Wipe door surfaces with a lightly damp, non-abrasive cloth using mild soap and water. Burned-on residue on interior door glass can be cleaned with glass cleaning compound and/or razor scraper. Enameled portions of the door interior can be cleaned using soapy water and a non-abrasive sponge. Glass cleaner can be used on door glass to remove streaks. Stainless steel cleaner can be used on the exposed metal to remove streaks.

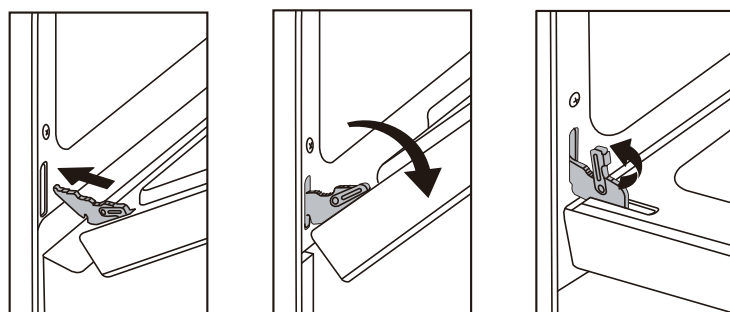
Door can be removed for easier cleaning, servicing, or installation:

1. Open door fully.
2. On each door hinge, flip down the lock mechanism so that it engages with the door when the door is rotated towards being closed.
3. Once both lock mechanisms are engaged, continue to rotate door until 2-3 inches from being fully closed.
4. Grasp door firmly from the sides and lift door up and out from oven face. Do not lift door by door handle to reduce risk of broken door glass.



Reinstalling door:

1. Holding door from the sides, align door so that hinges slip back into openings.
2. Rotate door until 2-3 inches from being fully closed, allow door to drop into notches on hinges.
3. Rotate door out until fully open.
4. Flip the hinge locking mechanism back up and away from the door.
5. Check that door opens and closes correctly.
6. If door does not operate correctly, re-engage locking mechanisms, remove door, and reattempt installation.



TROUBLE SHOOTING GUIDE

Try the solutions suggested here first to avoid the cost of an unnecessary service call.

OVEN WILL NOT OPERATE	POSSIBLE SOLUTIONS
Has a household fuse blown, or has a circuit breaker tripped?	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Is the electronic oven control set correctly?	See "Electronic Oven Controls" section.
Is the oven control lockout set?	See "Control Lockout" section.
Does the oven temperature calibration need adjustment?	See "Oven Temperature Control" section.
Do the oven indicator lights flash?	See the "Display" and/or the "Oven Lights" section. If the indicator light(s) keeps flashing, call for service. See "Assistance or Service" section.
Is the proper oven temperature calibrator set?	See "Oven Temperature Control" section.
Was the oven preheated?	See "Baking" section.
Are the racks positioned properly?	See "Positioning Racks and Bakeware" section.
Is there proper air circulation around bakeware?	See "Positioning Racks and Bakeware" section.
Is the batter evenly distributed in the pan?	Check that batter is level in the pan.
Is the proper length of time being used?	Adjust cooking time.
Has the oven door been opened while cooking?	Oven peeking releases oven heat and can result in longer cooking times.
Are baked items too brown on the bottom?	Move rack to higher position in the oven.
Er- and a number or letter flash in the display. ErrF appears on the display.	You have a function error code. Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation. If the error code repeats, disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats again, call for customer service.
Oven burner ignition failure or flameout.	Check to ensure gas shutoff valves are set to the "Open" position. If problem persists, contact qualified installer or service provider to ensure gas connections have been properly made.

Kenmore®

For Customer Care go to:

www.kenmore.com/contact-us/

to select your local area or retailer where this appliance was purchased for contact information on scheduling in-home repair service or ordering replacement parts.

