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## Kenmore elite 40 dual fuel range manual

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The Word не вдоmpa.Тратстси в Google Јокументат ЈкЈо ви внесете ЈмЈни, налатуванни Јункни муде скинуто.докл user manual: Kenmore Elite 79079382406 79079382406 KENMORE ELITE DUAL FUEL RANGE - Manuals and guides View the owners' manual for KENMORE ELITE DUAL FUEL RANGE #79079382406. Home:Pieces for kitchen appliances:Kenmore Elite Parts:Kenmore Elite DUAL FUEL RANGE Manual Open PDF directly: View PDF. Number of pages: 40 DownloadOpen PDF In BrowserView PDF E L I T E ® ual Fuel Estufa Models, Modelos ange e dual fuel 790.7938\* \* = color number, n6mero color iii ..... www.sears.com Searls Roebuck and Co., Hoffman Estates, IL 60179 U.S.A. pin 316462412 (0601) Contents Self-contained IMPORTANT Before the safety range Using the guarantee of protection of the assembly ..... Instructions..... Range of burner features before setting Surface & Maximum Oven Setting Control Control Control Pad Settings Lockout 12 or 24 Time Timed 21 Setting Delay 8-9 9 Setting Broil & Searing Grill Grill Food Categories (Meat, Cakes & Bread) ..... 23 24 Display Elite Appliance Settings..... 25 (Delayed Timed Bake) ..... Set Convection Bake 11-13 14 Set Convection Convert setting Add 1 Minute 14 Setting Slow Setting Setting Sabbath Feature ..... Warm & Hold..... 15 ..... 15 Self-cleaning 16 16 Adjustment 17..... 17 22 ..... 26 ..... 26 Feature Cook..... 27 28-29 29 ..... Oven 18 Bake..... Start 10-11 ..... Setting Kenmore temperature 7 ..... between Change 6 15-29 Bake continuously or 12 hours of energy saving Kitchen Mode Timer..... Oven 19 20 ..... changing the clock & controls..... Pad Features..... Recipe 18 5 & Grilame ..... Preheat..... Bake..... Setting the operation of the drawer control Setting 5 oven controls..... Surface controls..... Cooking Minimum Caps Control & Recalling..... Setting the setting heads of the warmer electronic oven, silent saving ..... Agreements Range 2 3-5 Temperature 30-32..... 33 General Care & Cleaning..... Before calling for service..... 34-36 37-38 Recipes for Slow Cook..... Sears Service ..... back 39 covers the One-Year Limited Warranty When installed in the appliance material operated and or labor is used for other This Warranty covers 1. Items that can only be spent in accordance with all instructions provided one year from the date of purchase, than for private family purposes, this warranty defects in materials that may bear to train from the user and labor. normal use of Searls, including 2. A service technician in the correct product 3. A service 4. It damages the technician to clean or maintain this product. to or failure of this product if not installed, with the product, will fail due to an installation defect, if this does not pay for: but not limited operated if this device call 1 = 800-4 = MY-HOME ® to arrange for free repairs. apply for only 90 days from the date of purchase. filters, operating belts, bulbs, and bags. or maintenance. maintained in accordance with all instructions provided with the product. 5. Damage or damage to this product as a result of an accident, abuse, misuse or use for another 6. Damage or damage to this product caused by the use of detergents, recommended in all instructions provided with the product. detergents. 7. Damage or damage changes FIVE-YEAR LIMITED For the second necessity or systems resulting in labor payment the fifth year after the date Sears next cost will providing the product Unauthorized damage if abused, to cooktop made purchase, when the parts of the range installed to the customer's disclaimer parts, including the law. Sears limitation so that they will bottle misused, caused or used for other by the use of cleaners This warranty gives Sears resulting from unauthorized or merchantability or fitness utensils for accidental warranty modifications for a particular or consequentRoebuck Canada only while specifying this device legal rights, and Co., Dept. 817WA Inc., Toronto, Ontario, is used under installation if they fail for reasons intended for other Estates, M5B 2B8 has made the instructions listed below. Cus- cream and tools. Purpose. than the recommended states have other il 60179 repairs are limited Some starch cleaning from vegetable states so are provided to one year and the provinces default here. or the shortest do not allow warranties that range from the state of the default period or to the state. guarantees, allowed the exclusion of merchantability and Canada. or pasta) on the appliance. be produced for the duration in the United States and you can also Hoffman Canada will aim, damage. Accidental or indirect damages, or exclusion limitations or limitations may not apply to you. Sears, or the systems are not responsible for this warranty purpose. than shock ones. implicit guarantees; {imitation of unique and exclusive remedies in accordance with this limited warranty, another with this product. free Damage to the countertop bottle caused by hardened leaks of sugary materials (including molten plastic that is not cleaned according to the instructions in the Use & Care Guide. Fixes the installation destination. Cooktop glass if it fails due to thermal cooktop if they are defective. What a wil Sears! do not cover: Defection from or GARANTIE utensils through and Use & Care Guide, tomer of Chemical Parts by or Fitness, Important Safety Instructions Read all instructions This manual contains before important safety using this device. symbols and instructions. Save these Please pay attention to these symbols for the future and follow the reference. instructions given. This symbol will help you alert yourself to situations that can cause serious b6dily harll death Or property damage This sYmbol will help alert YoU to situations that can cause b0d!! Y injury Or ProPerty damagel If the information in this manual is not followed exactly, a fire or explosion causing material damage, personal may result in injury or death. FOR YOUR SAFETY: -- Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or other applications. - WHAT TO DO IF MIROSI GAS: \* \* \* Remove neverdestroy all tape and packaging before using the range. cardboard and plastic bags after unpacking the range. \* Allow appropriate children to play installation - Make sure that the packaging of the material. last edition device, B149.2, or in Canada CAN/CGA and National No.70-1atest edition, or in Canada's Canadian Electric Code, requirements. Install only provided in the literature Ask you and an authorized Searls dealer for this to recommend repair unless all other service does not repair should modify the removal or modify leveling brackets / screws, . Air curtain panels, overhead wire and test range were designed by the lab, or sitting in serious doors or injuries, and also the range. Do not allow children to climb or weight a child on an open door at the tip, resulting in severe burns or other use of oven technician burglar or cabinets above severely injured climbing children. Room heating, a range of items of interest or on the range Never any part of the manuals. or warmer drawer (if for storage. Do not store Use the child back guard to reach objects The m device in a range. could be for heating or by a qualified personal injury and a range of caps, • Storage hoods, which work tested and for use in combination listed with by a in or on Inflammable Appliance! be stored anti-tip burners by blowing a stream of air down on a range, not used in combination with gas intervals other than when independently of each other. equipped range) part of the product. the result of the interval may be injured. no or any other or other only tilted risk range No to be recommended construction legs, I know at the circuit is made technician, This can reduce the damage to the range. may cause range. or specifically replace Step by Step, and CAN/CGA a qualified service. from this ANSI/NFPA Part 1, and !ocal code on Sears service package installation instructions--Do Code CSA Standard Standard power supply to the emergency safety box in the event of an emergency. device B149.1, Electrical drawers cause damage to the game around the range. is properly installed and grounded by a qualified technician in accordance with the ANSI Z223 National Fuel Gas Code.- the hood \_To reduces the risk of tipping, the range must be provided by the properly installed anti-peak support provided with the range. To check that the support is installed correctly, visually check that the rear leveling leg is inserted and completely attached to the anti-tip holder by removing the lower panel or storage drawer. For models with a warmer drawer, grab the upper back edge of the range and try carefully to tilt it forward. See the installation instructions for the correct installation of the antitype media. If you can't get to the gas supplier, call the fire department. installation and service must be performed by a qualified installer, a plumber or the gas supplier. - Never all ranges can tip. It could result in personal injury. Install the range-packed anti-type device. See Installation Instructions. Do not attempt to light any appliances. Do not touch any power switch; do not use any phones in your building. immediately call the gas supplier from a neighbour's phone. Follow the instructions of the gas supplier. , User o • , • or in plastic and towels, as well as in an oven, cloth as aerosol storage items, boxes, drawer, drawer. This, would be flammable materials warmer surface includes paper, like cookbooks, liquids. should approach plasticware Do not store on or near the range. and explosives, important safety instructions • Do not leave children alone--Children should not be left • Protective linings--Do not use aluminum alone or unattended in the area where the appliance is in use. Never allow it to sit or sit on any side of the burner pans or on the bottom of the oven, manually, improper installation appliance. • DO NOT ATTENTION ARSATORY, CUPTOR, SUPERFACTURE CUPTOR Both burners, SURFACE burners NARTHESE or indoor and oven burners SU RFACES • Glazed by can be hot, even if the flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or leave her clothing or other these areas, until these areas are oven oven door and window openings. • Wear properly at the top of your clothes and flammable surfaces have had enough to be worn or otherwise while approach these materials or contact the flour on the fat fire with a pan lid, or use the fire extinguisher baking foam type. Top, for heating the cooking countertop can catch fat or grease, fire • Use Only if the clock is allowed to become dry potholders -- Wet surfaces can result in hot heating other rags instead of burner instructions. Food area



when or also potholders on hot Do not let you use a towel or oven do not place the range of oven models with rack with and insert it where it is to be ONLY: No •• temperature resumes, reset Proper use does not extend undersized beyond the flame utensils that pan the food burner •Always the buttons control the burner before stopping before removing the size of the button, thus flame to the clothing. Proper efficiency improvement. turning The LITE burner. Place the surface burners--To ignite the reduction • Never let the settings--Boilovers may ignite, inward, the risk of burns, and do not extend over adjacent Burners cause or a pan that smoking has boiled unattended and dry fat can melt. potholders and Do not leave items in the oven. before you move on. enter it. Fat to drain insert with broiler and be kept aluminum damage away from exposed turning above on control regularly. or when the period of temperatures varies foil. for the first time, before time, power of 32°F When the appliance is safe (0°C) for the appliance. FOR CLEANING to keep all pieces free of grease catch fire. Pay particular attention to the area of each surface element. Do not let the fat accumulate. excess Consult the ignition surface of the manufacturer of the range High discharges and aerosols--Always the recommended indications for damage to residues from and the instructions for cleaning follow for use. Be careful and aerosols can ignite lesions. AUTOCLEANING • Clean the chicken meat guide. Cycle Before use, oven lining protects only self-cleaning parts and utensils • Do not kilns in self-cleaning Use & Care around Surface Use for repositioning. the upper part of flammable materials and leaks due to unintentional contact with utensils, the handle of the utensils must be positioned in such a way as to be converted into burners, which could under the cause when caution, for 3 hours • Clean the burners. Visually check that the burner is on. Then adjust the flame so that it does not extend beyond the edge of the utensils. • The handles of the utensils should be turned inwards and do not extend over the adjacent have not been • The kitchen cleaner manufacturer is turned on and turn on the burn position. to or near cleaning. Pan. to the severe complete elements place the shelves of the oven where the rack must be moved IMPORTANT INSTRUCTIONS YOUR GAME Using the surface of the burner Airing the oven is the surfaces of this ignite. may the flame apparatus less than utensils. one part each time for the use of direct contact and can lead to the ignition relationship of the utensils with the flame will also be • I know again. function of the oven. Size--Adjust the edge will expose or melt or ignite. It's always cool. pan without could the unit was IMPORTANT INSTRUCTIONS your cooktop oven can cause it could cause your hands to fat and your high heat of broiler. resumes, to operate both allow the power of the clock elements • Do not use the broiler using start use or sensitive to heat is hot use extreme attempt to operate the oven during a power outage, if the power fails, always stop always Oven. if the oven is not turned off and the oven will the manufacturer before they are operating These grab fat and ignition plastic exhaust while • Do not cover IMPORTANT --ELECTRIC are caused suddenly in the oven. potholders contact hot heating Remove all utensils from the shelf • Do not heat unopened food containers -- Pressure build-up can cause the container to burst and lead to injury. from any unused bottle/tools The fat or fat of a pot holder. • Remove the oven door stored or discarded. breaking FOR • Location of oven racks. desired location while steaming the oven. glass, glazed • Keep the oven's furnace vents unobstructed. under the rear guard. I'm touching too hot. or wet in burns potholders bulky it closely. without letting hot air or steam replace Do not allow the IMPORTANT chemical to ventilate the oven. • When service types or other temperature changes. Check the recommendations for using cooktop. Oven. hot surface garments. a suitable dry certain tile. • Use Care when opening the oven door or warmer drawer--Stand at the side of the range when opening the door of a hot oven Fires -- Smother soda, utensils -- Ceramic only, Among the openings, the appliance. or fire. Cooking ceramics, surface in this result at risk touch the cook or hanging using flammable Use of water materials time to cool. facing Apparel --Moose-fitting never • Have no shock, foil to the line, unless suggested by these linings can or food cleaners -- No layer listed oven in this remove from the oven. commercial of any kind should clean oven or be used in or any part of the oven. Heat like this • Do not move the clean seal well. Door Care gasket. Garnish --The door lining must be taken is essential to not rub, damage or for important safety instructions WORKING INSTRUCTIONS See the installation For personal exit that safety, INSTRUCTIONS range is properly polarized the important safety of California know for safe drinking condition to cause potential exposure Conversion must be properly and properly grounded. this range for maximum safety, the installation of the power and grounding cable must be instructions. connected to a grounded electrical device. Notification of water and cancer toxic application, birth defects or other acts require the reproduction of the governor of California to publish a list of harmful substances, and require to warn customers of substances. liquefied petroleum gas (or L.P. gas) The natural gas range is designed to allow conversion to liquefied petroleum (L.P.) Gas. If L.P. conversion is required, contact 1-800-4-MY-HOME® for assistance. The L.P. conversion kit comes with this range and is located on the bottom left panel (rear) of the range. Before you install the kit make sure you follow the LP. Careful installation instructions. Injury or death as a result of electrocution may occur if the interval is not by a qualified plumber or electrician. Any additions, modifications or transformations necessary for this appliance to satisfactorily meet the application needs must be made by the Sears Service. Before using the range of burner heads, Caps & Grill Your range comes with burner heads and burner covers in the correct locations. The packing material is located between the ends of the burner and the burner skirts. 1. Be sure to follow the installation instructions before installing and using the new range. 2. Remove all packing tape from the cooktop area. Remove all burner covers and burner ends. 3. Discard all packaging materials under the ends of the burner. 4. To replace the ends and covers of the burner, match the letters below the centre of the burner covers with the letters located inside the ends of the burner (Fig. 1). 5. Match the letters stamped on the burner skirts with burner heads and burner caps (see fig. 1). Replace the ends and lids of the burner on the cooking stove (see fig. 2). Carefully align the electrodes in the slot of each burner head (Fig. 3). Note: Burner Heads should stay flat on Cooktop Burner Skirts. 6. Unpack the burner grills and position on the hob. Fig. 2 , ..., Fig. PROTECTION AGREEMENTS In U.S. Master Protection Agreements Congratulations on making a smart purchase. The new Kenmore ® product is designed and manufactured for years of reliable operation. But like all products, it may require preventive maintenance or repairs 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 your seffrom hassle and unexpected expenses. The main protection agreement also helps to extend the life of the new product. Here's what's included in the Agreement: 5\_ Expert Service by the 12,000 professional repair specialists. 5\_ Unlimited and fee-free service for parts and workmanship for all covered repairs. 5\_ No-lemon guarantee of the covered product if four or more product defects occur in 12 months. 5\_ Replacing the product if the covered product cannot be repaired. 5\_ Annual preventive maintenance check at your request - at no extra cost. 5\_ Quick phone help - phone support from a Sears technician on products that require home repairs, plus convenient cheduling repairs. 5\_ Surge protection against electrical damage due to power fluctuations. 5\_ Rent repayment if repair of the covered product takes longer than promised. After you purchase the Agreement, a simple phone call is all it takes to Service. You can call at any time day or night or schedule an appointment at work online. Sears has over 12,000 professional repair specialists who have access to over 4.5 million quality parts and accessories. This is the kind of professionalism you can rely on to help extend the life of your new purchase. Purchases. years to eat. Purchase the 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 household appliances, garage door openers, water heaters, and other major home items in the U.S. call 1-800-4-MY-HOME ®. PROTECTION AGREEMENTS In The U.S. Master Protection Agreements we congratulate you on your smart purchase. Its new Kenmore® product has been dissolved and manufactured to provide many challenges to reliable service. However, like any product, it may require preventive maintenance or occasional repairs. Therefore, having a master protection agreement could save money and hassle. Purchase a Master Protection Agreement now and protect yourself from unexpected expenses and frustrations. The main protection agreement also helps to extend the life of the new product. The agreement includes the following: Professional services by the 12,000 repair professionals. 5\_ Unlimited service without additional parts and service charges for all covered repairs. 5\_ no-lim6n warranty - replaces the covered product if four or more damage occurs in the first twelve months. 5\_ Replace the product if it cannot be repaired. 5\_ Preventive maintenance check your patch6n and at no extra cost. 5\_ Prompt help tel\_fono - phone support by a Sears technician on products that require repair at home, in addition to the convenience of making an appointment for repair. 5\_ Protection against power spikes or electric dafies caused by fluctuations in electric current. Reimbursement of rent if the repair of the covered product takes longer than the promised time. Once you purchase this Agreement, a simple phone 6nic call is all you need to make a service appointment. You can call at any time of the day or night to schedule an appointment with the online service. Sears has over 12,000 professional repair specialists with access to over 4.5 million quality parts and accessories. This is the kind of professionalism you can rely on to extend the qtl life of your new business for many years. You want the master protection agreement today! Some limitations and exclusions may apply. For additional prices and information, call 1-800-827-6655. Sears Installation Service For a professional installation of Sears in appliances, garage door openers, water heaters and other larger household items, call 1-888-SU-HOGAR®, REV. 030509 Range Features f Your Fuel Dual Range Features Include: ..... 1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. Oven with Kitchen Timer. Control panel sensitive to the touch of the glass. The valve of the front left drilller and the button. Left rear burner valve & button. Central Burner Valve & knob. Valve of right rear drillers & button. Straight front combustion valve. Easy to clean Deep Well Cooktop Dishwasher barbecues burner safe (colors vary). Dishwasher Safe Barbecue Center (colors vary). Warmer Drawer Control & button; Light Indicator. Self-clean door latch. Automatic light switch for the oven door. Dual Oven Interior Lights with Shields. Interior oven with self-cleaning. Convection Bake Fan & Cover. 17. Adjustable porcelain oven-covered racks (includes Handle & Half Oven Racks). 18. Large 1 piece Oven Door Handle (styles & colors vary by model). 19. Full wide-door oven (styles & colors vary by model). 20. Warmer drawer with handle and warmer drawer rack. 21. 5,000 BTU boils burner. 22. 9,500 BTU Center Burner. 23. 9500 BTU Power Burner. 24. 14,200 BTU Power Burner. 25. 16,200 BTU Power Burner. 26. Broil Pan. 27. Broil Pan enter. 28. Searing Grill. 29. Roasting rack. 30. Grid. 31. Leveling Feet and Anti-Peak Bracket (included). NOTE: The characteristics of the range may vary depending on the type of pattern & color. Before setting the oven control oven ventilation oven vent furnace is located under the backguard (see Fig. 1). When it's over, the warm air is released through this vent. This ventilation is necessary for proper air circulation in the oven and good baking results. DO NOT BLOCK AIRISION. Always use pot holders or oven gloves when adjusting oven shelves. Wait until the oven has cooled completely, if possible. Oven shelves can be HOT and cause burns. Fig. 1 Remove and replace the oven shelves To remove them, pull the holder forward until it stops. Lift in front of the rack and drag out. To replace, mount the stand on the guides on the walls of the oven. Tilt the front of the rack up and drag the rack back into place. Recommended Food Rack Positions Broiling Hamburgers & Roasts for Broiling, Baking & Roasting: Rack Position 1 Broiling Meat, Chicken Orfish 1,2 or 3 Cookies, Cakes, Pies, Biscuits & Muffins 3 or 4 Frozen Pies, Angel Food Cake, 5 or 6 Yeast, Bread, Caserole, Small Pieces of Meat or Turkey Poultry , roast or ham Fig. 2 Oven types 5 or 6 Racks alf Oven Flat Handle Oven Rack Fig. 4 Fig. 3 Your range may be equipped with one or more of the indicated oven rack types; a flat-handled oven holder covered with (Fig. 3) or a stand for half a flat oven covered with porcelain (Fig. 4). The half-oven flat shelf has a detachable insert that can provide extra space for larger food. The right side half rack can still be used for other food, would be a vase caserola (See Fig. 4). Fig. 5 Fig. 6 To remove the semi-cupor insert from the oven, tilt the left side of the front insert (see fig. 5) of the holder and tilt clockwise. To reinstall, insert the back hooks behind the insert (see 1-Fig. 6) and place them. Make sure that both enter secured in the rack (see 2-Fig. 6). Do not use cooking pots that extend beyond the edge of the Flat Half Rack oven. For best results, leave 2 inches between the pan placed on the shelf and on the side or back walls of the oven. Before setting the oven controls baking layer cakes with 1 or 2 oven shelves For best results when baking cakes using 2 oven shelves, place cooking pots on the oven rack positions 2 & 5 (See Fig. 1 and Fig. 2 on page 8). For best results when using a single oven stand, place the cooking pots in position 4 of the oven holder (see Fig. 2 and Fig. 2 on page 8). Air circulation in the oven For the best air circulation and baking results allow 2-4 (5-10 cm) around the cooking pots for proper air circulation and make sure that the pans and cooking pots do not touch each other, oven door, sides or behind the oven cavity• Warm air must be able to circulate around pans and cooking pots in the oven to warm up even to get around food. Fig. 1 Fig. 2 Before setting the surface control settings of the gas surface locations iiiii'\_. Burners: Your range is equipped with 5 gas surface burners with 4 different BTU ratings. The ability to heat food faster and in larger volumes increases as the size of the burner increases, ii\_ii\_%,\_...\_iii The smaller simmer burner is best used for boiling delicate sauces, etc. This burner is located in the right back position of the burner on the cooking stove (see fig. 3). STANDARD burners can be used for most surface cooking needs. These burners are located in the center, and the positions of the left burners on the cooking control panel (see Fig. 3)• The two larger POWER burners are best used to bring large amounts of liquid quickly to temperature or when preparing larger amounts of food. The POWER burners are placed in the positions of the rear left and front right burners on the cooking stove (see fig. 3). ..... @ i2X'\_'£) • d &gt;Ot's / Left Burner Left Rear Burner Center Burner Fig. 3 4m Right Front Burner Right Burner Right Back Burner Surface • Cooking Operating Gas Surface Burners Appropriate Flame Size Burner Do not place plastic items, would be salt and pepper shakers, spoon holders or plastic packaging on top of the range when in use. These objects might melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to a flame. In the case of an electrical power outage, the surface burners can be lit manually. To light a on the surface, hold a lit match on the burner head, then slowly rotate the surface control button to LITE. After the burner lights press and return the button to the desired setting. Be careful when manually lighting surface burners. Operation 1. 2. 3. 4. 5. Gas surface burners: Place the cooking utensils on the surface burner. Push the surface control button and turn it counterclockwise outside the OFF position (see Fig. 1). Release the button and rotate it to the LITE position. Note: All four electronic surface ignition devices will trigger at the same time. However, the burner you are turning on will light up. Visually check that the burner is on. Push the control button and turn counterclockwise to the desired flame size. Command buttons should not be set to a specific setting. Use the guides and adjust the flame as needed. DO NOT cook with the surface control button in the LITE position (Electronic ignition will continue to ignite if the button is left in the LITE position). Proper Surface Burner Flame Size setting For most cooking, start on the highest control setting and then turn to a smaller one to complete the process. Use the recommendations below as a guide for determining the appropriate flame size for different types of cooking. The size and type of utensils used and the amount of food cooked will influence the setting required for cooking. \* Flame Size Type Cooking High Flame Medium Flame Start Most Food; bring the water to the boil; Pan. Keep a slow boil; thickening sauces, sauces; Steam. Low Flame Keep cooking food; poaching; Vasa. \*These settings are based on the use of medium-weight metal or aluminum pans with caps. Settings may vary when using other types of pans. The flame color is the key to the correct adjustment of the burner. A good flame is clear, blue and hard to see in a well-lit room. Each cone of flame should be constant and sharp. Adjust or clean the burner if the flame is yellow-orange. Regardless of size, always select cooking pots, which is suitable for the amount and type of food being prepared. Select a burner and the size of the flame corresponding to the pan. Never let the flames extend beyond the outer edge of the pan. Never extend the flame beyond the outer edge of the utensils. A larger flame dispels heat and energy and increases the risk of being burned by flame (Fig. 2). Improper flame size Fig. 2 For deep fat frying, use a thermometer and adjust the surface control button accordingly. If the fat is too cold, the food will absorb the fat and be fat. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not try to fry too much food for the most part, as the food will neither be brown nor cook properly. 10 Surface Cooking \* \* Care & Seasoning Grid Using Griddle Care & Grid Seasoning Before first use: Wash Griddle Apply a thin layer of Preheat vegetables, Bake the desired grill, may appear wash each and then dry completely. Place the grid surface (front on the top, then turn the oven off in hot soapy water, and the back of the grating). rack in the oven, and let it cool before you have a sticky feel to it from the grating of the spices rinse thoroughly, removing. Process. If and completely dries. use: rusting, .. After use, clean each rinse oil to the full time for 1 hour at 350 °F. , To prevent \* DO NOT store in a dry place with a rigid BRUSH GRIDDLE \* Dry immediately Using water. oven at 350°F. , Surface After in hot soap and keep and hot water only. IN THE DISHWASHER, and apply a light layer of vegetable oil to grating before storage. grid: Place either Fig. 1). .Preheat the preheating part of the grid centered over both gas burners on the left side. grating for 5 minutes on medium to medium low setting. ensures a uniform distribution of heat during the cooking process. DO NOT preheat the grill and prevent heat from being cast. even on the HI setting. Preheating (See Slow Fig. 1 on HI may deform the grill Setting warmer drawer controls \* \* Arrange warmer drawer shelves Using warmer drawer Arrange warmer posts (Warm & ReadyTM) Rack rack positions can be used in two ways: • •\_ntheupwa\_dp\_siti\_@\_2tl\_a\_w\_\_pr\_fi\_ef\_@itemst\_bep\_acedb\_thunderand\_nt\_p\_fiterack(f\_r example, , rolls or biscuits on top of the rack and a casserole bowl underneath). In the descending position (Fig. 3) to allow you to place light food and empty pots (e.g. rolls or pastries and plates) on the shelf. Always use potholders or oven gloves when removing food from the warmer as cooking pots and plates will be warm and you can be burned. J\_ armer Fig. 2 Using the hot jJ drawer holder in the upposition \_Warmor J Rack drawer in position j down Fig. 3 Sertar The purpose of the warmer drawer is to keep the cooked food warm at serving temperature. It always starts with hot food. It is not recommended to heat cold foods in the warmer drawer. All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality. Do not use plastic wrap to cover food. Plastic can melt on the drawer and can be very difficult utensils and cooking pots, recommended for use in the oven in the warmer drawer. Note: The warmer drawer will not work during the Auto-Clean cycle 11. to clean. Use only Setting warmer drawer controls • Warmer drawer + Bread Check Indicator Setting Warmer Sertar & Bread Proofing Controls Warmer Sertar WarmEr Food Temperature Settings (Warm & ReadyTM) Sertar & Bread Proofing Indicator Lights Control lights and indicators for warmer drawer and bread checking features are on the control panel. The indicator lights will turn on when the remote control is set and will remain on until the controls are turned off. To set warmer 1. Tap the drawer and bread check controls: H\_Q a 1 pad in the Warmer Warmer control position. The warmer light indicator of the MED drawer will blink. Note: If no more pads are touched within 25 seconds, the request to power the warmer drawer will be deleted. 2. Set the power level you want. Tap H\_...\_ HI (Fig. 2) or Lo(\_ O Lo PROOF BREAD Once to turn on the power level to activate the power level for LO (Fig. 4). The warmer drawer indicator will shine constantly, indicating that the warmer drawer is turned on. 3. Each touch of Lo\_ or Hm\_ pads will decrease or increase by @ 6 power levels from HI (Fig. 2) MED (Fig. 3) to LO (Fig. 4) and the bread-checking feature (Fig. 5). If the warmer drawer is set to the LO setting and the LO pad is touched again, the Bread Proofing feature will be enabled. \_00/bread Proof light will be activated constantly, indicating the Bread Proofing feature in ON (See Fig. 5 & Bread Dough Preparation Instructions on this page). To return to the standard Warmer Sertar settings, tap HI\_ pad at least once. Note: For best results, preheat the hotter drawer before adding food or bread dough. An empty drawer will preheat in about 15 minutes. 4. When food or dough is ready for removal, tap ' Food temperature settings From the drawer Most foods can be kept at serving temperatures within the MED. When a combination of food needs to be kept warm (e.g. a meat with 2 vegetables and rolls), use the HI setting. To avoid heat loss, do not open the drawer warmer repeatedly during use. o MED MED @ Lo \_ PROOF BREAD Fig. 2 PROOF BREAD L0 \_ Fig. 3 Warmer drawer Recommended Food settings Table item Use the recommended table For food temperature settings for the warmer drawer (see Fig. 6). If a particular food is not listed, start with the MED setting. Hio HI) pad once to turn the drawer warmer or bread proof feature OFF. Light indicator warmer warmer will stop. Warmer Fig. 1 Setting Bacon Hamburger Patties Poultry Outlets Fried Foods Pizza Sauces Caserole Eggs Steaks (beef, pork, lamb) Vegetables Biscuits Rolls, Hard Pastries Rolls (soft) Empty Dinner Plates Fig. 12 6 HI MED LO LO Hio HI(C&gt; O MED O MED O PROOF BREAD LO o Fig. 4 O LO o Fig. 5 PROOF BREAD Warmer • • Removal of the drawer Preparing the bread dough for the warmer drawer Removal & Replacing the warmer drawer Preparation of the bread dough for the warmer drawer The warmer drawer has a Feature Proof Bread that can be used to help prepare the bread dough. The recommended time to keep the bread dough in the warmer drawer is about 45-60 minutes. Be sure to follow the recommended or recommended recipe. The prepared bread dough should be placed in a large bowl, because the dough will almost double in volume. Arrange the drawer holder warmer in the downward position (see Fig. 1). Place the dish on the shelf in the warmer drawer and follow the instructions for setting the instructions for controlling the warmer drawer and bread sample at the top of this page. J\_W\_ armer Sertar in descending position Fig.1 Remove and replace , Drag warmer opw\_th hogo\_ (Warm with TM) To remove heater 1. 2. 3. Push down & Ready Sertar Sertar: 4. \_ Turn off the power before removing the warmer drawer. Open the drawer in the fully open position. Locate the slip lever on either side of the drawer, pull up on the left slip lever and push down on the right sliding lever (see Fig.2). Pull the drawer drawer from the range. To replace warmer (Warm & Ready 1. 2. 3. Pull the bearings into the front of the chassis plane (see fig. 3). Align the slip on either side of the drawer with the sliding slots on the range. Push the drawer into the range until the levers click (about 2). Pull the open drawer again to sit the gate slips into position. If you don't hear the click levers or the bearing slips don't feel seated remove the drawer and repeat the steps 1 to 3. This will minimize possible damage to load-bearing planes. TM) Drawer: fin\_ er Fig. 2 NOTE: The warmer drawer will NOT work while cleaning itself and ! Blocking the furnace ways of electric shock Hazard can occur and lead bearing Glide into serious injuries or death. Disconnect the appliance from the electricity before cleaning and maintaining the warmer drawer. Fig. 3 13 ... Electronic Oven Control Pad Features READ START LAY INSTRUCTIONS-with COACE, TIME, USE COOK and CLEAN FLEX CLEAN -- Use to select the oven cycle cook time-use to get into baking START -- PREHEATI - Self-cleaning Use to start all BAKE oven - Use features insert (not used normally with the oven feature, page length before using the oven. To schedule a late start time of timed baking or delayed self-cleaning. Carefuluse of the oven carefully, familiarize yourself with the different characteristics and functions of the oven, as described below. Detailed instructions for each feature and function follow later in this Use & Care Guide. (see paragraph 31). light). Hour. to (See BROIL -- Bake page select 20). Use for the Boil variable page 23 feature. (See Use to Precondition 0 THRU Oven NUMBERPADS-- 9 Temperature Use to Enter (See temperature page 19). SLOW COOK-- Use to select Slow Cook (See feature page 27). CONV CONVERT--USE CLOCK-- to select the conversion usage time setting by convection (See feature page 1 in day (See page 15). USE OF THE CUPTOR To turn the oven on and off (see page 36). ADD 1 TIMERON / MINUT OFF -- Use to use to set or cancel select Minute Kitchen Timer. The kitchen timer does not start or stop (see CONV BAKE-I Use to select Convection Add 1 feature page MEATS, the Bake (see 25). CAKES BREADS-select Cakes & Use to the Meats, and Breads Cooking feature. page 24). (See STOP/CLEAR any oven mode -- Use to cancel previously inserted, except for the time of day and timer minute. Press STOP/ CLEAR CLEAR to Cooking. STOP/ also controls the Oven Lock feature (see page 17). cooking page 16). Minimum & Maximum Control All listed features have minimum and maximum time or temperature settings that can be entered into the control. An ENTRY acceptance beep will ring every time a control pad is touched (the oven lock holder is delayed by 3 seconds). An ENTRY ERROR tone (3 short beeps) will ring if the entry or time is below the minimum or above the maximum settings for the feature, Pad CHARACTERISTIC SETTINGS PREEATTEMP. COACE TEMP. BROILTEMP. KITCHEN TIMER CLOCKTIME COOKTIME STARTTIME 12Hr. 24 Hr. 12Hr. 24 Hr. 12Hr. 24 Hr. 12Hr. 24 Hr. CLEANTIME CONVECTION BAKE 14 MIN. TEMP./TIME 170°F / 77°C 170°F / 77°C 400°F / 205°C 0:01 Min. 0:01 Min. 1:00 Hr./Min. 0:00 Hr./Min. 0:01 Min. 0:01 Min. 1:00 Hr./Min. 0:00 Hr./Min. 2 hours 325°F/163°C MAX. TEMP./TIME 550°F / 288°C 550°F / 288°C 550°F / 288°C 11:59 Hr./Min. 11:59 Hr./Min. 12:59 Hr./Min. 23:59 Hr./Min. 11:59 Hr./Min. 23:59 Hr./Min. 12:59 Hr./Min. 4 hours 550°F/288°C Setting Oven Controls • Setting the Clock Changing between 12 or24 hour display Setting the Clock The CLOCK \_ pad is used to set the clock. The clock can be set for 12 or 24 hours of operation of the clay. The watch was preset at the factory for a 12-hour operation. When the interval is controlled for the first time or when the power supply to the range has been interrupted, the timer on the display will flash with the PF power outage (see Fig. 1). Fig. 1 INSTRUCTIONS To set 1. watch Press \_ (e.g. DISPLAY for 1:30): G CLO will appear on the display (Fig. 2). Fig. 2. Press (1\_(...))@tampons to set the time of day (Fig. 3). CLO will appear on the screen. Press (\_ at\_ 130 CLO Fig. 3 will disappear and the clock will start (Fig. 4). Change 1. between Press and hold \_12 or 24 hours of display day: for 6 seconds (Fig. 3). While holding \_for 6 seconds pad down the current time of day will remain and the CLO will disappear from the screen (Fig. 4). Continue to hold the stand until 12 Ht(Fig. 5) or 24 Hr. 2 appears on the display. Press \_ to switch between 12 and 24 hours of the day Fig. 4 O display. The display will display either 12 Hours (Fig. 5) or 24 Hr (Fig. 6). 3. Press \_ to accept the change you want, or press \_ in Fig. 5 v rejects the change. 4. Reset the correct time as described in To set the clock above. Please note that if the 24 hour mode of the day has been chosen, the clock will now display the time from 0:00 to 23:59. 15 Fig. 6 Setting oven controls \* \* Bake continuously or twelve hours of energy saving Kitchen saving mode Timer Continuous setting Bake or 12 hours of energy @ TIMER and FLEX CLEAN @ Control saving pads bake continuously or 12 hours energy saving features. The control of the oven has a 12-hour energy saving feature, which will turn off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to overwrite this feature for DISPLAY CONTINUOUS Baking INSTRUCTIONS. To set the energy control 1. Saving for continuous baking or 12-hour features: and hold @ for 6 seconds (Fig. 1). 12-Hr or --:Hr for 6 seconds Fig. 1 will appear on the screen, and the control will beep once. 2. Press \_ to switch 12 Hours of Energy Saving and @ Continuous Bake Features. Note: 12-Hi (Fig. 2) in the display indicates the control is set for 12 Hours of Energy Saving feature and % -:Hr (Fig. 3) indicates the control is set for the continuous baking feature. Fig. 2 Fig. 3 3. Press \_ setting time to accept the change (Fig. 4; the display will return to the day) or press @ Kitchen to reject the change, Fig. 4 Timer KITCHEN \_ pad controls the Kitchen Timer feature. The kitchen timer serves as an extra timer in the kitchen, which will beep when the time set run out. It does not start or stop cooking. The Kitchen Timer function can be used during any of the other oven control functions. See Mimumum Settings & Maximum Control Pad on page14 for time settings. INSTRUCTIONS To set 1. @ Press Kitchen. Timer (e.g. DISPLAY 5 minutes): 0:00 will appear and TIMER will blink in the @ display(Fig. 5). Fig. 5 2. Press the numeric pads to set the desired time on the screen (for example, press the w,oiunt down time with 5:00 and TIMER will appear on the screen (Fig. 6). Fig. 6 Note: If \_ 3. is not pressed, the timer will return to the time of day. After the set time runs out, End and TIMER will be displayed on the display (Fig. 7). The clock will ring with 3 beeps every 15 seconds until @ is pressed. Fig. 7 To cancel the run out: Press @. The kitchen timer before the set time has @ The display will return to the time of day. 16 Setting oven controls\* , Setting oven lock temperature Setting @ Oven Lockout CUPTOR LOCKOUT Feature pad controls the oven lock feature. The Oven Lock feature automatically locks the oven door, prevents the V Warmer drawer and most oven controls from starting. It does not turn off the clock, kitchen timer or indoor oven lights. INSTRUCTIONS To activate 1. Oven Lock Water feature: for 3 seconds (Fig. 1). Press and hold @ DISPLAY for 3 seconds v 2. After 3 seconds a beep will sound, LOC will appear and DOOR LOCKED will blink on the display. Once the oven door is locked, the BLOCK DOOR indicator will not blink. To reactivate 1. normally Press and hold \_ Fig. 1 oven operation: for 3 seconds. It's going to sound beeping. LOC will for3seconds v 2. Clear. The BLOCKED door will continue to blink until the oven door is completely unlocked (see Fig. 2). The oven is fully operational again. The temperature setting Broil \_ Display m Fahrenheit and FLEX CLEAN \_ Fig. 2 or Celsius controls the modes of displaying the temperature Fahrenheit or Celsius. Control of the oven can be programmed to display temperatures in Fahrenheit or Celsius. The oven was preset at the factory to display in Fahrenheit. To change the display from Celsius to Fahrenheit: 1. Fahrenheit AT Celsius or To tell if the display is set to press Fahrenheit or Celsius \_ (Fig. 3) and hold for 7 seconds; 550 °" will appear for the first time in and then you'll call a beep. If F appears, the display is set to display temperatures in Fahrenheit (Fig. 4). If C appears, the display is set to display temperatures in Degrees Celsius (Fig. 5). 2. Press \_ Press (\_ for7seconds Fig. 3) to switch between Fahrenheit or Celsius display modes. The display will display either F (Fig. 4) or C (Fig. 5). 3. DISPLAY to accept the change or press @ Fig. 4 to reject the change. Fig. 5 17 Setting oven controls • Silent Control Operation Saving & Recalling Recipe Settings Setting Silent Control The DELAY START @ Operation and FLEX CLEAN @ pads control the Silent Control Operation feature. The Silent Control operating feature allows the control of the oven to be operated without sounds or beeps whenever necessary. If desired, the control can be programmed for silent operation and later returned to operation with all normal sounds and beeps. INSTRUCTIONS To change the control from normal silent control operation: 1. TAKE THE OPERATION OF THE DISPLAY sound to figure out if the range is set for normal or silent operation press and hold \_SUTE\_ for 7 seconds. 0:00 will appear and DELAY for 7 seconds will blink on the display (Fig. 1). 2. Fig. 1 @ Press \_FCLL\_ to switch between normal sound operation and silent operation. The display will display either :SP (Fig. 2) or :- (Fig. 3). Fig. 2 If :SP appears (Fig. 2), the control will work with normal sounds and beeps. If :- (Fig.3) occurs, the control is in silent mode. A Press \_ to accept the change or press \_ to reject the change Fig. 3. Saving and recalling recipe settings, the Recipe Recall feature can be used to record and recall your favorite recipe settings. This feature can store 1 setting for each of the basic cooking pads. The buffers with which a recipe can be stored are BAKE \_ & BREADS \_ CONY @BAKE, MEATS \_ CAKES \_ To store a recipe, start the recipe with one of the listed pads. When using the \_ media to start cooking, press and hold the START key for 6 seconds. When the second beep rings, release the START support. The second beep indicates that the recipe has been stored correctly. To store a new recipe over the old stored recipe, configure the recipe so you would normally do it and save by holding the START pad until the second beep rings. The recipe will be saved and the oven will start with the new recipe. NOTES: 1. Press the tampon \_ when cooking temperatures enter and the times will turn on the oven. If you want to store recipes but do not start the oven press \_ pad. after pressing 2. Once a recipe has been stored with any of the 5 basic cooking pads listed above, recipe will appear in the display when you press the pad in the future. 3. If you need a recipe that is different from the currently stored recipe, but do not want to lose the old stored recipe, overwrite with the new time and temperature settings and press (do not hold) hold) \_ 18 pad at a time. Setting oven controls • Preheat for setting the electric oven Preheat For the best baking performance use the PREHEAT \_ feature. The Preheated feature will bring the oven to the set baking temperature and then indicate when to place the food in the oven. Use this feature in combination with the Bake buffer when recipes require preheating. Preheating is not necessary for roasting or cooking casseroles. The oven may be programmed to preheat to any temperature between 170°F and 550°F. INSTRUCTIONS To set the preheating temperature 1. Arrange the inner shelves of the oven. 2. Press \_ On the display will appear the display for 350°F: - - - o, and BAKE (see Fig. 1). 3. Press 3 \_ ( \_ 350 °" will appear on the display Fig. 1 (see Fig. 2). 4. Press \_ PRE and BAKE will appear on the display as the oven heats up and reaches 350°F (Fig. 3). Fig. 2 Note: After the oven has reached the desired temperature (this example, 350°F), the control will sound a long beep, the PRE light will go out and the oven temperature will be displayed (Fig. 4). If the beep has been missed, a quick look at the oven temperature display showing in the oven screen is a good way to check that the oven has already reached the preheating temperature. After the oven has preheated, place the food in the oven. The BAKE light will stay on. Press \_ Fig. 3 @ when baking is complete or to cancel the Preheat feature Fig. 4. To change the preheating temperature (e.g. changing while the oven is from 350 to 425 °F): If it is necessary to change the preheating temperature while the oven is preheating to the initial temperature: 1. During preheating, press @ \_ - - - ° and BAKE will appear Fig. 5 on the display (Fig. 5). Enter the new preheating temperature. Press 425 ° and COACE 3. Press \_ will appear on the display (Fig. 6). Fig. 6 PRE and BAKE will appear on the display as V the oven heats up to 425°F (Fig. 7). A long beep will ring once the oven temperature reaches 425°F and the display will display 425° and BAKE (see Fig. 8). 4. Fig. 7 When baking is complete press \_ Fig. 8 19 Setting oven controls • Baking Set Bake Bake \_ pad controls normal baking. If preheating is required, see the CAUTION \_ feature for instructions. The oven can be programmed to bake at any temperature between 170°F and 550°F (the sample shown below is 350°F). INSTRUCTIONS To set the baking temperature press display to 350°F: 1. Arrange the inner shelves of the oven and place the food in the oven. 2. Press ( \_ - - - o. will appear on the display (Fig. 1). 1,350 °" will appear on the screen. 4. Press \_ A beep will sound once the oven temperature reaches 350°F and the display will display 350° and COACE (Fig. 3). Pressing Fig. 2 will cancel the Bake feature at any time. Fig. 3 To change the baking temperature from 350° to 425 °F): (example change After the oven has already been to bake at 350°F and the oven temperature must be changed to 425°F, press (Fig. 4) and - - - ° will show on the screen. , Press BAKE Blinks and 425 °" will G Source Exif Data: File Type: PDF File Type Extension: pdf MIME Type: application/pdf PDF Version: 1.2 Linearized : No Page Count : 40 Page Layout : SinglePage Page Mode : UseNone Producer : Goby Monitor Application version 3, 2, 1, 4 Create Date : Thursday Apr 05 18:12:42 2007 Author : Title : Subject : EXIF Metadata provided by EXIF.tools EXIF.tools

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