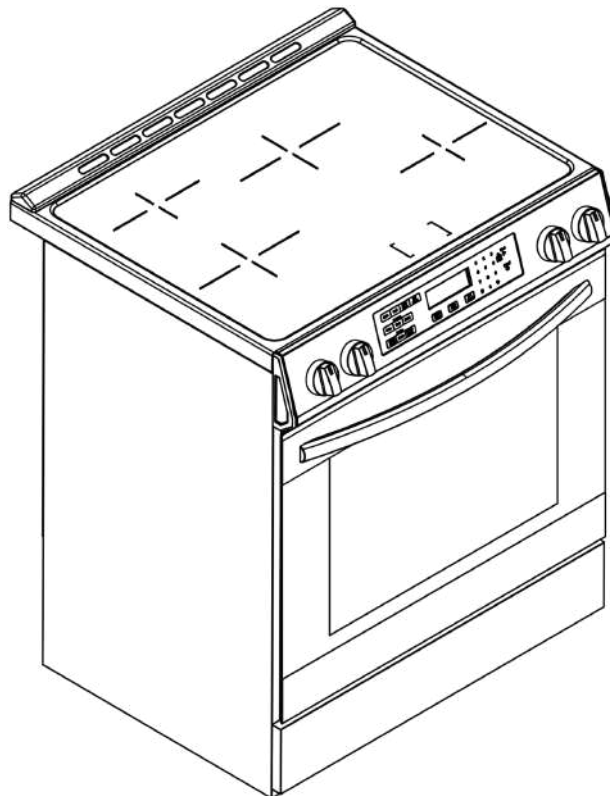


Kenmore^{®/MD}



INDUCTION RANGE

30" width / 5 cu. ft. / Front Control /
Ceramic Glass Top / Air Fry



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

KKIRV2-5.0CAF-SS
Use and Care Guide

TABLE OF CONTENTS

Range Safety.....	3
Anti-tip Bracket.....	4
Important Safety Instructions.....	5
Induction Cooktop Safety.....	8
Parts and Features.....	9
Cooktop Operation.....	10
Using the Induction Cooktop.....	11
Choosing Proper Cookware	11
Oven Operation	12
Before Using the Oven for the First Time.....	12
Inserting/removing Oven Racks	13
Preheating.....	13
Oven Functions.....	14
Regular Oven Functions.....	16
Convection Functions	20
Delay Start	25
Quick Reference Charts.....	26
Changing Oven Settings.....	29
Range Care and Maintenance.....	30
Cleaning your Range.....	30
Cleaning the Glass Cooktop.....	30
Cleaning the Stainless Steel Exterior	33
Cleaning the Control Panel	34
Cleaning the Oven Racks.....	34
Cleaning the Oven Door Glass.....	34
Cleaning the Storage Drawer	35
Cleaning the Oven Cavity	35
Troubleshooting	38
Cooking Problems.....	38
Range Problems.....	39
Oven Problems.....	40
Storage Drawer Problems.....	41
Warranty.....	42

RANGE SAFETY

Read All Instructions Before Using the Appliance

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:



You can be killed or seriously injured if you don't follow instructions.



A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

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

ANTI-TIP BRACKET

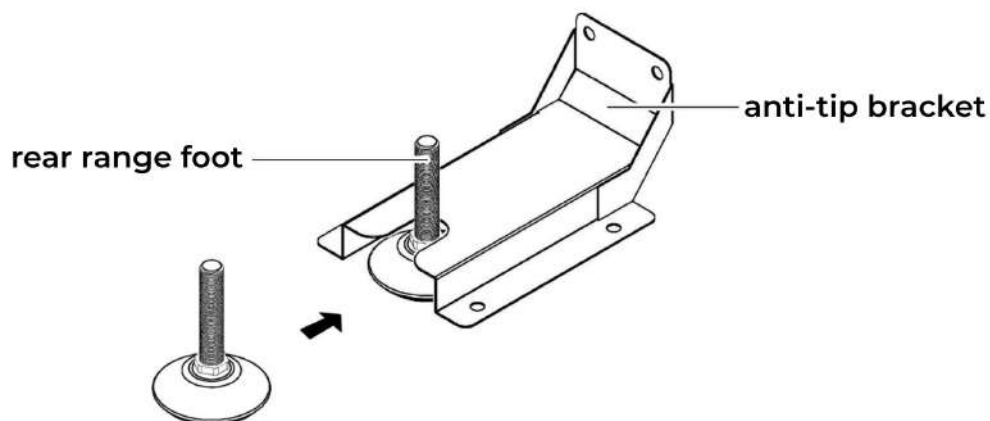


Tip Over Hazard

- 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

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE THE RANGE COMPLETELY FORWARD, LOOK THE ANTI-TIP BRACKET SECURELY ATTACHED TO THE FLOOR OR WALL, AND SLIDE RANGE BACK SO THE REAR RANGE FOOT IS UNDER THE ANTI-TIP BRACKET.

WARNING

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

WARNING

- NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

CAUTION

- 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 – Children should not be left alone or unattended in an area where a range is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn when using the appliance.

CAUTION

- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage In or On Appliance – Flammable materials should not be stored in an oven or near the cooktop surface.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- **DO NOT TOUCH SURFACE ELEMENTS OR AREAS NEAR ELEMENTS** – Surface elements may be hot even though they are dark in color. Areas near the surface elements may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface elements or areas near elements until they have had sufficient time to cool. These areas include elements, cooktop and surfaces facing the cooktop.
- Never Leave Surface Elements Unattended at High Heat Settings – Boilovers causes smoking and greasy spillovers that may ignite.
- Glazed Cookware – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for range-top use. Unsuitable cookware could break due to the sudden change in temperature.
- Cookware Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact, all cookware should be positioned so the handles are turned inward and do not extend over adjacent surface elements.
- Clean Cooktop with Caution – Be careful to avoid burns from steam if using a wet sponge or cloth to wipe spills on a hot cooking area. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Oven Door – Let hot air or steam escape before reaching in to remove or reposition food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause the container to burst and result in injury.

CAUTION

- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place the oven racks in the desired positions while the oven is cool. If a rack must be removed while the oven is hot, do not let the potholder contact the hot heating element in the oven.
- DO NOT TOUCH THE OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN – Heating elements may be hot even though they are dark in color. The interior surfaces of the oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool. These areas include the oven vent openings and surfaces around these openings, oven doors, and windows of oven doors.
- Use this appliance only for its intended purpose as described in this manual.
- Proper Installation: The appliance, when installed, 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. In Canada, the appliance must be electrically grounded in accordance with the Canadian Electrical Code. Be sure your appliance is properly installed and grounded by a qualified technician.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Injuries may result from misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Maintenance – Keep the range area clear and free from combustible materials, gasoline, and other flammable liquids and vapours.

INDUCTION COOKTOP SAFETY

WARNING

- DO NOT COOK ON BROKEN COOK-TOP - IF THE COOK-TOP BREAKS, CLEANING SOLUTIONS AND SPILLOVERS CAN PENETRATE THE BROKEN COOKTOP AND CREATE A RISK OF ELECTRIC SHOCK. CONTACT A QUALIFIED TECHNICIAN IMMEDIATELY.
- DO NOT PLACE METALLIC OBJECTS SUCH AS KNIVES, FORKS, SPOONS, AND LIDS ON THE COOKTOP SURFACE SINCE THEY CAN GET HOT.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

For units with a ventilating hood:

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on the hood or filter.
- When flaming foods under the vent hood, turn the fan on.

California Proposition 65 Warning

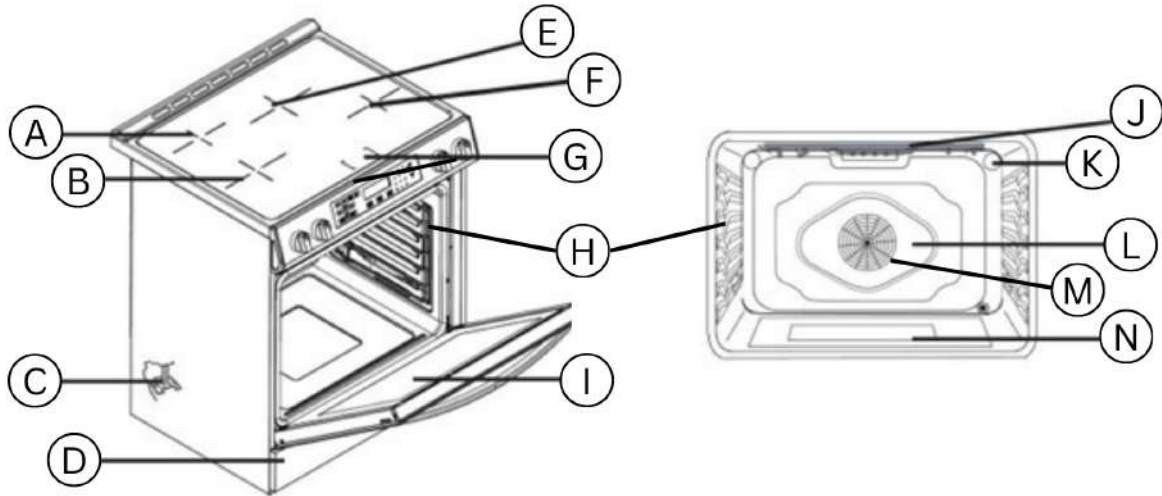
WARNING

Cancer and Reproductive Harm

This product contains bisphenol A(BPA), which is known to the state of California to cause birth defects, or other reproductive harm, and lead and lead compounds, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information, go to: www.P65Warnings.ca.gov.

READ AND SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

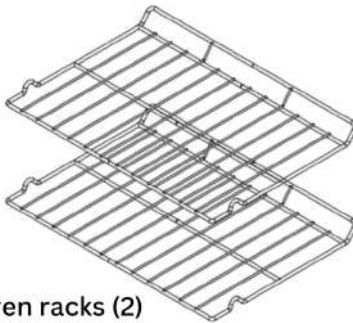


- A. Left rear element
- B. Left front element
- C. Anti-tip bracket
- D. Storage drawer
- E. Right rear element

- F. Right front element
- G. Surface element indicator
- H. Oven rack supports
- I. Oven door window
- J. Broil element

- K. Oven light
- L. Rear element (not visible)
- M. Convection fan
- N. Bake element (not visible)

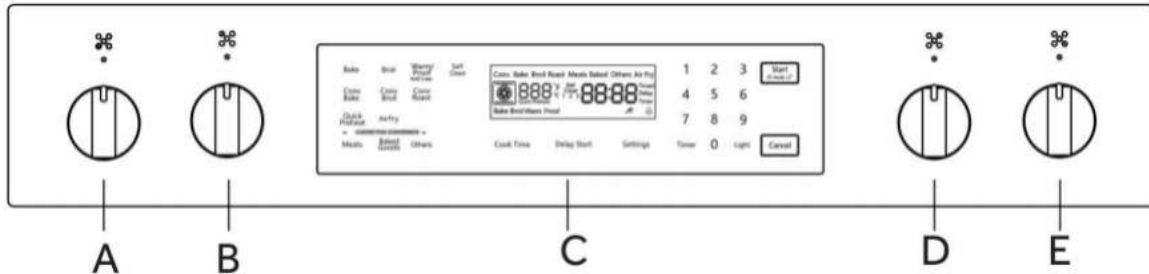
ACCESSORIES INCLUDED



Oven racks (2)

COOKTOP OPERATION

COOKTOP CONTROL PANEL

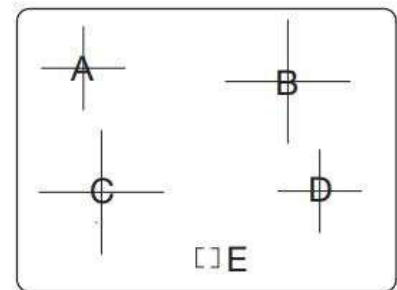


A Front Left Burner
B Rear Left Burner

C Oven Touch Control
D Rear Right Burner
E Front Right Burner

COOKING ZONES

ZONE	MAX OUTPUT	BOOST OUTPUT
A. Left rear element	1200W	1500W
B. Right rear element	2300W	3700W
C. Left front element	1800W	2100W
D. Right front element	1200W	1500W

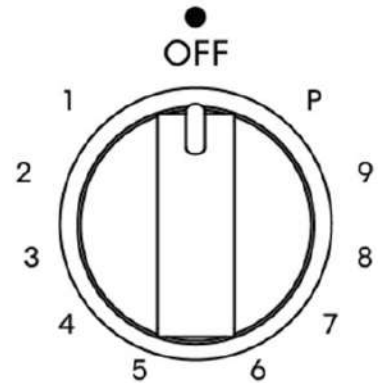


SURFACE ELEMENT INDICATORS (E)

SYMBOL	DESCRIPTION
H	The cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature.
L	The element has been activated but is not in use.
P	Boost function is active.

USING THE INDUCTION COOKTOP

1. Place a suitable pan on the cooking zone you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
2. Turn the control knob clockwise to select a power level. The selected power level will show on the corresponding area of the surface element indicator. There are 9 power levels plus the Boost (P) function.
3. Adjust the power level up and down by turning the control knob clockwise or counterclockwise. You can modify the power level at any time.



USING THE BOOST FUNCTION

1. Turn the control knob clockwise all the way to "P" to activate the temporary power boost function. The corresponding area of the surface element indicator will display "P" while the boost function is active.
2. The boost function will remain active for 5 minutes and then the element will automatically reset to power level 9.
3. You can cancel the boost function at any time by turning the control knob anticlockwise back to 9 or lower.

CHOOSING PROPER COOKWARE

Not all cookware will work on the induction cooktop. To check if your existing pots and pans can be used on your induction range, place a magnet at the bottom of the pan. If the magnet sticks to the pan, the pan is suitable for induction cooking. If the magnet does not stick to the pan, the pan will not work on the induction range.

OVEN OPERATION

This multi-function oven combines the functions of traditional oven modes with the functions of modern, fan-assisted convection modes in a single oven.

OVEN CONTROL PANEL



- | | |
|-------------------------|-----------------------------------------|
| F Convection Conversion | K Light |
| G Cook Time | L Start/Control Lock
(hold 3seconds) |
| H Delay Start | M Cancel |
| I Settings | N Display |
| J Timer | |

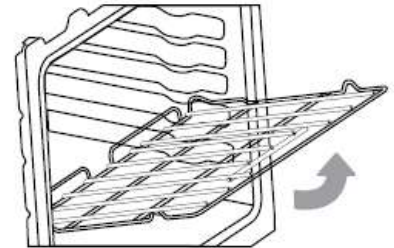
BEFORE USING THE OVEN FOR THE FIRST TIME

1. Make sure the oven is completely empty and close the door.
2. Press **Bake** on the oven control panel and use the keypad to enter 500°F.
3. Press **Start**.
4. Allow the oven to operate for 30 minutes to burn off any protective coatings or residue from the manufacturing process. There may be an odor during this process which is normal.
5. Press **Cancel** to turn the oven off. Open the oven door and allow the oven to cool.

INSERTING/REMOVING OVEN RACKS

The oven racks have a turned up back edge that prevent them from being pulled out of the oven cavity and can be placed in any of the six height positions.

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.
3. To remove, pull the rack straight out until it stops, then lift the front of the rack upwards and pull it the rest of the way out.



PREHEATING

Preheating is required for **Bake, Conv Bake, Conv Roast, Convection Conversion, Air Fry** modes. When any of these functions is chosen, preheating will automatically begin when **Start** is pressed.

The oven will take around 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks inserted; higher temperatures will take longer. A tone will sound when the oven reaches the set temperature. You can then open the door and place food in the oven. Do not open the door while the oven is preheating.

NOTE: The preheat cycle rapidly increases the oven temperature and the actual oven temperature will go above your set temperature. This will offset the heat lost when you open the oven door to place the food on the rack to ensure that cooking will begin at your selected temperature.

IMPORTANT: During any cycle, the heating elements will turn off when the oven door is opened and stay off until the door is closed. To maintain oven temperature, limit door openings during cooking.

OVEN FUNCTIONS

IMPORTANT: Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the enamel.

OVEN FUNCTIONS OVERVIEW						
Operating Mode	Default Temperature	Adjustable Range	Preheat Required	Quick Preheat		
Bake	350°F / 177°C	170-550°F / 77-260°C	Yes	Yes		
Broil	550°F / 288°C	450-550°F / 232-288°C	No	No		
Warm	140°F / 60°C	140-210°F / 60-99°C	No	No		
Proof	100°F / 38°C	80-120°F / 27-49°C	No	No		
Convection	Conv. Bake	325°F / 163°C	170-500°F / 77-260°C	Yes	Yes	
	Conv. Broil	450°F / 232°C	170-550°F / 77-288°C	No	Yes	
	Conv. Roast	325°F / 163°C		Yes	Yes	
	Conv. Conversion	1. Meats	350°F / 177°C	170-500°F / 77-260°C	Yes	Yes
		2. Baked Goods				
3. Others						
Air Fry	420°F / 216°C	300-450°F / 77-232°C	Yes	Yes		

GENERAL OPERATION INSTRUCTIONS

1. Adjust oven rack levels as needed.
2. If preheating is not required, place the bakeware with food in the oven and close the oven door.
3. With the oven door closed, select your desired oven function on the control panel, use the keypad to enter your desired temperature, and press **Start**.

NOTE: The oven cannot be set with the door open.

4. Wait for preheating to finish (if applicable) and then open the door and place the food in the oven.
5. When cooking is finished, press **Cancel** to turn the oven off and remove the food from the oven.
6. The temperature may be changed at any time during cooking by pressing **Cancel**, selecting a new oven function and temperature, and pressing **Start**.

QUICK PREHEAT

The **Quick Preheat** function rapidly increases the oven temperature and is available for **Bake, Conv Bake, Conv Roast, Convection Presets (Meats, Baked Goods, Others)**, and **Air Fry** when the oven temperature setting is above 230°F (110°C). If the temperature setting is lower, pressing **Quick Preheat** will produce an invalid tone.

Using Quick Preheat

1. Select an oven mode and temperature.
2. Press **Start** and then press **Quick Preheat**. “Quick Preheat” will show on the display and the oven will start preheating.
3. Once the set temperature is reached, the system will emit a long tone, the Quick Preheat icon will turn off, and the oven will switch to the selected mode. Place the food in the oven and close the door.

COOK TIMER

After selecting the oven function and temperature, you have the option to set a cooking timer by pressing **Cook Time** and using the keypad to enter your desired cooking time.

CONTROL LOCK

Press and hold **Start** for 3 seconds at any time to activate the control lock/child lock. While the control lock is active, the lock icon will show on the display, and the control panel will be inoperational.

REGULAR OVEN FUNCTIONS

BAKE MODE

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat. Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil. The temperature can be set from 170 to 550°F (77 to 288°C).

Using Bake Mode

1. Close the oven door.
2. Press **Bake**. "Bake" and the default temperature of 350°F will show on the display. Use the keypad to enter a different temperature if desired.
3. Press **Start** and wait for the oven to preheat.
4. When preheating is finished, open the door and place the food in the oven.
5. When cooking is finished, press **Cancel** to turn the oven off and remove the food from the oven.

Tips and Techniques for Baking

- For best results, bake food on a single rack with at least 1" - 1½" (2.5 - 4 cm) space between bakeware and oven walls.
- Use one rack when selecting the bake mode.
- 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 the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.

- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bakeware will slightly lengthen 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 finish of the oven.
- Avoid using the opened door as a shelf to place pans.

BROIL

Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures. Food should be placed near the upper part of the oven and should not be cooked for too long on each side. The temperature can be set from 450 to 550°F (232 to 288°C).

Using Broil Mode:

1. Preheating is not necessary. Place the food in the oven and close the oven door.
2. Press **Broil**. “Broil” and the default temperature of 550°F will show on the display. Use the keypad to enter a different temperature if desired.
3. Press **Start**.
4. When cooking is finished, press **Cancel** to turn the oven off and remove the food from the oven.

Tips and Techniques for Broiling

- For best results, use a two-piece broiler pan with a grill, which is designed to drain juices which helps to avoid spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.

- Select HI Broil 550°F (288°C) for most broiling. Select LO Broil 450°F (232°C) for low-temperature broiling for foods that take longer to cook, such as poultry, to avoid over-browning.
- Pull out the oven rack to its stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake onto the pan if left in the heated oven, making cleaning more difficult.
- Center food on the grill in the broiler pan and place the pan in the center of the oven rack.

WARM/PROOF MODE

The **Warm** mode keeps hot, cooked foods at serving temperature. The **Proof** mode prepares dough for baking by activating the yeast. Follow the recipe directions as a guide. The temperature can be set from 140 to 210°F (60 to 99°C) for **Warm** mode and 80 to 120°F (27 to 49°C) for **Proof** mode.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven using the Warm function. For best results, cover food.



Food Poisoning Hazard

- Do not let food sit in the oven for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

Using Warm Mode

1. Preheating is not necessary. Place the food in the oven and close the oven door.
2. Press **Warm/Proof**. "Warm" and the default temperature of 140°F will show on the display. Use the keypad to enter a different temperature if desired.

3. Press **Start**.
4. When cooking is finished, press **Cancel** to turn the oven off and remove the food from the oven.

Using Proof Mode

1. Preheating is not necessary. Place the dough on the second rack from the bottom and close the oven door.
2. Press and hold **Warm/Proof** for 3 seconds. "Proof" and the default temperature of 100°F will show on the display. Use the keypad to enter a different temperature if desired.
3. Press **Start**.
4. When proofing is finished, press **Cancel** to turn the oven off and remove the food from the oven.

Tips and Techniques for Proofing

- Before proofing, place the dough in a lightly greased bowl and cover loosely with wax paper coated with shortening to prevent sticking.
- Proofing time may vary depending on dough type and quantity.
- Let the dough rise until nearly doubled in size, checking after 20-25 minutes.
- For second proofing, shape the dough, place it in the baking pan(s) and cover loosely with plastic wrap coated with cooking spray, and then follow the same steps above. Before baking, remove the plastic wrap.

CONVECTION FUNCTIONS

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

When the oven is set to any convection function, the bake, broil, and rear ring elements and the convection fan operate to heat the oven cavity. The convection fan may also run during preheating in non-convection modes.

If the oven door is opened during convection cooking or preheating, the convection fan will turn off immediately. If the door remains open for more than 30 seconds, the heating elements will also turn off. The fan and elements will automatically turn back on when the door is closed.

CONVECTION BAKE MODE (CONV BAKE)

The Convection Bake mode uses heat from all three elements and air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. The temperature can be set from 170 to 500°F (77 to 260°C).

Using Convection Bake Mode

1. Close the oven door.
2. Press **Conv Bake**. “Conv. Bake” and the default temperature of 325°F will show on the display. Use the keypad to enter a different temperature if desired.
3. Press **Start** and wait for the oven to preheat.
4. When preheating is finished, open the door and place the food in the oven.
5. When cooking is finished, press **Cancel** to turn the oven off and remove the food from the oven.

Tips and Techniques for Convection Baking:

- Use Convection Bake for single or multiple rack baking.
- The number of oven racks used is determined by the height of the food to be cooked.
- Reduce recipe baking temperatures by 25°F (15°C)..

- 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.
- 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.



Foods recommended for convection baking:

- Appetizers, biscuits, cakes, casseroles, coffee beans, cookies (2-4 racks), cream puffs, popovers, yeast breads.
- Casseroles and one-dish entrees.
- Oven meals (using rack positions 1, 2 and 3).
- Air-leavened foods such as souffles, meringue, meringue-topped desserts, angel food cakes, and chiffon cakes.

CONVECTION BROIL MODE (CONV BROIL)

The Convection Broil mode uses air movement from the convection fan to enhance cooking efficiency and evenness when broiling. The temperature can be set from 170 to 550°F (77 to 288°C).

Using Convection Broil Mode

1. Preheating is not necessary. Place the food in the oven and close the oven door.
2. Press **Conv Broil**. “Conv. Broil” and the default temperature of 450°F will show on the display. Use the keypad to enter a different temperature if desired.
3. Press Start.
4. When cooking is finished, press Cancel to turn the oven off and remove the food from the oven.

Tips and Techniques for Convection Broiling

- Use Convection Broil mode with the oven door closed. Place the rack in the required position needed before turning on the oven. Use the 2-piece broil pan.
- When convection broiling, enter your normal broiling temperature. Do not preheat the oven.
- Turn meats once halfway through the cooking time. See the Convection Broil chart below.
- Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

CONVECTION ROAST MODE (CONV ROAST)

When convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking. It is not necessary to preheat the oven for convection roast. The temperature can be set from 170 to 550°F (77 to 288°C).

Using Convection Roast Mode

1. Preheating is not necessary. Place the food in the oven and close the oven door.
2. Press **Conv Roast**. “Conv. Roast” and the default temperature of 325°F will show on the display. Use the keypad to enter a different temperature if desired.
3. Press **Start**.
4. When cooking is finished, press **Cancel** to turn the oven off and remove the food from the oven.

Tips and Techniques for Convection Roast

- Do not preheat for Convection Roast.
- Roast in a low-sided pan, without a lid.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use a meat thermometer to determine the internal doneness.
- Double-check the internal temperature of meat or poultry by inserting the meat thermometer into another position.
- Large poultry may need to be covered with foil during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the food from the oven, cover loosely with foil for 10 to 15 minutes before carving to let the meat rest. This will increase the final temperature by another 5 to 10°F (3 to 6°C).

CONVECTION CONVERSION

When using the Convection Conversion settings, enter the normal cooking temperature and time for a conventional oven. The Convection Conversion mode will automatically adjust the temperature and time for perfect results. The temperature can be set from 170 to 500°F (77 to 260°C).

IMPORTANT: The oven door must be closed before selecting a Convection Conversion setting. Setting Cook Time is required for a Convection Conversion mode.

Using Convection Conversion Mode

1. Close the oven door.
2. Press the button for the Convection Conversion that corresponds to the type of food you are cooking: **Meats**, **Baked Goods**, or **Others**.
3. Use the keypad to enter the desired cooking temperature and press **Start**. “Conv.” and your chosen setting will show on the display.
4. Use the keypad to enter your desired cook time. “Press Start” will appear on the display.
5. Press **Start** and wait for the oven to preheat. The cooking time will not start until preheating is complete.
6. When preheating is finished, open the door and place the food in the oven.
7. At the end of the set Cook Time, the oven will sound a tone and turn off automatically and “End” will show on the display. Press **Cancel** to turn the oven off and remove the food from the oven.

AIR FRY MODE

The Air Fry mode uses heated hot air circulated at high speed and an automatic timer to cook food. This mode is specially designed for oil-free frying and to produce foods with a crispier exterior than traditional oven cooking.

Using Air Fry Mode

1. Close the oven door.
2. Press **Air Fry**. “Air Fry” and the default temperature of 420°F and default cooking time of 22 minutes will show on the display. Use the keypad to enter a different temperature and time if desired.
3. Press **Start** and wait for the oven to preheat. The cooking time will not start until preheating is complete.
4. When preheating is finished, open the door and place the food in the oven.
5. When cooking is finished, press **Cancel** to turn the oven off 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.

DELAY START

Delay Start function only works when the oven is being used. This function is not available for the Cooktop.

- Select the desired baking function.
- Press the “Delay Start” button, the current time will be displayed.
- To start in 10 minutes, add 10 minutes to the current time.
- Press Start to activate the delay

The display will show the countdown from 10 minutes, and it will begin to preheat.

QUICK REFERENCE CHARTS












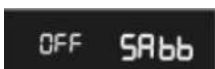
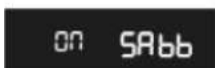
BAKING CHART					
Food Item		Rack Position	Oven Temp (Preheated Oven)		Cooking Time
Cake	Cupcakes	2	350°F	175°C	19-22 min
	Bundt cake	1	350°F	175°C	40-45 min
	Angel food cake	1	350°F	175°C	35-39 min
	Brownies	2	350°F	175°C	29-36 min
Pie	9" double-crust (fresh filling)	2	375-400°F	190-205°C	45-50 min
	9" double-crust (frozen filling)	2	375°F	190°C	68-78 min
Cookies	Sugar cookies	2	350-375°F	175-190°C	8-10min
	Chocolate chip	2	350-375°F	175-190°C	8-13 min
Breads	9x5" loaf	2	375°F	190°C	18-22 min
	Rolls	2	375-400°F	190-205°C	12-15 min
	Biscuits	2	375-400°F	190-205°C	7-9 min
	Muffins	2	425°F	246°C	15-18 min

BROILING CHART

Food Item		Rack Position	Broil Temp	Internal Temp		Cooking Time	
						Side 1	Side 2
Beef	Steak (1 ½" thick or more)	4	450°F / 232°C	Med rare	145°F / 65°C	8-11 min	5-7 min
				Med	160°F / 71°C	9-12 min	8-10 min
				Well	170°F / 77°C	11-13 min	8-10 min
	Hamburger (1" or more)	4	550°F / 288°C	Med	160°F / 71°C	11-13 min	10-12 min
				Well	170°F / 77°C	18-20 min	16-17 min
Poultry	Chicken quarters	4	450°F / 232°C	180°F / 82°C		16-18 min	10-13 min
	Chicken halves	3	450°F / 232°C	180°F / 82°C		25-27 min	15-18 min
	Chicken breasts	4	450°F / 232°C	170°F / 77°C		13-15 min	9-13 min
Pork	Chops (1 ¼" or more)	4	450°F / 232°C	160°F / 71°C		12-14 min	11-13 min
	Sausage (fresh)	4	450°F / 232°C	160°F / 71°C		4-6 min	3-5 min

ROASTING CHART							
Food Item			Rack Position	Oven Temp	Internal Temp		Cook Time (min/lb)
Beef	Rib roast	4-6 lb	2	325°F / 160°C	Med rare	145°F / 63°C	16-20
					Med	160°F / 71°C	18-22
	Ribeye (boneless)	4-6 lb	2	325°F / 160°C	Med rare	145°F / 63°C	16-20
					Med	160°F / 71°C	18-22
	Rump, eye, tip, sirloin (boneless)	3-6 lb	2	325°F / 160°C	Med rare	145°F / 63°C	16-20
					Med	160°F / 71°C	18-22
	Tenderloin	2-3 lb	2	400°F / 205°C	Med rare	145°F / 63°C	15-20
	Pork	Loin	5-8 lb	2	350°F / 175°C	Med	160°F / 71°C
Shoulder		3-6 lb	2	350°F / 175°C	Med	160°F / 71°C	20-25
Poultry	Chicken (whole)	3-4 lb	2	375°F / 190°C	180°F / 82°C		18-21
	Turkey (not stuffed)	12-15 lb	1	325°F / 160°C	180°F / 82°C		10-14
		16-20 lb					9-11
		21-25 lb					6-10
	Turkey breast	3-8 lb	1	325°F / 160°C	170°F / 77°C		15-20
Cornish hen	1-1½ lb	2	350°F / 175°C	180°F / 82°C		45-75 min	
Lamb	Half leg	3-4 lb	2	325°F / 160°C	Med	160°F / 71°C	22-27
					Well	170°F / 77°C	28-33
	Whole leg	6-8 lb	1	325°F / 160°C	Med	160°F / 71°C	22-27
					Well	170°F / 77°C	28-33

CHANGING OVEN SETTINGS

OVEN SETTINGS GUIDE		
Setting	Instructions	Display
Clock	<ol style="list-style-type: none"> 1. Press Settings repeatedly until the display shows "--:-- Timed." 2. Use the number keypad to enter the time. 3. Press Start to save. 	
Hour Mode	<ol style="list-style-type: none"> 1. Press Settings repeatedly until the display shows "12h" or "24h." 2. Press 1 to switch between 12h and 24h. 3. Press Start to save. 	
Temperature Unit (°F or °C)	<ol style="list-style-type: none"> 1. Press Settings repeatedly until the display shows "unit." 2. Press 1 to switch between F (Fahrenheit) and C (Celsius). 3. Press Start to save. 	 
Sound	<ol style="list-style-type: none"> 1. Press Settings repeatedly until the display shows "Snd." 2. Press 1 to switch between ON and OFF. 3. Press Start to save. 	 
Default Temperature	<ol style="list-style-type: none"> 1. Press Settings repeatedly until the display shows "t_AJ." 2. Press 1 to select the oven mode. 3. Press 3 or 6 to select a temperature. 4. Press Start to save. 	  
Demo Mode	<ol style="list-style-type: none"> 1. Press Settings repeatedly until the display shows "dEno." 2. Press 1 to switch between ON and OFF. 3. Press Start to save. 	 
Sabbath Mode	<ol style="list-style-type: none"> 1. Press Settings repeatedly until the display shows "SAbb." 2. Press 1 to switch between ON and OFF. 3. Press Start to save. 	 

RANGE CARE AND MAINTENANCE

CLEANING YOUR RANGE

- 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 GLASS COOKTOP

- Always use a cleaner designed specifically for glass-ceramic cooktops. Other creams or cleaning products may not be as effective or may scratch, stain, or otherwise damage the cooktop surface.
- Do not use scrub pads or abrasive cleaning pads or cleansers as they may damage the cooktop surface.
- Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This will help to protect the cooktop and make cleanup easier in future.

IMPORTANT:

Any damage or failure of the product resulting from the following may not be covered under the Limited Warranty:

- Sugary spillovers (eg. preserves, ketchup, tomato sauce, jellies, fudge candy, syrups, or chocolate) or melted plastic or foil can cause pitting on the surface of your cooktop.

- If food or water containing calcium (eg. baking powder, wine, milk, spinach, or broccoli) is spilled on the cooktop, it can permanently stain or discolor the cooktop surface.
- These items should be removed from the cooktop IMMEDIATELY according to the following instructions:
 - Sugar/sugary food spills or melted plastic/foil: Remove the material IMMEDIATELY using a metal razor scraper while the cooking surface is still hot to prevent damage to the glass-ceramic surface. The scraper will not damage the cooktop surface if used correctly.
 - Spilled water/food containing water: Remove the spill IMMEDIATELY using a dry paper towel.

IMPORTANT: For your safety, use an oven mitt or potholder while cleaning the hot cooking surface.

CLEANING METHOD

1. Allow the cooktop to cool completely.
2. Use a ceramic cooktop cleaner and a paper towel or non-abrasive cloth, sponge, or cleaning pad to clean the entire cooktop surface.
3. Wipe again with clear water to rinse.
4. Wipe the cooktop with a soft, dry cloth or paper towel to dry and remove any remaining cleaner.

NOTE: Damage to your glass surface may occur if you use scrub pads other than those recommended.

REMOVING BURNED-ON RESIDUE

1. Allow the cooktop to cool completely.
2. Spread a few drops of ceramic cooktop cleaner on the entire area of burned residue. Using a non-abrasive cloth, sponge, or cleaning pad, rub the cleaner into the residue area, applying pressure as needed.

NOTE: Damage to your glass surface may occur if you use scrub pads other than those recommended.

3. Leave the cleaner on the surface for 10 minutes and then wipe again with clear water to rinse.

4. Wipe the cooktop with a soft, dry cloth or paper towel to dry and remove any remaining cleaner. If any burned-on residue remains, repeat the previous steps as many times as needed to remove it completely.
5. For additional protection, after all residue has been removed, polish the entire cooktop surface with a ceramic cooktop cleaner and a paper towel.

REMOVING HEAVILY BURNED-ON RESIDUE

1. Allow the cooktop to partly cool.
2. While the cooktop is still warm, hold a single-edge razor blade scraper at a 30-45° angle against the glass surface and scrape away the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.

IMPORTANT: Never use a dull or nicked blade to scrape the cooktop.

3. When the cooking surface is completely cooled, spread a few drops of ceramic cooktop cleaner on the entire area of burned residue. Using a non-abrasive cloth, sponge, or cleaning pad, rub the cleaner into the residue area, applying pressure as needed.
4. Leave the cleaner on the surface for 10 minutes and then wipe again with clear water to rinse.
5. Wipe the cooktop with a soft, dry cloth or paper towel to dry and remove any remaining cleaner.
6. For additional protection, after all residue has been removed, polish the entire cooktop surface with a ceramic cooktop cleaner and a paper towel.

REMOVING METAL MARKS OR SCRATCHES

- Cookware with rough or uneven bottoms or with soils or residue on the bottom can mark or scratch the cooktop surface. Carefully check the bottom of your pans before using.
- Always clean the cooktop surface before cooking.
- Never place aluminum baking sheets or aluminum frozen entree containers on a hot cooktop surface as they will leave shiny dots or marks behind. These marks are permanent and cannot be cleaned off.
- Avoid sliding metal or glass utensils across the cooktop surface as this will leave metal marks behind. If this does happen, these marks can be removed using a ceramic cooktop cleaner and a non-abrasive cloth, sponge, or cleaning pad.
- If cookware with a thin overlay of aluminum or copper is allowed to boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

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 PANEL

1. Pull the surface element control knobs straight away from the control panel to remove them.
2. Wash knobs with soap and water and dry completely.
3. Clean the electronic control panel using glass cleaner and soft cloth or sponge. Apply glass cleaner to soft cloth or sponge; do not spray directly onto the panel.

IMPORTANT: Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels as damage may occur.

4. Position the control knobs on their pegs and push straight back to replace.

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

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 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 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 the “Installing/Removing the Storage Drawer” section of the Installation Instructions.

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 the “Installing/Removing the Oven Door” section of the Installation Instructions.

MANUAL CLEANING METHOD

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 of 265°F 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 press **Steam Clean**. The default time of 20 minutes will show on the display. Use the keypad to enter a different time from 20 minutes to 1 hour if desired.
7. When the Steam Clean cycle is finished, let the oven cool and then soak up any remaining water and clean the oven cavity 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.

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

TROUBLESHOOTING

COOKING PROBLEMS

With any oven setting poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

BAKING AND ROASTING PROBLEMS	
Problem	Possible Cause
Food browns unevenly	<ul style="list-style-type: none"> • Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large • Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none"> • Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	<ul style="list-style-type: none"> • Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Piecrusts do not brown on bottom or crust is soggy	<ul style="list-style-type: none"> • Baking time too short • Using shiny steel pans • Incorrect rack position • Oven temperature too low
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Oven temperature too low • Baking time too short • Cake tested too soon • Oven door opened too often • Pan size too large
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Piecrust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

RANGE PROBLEMS

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

COOKTOP PROBLEMS		
Problem	Possible Cause	Solution
Heating elements and controls do not work.	Fuse is blown or circuit breaker is tripped.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
	No power to the range.	Have electrician check your power supply.
Heating elements do not heat properly.	Improper cookware is being used.	Select proper cookware for induction cooking. See "Choosing Proper Cookware. If the problem continues, call for service.
Heating elements cycle off even when elements are turned to their highest settings.	Heating element temperature limiters are temporarily shutting off the elements due to exceeding the maximum allowable temperature.	This is a normal operating condition, especially during rapid heat-up operations. The element will cycle back on automatically after it has cooled sufficiently.
Glass ceramic surface is see-through or appears to be red in color.	Under direct or bright lighting, you will sometimes be able to see through the glass and into the chassis due to its transparent quality. You may also notice a red tint under these conditions.	These are normal properties of black ceramic glass panels.
Clock and timer are not working properly	No power to the range	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.

OVEN PROBLEMS		
Problem	Possible Cause	Solution
Oven display stays Off.	Power interruption	Turn off power at the main power supply (fuse or breaker box) and then turn breaker back on. If condition persists, call for service.
Oven controls cannot be set.	The oven door is open.	Close the oven door. The oven mode and temperature controls cannot be set if the oven door is open.
Oven is not heating	No power to the oven	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
	Oven control not turned on	Make sure the oven temperature has been selected.
	Oven door is not closed	Close the oven door.
Oven is not cooking evenly	Not using the correct bakeware or oven rack position	Refer to manual for charts for recommended bakeware and rack position.
	Using Convection Bake mode without adjusting time and/or temperature	Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently.	The fan will turn off automatically when the electronic components have cooled sufficiently.
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 light stays on	Door is not closing completely	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Cannot remove lens cover	Soil build-up around the lens cover.	Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.

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.
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.

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

Kenmore and the Kenmore logo are registered trademarks to Transform SR Brands LLC and are used under license by Koolatron Corporation,
4320 Federal Drive, Batavia, NY 14020 U.S.A.
139 Copernicus Blvd., Brantford, ON N3P1N4 Canada

11/2025-v2 · HIS474-A