

Kenmore PRO^{®/MD}



GAS RANGE

36" width / 6.2 cu. ft. /

Front Control Gas Range / with True Convection & Air Fry



Customer Assistance
1-800-265-8456
www.koolatron.com

KKProGRFC36X6.2-AFC
Use & Care Guide

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RANGE SAFETY

Your safety and the safety of others is very important

Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the range. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

What the icons and signs in this user manual mean:



CAUTION: To reduce the risk of fire, explosion, electric shock, or personal injury when using your oven, follow these basic safety precautions.



Hazards or unsafe practices that may result in severe personal injury or death.



Hazards or unsafe practices that may result in minor personal injury or property damage.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet (91.5 cm).

California Proposition 65 Warning:



Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

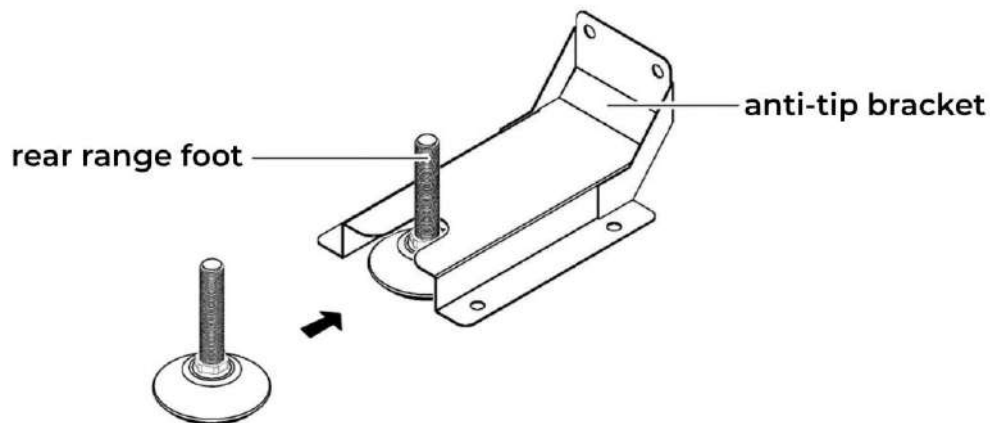
ANTI-TIP DEVICE



- A child or adult can tip the range and be killed.
- Install anti-tip bracket to floor or wall per installation instructions.
- Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.
- Re-engage the anti-tip bracket if range is moved.
- Do not operate the range without the anti-tip bracket installed and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to the floor or wall.
- Slide range back and make sure rear range foot is under anti-tip bracket



IMPORTANT SAFETY INSTRUCTIONS



If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

- Use this appliance only for its intended purpose as described in this User Guide.
- Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, and crevices around the oven door.
- Be sure your appliance is properly installed and grounded by a qualified technician.
- User servicing - Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Always disconnect the power to the appliance before servicing by removing the fuse or switching off the circuit breaker.
- Do not store items of interest to children in cabinets above a range or on the back guard of a range. Children climbing on the range to reach items could be seriously injured.
- Do not leave children alone. Never leave children alone or unattended in an area where this appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Never use your appliance for warming or heating the room.
- Do not use water on grease fires. Turn off the oven to avoid spreading the flames. Smother the fire or flames by closing the door or use a dry chemical, baking soda, or foam-type extinguisher.



WARNING

ADDITIONAL SAFETY INSTRUCTIONS

- Do not store items in or on the appliance. Do not store flammable materials in the oven or near the surface burners. Be sure all packing materials are removed from the appliance before operating it. Keep plastics, clothes, and paper away from parts of the appliance that may become hot.
- Wear proper apparel. Never wear loose-fitting or hanging garments while using the appliance.
- Use only dry potholders. Placing moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch hot burners. Do not use a towel or other bulky cloth.
- Teach children not to play with the controls or any other part of the range.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid creating a hazard.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



WARNING

ELECTRICAL SAFETY

- If the surface is cracked, switch off and unplug the appliance to avoid the possibility of electrical shock. Do not use your cooktop until the glass surface has been replaced.
- Disconnect the range from AC power or turn off its breaker circuit before replacing the lamp to avoid the possibility of electric shock.
- The range should not be placed on a base.
- **PROPER INSTALLATION:** Be sure your appliance is properly installed and grounded by a qualified technician.
- Flush-mounted appliances may be operated only after they have been installed in cabinets and workplaces that conform to the relevant standards. This ensures that the appliances are installed in compliance with the appropriate safety standards.
- If your appliance malfunctions or if fractures, cracks, or splits appear:

- Switch off all cooking zones
- Unplug the range from the AC wall outlet
- Contact your local service center.
- If the appliance is flooded by any liquid, disconnect the appliance from power by turning off the circuit breaker that is powering it. Please contact your nearest service center. Failing to do so may result in electric shock or fire.
- If the appliance produces a strange noise, a burning smell, or smoke, unplug the power plug immediately and contact your nearest service center. Failing to do so may result in electric shock or fire.
- Do not touch the power cord. Do not touch the appliance. A spark may result in an explosion or fire.
- Do not attempt to repair, disassemble, or modify the appliance yourself. Since a high voltage current enters the product chassis, it may result in electric shock or fire. When a repair is needed, contact your nearest service center.
- If any foreign substance such as water has entered the appliance, contact your nearest service center. Failing to do so may result in electric shock or fire.
- Do not touch the power cord with wet hands. This may result in electric shock.

WARNING CHILD SAFETY

- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible adult.
- Young children should be supervised to ensure that they do not play with the appliance.
- Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.
- The cooking zones will become hot when you cook. To keep small children from being burned, always keep them away from the appliance while you are cooking.
- Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children. If a child places a plastic bag over their head, the child can suffocate.
- Do not let children or any person with reduced physical, sensory, or mental capabilities use this appliance unsupervised.

- Make sure that the appliance's controls and cooking areas are out of the reach of children. Failing to do so may result in electric shock, burns, or injury.



WARNING

SURFACE BURNER SAFETY

- Never leave surface burners unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite.
- Protective Liners: Do not use aluminum foil to line surface burner drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Do not lift the cooktop. Lifting the cooktop can damage the range and cause the range to malfunction.
- Do not operate the cooktop without cookware. If the cooktop operates without cookware, the control knobs will become hot.
- Use care when touching the cooktop. The surface of the cooktop will retain heat after the controls have been turned off.
- Be careful when placing spoons or other stirring utensils on the cooktop surface when it is in use. They may become hot and could cause burns.
- Use proper pan sizes: This appliance is equipped with surface burners of different sizes. Select pots and pans that have flat bottoms large enough to cover the surface area of the burner. Using undersized cookware will expose a portion of the burner to direct contact and may result in the ignition of clothing. Matching the size of the pot or pan to the burner will also improve efficiency.
- Utensil handles should be turned inward and not extended over adjacent surface burners. To reduce the risk of burns, ignition of flammable materials, or spillage due to unintentional contact with utensils, position utensil handles so that they are turned inward and do not extend over adjacent surface burners.
- Glazed cooking utensils: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware can be used for range top service without breaking due to sudden changes in temperature.
- Cleaning: Read and follow all instructions and warnings on the cleaning cream labels.

- Be sure you know which control knob operates each surface burner. Make sure you turn on the correct surface burner.
- Always turn the surface burners off before removing cookware.
- When preparing flaming foods under the hood, turn the fan on.
- Keep an eye on foods being fried at high or medium high heat settings.
- Do not store heavy items above the cooktop that could fall and damage it.
- Do not use decorative surface burner covers - If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.
- DO NOT TOUCH SURFACE BURNERS OR AREAS NEAR BURNERS. Surface burners may be hot even though they are dark in color. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the surface burners or areas near the burners until they have had sufficient time to cool. Among these areas are the cooktop and areas directly facing the cooktop.
- GLASS/CERAMIC COOKING SURFACES: Do not cook on a broken cooktop. If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.



WARNING

OVEN SAFETY

- DO NOT TOUCH THE BURNERS OR INTERIOR SURFACES OF THE OVEN. Heating burners may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the burners or interior surfaces of the 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, the oven door, and the window of the oven door.
- Do not heat unopened food containers. The build-up of pressure may cause the container to burst and result in injury.
- Do not use the oven for a storage area. Items stored in an oven can ignite.

- Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.
- Protective liners: Do not use aluminum foil to line the oven bottoms. Improper installation of these liners may result in a risk of electric shock or fire.
- Keep oven vent ducts unobstructed. The oven vent is located above the right rear surface burner. This area could become hot during oven use. Never block this vent or place plastic or heat-sensitive items on it.
- Placement of oven racks:
 - Always place oven racks in the desired location while the oven is cool.
 - If the rack must be moved while the oven is hot, use potholders.
 - Do not let the potholders come in contact with the hot burners.
- Do not allow aluminum foil or a meat probe to contact the burners.
- During use, the appliance becomes hot. Care should be taken to avoid touching burners inside the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface which may result in the glass shattering.
- VENTILATING HOOD:
 - Clean ventilating hoods frequently.
 - Do not let grease accumulate on the hood or filter.
 - When flaming foods are under the hood, turn the hood fan on.
- If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
- Always observe safety precautions when using your oven. Never try to repair the oven on your own - there is dangerous voltage inside. If the oven needs to be repaired, contact an authorized service center near you.
- Do not open the door when the food in the oven is burning. If you open the door, it causes an inflow of oxygen and may cause the food to ignite.
- Do not apply excessive pressure to the door or the inside of the appliance. Do not strike the door or the inside of the appliance. Hanging on to the door may result in the product falling and cause serious injury.
- If the door is damaged, do not use the appliance. Contact a service center.

- Do not operate while empty except for self-cleaning.
- Do not scratch the glass of the oven door with a sharp object. This may result in the glass being damaged or broken.



CAUTION

USAGE CAUTIONS

- Take care not to contact the oven door, burners, or any of the other hot parts with your body while cooking or just after cooking. Failing to do so may result in burns.
- If you use the appliance when it is contaminated by foreign substances such as food waste, it may result in a problem with the appliance.
- Take care when removing the wrapping from food taken out of the appliance. If the food is hot, hot steam may be emitted abruptly when you remove the wrapping and this may result in burns.
- Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot. Failing to do so may result in burns.
- Do not use or place flammable sprays or objects near the oven. Flammable items or sprays can cause fires or an explosion.
- Do not insert fingers, foreign substances, or metal objects such as pins or needles into inlets, outlets, or holes. If foreign substances are inserted into any of these holes, contact your product provider or nearest service center.
- Any adjustments or repairs to the oven door must be done by a licensed professional. Do not tamper with or make any adjustments or repairs to the door. Under no circumstances should you remove the door or outer shell of the oven.
- Do not store or use the oven outdoors.
- Never use this appliance for purposes other than cooking. Using the appliance for any purpose other than cooking may result in fire.
- Open the cap or stopper of sealed containers (herb tonic tea bottle, baby bottle, milk bottle and so on) before heating them. Make a hole in food items that have shells (eggs, chestnuts, etc) with a knife before cooking them. Failing to do so may result in burns or injury.
- Never heat plastic or paper containers and do not use them for cooking. Failing to do so may result in fire.

- Do not heat food wrapped in paper from magazines, newspapers, etc. This may result in fire.
- Do not hold food in your bare hands during or immediately after cooking.
- Use cooking gloves. The food may be very hot and you could burn yourself.
- Handle and oven surfaces may be hot enough to cause burns after cooking.
- If the surface is cracked, turn the appliance off. Failing to do so may result in electric shock.
- Dishes and containers can become hot. Handle with care.
- Hot foods and steam can cause burns. Carefully remove container coverings, directing the steam away from your hands and face.
- Take care as beverages or food may be very hot after heating, especially when feeding a child. Check that it has cooled sufficiently.
- Take care when heating liquids such as water or other beverages.
 - Make sure to stir during or after cooking.
 - Avoid using a slippery container with a narrow neck.
 - Wait at least 30 seconds after heating before removing heated liquid. Failing to do so may result in an abrupt overflow of the contents and cause burns.
- Do not stand on top of the appliance or place objects (such as laundry, oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.
- Items such as a cloth, may get caught in the door. This may result in electric shock, fire, problems with the product, or injury.
- Do not operate the appliance with wet hands. This may result in electric shock.
- Do not spray volatile substances such as insecticide onto the surface of the appliance. As well as being harmful to humans, it may also result in electric shock, fire, or problems with the product.
- Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.
- Do not place food or heavy objects over the edge of the oven door. If you open the door, the food or object may fall and this may result in burns or injury.

- Do not abruptly cool the door, the inside of the appliance, or a dish by pouring water over it during or just after cooking. This may result in damage to the appliance. The steam or water spray may result in burns or injury.
- Do not store anything directly on top of the appliance when it is in operation.
- Do not use sealed containers. Remove seals and lids before cooking. Sealed containers can explode due to the build up of pressure even after the oven has been turned off.
- Take care that food you are cooking in the oven does not come into contact with the heating element. This may result in fire.
- Do not overheat food. Overheating food may result in fire.



WARNING

CRITICAL CLEANING WARNINGS

- Do not clean the appliance by spraying water directly on it.
- Do not use benzene, thinner, or alcohol to clean the appliance. - This may result in discoloration, deformation, damage, electric shock, or fire.
- Take care not to hurt yourself when cleaning the appliance (externally or internally). You may hurt yourself on the sharp edges of the appliance.
- Do not clean the oven with a steam cleaner. This may result in corrosion. Instead use the appliance's built-in steam cleaning function.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.

CRITICAL INSTALLATION WARNINGS



WARNING

- This appliance must be installed by a qualified technician or service company. Failing to have a qualified technician install the range may result in electric shock, fire, an explosion, problems with the product, or injury.
- Unpack the oven, remove all packaging material and examine the oven for any damage such as dents on the interior or exterior of the oven, broken door latches, cracks in the door, or a door that is not lined up correctly. If there is any damage, do not operate the oven and notify your dealer immediately.

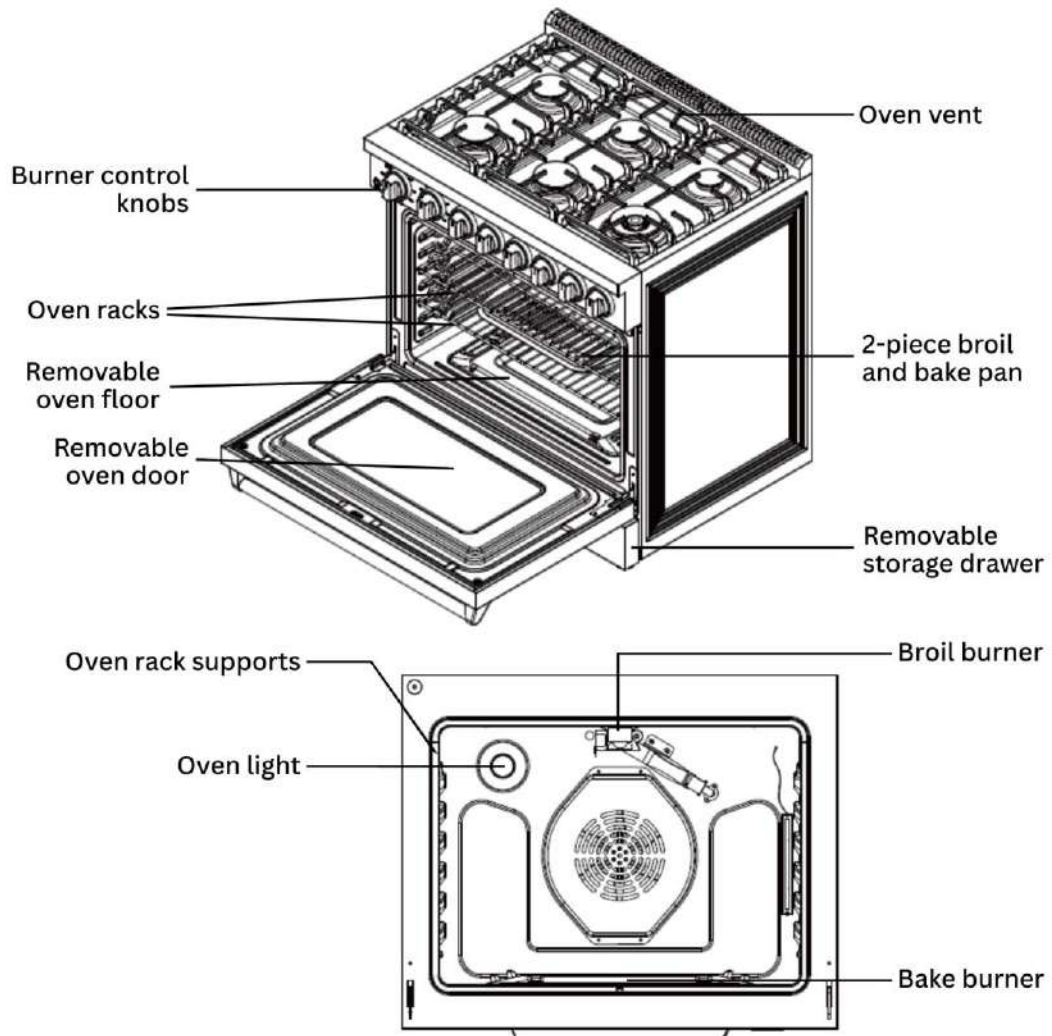
- Plug the power cord into a properly grounded outlet with the proper configuration. Your oven should be the only item connected to this circuit.
- Keep all packaging materials out of the reach of children. Children may use them for play and injure themselves.
- Install your appliance on a level and hard floor that can support its weight. Failing to do so may result in abnormal vibrations, noise, or problems with the product.
- This appliance must be properly grounded:
 - Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line. This may result in electric shock, fire, an explosion, or problems with the product.
 - Do not cut or remove the ground prong from the power cord under any circumstances.
- Connect the range to a circuit that provides the correct amperage.
- Do not install this appliance in a humid, oily, or dusty location, or in a location exposed to direct sunlight or water (rain drops). This may result in electric shock or fire.
- Do not use a damaged power cord or loose wall socket. This may result in electric shock or fire. If the power cord is damaged, contact your nearest service center.
- Do not pull or excessively bend the power cord.
- Do not twist or tie the power cord.
- Do not hook the power cord over a metal object or insert the power cord between objects. This may result in electric shock or fire.
- Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.
- Do not install a ventilation system that blows air downward toward this cooking appliance. This type of ventilation system may cause ignition and combustion problems with this cooking appliance resulting in personal injury or unintended operation.
- This appliance is intended for normal commercial use. It is not approved for outdoor installation, or any other application not specifically allowed by this manual.

- This appliance requires connection to a 3-prong 120VAC single-phase (split-phase), 60Hz grounded electrical source protected by a 20-Amp circuit breaker or slow blow fuse. When installed, the 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.
- Proper installation is the responsibility of the installer. Any adjustment and service should be performed only by qualified oven installers or service technicians. The manufacturer is not responsible for any injury or damage that may result from incorrect or defective installation by unauthorized personnel.
- Product failure due to improper installation is not covered under warranty.

SAVE THESE INSTRUCTIONS

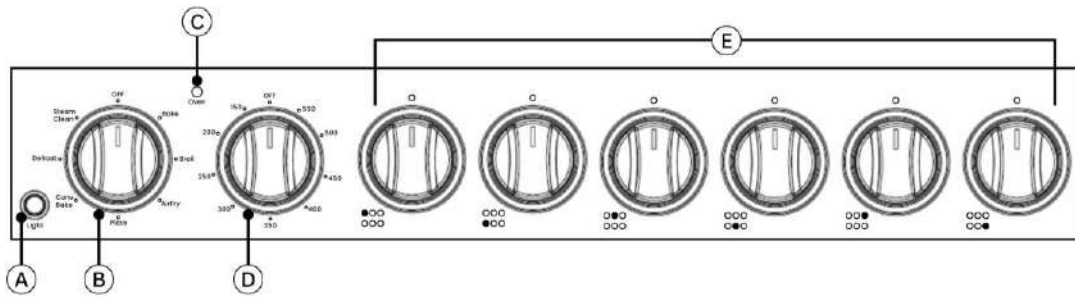
OVERVIEW

RANGE LAYOUT



CONTROL PANEL LAYOUT

NOTE: The appearance of the knobs may vary from what is shown below.

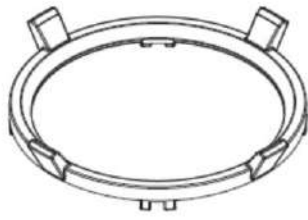


- A. Oven light indicator
- B. Oven function control knob
- C. Oven ON indicator
- D. Oven temperature control knob
- E. Surface burner control knob

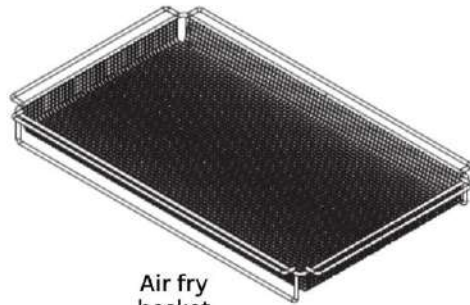
OVEN CONTROLS

POSITION	DESCRIPTION
Bake	Cooks food using the bottom oven burners.
Broil	Cooks food using only the top oven burner. Broiling uses direct radiant heat to cook food. The burner cycles on and off at intervals to maintain the oven temperature.
Air Fry	Uses the top and bottom burners and convection fan to circulate hot air for faster cooking.
Pizza	For baking pizza with intensive browning and a crispy bottom.
Conv Bake	The convection burner is hidden in the rear panel of the oven cavity, and assisted by the convection fan, provides balanced, efficient heating.
Defrost	When set to defrost, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat such as ice cream cakes, cream or custard desserts, and fruitcakes.
Steam Clean	Heats a small amount of water into steam to deep clean inside the oven.

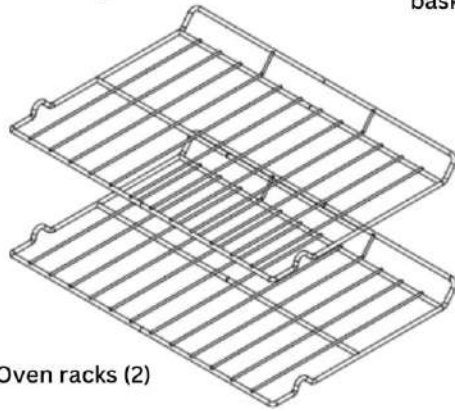
INCLUDED ACCESSORIES



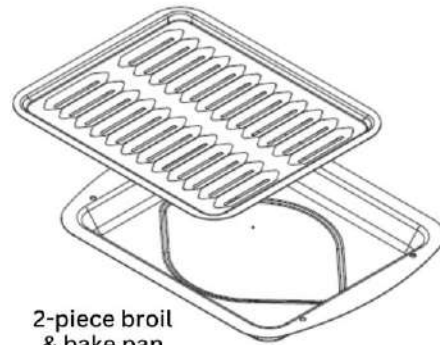
Wok ring



Air fry basket



Oven racks (2)



2-piece broil & bake pan

NOTE:

- Reference the contact information on the front of this manual and contact customer assistance if any accessories are missing.
- To purchase replacement parts or any other accessories, please visit www.cosmoappliances.com or contact customer assistance.
- The images in this manual may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

BEFORE YOU BEGIN USING YOUR RANGE

WARNING

- All electrical equipment with moving parts can be dangerous. Make sure that you read and understand all safety information. See “RANGE SAFETY.”
- Do not touch any hot surface on your range. Use oven gloves or potholders.
- Do not let children near your range.

BEFORE TURNING ON THE BURNERS OR OVEN

- Remove all packaging materials.
- Wipe the surfaces of your range with a damp cloth or sponge, then dry with a clean, dry cloth.

IMPORTANT: Do not use harsh detergents, scouring powder, or any sharp objects to clean your range. These items can damage the surfaces of your range.

- **NOTE:** When you turn on an element or the oven for the first time, smoke and odors may be emitted. This is normal. Make sure that the room is well ventilated.

OPERATING THE SURFACE BURNERS

WARNING

- Before using the surface burners, make sure that you follow all the safety warnings and precautions as listed. Failure to do so could result in product damage, personal injury, or death.
- The use of a gas-cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

CAUTION

BEFORE COOKING

- Do not place or store items that can melt or catch fire on the cooktop, even when it is not being used.
- Turn the surface burners on only after placing cookware on them.

CAUTION

WHILE COOKING

- Do not place aluminum foil or plastic items such as salt and pepper shakers, spoon holders, or plastic wrappings on your range when it is in use. The hot air from the vent could melt plastics or ignite flammable items.
- Make sure that you turn on the correct burner.
- Always place a pan in the center of the surface burner you are cooking on.
- Never leave surface burners unattended while using a high heat setting. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Turn the surface burners off before removing cookware.
- Do not use plastic wrap to cover food. Plastic may melt onto the surface and be difficult to remove.



CAUTION

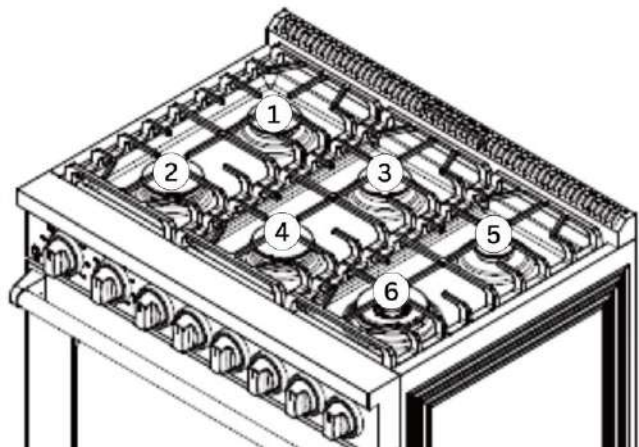
AFTER COOKING

- Do not touch the surface burners until they cool down. Surfaces may still be hot and burns may occur if you touch parts of the cooktop surface before it has cooled down sufficiently.
- Clean spills on the cooking area as soon as it has cooled sufficiently to prevent tough cleanup chores later.
- If cabinet storage is directly above the cooking surface, make sure that the items in the cabinet are used infrequently, and that they can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners, or aerosol sprays.

IDENTIFYING A SURFACE BURNER

Your range cooktop has six surface burners. The different burner sizes make sure that you have the correct heat source for each cooking job.

SURFACE BURNER SIZES		
BURNER	LOCATION	MAX OUTPUT
1	Rear left	9,000 BTU
2	Front left	18,000 BTU
3	Rear middle	12,000 BTU
4	Front middle	18,000 BTU
5	Rear right	6,000 BTU
6	Front right	22,000 BTU



LIGHTING A SURFACE BURNER

1. Select a burner and find its control knob.
2. Push the control knob in and turn it to the Ignite position. The electric spark ignition system will make a clicking noise.

NOTE:

- When one burner is turned to Ignite, other burners will spark. Sparking will continue as long as the knob remains at Ignite.
 - Do not touch any surface burner components (e.g. burner cap, burner base, igniter) while the igniters are sparking.
3. Once gas is ignited, turn the control knob to adjust the flame size.
 4. To turn off a burner, turn the control knob to the OFF position.

SELECTING A FLAME SIZE

Watch the flame, not the control knob, as you reduce heat. Match the flame size on a gas burner to the cookware being used for fastest heating.

NOTE: Never let the flames extend up the sides of the cookware. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.

IN CASE OF POWER FAILURE

In case of a power failure, you can light the gas surface burners on your range with a match. Surface burners in use when an electrical power failure occurs will continue to operate normally.

1. Using extreme caution, hold a lit match to the burner.
2. Push in the control knob, then turn the control knob to the Min. position.
3. Once gas is ignited, turn the control knob to adjust the flame size.

CHOOSING PROPER COOKWARE

Using the correct cookware can prevent many problems, such as uneven cooking or extended cooking time. The cookware size, type, and material will influence cooking efficiency and results.

COOKWARE MATERIALS

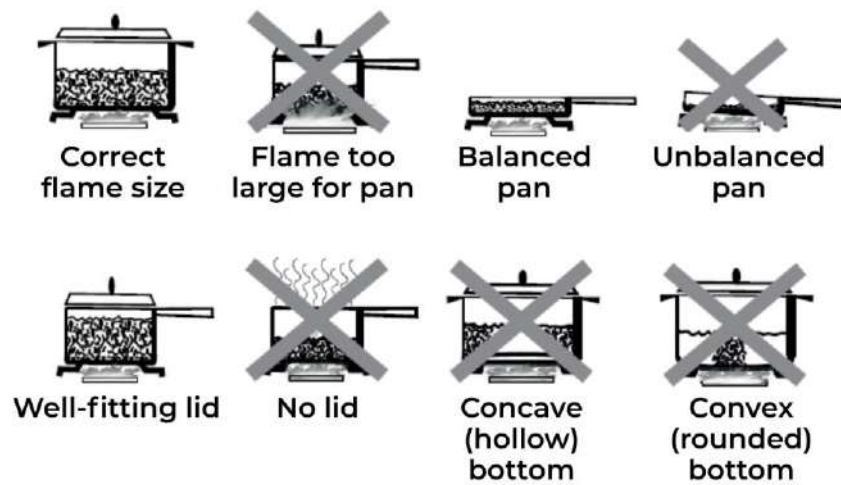
The cookware material determines how evenly and quickly heat is transferred from the surface burner to the pan bottom.

- **Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.**Cast-Iron:** If heated slowly, most skillets will give satisfactory results.
- **Stainless Steel:** This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.
- **Enamelware:** Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.
- **Glass:** There are two types of glass cookware, those for oven use only and those for top-of-range cooking.
- **Heatproof Glass Ceramic:** Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas ranges.

COOKWARE RECOMMENDATIONS

- Never let the flames extend up the sides of the cookware. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.
- The flame should not extend beyond the bottom edge of the cookware. Oversized cookware that spans two burners should be placed front to rear, not side to side.
- Match the size of the cookware to the amount of food being cooked to save energy when heating.
- Use a lid that fits properly. A well-fitting lid helps shorten the cooking time.

- Use balanced cookware that sits level on the cooktop grate without rocking. Center the cookware over the burner.
- If using a wok, use only a flat-bottomed wok with diameter of 14 inches or less. Make sure that the wok bottom sits flat on the grate.
- Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.



OPERATING THE OVEN

IMPORTANT: Read the instructions for each feature and cooking mode in this manual carefully before using the oven.

WARNING

- Stand away from the oven when opening the oven door. Escaping hot air or steam can burn your hands, face, or eyes. Let hot air or steam escape before removing or replacing food.
- Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.
- Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" (3.8 cm) from oven walls to prevent poor heat circulation.
- Do not cover the slotted grid of the 2-piece broiler pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- Do not place food, water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel surface.
- Do not block, touch or place items around the oven vent during cooking. Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow.
- In case of power failure, do not use the oven. The oven and broiler cannot be used during a power outage. Do not attempt to operate the electric ignition during an electrical power failure. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven cooking mode.
- As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.

- An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range shall not be used in conjunction with a gas range.



Food Poisoning Hazard

- Do not let food sit in the oven for more than one hour before or after cooking.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins and should be removed promptly when cooking is finished. Consuming spoiled food can result in food poisoning or sickness.

TIPS FOR SAVING ENERGY

- During cooking, keep the oven door closed except when you turn food over.
- To maintain the oven temperature, do not open the door frequently during cooking.
- If cooking time is more than 30 minutes, switch the oven off 5 to 10 minutes before the end of the cooking time. The residual heat completes the cooking process.
- To reduce the time needed for re-heating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.
- Whenever possible, cook more than one item at a time.

OVEN VENTS

- Do not block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.
- Areas near the vent may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic.
- It is normal to see steam when cooking foods with a high moisture content.

PREVENTING OVEN GLASS DOOR BREAKAGE

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit the glass surface of the oven door with bakeware or other objects.
- Do not wipe down the glass surface of the oven door until the oven has completely cooled.

BEFORE USING THE OVEN FOR THE FIRST TIME

- Start the oven in Bake mode at the highest available temperature setting and allow the oven to run for 1 hour to remove any dust or impurities. There will be a distinctive odor; this is normal. Ensure your kitchen is well ventilated during this conditioning period.

OVEN RACKS

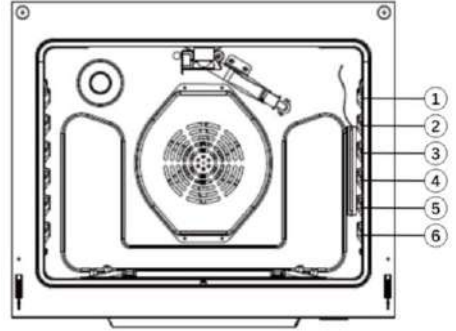
You can remove and reposition the oven racks in any of the six rack positions. Each oven rack has a built-in stop to prevent it from accidentally being pulled completely out. Correct positioning of the oven racks provides the best cooking results.

CAUTION

- Insert oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil or any other material or place anything on the bottom of the oven. Doing so will result in poor baking performance and may damage the oven bottom.
- Only remove or reposition oven racks when the oven is cool.

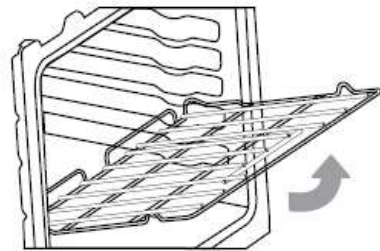
CHOOSING RACK POSITIONS

- For the best cooking results, adjust the oven rack so the food is positioned in the center of the oven. For most foods this will be rack position 3 or 4. For larger foods like roasts and turkey, move the rack down to position 5 or 6 to ensure the food is centred in the oven.
- When using multiple racks simultaneously, try to space the food evenly around the center of the oven. For example, when using two racks, place them in positions 3 and 5 or 2 and 4. Make sure that you leave 1 to 1.5 in (2.5 to 3.8 cm) of space around each item.
- For the best results when broiling, place the food close to the broil burner using rack position 1 or 2.



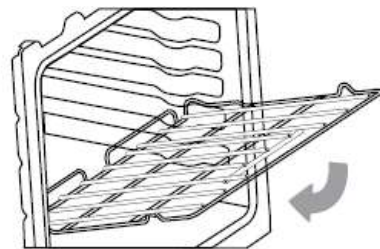
REMOVING OVEN RACKS

1. Pull the rack straight out until it stops.
2. Lift the front of the rack upwards and pull it the rest of the way out.



INSERTING OVEN RACKS

1. Place the back end of the rack on the support corresponding to your desired rack position.
2. Tilt the front end up and push the rack all the way in.



PREHEATING

- Preheating is generally desirable, although not absolutely necessary in all circumstances.
- It is normal for the convection fan to operate during preheating of various baking modes.

- Some foods are more robust and may have acceptable results without preheating. These foods include:
 - Large pieces of meat (eg. whole roasts, hams, or poultry) where the total cooking time is much longer than the time required to preheat.
 - Frozen potato products and frozen processed dinners that, by their nature and design, are more adaptable to baking variations.
- More delicate foods, such as baked goods (including breads, cakes, cookies, and pastries), pizzas, desserts, souffles, etc. will likely not have acceptable results without proper preheating.
- For oven modes that require preheating, the oven will automatically enter preheat mode when the temperature knob is turned from the OFF position to the desired temperature
- Once the set temperature is reached, an indicator tone will sound for a few seconds to alert you that preheating is complete.

OVEN FUNCTIONS

BAKE

The Bake mode uses heat from the lower burner to cook food. This mode works best with food placed on a single rack. Always preheat the oven first and place food centrally near the middle racks.

Using Bake Mode:

1. Adjust oven rack levels as needed.
2. Turn the Oven Function knob to **Bake**.
3. Turn the Oven Temperature knob to your desired temperature. Keep the oven door closed and wait for the oven to preheat to the set temperature.
4. When preheating is complete, place the food in the oven and close the door.

NOTE: Do not leave the door open any longer than necessary when placing food in the oven.

5. When cooking is finished, turn the Oven Function and Temperature knobs to the OFF positions and remove the food from the oven.

Tips and Techniques for Baking:

- Baking is cooking with heated air. The lower burner in the oven is used to heat the air but no fan is used to circulate the heat.
- Follow the recipe or directions for baking temperature, time, and rack position. Baking time will vary with the temperature of the ingredients and the size, shape, and finish of the utensil.
- For best results, use one oven rack when using Bake mode and leave at least 1 to 1 ½ in (2.5 to 3 cm) space between the utensil and oven walls.
- Check for doneness at the minimum time.
- Use metal bakeware (with or without a non-stick finish), heatproof glass, glass-ceramic, pottery, or other utensils suitable for use in the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from the recommended temperature.
- Use baking sheets without low sides or without sides or jelly roll pans.
- Dark metal pans or non-stick coatings will cook faster with more browning. Insulated bakeware will slightly increase the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the oven's finish.
- Avoid using the opened door as a shelf to place pans.

CONVECTION BAKE

The Convection Bake mode uses heat from the lower burner and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Always preheat the oven first. Baking times may be slightly longer for multiple racks than what would be expected for a single rack.

Using Convection Bake Mode:

1. Adjust oven rack levels as needed.
2. Turn the Oven Function knob to **Conv Bake**.

3. Turn the Oven Temperature knob to your desired temperature. Keep the oven door closed and wait for the oven to preheat to the set temperature.
4. When preheating is complete, place the food in the oven and close the door.
5. When cooking is finished, turn the Oven Function and Temperature knobs to the OFF positions and remove the food from the oven.

Tips and Techniques for Convection Baking:

- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- Reduce recipe baking temperatures by 25°F (15°C) when using convection bake.
- For best results, foods should be cooked uncovered in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bakeware.
- The number of oven racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection mode, with the following exceptions: Custards, quiches, pumpkin pie, cheesecakes, and other similar foods do not benefit from the convection heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals should be evenly spaced among rack positions 1, 2, 3, 4, 5 and 6. All six racks can be used for cookies, biscuits, and appetizers.
 - 2-rack baking: Use positions 3 and 5 or 2 and 4.
 - 3-rack baking: Use positions 2, 3 and 4; 1, 3 and 5; or 2, 4 and 6.
- When baking four cake layers at the same time, stagger the pans so that one pan is not directly above another. For best results, place 2 cake pans on the

front of the upper rack and two on the back of the lower rack and allow 1 to 1 ½ in (2.5 to 3 cm) or air space around all of the pans.

- When converting a recipe for convection baking, it may take some trial and error to achieve a perfect result. Keep track of your changes for the next time you want to prepare the recipe.

Foods recommended for convection baking:

- Appetizers, biscuits, cakes, casseroles, coffee beans, cookies (2-4 racks), cream puffs, popovers, yeast breads.
- One-dish entrees and oven meals (using rack positions 3 and 4)
- Air-leavened foods such as souffles, meringue, meringue-topped desserts, angel food cakes, and chiffon cakes.

AIR FRY

The Air Fry mode uses heat from the upper and lower burners and air movement from the convection fan to circulate hot air inside the oven. This mode is specially designed for oil-free frying and to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Always preheat the oven first and place food centrally near the middle racks.

Using Air Fry Mode:

1. Adjust oven rack levels as needed.
2. Turn the Oven Function knob to **Air Fry**.
3. Turn the Oven Temperature knob to your desired temperature. Keep the oven door closed and wait for the oven to preheat to the set temperature.
4. When preheating is complete, place the food in the oven and close the door.
5. When cooking is finished, turn the Oven Function and Temperature knobs to the OFF positions and remove the food from the oven.

Tips and Techniques for Air Frying:

- For best results, use the provided air fry basket and position the oven rack so the food is placed centrally in the oven.

- Spread the food out evenly in a single layer. Check the food frequently during cooking and shake or turn it for crispier results.
- If desired, spray the baking tray or air fry basket with a pan spray. Use an oil that can be heated to a high temperature before smoking such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on the bottom rack to catch the oil falling from the food. For high fat foods such as chicken wings, add a few sheets of parchment paper to absorb the fat.
- Foods high in fat will smoke when using Air Fry mode. Turn on your exhaust hood fan at its highest setting or open a window to ensure that the kitchen is well-ventilated.
- Prepared frozen foods may cook faster with Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check the food early, and adjust the cooking time as needed.

BROIL

The broil mode uses intense heat from the upper burner to sear foods. This mode works best for tender cuts of meat or fish and thinly cut vegetables, or for toasting, melting cheese, browning, and searing surfaces. Food should be placed near the upper part of the oven and should not be cooked for too long on each side.

Using Broil Mode:

1. Adjust oven rack levels as needed.
2. Turn the Oven Function knob to **Broil** and turn the Temperature knob to 550°F.
3. Place the food in the oven and close the door.
4. When cooking is finished, turn the Oven Function and Temperature knobs to the OFF positions and remove the food from the oven.

Tips and Techniques for Broiling:

- For best results, use a pan designed for broiling.
- Preheat the broiler for about 5 minutes before placing food in the oven.

- The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times.

PIZZA

This mode is designed to bake pizza with intensive browning and a crispy bottom.

Using Pizza Mode:

1. Adjust oven rack levels as needed.
2. Turn the Oven Function knob to **Pizza**.
3. Turn the Oven Temperature knob to your desired temperature. Keep the oven door closed and wait for the oven to preheat to the set temperature.
4. When preheating is complete, place the food in the oven and close the door.
5. When cooking is finished, turn the Oven Function and Temperature knobs to the OFF positions and remove the pizza from the oven.

DEFROST

When set to defrost, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat such as ice cream cakes, cream or custard desserts, and fruitcakes.

Using Defrost Mode:

1. Adjust oven rack levels as needed.
2. Turn the Oven Function knob to **Defrost** and turn the Temperature knob to 150°F.
3. Place the food in the oven and close the door.
4. When defrosting is finished, turn the Oven Function and Temperature knobs to the OFF positions and remove the food from the oven.

RANGE CARE AND MAINTENANCE

CAUTION

- Before cleaning, make sure all controls are turned off and the oven and cooktop are completely cool.
- Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.
- Do not clean the oven door gasket. The material of the gasket cannot withstand abrasion and it is essential for the gasket to remain intact. If you notice the gasket becoming worn or frayed, replace it immediately.
- Always re-engage and verify the anti-tip bracket if the range is moved.

CLEANING THE COOKTOP

IMPORTANT: Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

PORCELAIN ENAMEL SURFACES

1. Allow the range to cool completely.
2. Using a glass cleaner or mild liquid cleaner and a nonabrasive scrubbing pad, gently clean around the model and serial number plate.

NOTE: Do not scrub as scrubbing may remove the numbers.

PORCELAIN-COATED GRATES AND CAPS

1. Clean as soon as the cooktop, grates and caps are cool.
2. Clean using a nonabrasive plastic scrubbing pad and mildly abrasive cleanser.
3. Dry completely before reassembling burners. Do not reassemble caps on burners while wet.

NOTE: To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

BURNER BASE/SPREADER

1. Wash the burner base/spreader frequently with boiling water and detergent to remove any deposits which could block the flame outlet.
2. Before reinstalling, dry the burner base/spreader thoroughly so the burner will ignite properly.

CLEANING THE STAINLESS STEEL EXTERIOR

1. Allow the range to cool.
2. Clean the stainless steel surface using a liquid detergent, all-purpose cleaner, or stainless steel cleaner and a non-abrasive cloth, sponge, or cleaning pad. Always rub in the direction of the grain to avoid damaging the finish.

IMPORTANT: Never use soap-filled scouring pads, abrasive cleansers, cooktop polishing cream, steel-wool pads, gritty washcloths, or rough paper towels to clean the stainless steel surface. Permanent damage may occur even with one-time or limited use.

3. Use white vinegar if needed to remove hard water spots.
4. Wipe again with clear water to rinse.
5. Dry with a soft dry cloth or paper towel.

CLEANING THE CONTROL KNOBS

1. Pull the knobs straight away from the control panel to remove them.
2. Wash knobs with soap and water or in the dishwasher and dry completely.

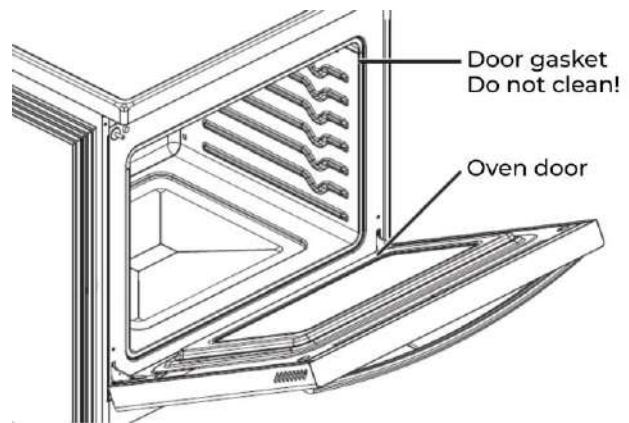
IMPORTANT: Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

3. Position knobs on their pegs and push straight back to replace.

IMPORTANT: Make sure knobs are in the OFF position when replacing.

CLEANING THE OVEN DOOR GLASS

- Do not immerse the oven door in water.
- Do not spray water or glass cleaner on the door vents.
- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket.



Cleaning Method

1. Clean the glass using a glass cleaner applied directly to a soft, non-abrasive cloth or sponge. Do not apply cleaner directly to the glass.
2. Wipe again with clear water to rinse and dry with a soft cloth.

CLEANING THE OVEN RACKS

1. Wash oven racks in warm soapy water, scrubbing with a steel-wool pad if needed.
2. Rinse with clean water and dry.

CLEANING THE BAKING TRAY/BROILER PAN

1. Scrub with a wet scouring pad and a mildly abrasive cleanser.
2. For heavy burnt-on residue: Soak for 20 minutes in a solution of ½ cup (125 mL) ammonia to 1 gal. (3.75 L) water and then scrub with a scouring or steel-wool pad.
3. Oven cleaner: Follow the product label instructions.

CLEANING THE STORAGE DRAWER

1. Allow the range to cool and fully open and empty the drawer before cleaning.
2. Clean the drawer using mild detergent and warm water. Do not use scrub pads or abrasive cleaning pads.
3. Most cleaning can be done with the drawer in place; however the drawer may be removed if needed. See “Installing/Removing the Storage Drawer.”

CLEANING THE OVEN CAVITY

- Food spills in the oven should be cleaned as soon as the oven cools. At high temperatures, foods can react with the porcelain interior resulting in staining, etching, pitting, or faint white spots.
- To better reach inside the oven cavity, detach the oven door from the range. See “Installing/Removing the Oven Door.”

MANUALLY CLEANING THE OVEN CAVITY

1. Allow the range to cool.
2. Clean the oven cavity using mild detergent and warm water. Do not use oven cleaners.

STEAM CLEAN CYCLE

The Steam Clean function is designed to use water and a low oven temperature to generate steam to warm the oven interior surfaces and loosen light soils before manually cleaning.



Burn Hazard

- Do not leave small children unattended near the appliance during the cleaning cycle. The outside of the range can become hot to the touch.
- During the cleaning cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surfaces of the oven. Failure to do so may result in burns.
- Oven surfaces may still be hot after the cleaning cycle. Use caution and wear rubber gloves while cleaning to prevent burns.
- The hot oven surface may create hot steam in a wet sponge or cloth while cleaning. If steam is evident when wiping out the oven, wait until the oven has cooled slightly.

IMPORTANT:

- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered with water at the beginning of the Steam Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the surfaces.
- For improved softening of tough stains, spray the interior surfaces with water using a spray bottle or wipe with a wet sponge before starting the cycle.

Using the Steam Clean Cycle

1. Let the oven cool to room temperature.
2. Remove all items including oven racks from the oven.
3. Wipe out any heavy spills or excess debris. Scrape off burnt-on residue using a plastic scraper such as a hard plastic spatula, plastic pan scraper, plastic paint scraper, or old credit card.
4. For improved softening of tough stains, spray the interior surfaces with water using a spray bottle or wipe with a wet sponge before starting the cycle.
5. Pour 10 oz (300 mL) of water onto the bottom center of the oven cavity. The indentation on the bottom of the oven should be fully covered.
6. Close the oven door and turn the Oven Function knob to **Steam Clean**.
7. Let the Steam Clean cycle run for 20 minutes and then turn the oven off.
8. Soak up any remaining water and clean the oven cavity immediately by scrubbing with a soft, damp, non-abrasive sponge or cloth.

NOTE: Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

9. If any soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.
10. Wipe up any excess water with a clean dry towel and replace the oven racks and any other accessories.

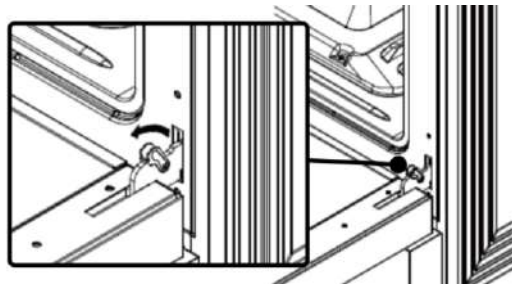
INSTALLING/REMOVING OVEN DOOR

WARNING

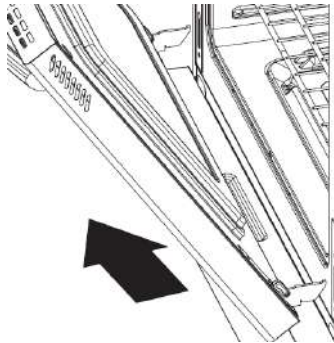
- We recommend that you do not remove the door unless directed to do so by Customer Service.
- The oven door is heavy. Do not lift the door by its handle. Be careful not to drop the door during removal. Incorrect handling could result in personal injury.
- Disconnect the electrical power to your range before removing the oven door. This prevents the oven from accidentally being turned on while the door is removed.

REMOVING THE DOOR

1. Completely open the oven door.
2. Unlock the hinge locks on both sides, rotating them as far toward the open door frame as they will go.



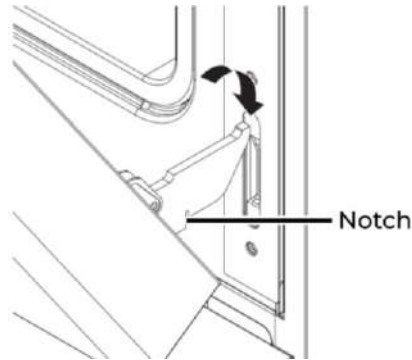
3. Holding the door firmly on both sides, disengage the hinges and remove the door gently with a 30° angle between the door and the oven.



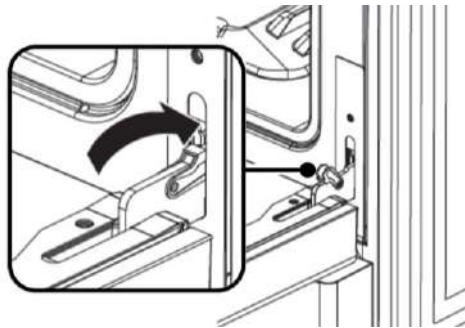
4. Place the door on a protected surface.

INSTALLING THE DOOR

1. Hold the door firmly in almost half open position.
2. Insert the hinge tongues into the slots, making sure that the notches on both sides drop into place.



3. Open the door fully. If the door will not open fully, the notch is not seated correctly in the bottom edge of the slots.
4. Lock the hinge locks, rotating them back toward the slots in the oven frame until they lock.



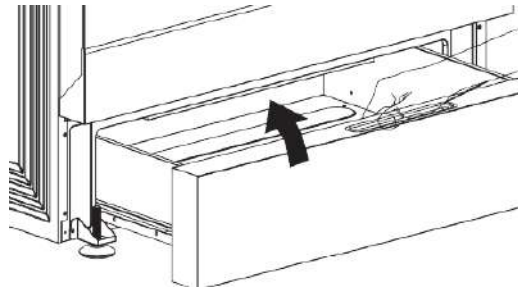
5. Close the oven door. Check that the door is free to open and close and is level while closed.

INSTALLING/REMOVING STORAGE DRAWER

For normal range use, it is not suggested to remove the storage drawer. Most cleaning can be done with the drawer in place. However, if removal is necessary, make sure the drawer is empty.

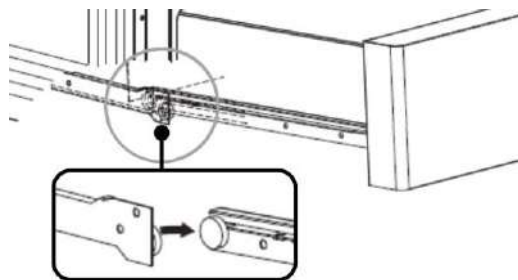
REMOVING THE STORAGE DRAWER

1. Fully open the drawer.
2. Carefully lift the front end of the drawer and pull the drawer away from the range.



INSTALLING THE STORAGE DRAWER

1. Tilt the front end of the drawer up.
2. Align and insert the rear wheel on each side of the drawer onto the glides on the range.



3. Carefully lower the front end of the drawer and push the drawer into the range.
4. Open and close the drawer to ensure it is properly installed.

TROUBLESHOOTING

Before calling for service, try the solutions suggested below to possibly avoid the cost of a service call.

RANGE PROBLEMS		
Problem	Possible Cause	Solution
My range is not level.	Your range is not installed properly.	Place an oven rack in the center of the oven and place a level on the oven rack. Adjust the leveling legs at the base of your range until the oven rack is level.
	The floor is sagging or sloping.	Make sure that the floor is level and strong and stable enough to adequately support your range. Contact a carpenter to correct the situation if necessary.
	The kitchen cabinets are not correctly aligned and make your range appear to not be level.	Make sure that the cabinets are square and provide sufficient room for installation. Contact a carpenter to correct the situation if necessary.
My range needs to be accessed for servicing and can't be moved easily.	The oven leg is inside the anti-tip device.	Slide your range forward until the leg is out of the anti-tip device, then move your range as needed. Make sure that you reinstall the range leg into the anti-tip device when you are through.
	The kitchen cabinets are not square and too close to your range.	Contact a builder or installer to make your range accessible.
	Carpet is interfering with movement of your range.	Provide sufficient space so your range can be lifted over the carpet.

COOKTOP PROBLEMS

Problem	Possible Cause	Solution
Burner will not operate.	There is no power to the range.	Make sure the electrical plug is plugged into a live, properly grounded outlet. Replace the fuse or reset the circuit breaker.
	First time use. Air still in the gas line.	Turn on any one of the surface burner knobs to release air from the gas lines.
	Control knob is not set correctly.	Push in knob before turning to a setting.
Burner flame is too high or too low.	The burner port is clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Cooktop gas supply is not correct.	Ensure the range is set for the correct gas type. It is factory set for natural gas. If connecting to LP gas, the burners should be converted to LP gas with the orifice kit supplied and the pressure regulator converted to the LP gas setting by a qualified technician.
Excessive heat round cookware on cooktop.	The gas pressure is not correct.	Make sure the pressure regulator is installed correctly and the gas line pressure is correct. See the Installation Instructions manual for details.
	The cookware is not the proper size for the burner.	Use cookware with a bottom surface approximately the same size as the cooking area and burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area. Adjust the flame so that it does not come up around the cookware.
Burner flames are uneven, yellow and/or noisy.	Burner port(s) are clogged.	Clean burner port opening using a stiff, nylon toothbrush or a straightened paper clip.
	Burner caps are not positioned properly.	Place burner caps so that the alignment pins are properly aligned with the slots.

COOKTOP PROBLEMS

Problem	Possible Cause	Solution
	Propane gas is being used.	The range should be converted to LP gas by a qualified technician.
Burner makes popping noises.	The burner is wet.	Allow the burner to dry before using.
	The burner cap or gas spreader is not positioned correctly.	Place burner caps so that the alignment pins are properly aligned with the slots.
Cooking results are not what was expected.	Using incorrect cookware.	See "Choosing Proper Cookware."
Unable to maintain a rolling boil or will not cook fast enough.	Using improper cookware.	Use pans with flat bottoms and that match the diameter of the cooktop and burner selected. Adjust flame so that it does not extend beyond the edge of the pot. See "Choosing Proper Cookware."
	Using large cookware without a lid.	Large pots and pans can lose a lot of heat from the top. Cover the pot or pan with a lid to retain heat better.

OVEN PROBLEMS

Problem	Possible Cause	Solution
Chips in porcelain interior.	Interior surface has been chipped by oven racks.	Always tilt oven racks upward and do not force when removing and replacing them to avoid chipping the porcelain.
Strong odor when using new oven.	Manufacturing protective coating on oven surfaces.	This is normal with a new range and will disappear after a few uses.
	Packaging materials left in or on the range.	Double-check that all packaging has been removed from the appliance, especially around the sides of the door and inside the drawer.

OVEN PROBLEMS

Problem	Possible Cause	Solution
Clicking noise can be heard when the oven is operating.	The oven burner cycles on and off to maintain the selected oven temperature.	When the burner turns on, the electric spark ignition may be heard periodically. It is normal for it to spark for a few seconds, followed by the sound of the burner igniting.
Oven is not heating.	No power to the range.	Make sure there is proper electrical power to the oven. Check the circuit breaker or fuse box to your house.
	Oven control not turned on.	Make sure the oven temperature has been selected.
Oven is taking too long to cook.	All ovens operate slightly differently from each other.	Adjust recipe time and temperature as needed to compensate.
Oven is not cooking evenly.	Not using the correct bakeware or oven rack position.	Refer to “Using Oven Racks” and choose the recommended rack position for the cooking mode. Recipe may perform better at a different rack position. Try moving the food down a rack position to make the bottom darker. Try moving food up a rack position to make the top darker.
	Using Convection Bake without adjusting recipe.	Always reduce recipe temperature by 25°F (15°C) when using Convection Bake.
Food is overcooked.	All ovens operate slightly differently from each other.	Adjust recipe time and temperature as needed to compensate.
	Using Convection Bake mode without adjusting the recipe.	Always reduce recipe temperature by 25°F (15°C) when using the Convection Bake mode.
Oven light is not working properly.	Light bulb loose or burned out.	Reinsert or replace the light bulb.
	Touching the bulb with fingers may cause the bulb to burn out.	Avoid touching the bulb with bare fingers.

OVEN PROBLEMS

Problem	Possible Cause	Solution
Excessive moisture on door glass.	Condensation from cooking foods with a high moisture content.	This is normal. Condensation will evaporate as the oven heats up.

STORAGE DRAWER PROBLEMS

Problem	Possible Cause	Solution
Drawer does not slide smoothly or drags.	The drawer is out of alignment.	Fully extend the drawer and push it all the way back in.
	The drawer is overloaded.	Remove contents to reduce the load weight.
	The drawer is unbalanced.	Redistribute contents to balance the drawer load.

WARRANTY

WITH PROOF OF ORIGINAL SALE, the following warranty coverage applies when this appliance is correctly installed, operated and maintained according to all supplied instructions.

2 YEARS LIMITED WARRANTY ON APPLIANCE

FOR TWO YEARS from the date of original sale this appliance is warranted against defects in material or workmanship.

A defective appliance will receive free repair. If the appliance cannot be repaired, it will be replaced free of charge.

This warranty covers ONLY defects in material and workmanship, and will NOT pay for the exclusions to repair service listed as follows:

1. A service technician to clean or maintain the product.
2. A service technician to instruct the user in correct appliance installation, operation or maintenance.
3. Expendable items that can wear out from normal use within the warranty period, including but not limited to filters, belts, bags or screw-in base light bulbs.
4. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
5. Stains and scratches on a ceramic glass cooktop resulting from accident or improper operation or maintenance, nor for discoloration of any cooktop surface resulting from normal use.
6. Service calls to correct appliance installation not performed by Kenmore authorized service agents, or to repair problems with house fuses, circuit breakers, house wiring, and plumbing or gas supply systems resulting from such installation.
7. Damage to or failure of this appliance resulting from installation not performed by Kenmore authorized service agents, including installation that was not in accord with electrical, gas or plumbing codes.
8. Damage to or failure of this appliance, including discoloration or surface rust, if it is not correctly operated and maintained according to all supplied instructions.
9. Damage to or failure of this appliance, including discoloration or surface rust, resulting from accident, alteration, abuse, misuse or use for other than its intended purpose.
10. Damage to or failure of this appliance, including discoloration or surface rust, caused by using detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
11. Damage to or failure of this appliance resulting from natural or other catastrophe, such as flood, fire or storm.
12. Damage to or failure of parts or systems resulting from unauthorized modifications made to this appliance.
13. Service to an appliance if the model and serial plate is missing, altered, or cannot easily be determined to have the appropriate certification logo.

The Kenmore brand is used under license. Direct all claims for warranty service to Kenmore Customer Assistance, call 1-800-265-8456 or email service@koolatron.com

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