

KENMORE ELITE LIMITED WARRANTY

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

WITH PROOF OF SALE, return a defective appliance to the retailer from which it was purchased for free replacement.

This warranty is void if this appliance is ever used for other than private household purposes.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation, Hoffman Estates, IL 60179

KENMORE ELITE LIMITED WARRANTY

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

WITH PROOF OF SALE, return a defective appliance to the retailer from which it was purchased for free replacement.

This warranty is void if this appliance is ever used for other than private household purposes.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation, Hoffman Estates, IL 60179



P/N 0000000000

Use & Care Guide

Manual de Uso y Cuidado

English / Español

Kenmore Elite®
Digital
Countertop Oven
Digital Countertop Oven

Model/Modelo: 100.76771410

Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.

www.kenmore.com
www.sears.com



TABLE OF CONTENTS

Before Using Your Digital Countertop Oven.....	2
Important Safety Instructions.....	2 - 6
Parts and Features.....	7- 8
Operating Instructions.....	9 - 27
Care and Maintenance.....	28 - 29
Troubleshooting.....	30
Warranty.....	Back Cover

BEFORE USING YOUR NEW HEATER

Please read this guide. It will help you to operate your new Digital Countertop Oven in the safest and most effective way.

Keep this book and your sales check (receipt) in a safe place for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions in this guide before using your Digital Countertop Oven. The product is intended for household and indoor use only.. Use only with electrical wiring that is in good working order and that meets applicable codes and ordinances. If you have any questions whether your wiring is adequate, consult a qualified electrician.

While using your Digital Countertop Oven, you should follow the IMPORTANT SAFETY INSTRUCTIONS listed below. As part of those instructions, we have used the word " **▲ WARNING** " to indicate the level of hazard:

▲ WARNING: indicates a hazard which, if not avoided, could result in injury or death.

IMPORTANT INSTRUCTIONS

When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Remove and safely discard any packing materials and promotional labels before using the oven for the first time.
2. To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
3. Do not place the oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
4. Always operate the oven on a stable, heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
5. A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
6. Do not place the oven on or near a hot gas or electric burner, or where it could touch another heated oven.

IMPORTANT SAFETY INSTRUCTIONS

7. Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
8. To protect against electric shock do not immerse the oven, power cord or power plug in water or any other liquid.
9. When operating the oven, keep a minimum distance of 4" (10cm) of space on both sides of the appliance. This will allow for adequate air circulation and help prevent the possibility of wall discoloration due to radiated heat.
10. Do not touch hot surfaces. Appliance surfaces, including the door and outer surface of the oven are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles and knobs where available, when inserting, removing or handling items from the oven. Alternatively, allow the oven to cool down before handling.
11. Extreme caution must be used when removing pans, dishes and accessories such as the included baking pan, that contain hot oil or other hot liquids.
12. The top of the oven is very hot during and after operation. Do not store any item on top of the oven when in operation. Alternatively, allow the oven to cool down before handling.
13. Do not place cardboard, plastic, paper, or other flammable materials in the oven.
14. Do not cover the crumb tray or any other part of the oven, including accessories, pans, and dishes with metal foil. This will cause overheating of the oven.
15. Extreme caution should be exercised when using pans and dishes constructed of materials other than metal.
16. Do not use any type of glassware in the oven, including glass pans or dishes. Even oven proof glassware can overheat and crack due to close contact with the oven's heating elements.
17. Do not use lids of any type in the oven. Lids, covering a pan or dish, can build pressure of hot ingredients that may create a fire or risk of injury.
18. Oversized foods and metal utensils must not be inserted in the oven as they may create fire or risk of electric shock.
19. Metal utensils such as knives should not be inserted in the oven to remove food residue from the quartz tube elements. This can damage the elements as well as lead to electrocution.
20. It is recommended to use only the accessories supplied with this oven. When broiling, the broiling rack must be inserted into the supplied baking pan

SAVE THESE INSTRUCTIONS!

IMPORTANT SAFETY INSTRUCTIONS

21. The use of any accessory attachments not recommended by Kenmore may cause injuries.
22. Do not use the toast function for purposes other than toasting foods.
23. Do not place hands inside the oven during operation.
24. Do not use the appliance for anything other than its intended purpose as described in this booklet. Do not use outdoors. Do not use in moving vehicles or boats.
25. Do not attempt to operate the oven by any method other than those described in this booklet.
26. Do not leave the appliance unattended when in use.
27. Close supervision is necessary when the appliance is used by or near children.
28. This 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.
29. To turn OFF the oven, press the Start/Stop button on the control panel. The oven is OFF when the button illumination goes out.
30. To disconnect from the wall outlet, first turn OFF the oven, and then remove the power plug from the wall outlet.
31. When the oven is not in use or when left unattended, disconnect the oven from the wall outlet.
32. Before attempting to move the oven, or before assembling or disassembling parts, cleaning or storing, turn OFF the oven, allow to cool, and disconnect from the wall outlet.
33. Strictly follow the Care and Maintenance instructions on Page 28.
34. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
35. Regularly clean the crumb tray to discard crumbs. Ensure to turn OFF the oven, remove the power plug from the wall outlet and allow the oven to cool before pulling the crumb tray out.
36. Always ensure the crumb tray is thoroughly dried after cleaning. Ensure to re-insert the crumb tray before operating the oven.
37. Do not store any materials other than the supplied accessories in the oven when not in use.
38. This appliance is equipped with a power cord having a grounding wire with a grounding plug. The appliance must be grounded using a 3-hole properly grounded outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
39. If the power outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

IMPORTANT SAFETY INSTRUCTIONS

40. Do not, under any circumstances, cut or remove the third (ground) prong from the power cord or use an adapter.
41. Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.
42. The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operation current not exceeding 30mA be installed in the electrical circuits supplying the appliance. See your electrician for professional advice.
43. This appliance is for household use only.
44. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

SHORT CORD INSTRUCTIONS

- a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. This appliance is equipped with a short power-supply cord.
- b) Extension cords are available and may be used if care is exercised in their use.

Do not allow children to use or be near this appliance without close adult supervision. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally and (3) the extension cord must include a 3-prong grounding plug.

WARNING: SHOCK HAZARD

Use your Digital Countertop Oven only in dry environments. This Digital Countertop Oven is not intended for use in a bathroom, laundry area, or similar locations, or near sinks, washing machines, swimming pools or other sources of water. Never locate Digital Countertop Oven where it may fall into a bathtub or other water container. Do not use Digital Countertop Oven outdoors. Do not use in damp environments such as flooded basements.

SAVE THESE INSTRUCTIONS!

IMPORTANT SAFETY INSTRUCTIONS

⚠️ WARNING: HOT SURFACES

Do not touch body of Digital Countertop Oven when in use. This Digital Countertop Oven is hot when in use, to avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this Digital Countertop Oven.

⚠️ WARNING: FIRE HAZARD

Digital Countertop Oven has hot and arcing or sparking parts inside. Do not use near combustible materials or flammable gases or sources of heat. **DO NOT USE** in areas where gasoline, paint or flammable materials are used or stored. Keep combustible materials such as furniture, pillows, bedding, papers, clothes and curtains **at least 3 feet (0.9 m) from the front of the Digital Countertop Oven** and keep them away from the sides and rear. To prevent a possible fire, do not block air intakes or exhaust in any manner. Do not use on soft surfaces, like a bed, where openings may become blocked. Do not place the Digital Countertop Oven near a bed because objects such as pillows or blankets can fall off the bed and be ignited by the Digital Countertop Oven. Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electric shock, fire, or damage the Digital Countertop Oven.

⚠️ WARNING: ELECTRICAL SHOCK HAZARD

Do not use with damaged cord or plug. Use with adequate electrical system that is up to code. Never use an extension cord. Do not operate any Digital Countertop Oven with a damaged cord or plug or after Digital Countertop Oven malfunctions, has been dropped or damaged in any manner. Do not operate Digital Countertop Oven with a broken heating element or ceramic cone or any visual imperfections. For all repairs contact a qualified service dealer. Do not operate Digital Countertop Oven with its ventilation obstructed.

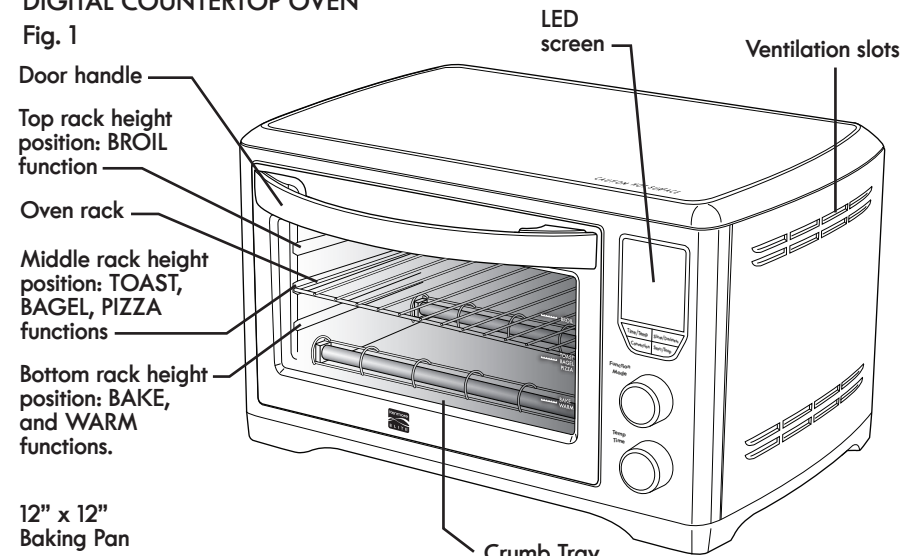
SAVE THESE INSTRUCTIONS!

PARTS AND FEATURES

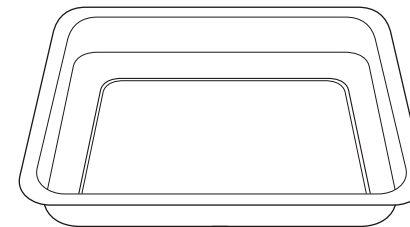
It is important to know your Digital Countertop Oven parts and features to ensure its proper and safe use. Review these before using your Digital Countertop Oven.

DIGITAL COUNTERTOP OVEN

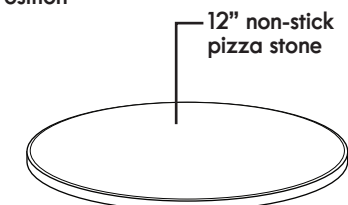
Fig. 1



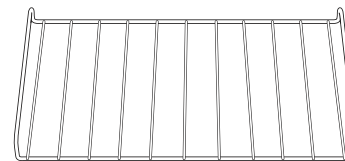
12" x 12" Baking Pan



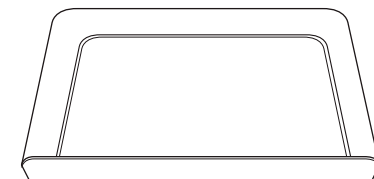
Crumb Tray Position



Broiling Rack



Crumb Tray

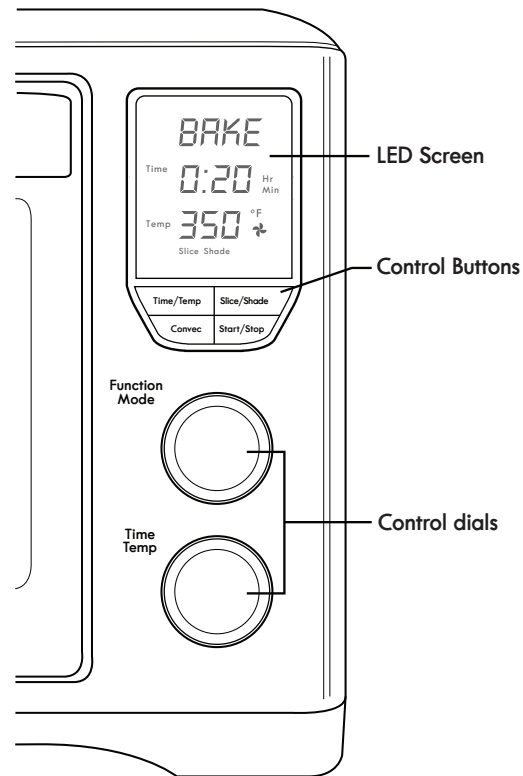


⚠️ CAUTION: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

PARTS AND FEATURES

DIGITAL CONTROL PANEL

Fig. 2



CAUTION: Do not touch hot surfaces. The outer surfaces of the oven, including the oven door, are hot during and after operation. Allow the oven to cool down before handling.

OPERATING INSTRUCTIONS

PREPARING THE OVEN FOR USE

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Remove the crumb tray, wire rack, broil rack, baking pan and pizza pan from the polyfoam packaging. Wash them in warm soapy water with a soft sponge, rinse and dry thoroughly. Re-insert the crumb tray into the oven.
3. Wipe the interior of the oven with a soft damp sponge. Dry thoroughly.
4. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 4" (10cm) of space on both sides of the appliance. Ensure there are no items on top of the oven.
5. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
6. The oven alert will sound one time and the LED screen will illuminate. The function options will appear with an indicator on the preset BAKE function.
7. The oven is now ready to use.

NOTE: The cooking cycle can be stopped at any time by pressing the Start/Stop button. This will cancel the cycle and the button illumination will go out.

INITIAL USE

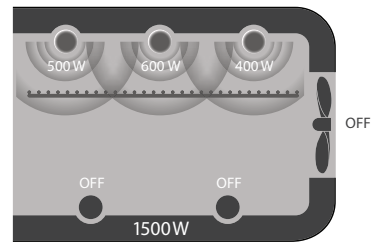
Heat the oven empty for 15 minutes the first time it is used to burn off protective coatings from the heating elements. The burn-off will emit non-toxic vapors which are harmless, nor will they damage the oven.

OPERATING INSTRUCTIONS

HEATING ELEMENT ACTION

This oven features a unique cooking technology that varies the cooking element combinations for optimum cooking results. See examples in the figures below.

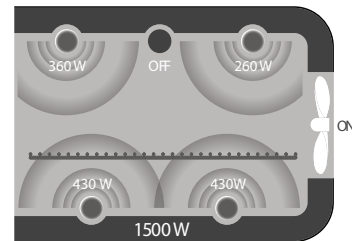
Fig. 3



BROIL

Uses the three elements in ceiling of oven for high temperature top heat that melts and browns.

Fig. 5



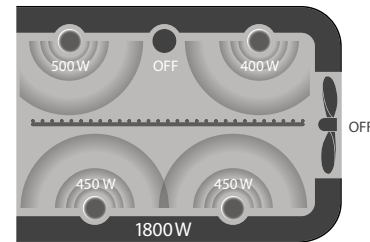
CONVECTION

Uses two ceiling and two floor elements in combination with circulating fan for most effective baking.

It is normal to notice the following occur during the cooking cycle:

- It is normal that during the BROIL function, the bottom set of elements turn off while the top set is heating at full power.
- It is normal that the ends of each heating element will glow more brightly than the middle of the element.
- It is normal that the elements are heating even if they are not lighting up.

Fig. 4



TOAST, BAGEL

Uses two ceiling and two floor elements for top and bottom heat that sears and crisps.

OPERATING INSTRUCTIONS

This cooking technology allows foods to cook more evenly and quickly, significantly reducing cooking times. The oven's preset cooking temperatures and times, as well as the cooking temperature and time directions on pre-packaged foods, may need to be adjusted depending on the recipe, the amount of food and your personal taste.

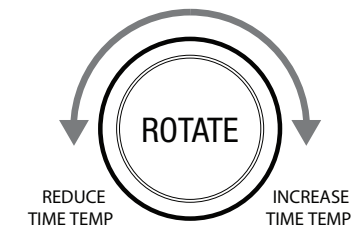
We recommend experimenting with the temperature and time settings to produce the desired results.

The cooking temperature and time can be adjusted before or during the cooking cycle:

SETTING COOK TIME AND TEMPERATURE

The Time setting is displayed in blue figures on the LED screen. The Temperature setting is displayed in orange figures.

Fig. 6 TIME TEMP DIAL



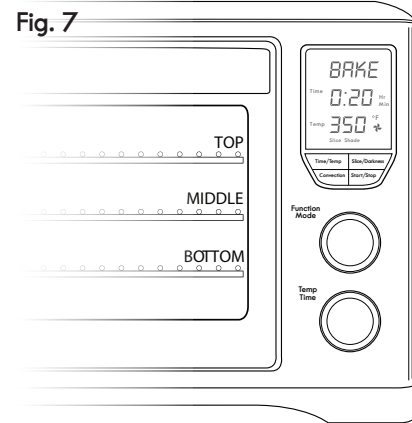
- Press the Time/Temp control button to select either the Time or Temperature setting for adjustment. The selected setting will blink for 10 seconds. During that time turn the Time Temp dial to adjust the setting. Press the Time/Temp control button again to switch to the other setting. The setting will blink for 10 seconds to allow for adjustment. Turn the dial left to reduce the setting; turn right to increase setting.

- The Time setting will adjust in one minute increments up to a maximum of 2 hours.
- The Temperature setting will adjust in 5°F increments for BAKE and PIZZA in a range from 150 to 450°F. The range for WARM is from 150 to 200°F. BROIL has only three temperature options: 300, 400 and 500°F.

OPERATING INSTRUCTIONS

RACK HEIGHT POSITIONS

Cooking results are significantly affected by the position of the wire rack as this determines how close the food is to the heating elements. The recommended rack position for each cooking function is printed on the right hand side of the oven door glass window. However, these are a guide only. Certain foods may require a different rack height position depending on the recipe, the amount and size of the food and your personal taste.



TOP RACK HEIGHT POSITION: BROIL function.

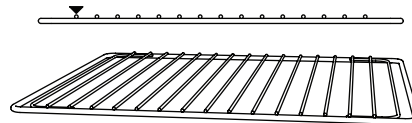
MIDDLE RACK HEIGHT POSITION: TOAST, BAGEL, and PIZZA functions.

BOTTOM RACK HEIGHT POSITION: BAKE and WARM functions.

For optimum cooking results:

- The recommended rack height position should be used. However this is a guide only. The position of the rack may vary depending on the type and size of food item being cooked.
- The wire rack should always be inserted into the rack height position with the spokes facing upwards.
- Food should be positioned on the center of the wire rack, broil rack, baking tray or pizza tray to allow for maximum airflow around food.

Fig. 8



NOTE: When the oven is plugged into a wall outlet, the oven alert will sound one time. The LED screen will illuminate for two minutes and then go out if no further action is taken. To "wake up" the screen, lightly press any control button or slightly turn either control dial. The oven alert will sound, and the screen will relight for 2 minutes and then go dark again in the absence of further input.

NOTE: When a control button function is operational, the button words will light up. When the button words are dark, the button function is not in effect.

OPERATING INSTRUCTIONS

LED SCREEN VISIBILITY

When the oven is plugged into a wall outlet, the oven alert will sound one time. The LED screen will illuminate for two minutes and then go dark if no further action is taken to input a cooking cycle. To "wake up" the screen, lightly press any control button or slightly turn either control dial. The oven alert will sound, and the screen will relight for 2 minutes and then go dark again in the absence of further input.

When a control button function is operational, the button words will light up. When the button words are dark, the button function is not in effect.

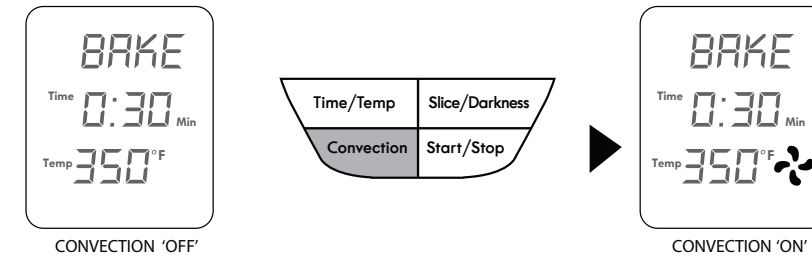
CONVECTION COOKING

Convection cooking is the default setting in the BAKE and PIZZA cooking functions. The setting can be deselected by pressing the Convec control button, or reselected by pressing Convec a second time.

Although Convection is not the WARM default setting, it can be selected by pressing the Convec control button. The fan symbol displays on the LED screen whenever Convection heating is in effect.

NOTE: When a control button function is operational, the button words will light up. When the button words are dark, the button function is not in effect.

Fig. 9



Convection cooking can reduce cooking times. We recommend experimenting with the convection, temperature and time settings to produce the desired results.

For optimum results:

- Use oven-safe baking dishes, roasting pans, pizza pans or cookie sheets with very low sides, and place on the center of the wire rack to allow for maximum airflow around food.
- Also to maximize airflow do not cover foods with metal foil or lids.
- Most recipes recommend reducing temperatures by 25°F when using convection cooking. Always check the food 10 minutes before the suggested cooking time is complete to avoid overcooking.

OPERATING INSTRUCTIONS

BAKE FUNCTION

ELEMENTS

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

RACK POSITION

Bottom rack height position.

OPTIONAL SETTINGS

Convec button: Activate for convection cooking

The BAKE function cooks food evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries. The BAKE function is also ideal for cooking pre-packaged frozen meals including lasagna and pot pies.

1. Insert the wire rack into the bottom rack position. Position the rack with the spokes facing upwards.

NOTE: We recommend using the bottom rack position during the BAKE function. However this is a guide only. The position of the rack may vary depending on the type and size of food item being baked. Some baked goods such as brownies or pastries may be more suited to the middle rack position.

2. Close the oven door.

3. Turn the FUNCTION dial until the indicator on the LED screen reaches the BAKE function. The bottom figure on the LED screen indicates the preset BAKE temperature of '350°F', while the top figure on the LED screen indicates the preset time of '0:30 MIN'. The Convection preset will also be displayed as a fan blade icon. Press the Convec control button to cancel convection fan operation. Press again to restore.

4. The baking temperature and time can be adjusted before or during the baking cycle:-

- a) Press the Time/Temp control button until Temp flashes in the display.
- b) Turn the Time Temp control dial to adjust cooking temperature. Adjustment must be made while Temp is flashing (10 seconds).
- c) Press the Time/Temp control button again for Time to flash in the display.
- d) Turn the Time Temp control dial to adjust cooking time. Adjustment must be made while Time is flashing (10 seconds).

5. Press the Start/Stop control button to begin the oven Preheat period of time. The Start/Stop control button words will light up and the oven alert will sound.

6. While the oven is preheating, the Temp digits will flash the escalating temperature of the oven interior on the LED display. When the oven reaches the set cooking temperature, the Temp digits stop flashing, the oven alert sounds, and the Time

Fig. 10

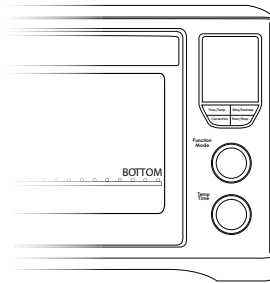


Fig. 11



OPERATING INSTRUCTIONS

BAKE FUNCTION cont.

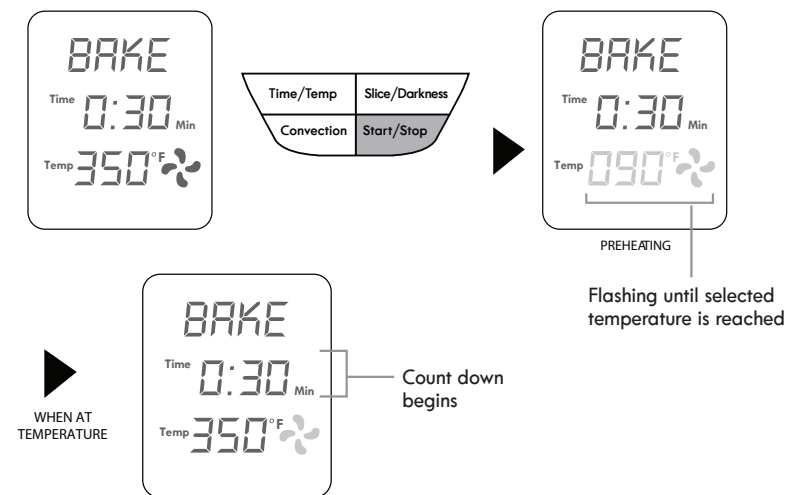
digits begin counting down in one minute increments. Immediately open the door to place food in the oven. Place food in the supplied enamel baking pan (or other oven-safe dish), and position pan on the center of the oven rack so that air flows around the sides of the food.

NOTE: Opening the oven door does not stop the Time countdown. Also, when the Time digits reach 10 minutes, the display shifts to counting down by the second.

CAUTION: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

- Do not cover any part of the oven, including accessories, pans, and dishes with metal foil. This may cause overheating of the oven.
- Extreme caution should be exercised when using pans and dishes constructed of materials other than metal.
- Even oven proof glassware can overheat and crack due to close contact with the oven's heating elements.
- Do not use lids of any type in the oven as hot ingredients can build up pressure and cause injury.

Fig. 12



7. At the end of the baking cycle, the oven alert will sound five times and the Start/Stop button words will cease to be illuminated.

NOTE: You may stop the baking cycle at any time by pressing the Start/Stop control button.

OPERATING INSTRUCTIONS

WARM FUNCTION

ELEMENTS

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

RACK POSITION

Bottom rack height position.

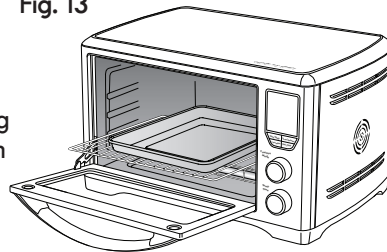
OPTIONAL SETTINGS

Convec button: Activate for convection cooking

The WARM function maintains hot foods at selected temperatures between 150 and 200 to prevent bacterial growth.

1. Insert the wire rack into the bottom rack height position. Position the rack with the spokes facing upwards.
2. Place food on the Kenmore enamel baking pan or in an oven-safe dish, then place on the center of the wire rack so air flows around the sides of the food.

Fig. 13



NOTE: Do not cover any part of the oven, including accessories, pans, and dishes with metal foil. This may cause overheating of the oven.

CAUTION: Be extremely careful if using cooking vessels constructed of material other than metal. Even oven-safe glassware can overheat and crack due to close contact with the oven heating elements.

WARNING: DO NOT use lids of any type in the oven as they can cause hot ingredients within cooking vessels to build up pressure and possibly cause sudden eruption of contents and serious burns to vessel handlers.

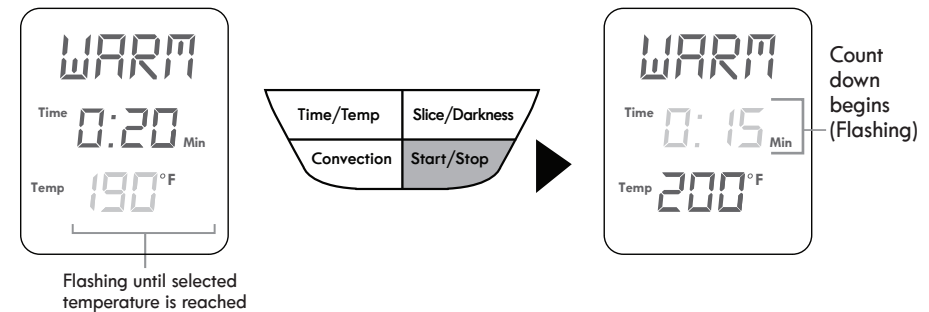
3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LED screen reaches the function. The bottom figure on the LED screen indicates the preset temperature while the top figure on the LED screen indicates the preset time of 0:20 min. Press the Convec button to add convection fan operation to the warming cycle.
5. The warming temperature and time can be adjusted before or during the warming cycle.
 - a) Press the Time/Temp control button until Temp flashes in the display.
 - b) Turn the Time Temp control dial to adjust warming temperature. Adjustment must be made while Temp is flashing (10 seconds).
 - c) Press the Time/Temp control button again for Time to flash in the display.
 - d) Turn the Time Temp control dial to adjust warming time. Adjustment must be made while Time is flashing (10 seconds).

OPERATING INSTRUCTIONS

WARM FUNCTION cont.

6. Press the Start/Stop control button to begin the warming cycle. The Start/Stop control button words will light up and the oven alert will sound.
7. While the oven is heating up, the Temp digits will flash the escalating temperature of the oven interior on the LED display. When the oven reaches the set warming temperature, the Temp digits stop flashing, the oven alert sounds, and the Time digits begin counting down in one minute increments. When the Time digits reach 10 minutes, the display shifts to counting down by the second.
8. The timer will be displayed and begin to count down in one minute increments. The temperature and time can be adjusted during the warming cycle

Fig. 14



CAUTION: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

9. At the end of the warming cycle, the oven alert will sound five times and the Start/Stop button words will cease to illuminate.

NOTE: You may stop the warming cycle at any time by pressing the Start/Stop control button.

CAUTION: The use of any accessory attachments not recommended in this Use & Care Guide may cause injuries.

CAUTION: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven. Alternatively, allow the oven to cool down before handling.

OPERATING INSTRUCTIONS

BROIL FUNCTION

ELEMENTS

Top heating elements cycle on and off to regulate the correct temperature.

RACK POSITION

Top rack height position.

OPTIONAL SETTINGS

Convec button: Activate for convection cooking

The BROIL function is ideal for open sandwiches, small cuts of meat, poultry, fish, sausages and vegetables. Broiling can also be used to brown the tops of casseroles and gratins.

1. Insert the oven rack into the top rack height position. Position the rack with the spokes facing upwards.

NOTE: We recommend using the top rack height position during the BROIL function. However this is a guide only. Certain foods may require the middle rack position depending on the recipe, the amount and size of the food and your personal taste.

For example, the middle rack height position may be more appropriate for taller foods that may touch the heating elements, thicker foods such as hamburger patties, marinated foods such chicken wings, or foods that require a gentle broil.

We recommend experimenting with the rack height position, as well as the temperature and time settings to produce the desired results.

2. Insert the broiling rack into the enamel baking pan with the broiling rack spokes facing upwards. Place food on the rack, then place rack onto the center of the oven rack so that air flows around the sides of the food.

NOTE: When broiling, the broiling rack must be inserted into the Kenmore enamel baking pan. When assembled together, the broiling rack is designed to drain grease and fats away from meats for healthier cooking. The baking pan collects these pan drippings and helps prevent spattering.

CAUTION: Be extremely careful if using cooking utensils for broiling other than the supplied broiling rack and baking pan, especially those constructed of material other than metal. Even oven-safe glassware can overheat and crack if it contacts the oven heating elements.

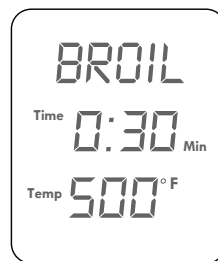
NOTE: Do not cover any part of the oven, including accessories, pans, and dishes with metal foil. This may cause overheating of the oven.

NOTE: Do not use lids of any type in the oven as hot ingredients can build up pressure and cause injury.

3. Close the oven door.

CAUTION: Always ensure the oven door is completely closed when using the broil function.

Fig. 15



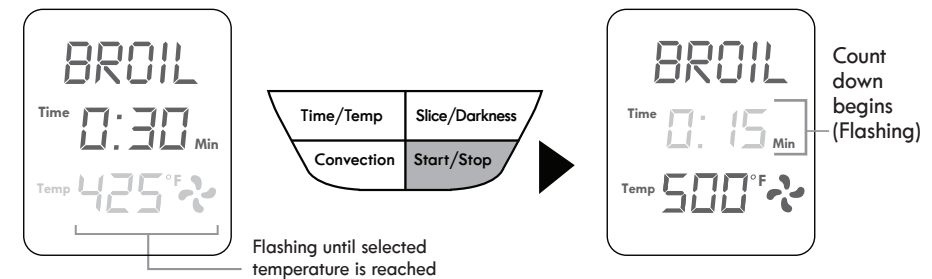
OPERATING INSTRUCTIONS

BROIL FUNCTION cont.

WARNING: DO NOT use lids of any type in the oven as they can cause hot ingredients within cooking vessels to build up pressure and possibly cause sudden eruption of contents and serious burns to vessel handlers.

4. Turn the FUNCTION dial until the indicator on the LED screen reaches the BROIL function. The bottom figure on the LED screen indicates the preset temperature of 500°F, while the top figure on the LED screen indicates the preset time of '0:30 MIN'.
5. The broiling temperature and time can be adjusted before or during the broiling cycle.
 - a) Press the Time/Temp control button until Temp flashes in the display.
 - b) Turn the Time Temp control dial to adjust broiling temperature. Adjustment must be made while Temp is flashing (10 seconds).
 - c) Press the Time/Temp control button again for Time to flash in the display.
 - d) Turn the Time Temp control dial to adjust broiling time. Adjustment must be made while Time is flashing (10 seconds).

Fig. 16



6. Press the Start/Stop control button to begin broiling cycle. The Start/Stop control button words will light up and the oven alert will sound.
7. While the oven is heating up, the Temp digits will flash the escalating temperature of the oven interior on the LED display. When the oven reaches the set broiling temperature, the Temp digits stop flashing, the oven alert sounds, and the Time digits begin counting down in one minute increments. NOTE: When the Time digits reach 10 minutes, the display shifts to counting down by the second.

NOTE: Depending on the food being broiled, it may be necessary to turn food over half way through the cooking time to achieve even cooking and browning.

8. At the end of the broiling cycle, the oven alert will sound five times and the START/STOP button words will cease to illuminate.

NOTE: You may stop the broiling cycle at any time by pressing the Start/Stop control button.

CAUTION: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

OPERATING INSTRUCTIONS

TOAST FUNCTION

ELEMENTS

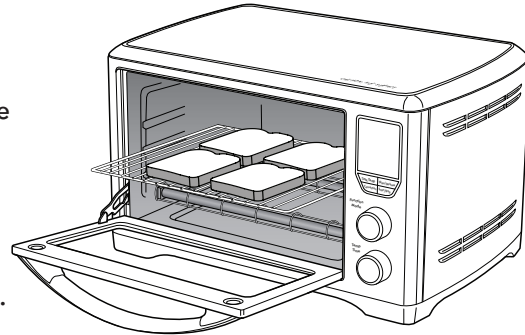
Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

RACK POSITION

Middle rack height position.

1. Insert the oven rack into the middle rack position. Position the wire rack with the spokes facing upward.
2. If toasting 4 to 6 slices, evenly space them with 2 or 3 slices at the front of the wire rack and 2 or 3 slices at the back of the rack.

Fig. 17



3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LED screen reaches the TOAST function. The two number figures on the screen represent the number and shade of darkness of the slices to be toasted. The preset default for each is 4.
5. The shade of darkness and number of slices can be adjusted before or during the toasting cycle.

Fig. 18



- a) Press the Slice/Shade control button to adjust the settings. Slice will flash in the display. Adjust the setting within 10 seconds by turning the Time Temp dial. The available settings range from 1 to 6 slices.
- b) Press the Slice/Shade control button again. Shade will flash in the display. Adjust the setting within 10 seconds by turning the Time Temp dial. The available settings range from 1 (lightest) to 7 (darkest).

OPERATING INSTRUCTIONS

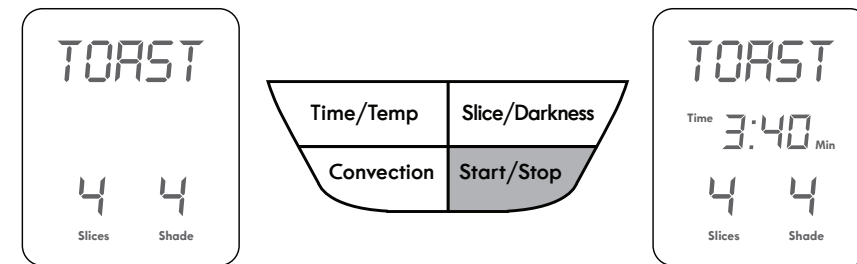
TOAST FUNCTION cont.

6. Press the Start/Stop button to start toasting. The oven alert will sound, the Start/Stop button words will illuminate blue, and Time will display and count down in the LED screen.

As a general guide:

Desired Toast Color	Setting
Light color toast	1 or 2
Medium color toast	3, 4 or 5
Dark color toast	6 or 7

Fig. 19



NOTE: The oven controls will automatically adjust the toasting time depending on the heat already present inside the oven. For example, if the oven is already warm after one cycle of toasting, the toasting time for the second cycle will be less.

NOTE: During the toasting cycle, condensation may form on the oven door and steam may be emitted. This is normal. Condensation and steam occur as a result of the moisture content of the bread. Freshly baked and frozen breads generally produce more condensation.

7. At the end of the toasting cycle, the oven alert will sound five times and the Start/Stop button words will cease to be illuminated.

NOTE: You may stop the toasting cycle at any time by pressing the Start/Stop control button.

OPERATING INSTRUCTIONS

PIZZA FUNCTION

ELEMENTS

Top and bottom heating elements cycle on and off to regulate the correct temperature.

RACK POSITION

Middle rack height position.

OPTIONAL SETTINGS

Convec button: Activate for convection cooking

The PIZZA function melts and browns cheese and toppings, while crisping the pizza crust.

1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LED screen reaches the PIZZA function. The bottom figure on the LED screen indicates the preset PIZZA temperature of '425°F', while the top figure on the LED screen indicates the preset time of 0:15 min. The Convection preset will also be displayed as a fan blade icon. Press the Convec control button to cancel convection fan operation. Press again to restore.
4. The pizza cooking temperature and time can be adjusted before or during the cooking cycle.
 - a) Press the Time/Temp control button until Temp flashes in the display.
 - b) Turn the Time Temp control dial to adjust cooking temperature. Adjustment must be made while Temp is flashing (10 seconds).
 - c) Press the Time/Temp control button again for Time to flash in the display.
 - d) Turn the Time Temp control dial to adjust cooking time. Adjustment must be made while Time is flashing (10 seconds).

NOTE: Due to the wide variety of pizzas available, you will need to consider whether you are cooking a fresh or frozen pizza or a thin crust or deep dish, and adjust the cooking time to produce the ideal result. For example, frozen pizzas may need additional cooking time. Thick crust pizzas may also require slightly more cooking time.

5. Press the Start/Stop control button to begin the oven Preheat period of time. The Start/Stop control button words will light up and the oven alert will sound.

Fig. 20

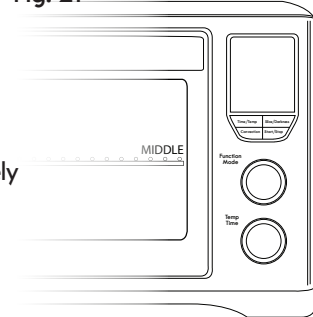


OPERATING INSTRUCTIONS

PIZZA FUNCTION cont.

Fig. 21

6. While the oven is preheating, the Temp digits will flash the escalating temperature of the oven interior on the LED display. When the oven reaches the set cooking temperature, the Temp digits stop flashing, the oven alert sounds, and the Time digits begin counting down in one minute increments. Immediately open the door to place pizza in the oven. Place pizza on the supplied pizza stone or enamel baking pan (or other oven-safe pan), and position stone or pan on the center of the oven rack so that air flows around the sides of the food.

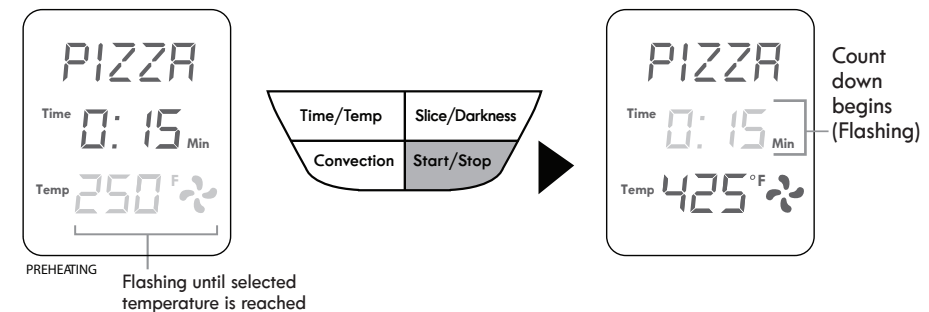


NOTE: Opening the oven door does not stop the Time countdown. Also, when the Time digits reach 10 minutes, the display shifts to counting down by the second.

NOTE: Whether cooking a fresh or frozen pizza, use the supplied pizza stone. For best results, insert the pizza stone without the pizza on it into the oven for the preheat cycle. Sprinkle the stone with cornmeal or lightly spray it with cooking oil before placing pizza onto it. This will make the pizza easier to remove when finished baking.

CAUTION: DO NOT bake pizza in a disposable metal foil pizza pan that may be provided with a purchased pizza as it may cause the oven to overheat. If cooking a frozen pizza, ensure to remove all packaging, including cardboard, plastic, paper, or other flammable materials before placing the pizza in the oven. Use a pizza stone when cooking a pizza. It is not recommended to cook pizzas directly onto the oven rack as melted cheese and other ingredients may come into contact with elements and create a potential fire risk.

Fig. 22



NOTE: To assure even browning, you may need to open the oven door halfway through cooking time and rotate the pizza 90 degrees.

9. At the end of the cooking cycle, the oven alert will sound five times and the Start/Stop button words will cease to be illuminated.

NOTE: You may stop the baking cycle at any time by pressing the Start/Stop control button.

OPERATING INSTRUCTIONS

BAGEL FUNCTION

ELEMENTS

Top and bottom heating elements cycle on and off to regulate the correct temperature.

RACK POSITION

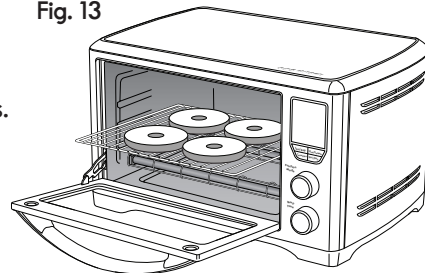
Middle rack height position.

The BAGEL function crisps the insides of your cut bagel while only lightly toasting the outside. This function is also ideal for toasting English muffins, crumpets or thick sliced specialty breads which require one side to be toasted more than the other.

NOTE: If you like your bagel halves equally crisp on both the top and bottom, we recommend using the TOAST function to toast your cut bagel.

1. Insert the oven rack into the middle rack height position. Position the rack with the spokes facing upwards.
2. Slice each bagel into two equal halves.
3. If toasting 4-6 halves, evenly space them with 2-3 halves at the front of the wire rack and 2-3 halves at the back of the rack.

Fig. 13



NOTE: The inside (cut side) of the bagel must always face upwards towards the top heating elements. This allows the cut side to be crisp while the crust is only lightly toasted.

4. Close the oven door.
5. Turn the FUNCTION dial until the indicator on the LED screen reaches the BAGEL function. The two number figures on the screen represent the number and shade of darkness of the bagel halves to be crisped. The preset default for each is 4.
6. The shade of darkness and number of bagel halves can be adjusted before or during the crisping cycle.

Fig. 14



- a) Press the Slice/Shade control button to adjust the settings. Slice will flash in the display. Adjust the setting within 10 seconds by turning the Time Temp dial. The available settings range from 1 to 6 bagel halves.

OPERATING INSTRUCTIONS

BAGEL FUNCTION cont.

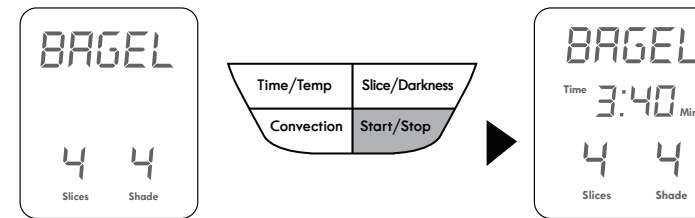
As a general guide:

Desired Bagel Color	Setting
Light color toast	1 or 2
Medium color toast	3, 4 or 5
Dark color toast	6 or 7

- b) Press the Slice/Shade control button again. Shade will flash in the display. Adjust the setting within 10 seconds by turning the Time Temp dial. The available settings range from 1 (lightest) to 7 (darkest).

7. Press the Start/Stop button to start crisping. The oven alert will sound, the Start/Stop button words will illuminate blue, and Time will display and count down in the LED screen.

Fig. 15



NOTE: The oven controls will automatically adjust the crisping time depending on the heat already present in the oven.

NOTE: During the bagel crisping cycle, condensation may form on the oven door and steam may be emitted. This is normal. Condensation and steam occur as a result of the moisture content of the bagel. Freshly baked and frozen bagels generally produce more condensation.

8. At the end of the bagel cycle, the oven alert will sound five times and the Start/Stop button words will cease to be illuminated.

NOTE: You may stop the bagel crisping cycle at any time by pressing the Start/Stop control button.

CAUTION: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

CARE AND MAINTENANCE

Ensure the oven is turned OFF by pressing the START/STOP button on the control panel. The oven is OFF when the Start/Stop control button words cease to be illuminated. Remove the power plug from the wall outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

NOTE: Do not use abrasive cleansers, metal scouring pads or metal utensils on any of the interior or exterior surfaces of the oven, including the crumb tray. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the porcelain enamel finish of the baking pan and broiling rack or scratch the non-stick coating on the pizza stone.

CLEANING THE OUTER BODY AND DOOR

1. Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning.
2. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
3. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

⚠ CAUTION: DO NOT immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

CLEANING THE INTERIOR

1. The walls on the inside of the oven feature a non-stick coating for easy cleaning. To clean any spattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning. Avoid touching the quartz heating elements.

⚠ CAUTION: Use extreme caution when cleaning the quartz heating elements. Allow the oven to cool completely, then gently rub a soft, damp sponge or cloth along the length of the heating element. do not use any type of cleanser or cleaning agent. let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet and turning the oven on.

2. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

CARE AND MAINTENANCE

CLEANING THE CRUMB TRAY

1. After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
2. To remove baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
3. Always ensure to re-insert the crumb tray into the oven after cleaning and prior to inserting the power plug into a wall outlet.

CLEANING THE OVEN RACK, BROILING RACK, BAKING PAN AND PIZZA STONE

1. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
2. The oven rack, broiling rack, baking pan and pizza stone are also dishwasher safe.

STORAGE

1. Ensure the oven heating is turned OFF by pressing the START/STOP button on the control panel. The oven is OFF when the Start/Stop button words cease to be illuminated. Then remove the power plug from the wall outlet.
2. Allow the oven and all accessories to cool completely.
3. Ensure the oven and all accessories are clean and dry.
4. Ensure the crumb tray is inserted into the oven, the broiling rack is inserted into the baking pan and resting on the oven rack in the middle rack height position.
5. Ensure the door is closed.
6. Store the appliance in an upright position standing level on its support legs. Do not store anything on top.

