

Kenmore®



Dual Fuel Range Cooker 90 cm width / Front Control / with True Convection & Air Fry



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GENERAL SAFETY INFORMATION

SERVICING TO BE CARRIED OUT ONLY BY AUTHORIZED PERSONNEL

IDENTIFICATION PLATE

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

MANUFACTURER LIABILITY

The manufacturer declines all liability for damage to persons or property caused by:

- Use of the appliance other than the one envisaged
- Non-observance of the user manual provisions
- Tampering with any part of the appliance
- Use of non-original spare parts.

APPLIANCE PURPOSE

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- The range is not designed to operate with external timers or with remote-control systems.

THIS USER MANUAL

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

READ THIS USER MANUAL CAREFULLY BEFORE USING THE APPLIANCE

IMPORTANT USAGE SAFEGUARDS



RISK OF PERSONAL INJURY

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, as long as they are supervised or instructed by adults who are responsible for their safety.
- Do not allow children to play on or in the appliance. Close supervision of children is necessary when the range is used near children.
- Keep children under 8 years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the range when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat due to danger of overheating.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Fats and oils can catch fire if they overheat. Do not leave the range unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them.
- Place the lid on the pan and turn off the relevant cooking zone.
- Do Not Use Water on Grease Fires-Smother fire or flame or use dry chemical or foam-type extinguisher.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- When in use, do not place metal objects, such as dishes or cutlery, on the surface of the cooktop as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- At the end of cooking or if you need to move food during cooking, open the door 5 cm for a few seconds to let the steam escape before opening it fully.

IMPORTANT USAGE SAFEGUARDS



RISK OF DAMAGING THE APPLIANCE

- Do not open the storage compartment when the oven is on and still hot. The items inside the storage compartment could be very hot after the oven has been used.
- Switch the range off immediately after use.
- Wear personal protective equipment whenever carrying out any work on the appliance (installation, maintenance, positioning or moving).
- Always disconnect the main power supply before carrying out any work on the appliance.
- Have authorized persons carry out installation and assistance interventions according to the standards in force.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Do not pull the cable to remove the plug.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons. Contact Kenmore customer support immediately for replacement.
- Ensure that the range is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the range.
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Always use wooden or plastic utensils.
- Racks and trays must be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not sit on the range.
- Do not use steam jets to clean the range.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the range unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful when cooking with fats or oils.
- Never leave objects on the cooktop surface.
- Do not use plastic kitchenware or containers when cooking food with this range.
- Do not put sealed tins or containers in the oven.

IMPORTANT USAGE SAFEGUARDS



RISK OF DAMAGING THE APPLIANCE

- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- When using grease proof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Never rest pans or trays on the glass of the open oven door.
- Always ensure that cooking vessels or griddle plates are contained within the perimeter of the cooktop.
- Only use cookware with smooth, flat bottoms on the glass cooktop.
- If any liquid boils over or spills on the cooktop, remove the excess immediately.
- Do not place metallic objects such as knives, forks, spoons, or lids on the cooktop surface as they can get hot.
- Take care not to spill acidic substances such as lemon juice or vinegar on the cooktop. If these do spill, wipe them up immediately to prevent damage.
- Do not put empty pots or pans on cooking zones that are switched on.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the range.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium- plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash the removable components such as the cooktop pan stands, flame spreader crowns and burner caps in a dishwasher.
- Never use the oven door to lever the range into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the range.
- Check for objects stuck in the door before closing the oven door.
- DO NOT PLACE OR STORE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT PLACE OR STORE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR USE THEM NEAR THIS APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THE RANGE WHILE IT IS OPERATING.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

IMPORTANT USAGE SAFEGUARDS



INSTALLATION PRECAUTIONS

- **WARNING:** In order to prevent tipping of the appliance, the included stabilizing means must be installed. Refer to the manual for installation instructions.
- THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.
- The range must not be installed on a stand.
- Position the range into the cabinet cut out with the help of a second person.
- To prevent overheating, never install the range behind a decorative door or a panel.
- The gas connection should be carried out by authorized persons.
- Installation with flexible hose must be carried out so that the length of the piping when fully extended does not exceed 1.2 m for flexible steel hoses or 1.2 m for rubber hoses.
- The hoses should not come into contact with moving parts or be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorized persons.
- The appliance must be earthed in compliance with electrical system safety standards.
- Use cables capable of withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 to 2 Nm.
- Replacement of the oven light bulb must be carried out by a professional electrician.
- **WARNING!** Ensure that the appliance is switched off before replacing the bulb.



HIGH TEMPERATURE INSIDE THE OVEN DURING USE DANGER OF BURNS

- Keep the oven door closed during cooking.
- Protect your hands by wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children under 8 years old to come near the range when in operation.
- At the end of cooking or if you need to move food during cooking, open the door 5 cm for a few seconds to let the steam escape before opening it fully.



IMPROPER USE OF COOKTOPTOP DANGER OF BURNS

- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Oils and fat could catch fire if overheated. Be very careful.



HIGH TEMPERATURE INSIDE THE STORAGE COMPARTMENT DANGER OF BURNS

- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.

IMPORTANT USAGE SAFEGUARDS



HIGH TEMPERATURE INSIDE THE OVEN DURING USE DANGER OF FIRE OR EXPLOSION

- Do not spray any aerosol products near the oven.
- Do not use or store flammable materials near the oven or the storage compartment.
- Do not use plastic kitchenware or containers when cooking food with this range.
- Do not put sealed tins or containers in the oven.
- Never leave the range unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful when cooking with fats or oils.
- Escaping gas may cause an explosion. If you smell gas or notice any fault in gas installation:
 - o Immediately shut off the gas supply or close the gas cylinder valve.
 - o Immediately extinguish all naked flames and cigarettes.
 - o Do not use any light or appliance switches and do not pull any plugs out of sockets.
 - o Do not use any telephones or mobile phones within the building.
 - o Open windows and ventilate the room.
 - o Call the aftersales service or the gas supplier.
- Any of the following is considered abnormal operation and may require service:
 - o Yellow tipping of the hotplate burner flame.
 - o Sooting up of cooking utensils.
 - o Burners not igniting properly.
 - o Burners failing to remain alight.
 - o Burners extinguishing whilst in operation.
 - o Gas valves which are difficult to turn.
- If the appliance fails to operate correctly, contact Kenmore Customer Care.

IMPORTANT USAGE SAFEGUARDS



IMPROPER USE RISK OF DAMAGE TO SURFACES

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Remove all trays and racks which are not required during cooking.
- When using grease proof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Never rest pans or trays on the glass of the open oven door.
- Do not pour water directly onto very hot trays.
- For gas ranges, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Always ensure that cooking vessels or griddle plates are contained within the perimeter of the cooktop.
- Only use cookware with smooth, flat bottoms on the glass cooktop.
- If any liquid boils over or spills on the cooktop, remove the excess immediately.



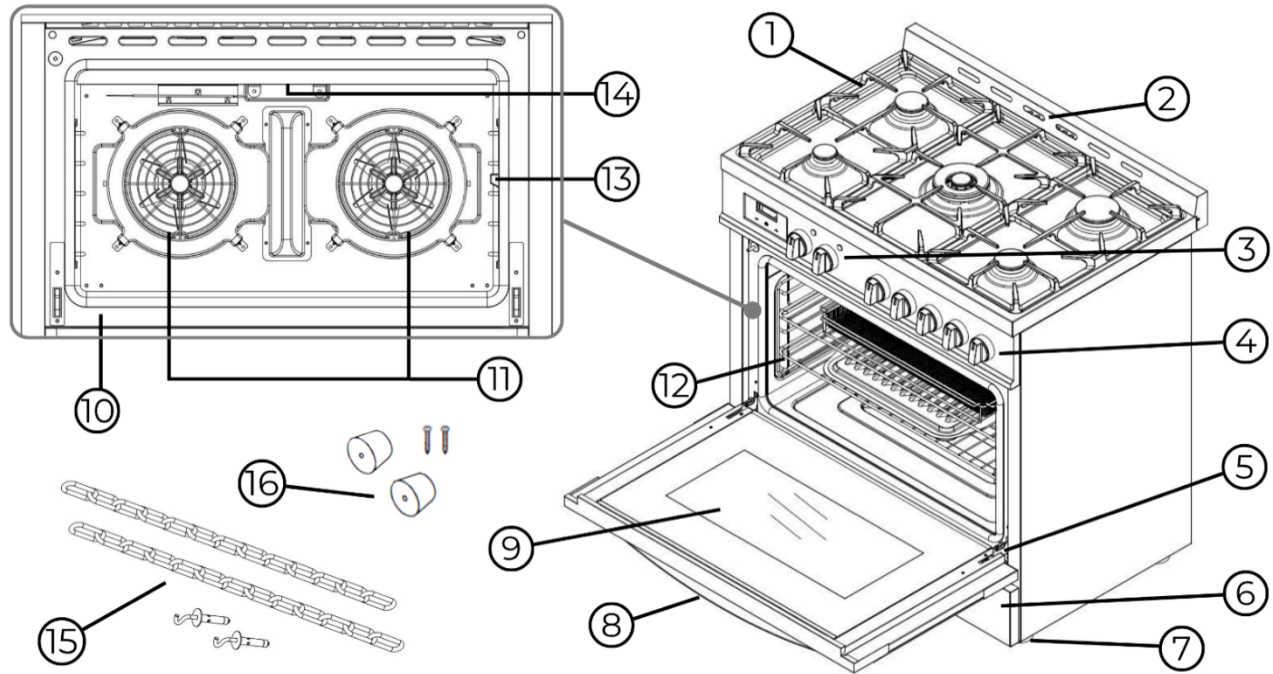
IMPROPER CLEANING RISK OF DAMAGE TO SURFACES

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive materials or detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts such as the cooktop or oven door glass.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the appliance.
- Do not wash the removable components of gas ranges such as the cooktop grids, flame-spreader crowns and burner caps in a dishwasher.

READ AND SAVE THESE INSTRUCTIONS

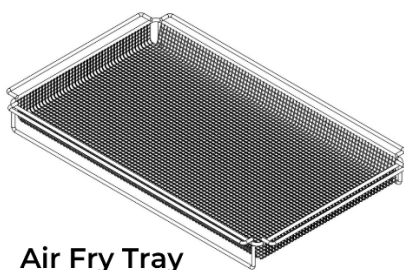
PARTS AND ACCESSORIES

GENERAL DESCRIPTION

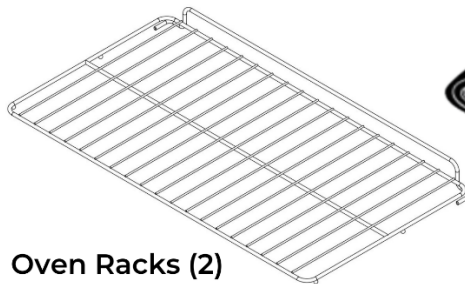


- | | | | |
|---------------------|---------------------|-----------------------------|----------------------------|
| 1. Cooktop | 5. Oven Door Hinge | 9. Oven Door Glass | 13. Rotisserie Support |
| 2. Oven Vent | 6. Storage Drawer | 10. Oven Door Gasket | 14. Oven Light |
| 3. Oven Controls | 7. Leveling Foot | 11. Convection Fans | 15. Anti-Tip Chain & Hooks |
| 4. Cooktop Controls | 8. Oven Door Handle | 12. Oven Rack Support Panel | 16. Rear Spacers & Screws |

INCLUDED ACCESSORIES



Air Fry Tray



Oven Racks (2)



Enameled Baking Tray



Rotisserie Spit



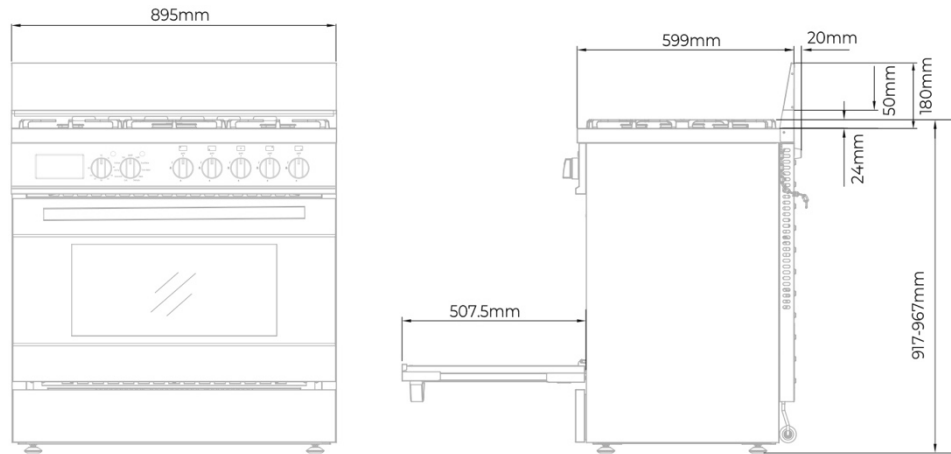
LP Conversion Kit



Power Cord (2)

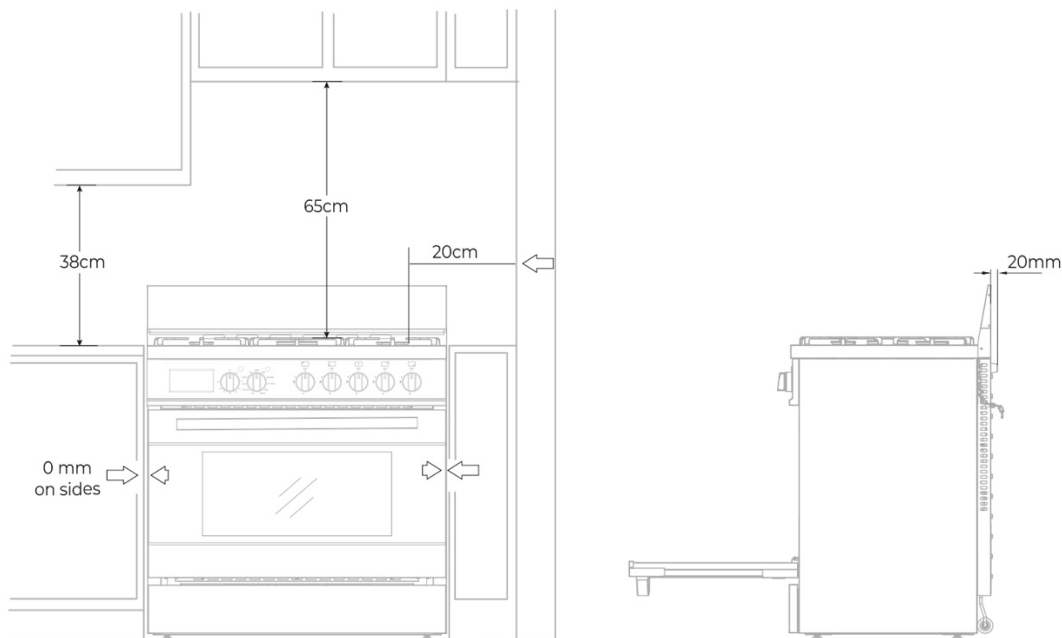
INSTALLATION REQUIREMENTS

DIMENSIONS



LOCATION REQUIREMENTS AND CLEARANCES

- Refer to the gas or electrical requirements of AS/NZS 5601 and the local authorities.
- Make sure that the wall covering, countertop, flooring, and cabinets around your range can withstand heat up to the 90°C that your range generates.
- Allow a 65 cm minimum clearance between the surface elements and the bottom of unprotected wood or metal cabinets. We recommend a 20 cm minimum spacing between the gas burner and adjacent wall to reduce exposure to steam, grease splatter and heat.
- The range should be a minimum distance of 20 mm from the back wall.
- Cabinets installed above the cooktop must be no deeper than 40.6 cm.

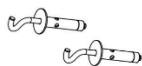


INSTALLATION INSTRUCTIONS

1. Carefully unpack your range, inspect it for shipping damage, and check that all parts are present. Safely dispose of/recycle all packaging materials.
2. Remove any protective film and labels (apart from the technical data plate) from the inside and outside of the appliance and accessories.
3. Have the range installed and tested by a licensed electrician and/or gasfitter in accordance with all statutory requirements and regulations.

INSTALL SPACERS AND ANTI-TILT CHAINS

The range is supplied with spacers to limit the distance between the range and the wall and anti-tilting chains to reduce the risk of personal injury or damage from the range tilting forward.



Hooks with anchors (2)

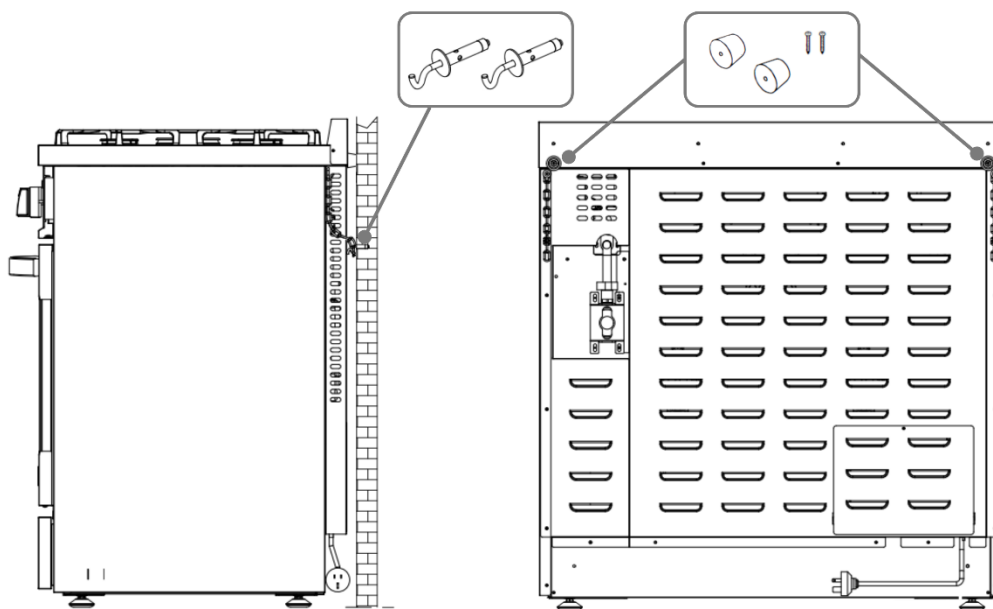


Anti-tilt chain



Spacers and screws (2)

1. Locate the two spacer holes at the back of the appliance and attach the spacers with the spacer screws.

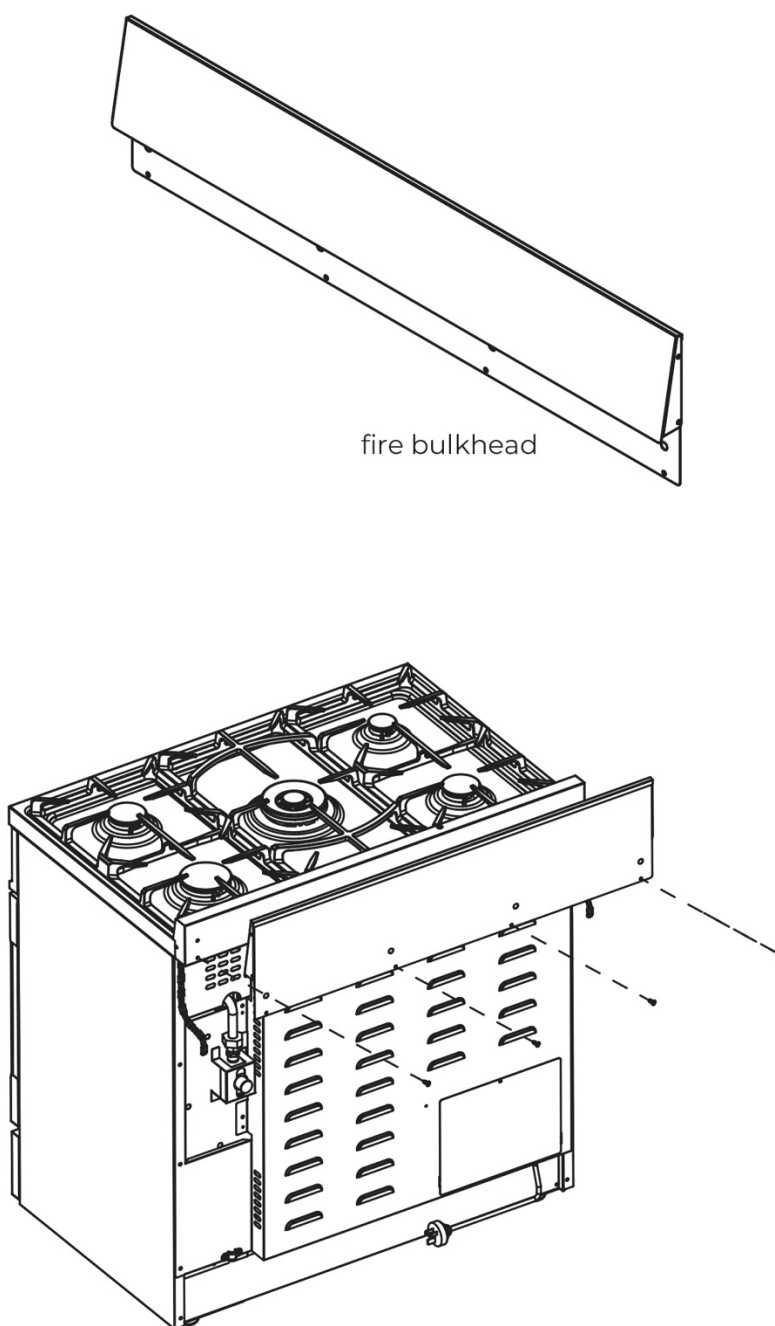


2. Drill holes in the wall at the same height as the chain fixing area.
3. Insert the anchors into the holes and then screw the hooks into the anchors.
4. Position the range and attach the anti-tilt chains to the hooks and the back of the range.

INSTALLATION INSTRUCTIONS

INSTALL FIRE BULKHEAD

Remove four fixing screws of the rear ventilation panel. Then, place the fire bulkhead on top of the rear ventilation panel from top to bottom. Finally, reinstall four fixing screws of the rear ventilation panel in their original positions.



INSTALLATION INSTRUCTIONS

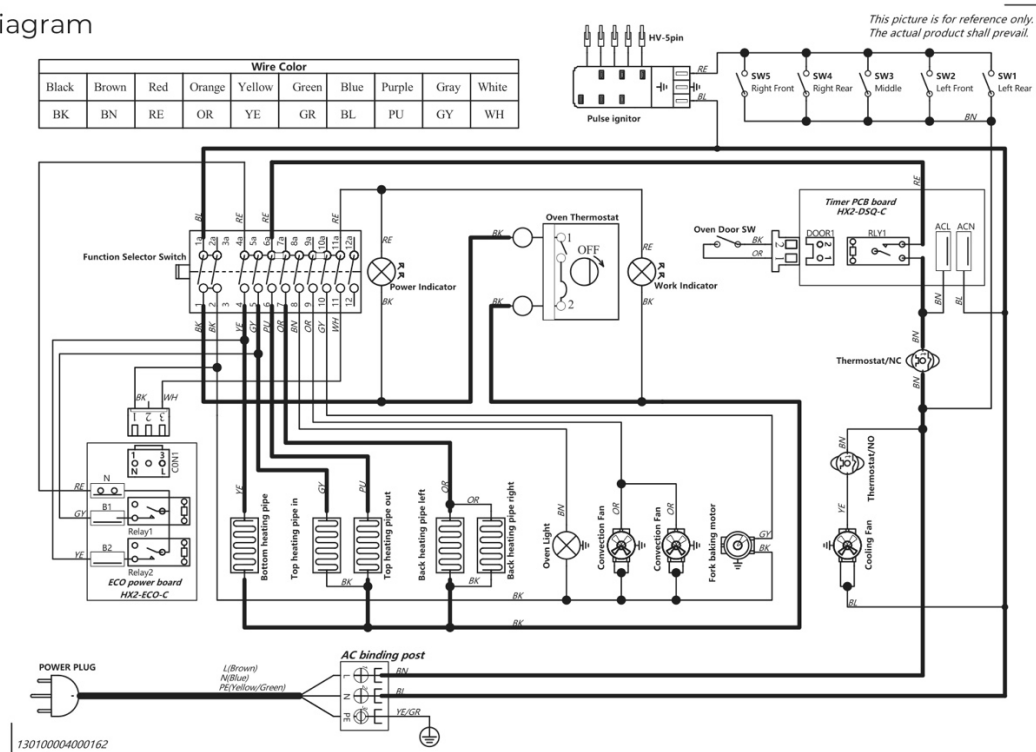
CONNECTION OF THE CABLE TO THE MAINS

Connect the feeding cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3mm (the grounding wire should not be interrupted by the switch). Before connecting to the mains, make sure that:

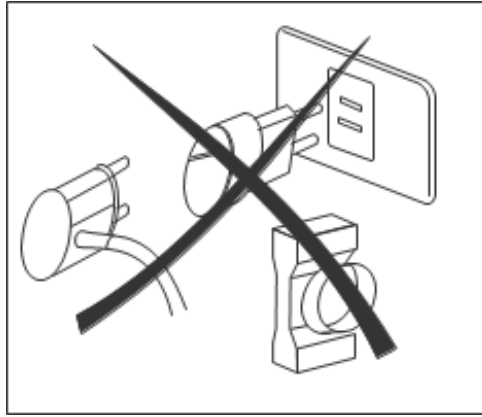
- The electrical counter, the safety valve, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- The supply system is regularly grounded, according to the regulations in force. The socket or the omnipolar switch can easily be reached after the installation of the oven.
- After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.

The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

Circuit Diagram



INSTALLATION INSTRUCTIONS



NOTE - This appliance to be installed only by authorized persons and in accordance with the manufacturer's installation instructions, local as fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations.

GAS CONNECTION

The appliance must be connected to the gas supply according to the specifications of the standards with "marked on the appliance data label on the rear panel.

The gas connection is male 1/2" BSP and is situated 55mm from the right and 560mm from the floor.

The cooker can be connected with a Flexible Hose, which complies with AS/NZS 1869 (Australian Approved), 10mm ID, class B or D, between 1 - 1.2m long and in accordance with AS/NZS 5601 for a high level connection.

INSTALLATION INSTRUCTIONS

CONNECT TO THE GAS SUPPLY

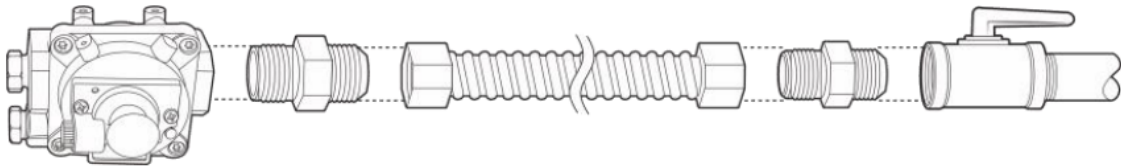
A manual shut-off valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off the gas supply to the appliance. Do not block access to the shut-off valve.

EQUIPMENT REQUIRED

- Cross-head screwdriver
- Flat-head screwdriver
- Pencil
- Measuring tape
- Adjustable wrench
- Pipe wrench x 2
- Spirit level
- Liquid gas leak detector
- Gas line shut-off valve
- Flex gas line rated for NG/LP (1/2" (1.2 mm) NPT x 1/2" (1.2 mm) I.D.) Must use a new flex gas line when installing a new appliance.
- Flare fitting for connection to gas supply line (1/2" (1.2 mm) NPT x 1/2" (1.2 mm) I.D.)
- Flare fitting for connection to pressure regulator on appliance (1/2" (1.2 mm) NPT x 1/2" (1.2 mm) I.D.)

GAS CONNECTION INSTRUCTIONS

1. Connect the male pipe thread end of the 1/2" flare fitting adapter to the NPT of the pressure regulator inlet.
2. Install a male 1/2" flare fitting to the NPT internal thread of the manual shut-off valve.
3. Connect the flex gas line to the gas inlet on the appliance and to the shut-off valve, positioning the appliance to allow for connection.

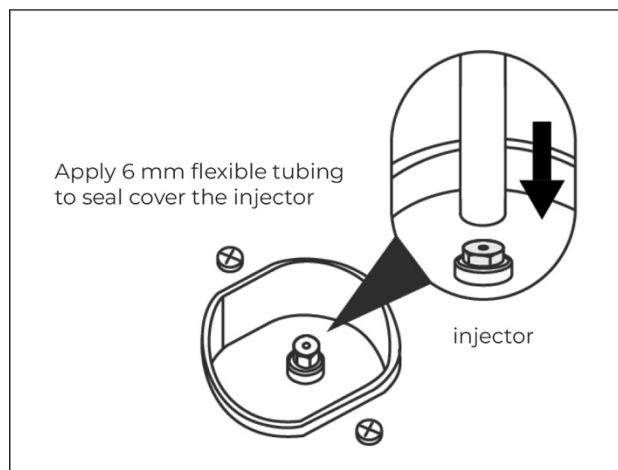


4. Conduct a leak test of the appliance according to the manufacturer's instructions or the following procedure:
 - Ensure that all appliance burner knobs are in the off position, then turn on the main gas supply valve.
 - Use a liquid gas leak detector to check all gas connection joints and fittings for leaks in the system.
 - Wipe off the liquid gas leak detector after the test.

IMPORTANT: Gas leaks may not be detected by smell alone. Never use an open flame to check for gas leaks.

INSTALLATION INSTRUCTIONS

CONNECTION OF THE CABLE TO THE MAINS



THE APPLIANCE IS FACTORY SET FOR NATURAL GAS.

1. The test point pressure should be adjusted to 1.0kPa with the triple ring burner operating at maximum.
2. The appliance is set up to operate with the gas specified on the gas type label placed on the back of the appliance.

To perform these operations the qualified installer will follow the indications given in the adaptation to the various types of gas section

For safer operation make sure that the supply pressure respects the values given in the table of

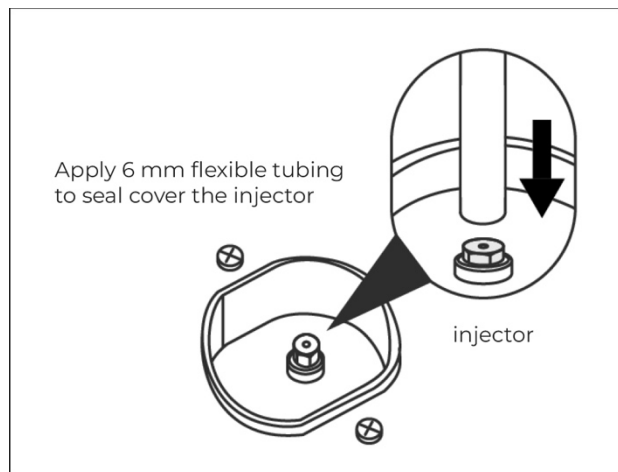
burner and injector characteristic. If installing for use with LPG gas, ensure a gas regulator suitable for a supply pressure of 2.75kPa is part of the gas tank supply, and the test point pressure is adjusted to 2.75kPa.

WARNING! Once the appliance has been installed, make sure that the gas pipe is neither squashed nor damaged by moving parts.

WARNING! Before leaving, check all connections for gas leaks with soap and water.

WARNING! DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and separately. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to an authorized service provider in your area.

CONVERTING TO DIFFERENT TYPES OF GAS



Please ensure that installation with Australian Approved NG Regulator supplied in this kit. The test point pressure must be adjusted to 1.0kPa with the largest burner operating on maximum flame.

ULPG (The appliance test point is located at the injector) Gas pressure must be checked to confirm the appliance operating pressure is 2.75kPa, test point is Auxiliary burner injector as shown below.

INSTALLATION INSTRUCTIONS

CONVERTING TO DIFFERENT TYPES OF GAS (cont.)

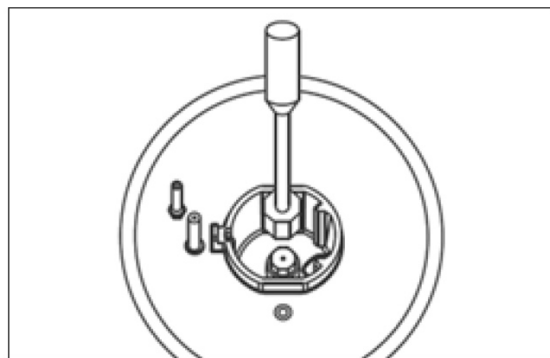
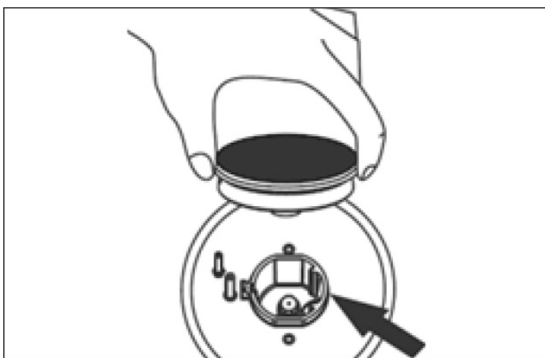
1. Disconnect power.
2. Light the Semi-Rapid burner and set to high flame. Ensure all other burners are off.
3. Zero manometer, then apply flexible tubing to seal over the Auxiliary burner injector, hold securely in place and check the gas pressure by pressing in the corresponding burner control knob in, then turning to high flame position.
4. If the pressure is 2.75kPa, reassemble the burner and perform the final checks as per this instruction.
5. If the pressure is not 2.75kPa, disconnect the appliance and check or adjust or replace the LPG cylinder regulators as appropriate in accordance with AS/NZS 5601.

When converting from Natural Gas to Universal LPG ensure that the NG regulator is removed.

An Australian Approved gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and the test point pressure must be adjusted to 2.75kPa.

To change the appliance to a gas different from that for which it was set up, see gas type label and proceed as follows:

1. Remove the trivets.
2. Remove the burners caps and burner heads.
3. With a 7mm socket spanner unscrew and remove the injectors.
4. Replace the injectors with those supplied corresponding to the gas available, see burner and injector characteristics table.
5. Replace the various parts proceeding in reverse.



When converting from Natural Gas to LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and the test point pressure should be adjusted to the pressure according to the data plate.

INSTALLATION INSTRUCTIONS

CONVERTING TO DIFFERENT TYPES OF GAS (cont.)

SETTING THE MINIMUM FLAME

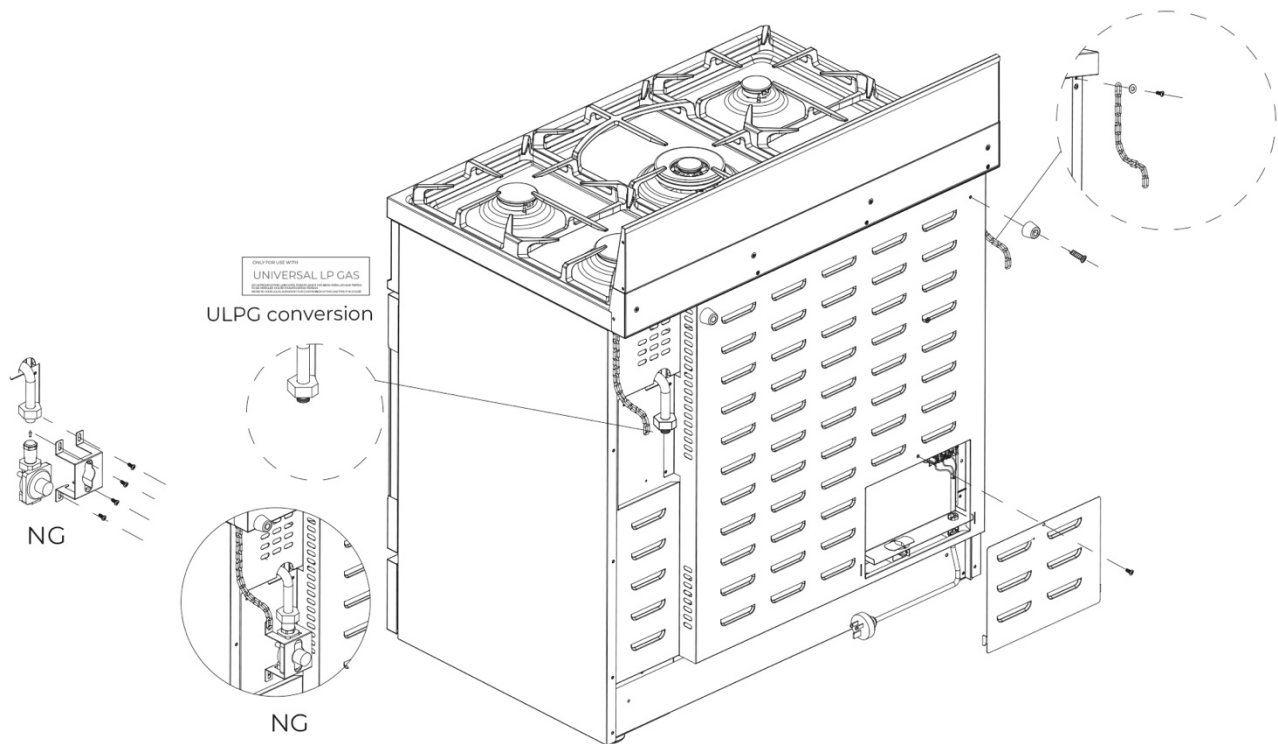
The flame on the small output is regulated by the factory.

When the injectors have been replaced or there are special mains pressure conditions, it may be necessary to regulate the minimum flame again. The operations necessary to set the minimum flame are as following:

1. Light the burner.
2. Turn the knob to the minimum position.
3. Take out the knob (and gasket if there is one).

REPLACING THE LIQUID GAS ACCESSORIES

1. Remove the pressure regulating valve accessories.
2. Replace with RP 1/2" step tapered connectors.



INSTALLATION INSTRUCTIONS



RISK OF ELECTRIC SHOCK

This appliance must be installed by a qualified electrician to comply with current AS/NZS 3000 Wiring Rules and regulations in force. Make sure that the main characteristics (voltage, nominal, power, etc.) match the ratings indicated on the data plate affixed to the cooker.

Servicing to be carried out only by authorized personnel, and that the appliance shall not be modified.

The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3 mm.



WARNING: THIS APPLIANCE MUST BE EARTHED

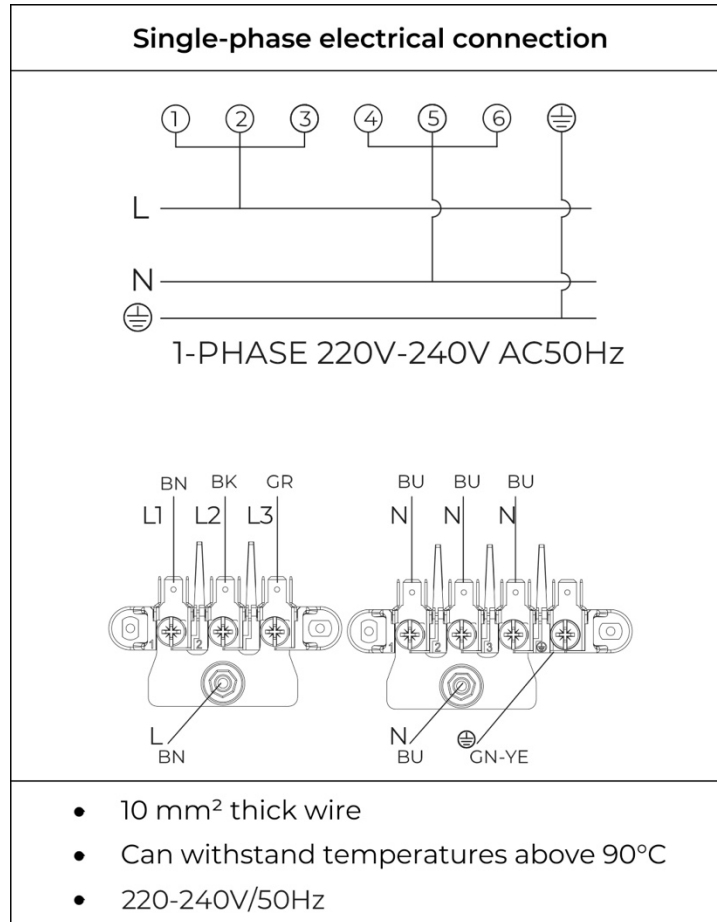
The appliance must be connected to a correctly earthed outlet. The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

ELECTRICAL CONNECTION REQUIREMENTS

- Earthing is a safety measure required by law and must be performed by a qualified technician, who must also check that the electricity supply characteristics are correct.
- The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC Insulated cable IEC 60227 – code 53 for ordinary cables).
- An isolation switch shall be provided and mounted near the cooker, in a readily accessible position, in compliance with AS/NZS 3000 and/or AS/NZS 5601 as applicable for the appliance configuration.
- Current operated earth leakage breakers: The combined use of your range cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).
- **IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.**

INSTALLATION INSTRUCTIONS

The cable must comply with the stipulated specifications:



CONNECTION IN NEW ZEALAND

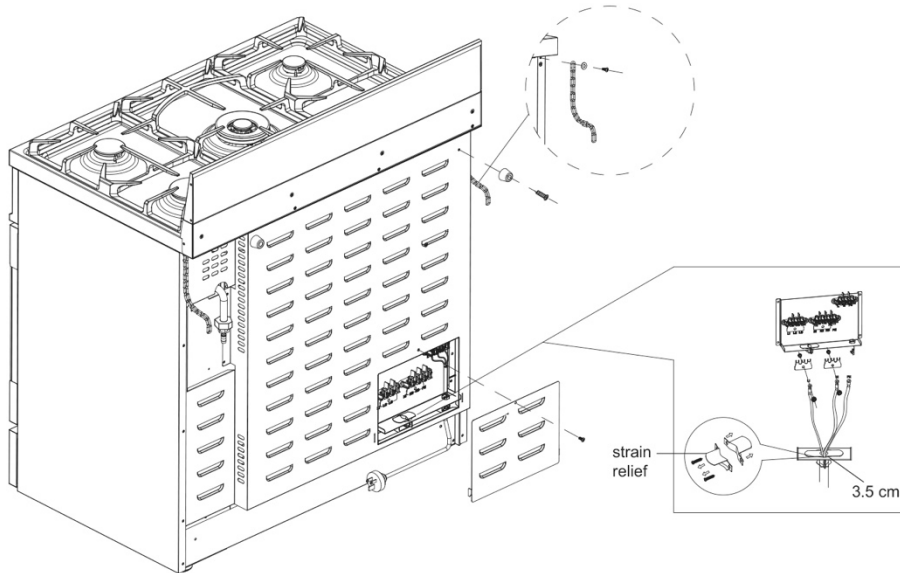
Type of cord in accordance with IEC 60227 with a minimum rating of 90°C, based on the arithmetic mean value when measured under full load stabilized conditions, Clause 10 IEC 60335-1. If this cooking range is to be connected to a new or upgrade electrical installation, then it must be connected to the supply by a supply cord fitted with:

- An appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooking range,
- Or an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub circuit in the fixed wiring that supplies this cooking range.

INSTALLATION INSTRUCTIONS

ELECTRICAL CONNECTION INSTRUCTIONS

1. Remove the rear backboard.
2. Identify the corresponding terminals on the terminal block for each power cord wire.

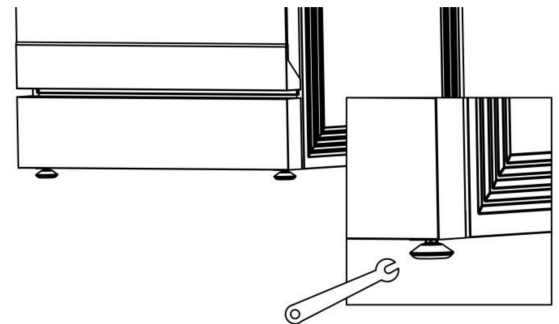


3. Loosen the screw contacts and hook the terminals of the power cord wire into their designated terminals on the terminal block and tighten the screws securely.

LEVEL YOUR RANGE

The range must be level for optimum cooking and baking performance. If your range is not level, the door may not close or seal correctly which can cause uneven heating and wasted electricity.

1. Using a level, check that your range is level in all directions. If your range is next to or between cabinets, make sure that the cooktop is level with the counter tops.
2. If necessary, use a wrench to adjust the front leveling legs until the range is level. Turn counter-clockwise to shorten the leg and lower the range and clockwise to extend the leg and raise the range.



NOTE: To make it easier to adjust the legs, have someone push against the top of your range to tilt it back slightly.

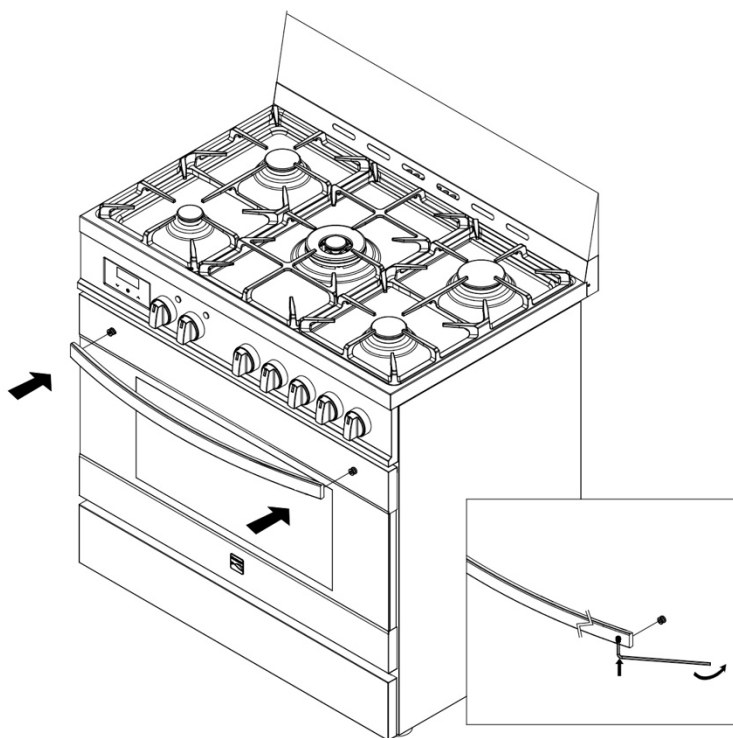
3. Adjust the leveling legs only as far as necessary; extending the leveling legs more than necessary or removing the legs can make your range unstable.

INSTALLATION INSTRUCTIONS

INSTALL THE DOOR HANDLE

Your range may have a handle that you need to install.

1. Locate the handle and hex (Allen) wrench in your installation kit.
2. Place the door handle against the oven door, aligning the screw holes on the handle with the connectors on the oven door.
3. Use the Allen wrench to tighten the connectors on both sides of the handle.

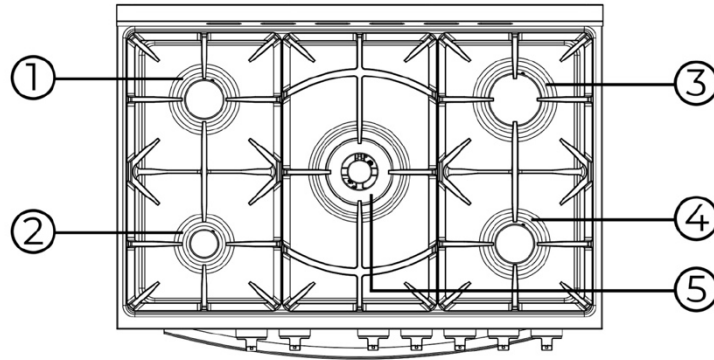


BEFORE FIRST USE

1. Wipe the interior and exterior of the appliance and wash all accessories according to the instructions in the "Care and Cleaning" section.
2. Heat the empty oven at maximum temperature for 30 minutes to burn off any residue from the manufacturing process. There may be an odor during this process which is normal.

COOKTOP OPERATION

COOKTOP OVERVIEW

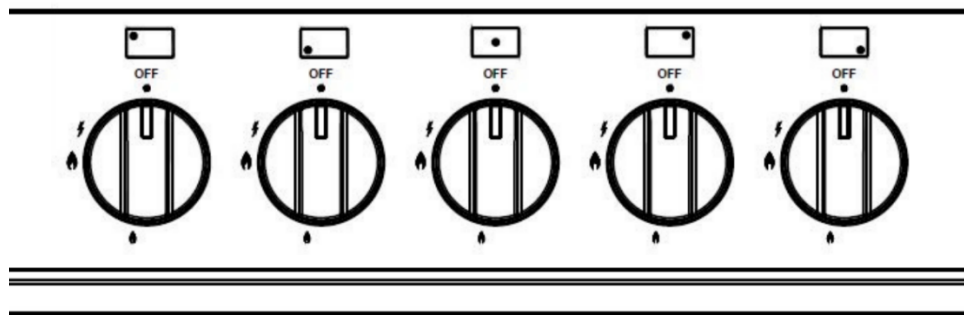


Burner	Position	Power	Injector size (mm) NG	Injector size (mm) ULPG
1	Left Rear(RL)	9.0MJ/h	1.37	0.83
2	Left Front(FL)	3.6MJ/h	0.87	0.52
3	Right Rear(RR)	12.6MJ/h	1.63	0.95
4	Right Front(FR)	9.0MJ/h	1.37	0.83
5	Middle(MC)	18.7MJ/h	2.17	1.17
Nominal test point pressure			1.0kPa	2.75kPa

This appliance is not suitable for installation/operation with aftermarket lids/covers.

USING THE SURFACE BURNERS

1. Press the knob in and turn to the Ignite position to light the corresponding burner, then turn anticlockwise to your desired power level.



2. Adjust the knob within the area between the maximum and minimum settings to adjust the flame and return to knob to the **OFF** position to extinguish it.

COOKTOP OPERATION

CHOOSING PROPER COOKWARE

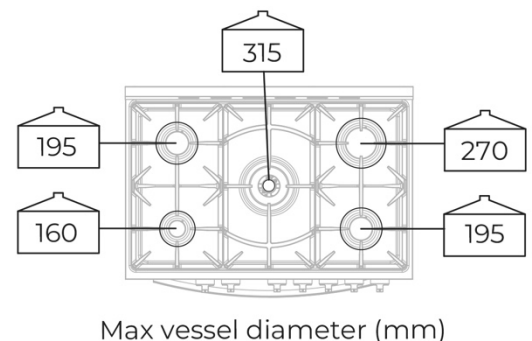
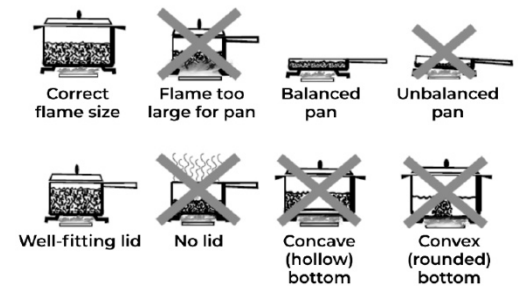
Using the correct cookware can prevent many problems, such as uneven cooking or extended cooking time. The cookware size, type, and material will influence cooking efficiency and results.

COOKWARE MATERIALS

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

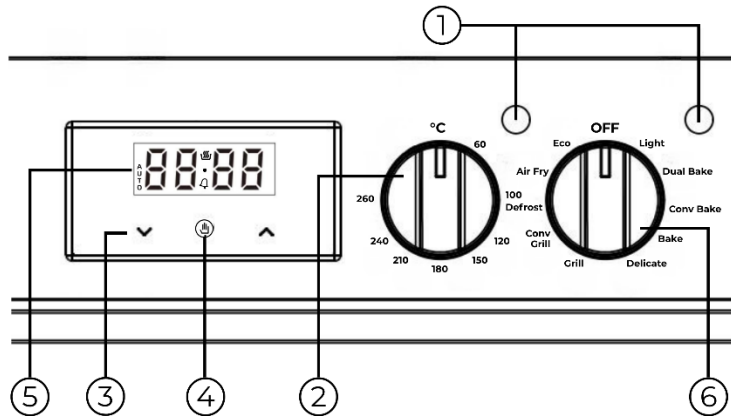
COOKWARE RECOMMENDATIONS

- Use balanced cookware that sits level on the cooktop grate without rocking. Center the cookware over the burner.
- Oversized cookware that spans two burners should be placed front to rear, not side to side.
- Never let the flames extend up the sides of the cookware. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.
- Use a lid that fits properly. A well-fitting lid helps shorten the cooking time.
- Match the size of the cookware to the amount of food for the energy-efficient heating.
- If using a wok, use only a flat-bottomed wok and make sure that the wok bottom sits flat on the grate.



OVEN OPERATION

OVEN CONTROL PANEL



1. Indicator Lights
2. Oven Temperature Knob
3. Increase/Decrease Keys
4. Function Key
5. Digital Display
6. Oven Function Knob

SETTING THE CLOCK

1. When the oven is first plugged in, the display will show **0:00** and **AUTO**. Touch  once. The  symbol will appear. Touch  again. The centre dot will start to flash.
2. Use the increase/decrease keys (**▲** and **▼**) to select the current time and then wait. After 7 seconds of inactivity, the selected time will be confirmed.
3. To change the clock time at any time, touch **▲** and **▼** together. The centre dot will start to flash. Use **▲** and **▼** as before to select the current time, then wait 7 seconds to confirm.

SETTING THE ALARM

1. To set an alarm, touch  once. The  symbol will flash and the display will show **0:00**.
2. Use **▲** and **▼** to select a time up to a maximum of 23 hours and 59 minutes, then wait 7 seconds to confirm and start the countdown.
3. The  symbol will stay solidly on and the display will return to showing the current time. You can touch  at any time to see the time remaining or touch **▲** and **▼** together to cancel the alarm.
4. When the timer reaches zero, the  symbol will flash and the alarm tone will sound. Touch any key to turn it off.

CHANGING THE ALARM TONE

1. Your range has 3 alarm options. To change the alarm tone at any time, touch **▲** and **▼** together. The centre dot will start to flash.
2. Touch  once. The display will show **ton.1**. Use **▲** and **▼** to cycle through the options (**ton.1**, **ton.2** and **ton.3**), then wait 7 seconds to confirm your choice.

OVEN OPERATION

OVEN FUNCTIONS

Function	Description and Use
Light	• Turns the Oven Lamp on (without heating).
Dual Bake	• Dual Bake, also called Conventional Bake, uses both the top and bottom heating elements to cook food from above and below. • Suitable for cakes, pastries or cakes and stews in baking molds. • Recommended for cooking with a single oven rack.
Conv Bake	• Convection Bake combines top and bottom heating with convection fan to circulate hot air evenly throughout the oven cavity for rapid cooking. • Perfect for biscuits and cakes. • Can be used for cooking with multiple oven racks.
Bake	• Bake heats from the lower heating element only. • Recommended for all types of food. • Can be used towards the end of the cooking time to brown the base of the food.
Delicate	• Delicate combines bottom heating with the convection fan for faster cooking at lower temperatures to avoid over-browning or drying out. • Recommended for baking items that need a moist crumb such as sponge cakes. • Can be used to finish cooking foods that are already browned on the surface.
Grill	• Grill cooks with from the upper heating element only at maximum heat to ensure that food is browned on the surface without overcooking the inside. • Recommended for grilling in large amounts and using the rotisserie. • Can be used for toasting, melting cheese, and browning the tops of foods.
Conv Grill	• Convection Grill combines heating from the upper element only with the convection fan, allowing you to use lower temperatures than with grilling alone.
Defrost	• Defrost uses the convection fan without heat to gently thaw frozen foods or cool down cooked foods. • Defrosting time depends on the type and size of frozen food.
Air Fry	• Air Fry combines a rear heating element with the convection fan to distribute hot air rapidly and evenly throughout the oven for oil-free frying. • Suitable for multi-tray cooking at different rack levels.
Eco	• Eco mode cooks with reduced energy consumption. • Recommended for all types of foods except for those that may produce a large amount of moisture (e.g. vegetables). • For maximum energy savings and lower cooking times, place food in the oven without preheating.

OVEN OPERATION

USING THE OVEN

1. Adjust the oven racks as needed and then close the door.
2. Turn the **Oven Function** knob to your desired function and turn the **Oven Temperature** knob to your desired temperature.
3. Leave the oven door closed and wait for the oven to preheat to the set temperature.
4. When preheating is complete, place the food in the oven and close the door.
5. Set an automatic cooking timer or cooking end time, if desired.
6. When cooking is finished, turn the **Oven Function** and **Oven Temperature** knobs to their **OFF** positions and remove the food from the oven.

AUTOMATIC COOKING BY TIMER

You can set the oven to cook for certain amount of time and then automatically turn off.

1. To set a cooking timer, use the oven knobs to select your desired oven function and temperature. Preheat (if needed) and then place the food inside.
2. Touch  repeatedly until **dur** and **0:00** are flashing and **AUTO** is solidly lit on the display.
3. Use **▲** and **▼** to select your desired cooking time up to a maximum of 10 hours, then wait 7 seconds to confirm and start the timer.
4. When the timer reaches zero, the oven will turn off, the  symbol will flash, and the alarm tone will sound. Touch any key to turn it off.
5. Touch **▲** and **▼** together at any time to cancel the timer.

AUTOMATIC COOKING BY END TIME

You can also set the oven to cook until a certain time and then automatically turn off.

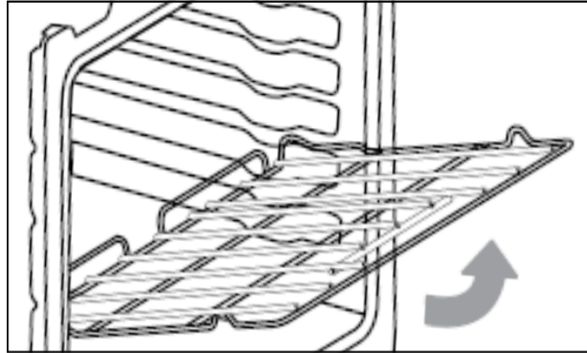
1. To set a cooking end time, use the oven knobs to select your desired oven function and temperature. Preheat (if needed) and then place the food inside.
2. Touch  repeatedly until **End** and the current clock time are flashing and **AUTO** is solidly lit on the display.
3. Use **▲** and **▼** to select your desired end time, then wait 7 seconds to confirm and start.
4. When the clock reaches the selected end time, the  symbol will flash, and the alarm tone will sound. Touch any key to turn it off.
5. Touch **▲** and **▼** together at any time to cancel the timer.

OVEN OPERATION

INSERTING AND 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.

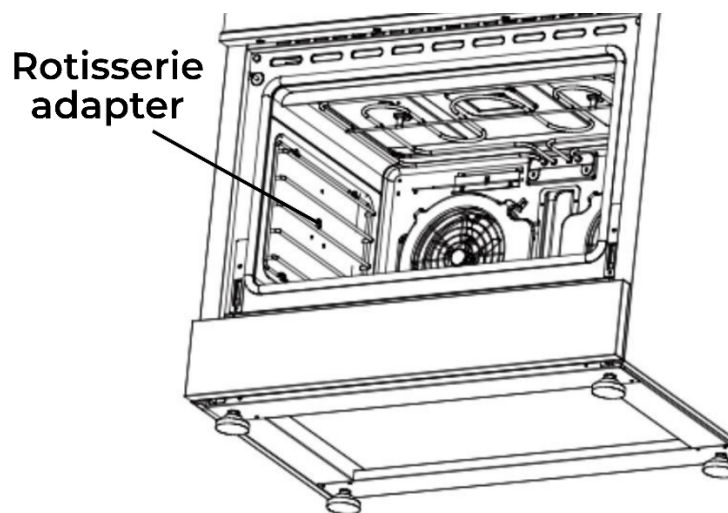
1. Place the back end of the rack on the support corresponding to your desired rack position.
2. Tilt the front end up and push the rack all the way in.



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.

INSERTING AND REMOVING ROTISSERIE SPIT

1. Slide the food to be cooked onto the rotisserie spit and secure with a rotisserie fork on either side.
2. Insert one end of the spit into the recessed adapter in the left-hand oven rack support panel and hook the other end into the holder on the right-hand panel.



3. Reverse the process to remove the rotisserie spit.

RANGE CARE AND MAINTENANCE

COOKTOP CLEANING RECOMMENDATIONS

- To keep the cooktop surfaces in good condition, they should be cleaned regularly after use. Always let them cool first.
- Do not use scrub pads or abrasive cleaning pads or cleansers as they may damage the cooktop surface.
- Clean and maintain the hob using an ordinary ceramic cleaning product. The silicon in these products creates a protective, water repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily.
- After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

COOKTOP CLEANING INSTRUCTIONS

1. Allow the cooktop to cool completely.
2. Remove the grates, flame spreaders, and burner caps and wash in warm sudsy water. Rinse completely and dry thoroughly with a soft cloth or paper towel.
3. Use a ceramic cooktop cleaner and a paper towel or non-abrasive cloth, sponge, or cleaning pad to clean the cooktop surface. Wipe again with clear water to rinse and then dry thoroughly with a soft cloth or paper towel.
4. Replace the flame spreaders and caps on the burners and position the grates over them.

NOTE: Ensure that the flame spreaders and caps are completely dry before reassembling.

OVEN CLEANING RECOMMENDATIONS

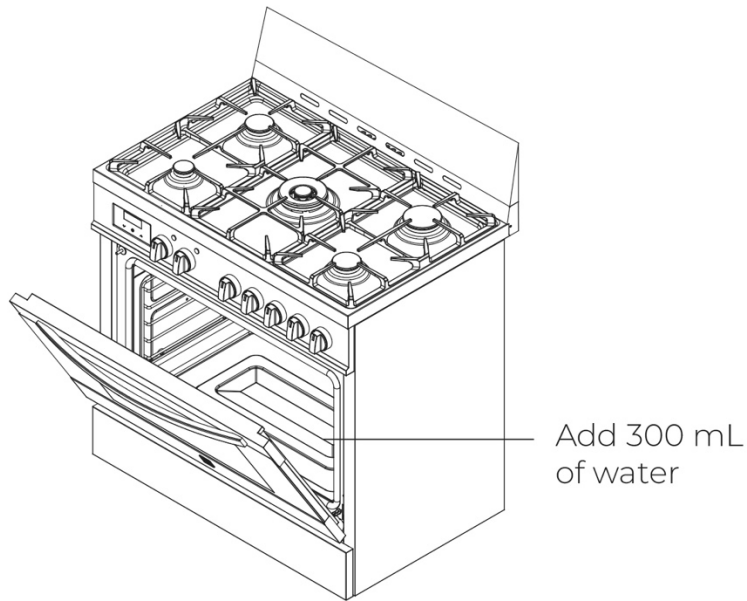
- For the best oven upkeep, clean it regularly after having allowed it to cool. Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.
- Before cleaning, take out all removable parts and make sure all controls are turned off and the oven and cooktop are completely cool.
- 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.
- Do not use harsh or abrasive cleansers or sharp metal scrapers to clean the oven door glass as they can scratch the surface which could result in the glass shattering.

RANGE CARE AND MAINTENANCE

STEAM CLEANING INSTRUCTIONS

This method uses steam to soften residue and deposits inside the oven which can then be easily wiped away along with the water droplets condensed on the interior surfaces. Vapour cleaning is most effective on recent deposits and will not be as effective on residue that has been there for a long time.

1. Remove all accessories from inside the oven and set aside.
2. Pour 300 mL of water into the oven cavity embossment.



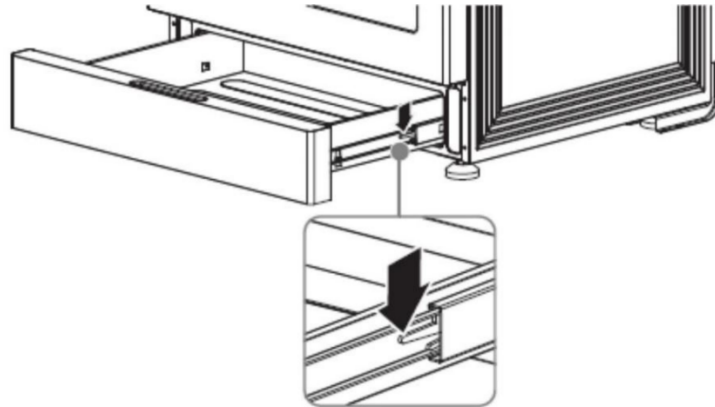
3. Set the oven to the bottom heat mode and the temperature to 100°C. Let the oven run for 30 minutes at 100°C and then turn it off.
4. Immediately open the door and carefully wipe the oven interiors with a wet sponge or cloth.
IMPORTANT: Be very careful when opening the door as steam will be released which may pose a risk of burns.
5. Use dishwashing detergent, warm water, and a soft cloth or sponge to remove stubborn soils.
6. Wipe up any excess water with a clean dry towel and replace the oven racks and any other accessories.

RANGE CARE AND MAINTENANCE

REMOVING AND CLEANING THE STORAGE DRAWER

The storage drawer can be removed for easier/thorough cleaning:

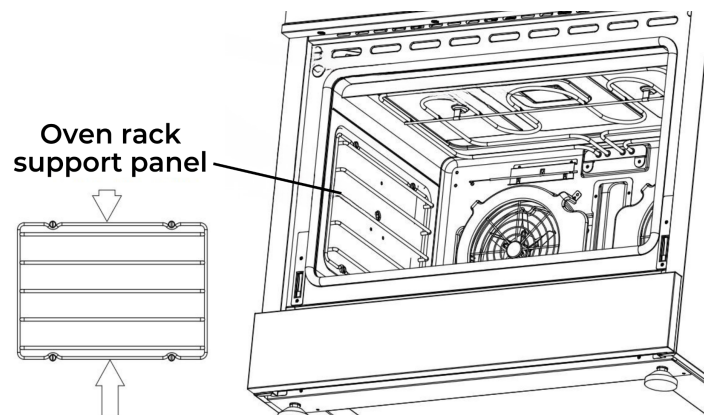
1. Slide the drawer open until it stops.
2. Locate the roller guide on either side. Using both hands, lift the left clip while pulling down on the right clip, then remove the drawer.



3. Clean the drawer with warm, soapy water using a cloth or soft brush and then rinse and dry it thoroughly.
4. Position the drawer in the roller guides on either side. Snap the clips into place and close the drawer.

REMOVING THE OVEN RACK SUPPORT PANELS

Press the panel inward to release it from its lock, then remove it. Repeat on the other side.



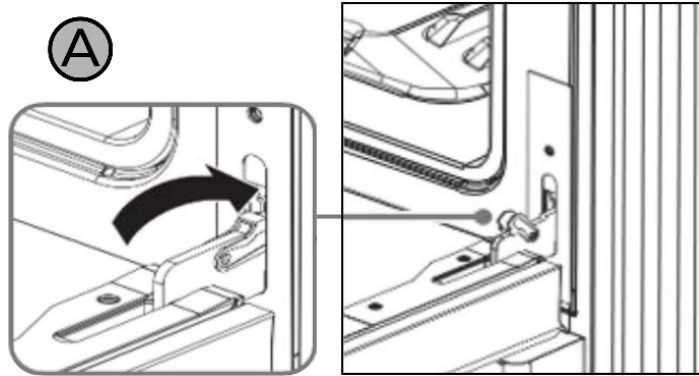
RANGE CARE AND MAINTENANCE

REMOVING AND REPLACING THE OVEN DOOR

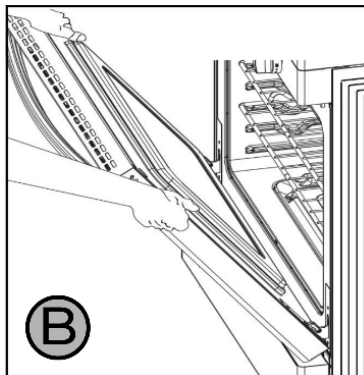
The oven door can be removed for thorough cleaning.

REMOVING THE OVEN DOOR

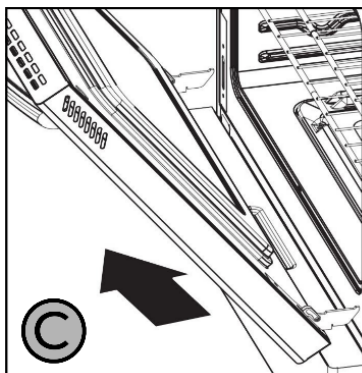
1. Completely open the oven door and fully unlock the hinge locks on both sides (A).



2. Gripping the door firmly on both sides, close it to a 30° angle between the door and the oven to disengage the hinges (B).



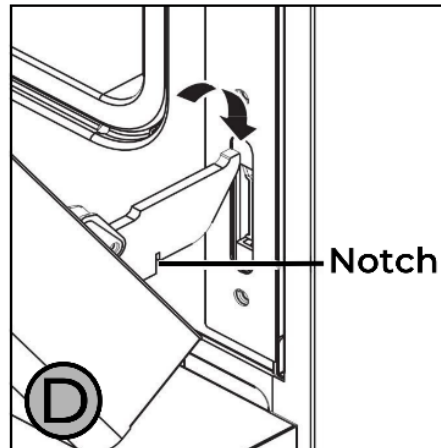
3. Lift the door up and out until the hinge arms are clear of the slots (C) and place it on a protected surface such as a soft towel.



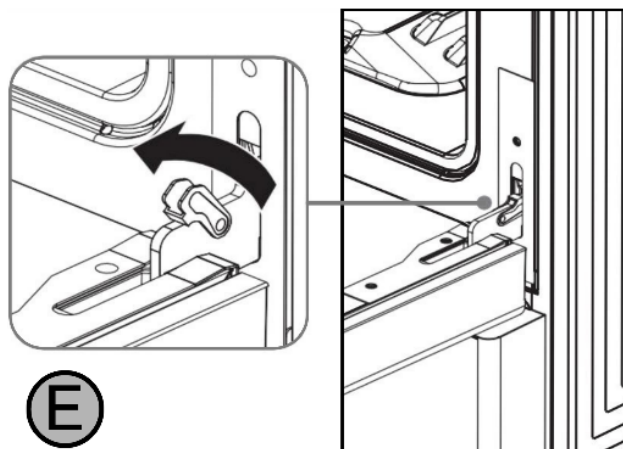
RANGE CARE AND MAINTENANCE

REPLACING THE OVEN DOOR

1. Hold the door firmly in almost half open position.
2. Insert the hinge tongues into the slots and settle the notches on both sides into place (D).



3. Open the door fully. If the door will not open fully, the notches are not positioned correctly.
4. Fully close the hinge locks on both sides (E) and then close the door.



REPLACING THE OVEN LIGHT BULB

1. Use a flat head screwdriver to press against the side retaining tab to release the glass cover.
2. Carefully remove the old light bulb and replace it with a new one.
3. Reposition the glass cover and reset the retaining tab.

WARRANTY

1 Year Limited 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.

1 YEAR LIMITED WARRANTY ON APPLIANCE

FOR ONE YEAR 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.

Direct all claims for warranty service to Kenmore Customer Assistance by emailing
KenmoreCustomerCare@koolatron.com

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