QUICK START INSTRUCTIONS



Operating a Single Surface Element

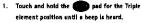


- 1. Touch and hold the pad for the desired element position until a beep is heard.
- 2. Touch the element (pad once to turn ON the power level HI or (pad once for Lo (Fig. 1).
- 3. Each touch of the or pad will decrease or increase the power level by 0.5**.
- 4. When cooking has been completed touch the pad once to turn the element OFF.



*Note: Simmer power levels between 1.0 and 3.0 will decrease or increase by .2 increments. All other power level settings may increase or decrease by 0.5.

Operating the Triple Surface Element



- 2. Select the INNER (Fig. 2), +MIDDLE (Fig. 3) or ALL 3 elements (Fig. 4) to heat by pressing the (Size) pad once, twice or three
- Touch the Triple element Opad once to turn ON the power level Hi or Op pad once for Lo (Fig. 5).
- 5. Each touch of the or pad will decrease or increase the power level by 0.5.**
- When cooking has been completed touch the once to turn the element OFF.



Fig. 3





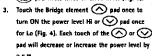


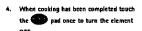
Operating the Bridge Surface Element

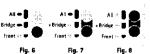


1. Touch and hold the pad for the Bridge element position until a beep is heard.

2. Select the FRONT (Fig. 6), +BRIDGE (Fig. 7) or ALL 3 elements (Fig. 8) to heat by pressing the Flement pad once, twice or three times (Fig. 9).











Operating the Warmer Zone



- 1. Touch the pad at the Warmer Zone control position once.
- 2. At the Warmer Zone control position touch once to turn ON the power level for Hi (Fig. 10) or 🔾 to turn ON the power level for La (Fig. 11).
- 3. Each touch of the ♠ or ♥ will decrease or increase the power levels by 0.5.**
- Touch the pad once to turn the Warmer Zone OFF.

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Fig. 10

Fig. 11

QUICK START INSTRUCTIONS*

Setting Your Oven Controls





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To set the CLOCK (for 1:30):

Setting the TIMER (example for 5 minutes):

Press 1 3 0 pads to set the time of day. Press START

Press (limer). Press the number pads to set the time in the display (example 5)

minutes). Press (STAAT). The timer will begin to count down. When the set time has run out

the clock will sound with 3 beeps every 15 seconds until (Timer) is pressed again.

Setting BAKE (example will start oven at 350°F):

Press (Bake). Press (START)

Setting BROIL (example will automatically start at 550°F): Press (Broil). Press START

Setting CONVECTION BAKE:

(example 350°F):

Press Conv Press START

Setting CONVECTION CONVERT (example 350°F):

Press (Bake). Press (Conv.). Oven control will automatically decrease the set oven temperature by 25°F.

To set WARM & HOLD :

Press (Warm). Press START

Setting FLEX CLEAN:

Press (Flex). Press (START). After oven door locks the oven will Self-Clean for 3 hours.

^{*} These Quick Start Instructions are not intended to replace your Use and Care Guide. Read the Use and Care Guide completely for proper use of your appliance. If you are having a problem after reviewing these tips, refer to the "Before You Call" section of the Use and Care Guide before calling 1-800-4-MY-HOME* for assistance.



Getting started with your new electric range

Listed below are questions frequently asked by our customers. Please take a moment to read this important information to help you operate and care for your electric range.

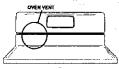


- Q. My clock timer display is blinking. Did a power failure cause this?
- A. Yes. After a power interruption or first installing the range your clock time of day MUST be reset before the oven will operate. See the Use and Care Guide for complete instructions.



- Q. I have a ceramic glass cooking surface. The heating elements appear to turn ON and OFF while cooking?
- A. This is the normal operating mode of the heating elements. They stay on longer for higher temperature settings and less for lower temperature settings. The elements are designed to cycle ON and OFF, regulating the cooking temperature.
- O. The cooktop surface seems too hot to touch while using the surface elements, and/or oven?
- A. During normal use the cooktop surface will increase in temperature. It's normal for heat to reflect from your cookware and the heating elements to surrounding areas. There will be additional heat buildup when both the oven and cooktop elements are used at the same time. Consult your Use and Care Guide for proper pan size and oven vent location and be sure to review all the CAUTIONS and WARNINGS.





- Q. The left rear cooktop surface gets warm when using the oven, aithough the cooktop is not being used?
- A. Warm air rises through the oven vent providing air circulation which improves baking results. The oven vent is located at the bottom left area on the control panel. DO NOT block the oven vent. It is recommended that you do not leave empty cookware or utensils on the cooking surface.
- Q. My oven door glass has a "rainbow" affect or color tint appearance, is that a defect?"
- A. NO. The inner door glass is coated with a heat barrier coating that when viewed under certain light sources or angles will have a rainbow color appearance. This heat barrier coating reflects oven heat back into the oven to reduce heat loss through the glass. This is normal and is used on Self-Cleaning ranges.



- O. What's the best way to clean the outside of my oven door?
- A. Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT SPRAY or allow water or the cleaner to enter the oven door vents. Spray cleaner on cloth first and wipe oven door. DO NOT use strong oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT CLEAN the oven door gasket.

Any Questions: Call **1-800-4-MY-HOME™** (1-800-469-4663)



Getting started with your new electric range



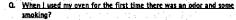
Q. What is the best way to care for and clean my ceramic glass cooktop?
A. Apply a few drops of the cooktop cleaning cream that was supplied with your new range directly to the soiled areas. Buff with a non-abrasive cloth or no-scratch cleaning pad. Make sure the cooktop is cleaned thoroughly, leaving no residue. For heavier soils repeat the cleaning process. If soils remain, carefully scrape soils with a metal razor blade scraper, holding the scraper at a 30 degree angle to the surface. Remove loosened soils with the cooktop cleaning cream and buff surface clean.

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

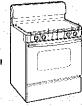
NOTE: It is highly recommended before using the glass cooktop for the first time to protect it by applying the cooktop cleaning cream and thoroughly buff the surface clean.



A. After setting the oven control and placing the food in the oven for broiling, be sure to open the oven door to the broil stop position. Open the oven door about 5 to 6 inches away the oven and the door will naturally stop into this position. Do not allow the oven door to close until broiling has completed. Never use aluminum foil to cover anything or as a liner inside or



A. It's possible to experience some odors and/or a small amount of smoke from your new range. The odor will diminish after first using your oven. Before cooking in your oven for the first time, we recommend that you turn the oven ON to 400°F for 30 minutes minimum. This will allow for an initial burn-in period. You may also ventilate the kitchen by opening a window.



- Q. My range makes noises when I use the oven. Is this normal, or is something wrong?
- A. Changes in temperature sometimes create noises when the oven expands and contracts. This is normal. The control panel will make clicking sounds when using the oven. This is normal. The bake and broil element relays will turn ON and OFF while baking. This provides better cooking and browning results by cycling the heating sources.
- O. My new oven cooks differently than my old oven? Is something wrang with the settings?
- A. Your new oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking. "Refer to your appliance Use and Care Guide for complete instructions on how to adjust the temperature control.



Be sure to visit our web page at http://www.sears.com

Read your Use and Care Guide for complete instructions and information. THANK YOU and
ENJOY YOUR NEW RANGE!

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