

# SEARS Kenmore

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### USE AND CARE

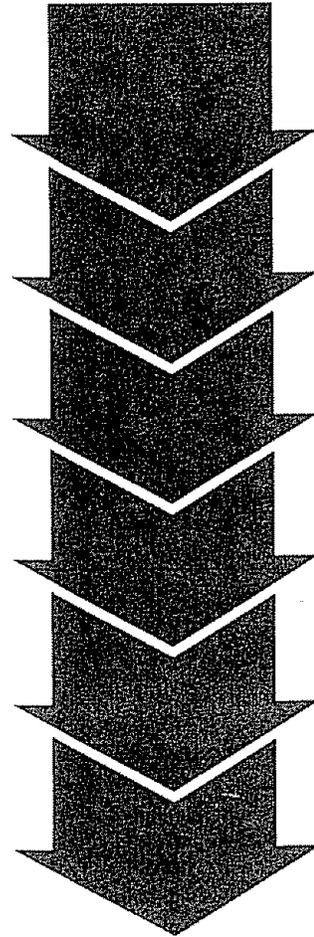
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MODELS 45540, 45541  
45545, 45549



# USE • CARE • SAFETY MANUAL



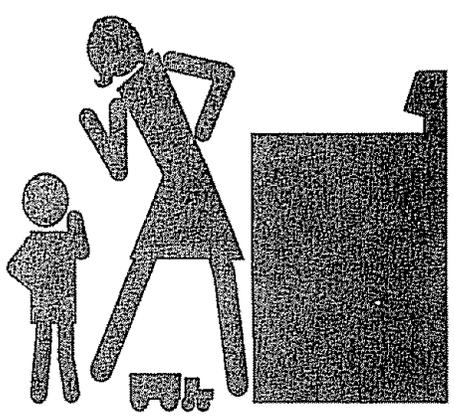
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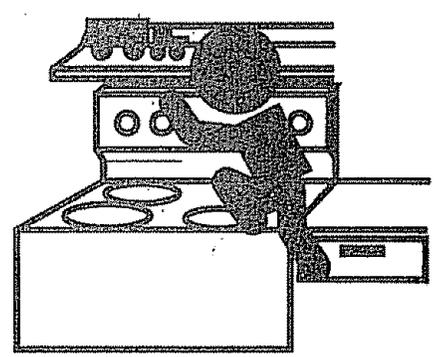
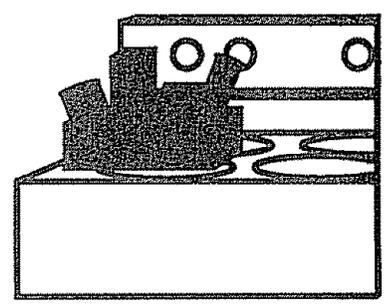
# IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

## SAVE THESE INSTRUCTIONS

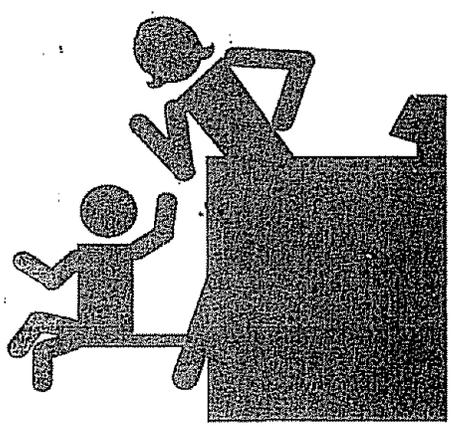
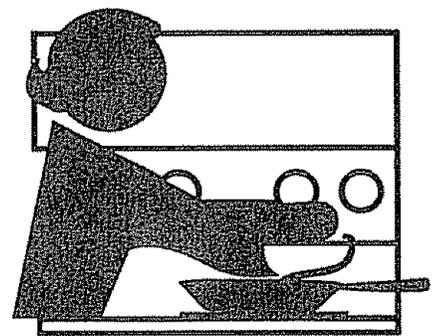
Read all instructions before using this appliance. When using electrical appliances, basic safety precautions should be followed, including the following:



Teach children not to play with range knobs or any other part of the range. Never leave children alone or unattended where a range is in use.



**CAUTION:** Items of interest to children should not be stored in cabinets above the range or on the backslash of the range. Children climbing on the range to reach items could be seriously injured. Never let anyone climb, sit or stand on the open door or any other part of the range. Their weight may make the range tip over.



Never leave the oven door open when you are not watching the range.



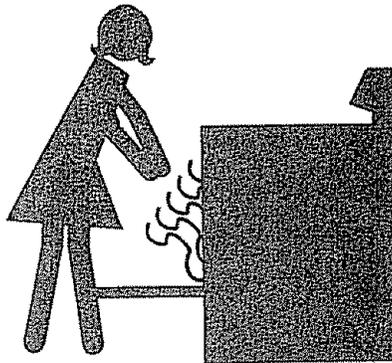
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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word "Safety".

Always keep the range area clear and free from things that will burn.

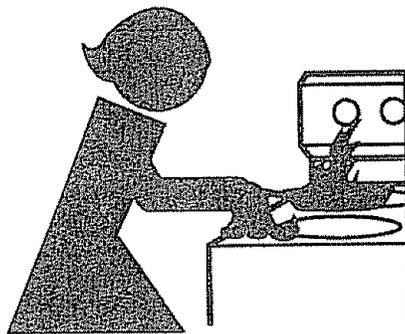
**CAUTION:**

Never store things in an oven or near cooktop elements/burners. These things may catch fire and plastic items could melt.



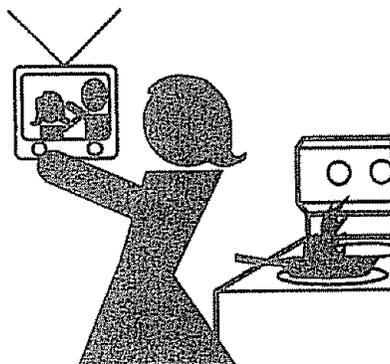
Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

Never wear loose clothing when using your range. Such clothing could catch fire.



Never use a towel or other bulky cloth as a potholder. Such cloths could catch fire on a hot element/burner.

Never let pot handles stick out over the front of the range. Turn handles in so that they cannot be bumped into. Keep the handles away from other hot surface elements/burners.



Never leave cooktop elements/burners unwatched at high heat settings. Boilovers cause smoking and greasy splillovers could catch fire.

# IMPORTANT SAFETY INSTRUCTIONS

## BASIC SAFETY PRECAUTIONS

Keep this book for later use.

Be sure your range is installed and grounded properly by a qualified technician.

Always use dry potholders when removing pans from the oven or cooktop. Moist or damp potholders can cause steam burns.

Always follow cleaning instructions in this book.

Always keep the range and oven clean. Food and grease are easy to ignite. Clean the range, oven and vents regularly.

Clean Only Parts Listed in Manual.

**CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range. Children climbing on a range to reach items could be seriously injured.

Always keep combustible wall coverings, curtains, or drapes a safe distance away from your range and oven.

Always keep dish towels, dish cloths, potholders and other linens a safe distance away from your range. Never store such items on your range.

Always keep the appliance area clear and free from things that will burn (gasoline and other flammable vapors and liquids).

Never try to repair or replace any part of the range unless instructions are given in this book. All other work should be done by a skilled technician.

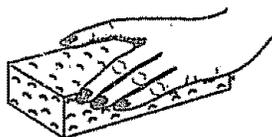
Never heat unopened food containers. Pressure buildup may make container burst and cause injury.

Never leave jars or cans of fat or drippings on or near the range. Never let grease build up on your range. You can keep grease fires from starting if you clean up grease and spills after each range use.

Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.

Never touch surface units, heating elements, or interior surfaces of the oven. They may be hot even though they appear dark in color.

Always keep wooden utensils, plastic utensils or canned food a safe distance away from your range.



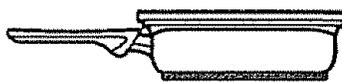
Some cleaners produce noxious fumes and wet cloths or sponges could cause steam burns if used on a hot surface.

## COOKTOP SAFETY

Always use care when touching the cooktop. Heating elements could be hot enough to burn you even if they are dark in color.

Only some kinds of glass or ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop elements.

Never block free airflow through the oven vent.



Choose pots and pans with flat bottoms, large enough to cover the entire cooktop element. This will cut down the risk of setting potholders or clothing on fire with an uncovered element and waste less energy.

## OVEN SAFETY

Place oven racks in desired position while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

After broiling, always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch on fire the next time you use the pan.

Always use care when opening oven door. Let hot air and steam escape before moving food.

Never use aluminum foil to line drip bowls or oven bottoms. Improper use of foil could start a fire.

## SELF-CLEAN SAFETY

If the self-cleaning mode malfunctions, turn off and disconnect the power supply. Have serviced by a qualified technician.

Always remove broiler pan and other utensils from the oven before a self-clean cycle.

Never rub, move, or damage the door gasket on self-cleaning ranges. The gasket is essential for a good seal.

Never try to clean utensils, cookware or removable parts of your range during a self-clean cycle.

**Do Not Use Oven Cleaners** — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

# SAFETY INSTRUCTIONS (continued)

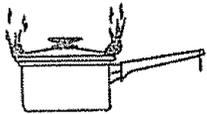
## READ AND UNDERSTAND THIS INFORMATION NOW!

Should you ever need it, you will not have time for reading.

Be sure everyone in your home knows what to do in case of fire.

Never use water on a grease fire - it will only spread the flames.

### COOKTOP GREASE FIRE



Never pick up a flaming pan...Instead:

1. Turn off the element.
2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.

### OVEN FIRE —

#### DO NOT TRY TO MOVE THE PAN!



1. Close oven door and turn controls off.
2. If fire continues, throw baking soda on the fire, or use a dry chemical, foam, or halon type extinguisher.

## IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

### REMOVAL OF PACKAGING TAPE:

To remove adhesive left from packing tape and ensure you do not damage the finish of your new appliance, use an application of household liquid dish washing detergent, mineral oil, or cooking oil. Apply with soft cloth and allow to soak. Wipe with soft cloth. **DO NOT** use plastic pad or equivalent. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface. This procedure is also safe for the face of microwave doors and other plastic parts.

**NOTE:** The plastic tape must be removed from chrome trim on range parts. It **CANNOT** be removed if baked on.

### WHERE CAN YOU LOOK FOR PACKAGING TAPE?

- Elements
- Drip pans
- Control panel: top, sides, and bottom
- Under maintop
- Door trim: top, sides, and bottom
- Bake element
- Door handles

# YOUR RANGE

**LIFT-UP COOKTOP**  
(See page 19)

**REMOVABLE CHROME BOWLS** (See pages 16 & 18)

**COOKTOP INDICATOR LIGHT**  
(glows when any cooktop element is on) (See page 6)

**COOKTOP CONTROL**  
(See pages 6, 16 & 18)

**RANGE CONTROL**  
(See pages 8, 9, 11, 12, 13)

**OVEN DOOR LATCH**  
(Locks during self-clean cycle; See page 15)

**REMOVABLE OVEN DOOR**  
(See page 17)

**OVEN VENT (BELOW ELEMENT - area may get hot during oven use; DO NOT BLOCK)** (See page 6)

**REMOVABLE COOKTOP ELEMENTS**  
(See page 18)

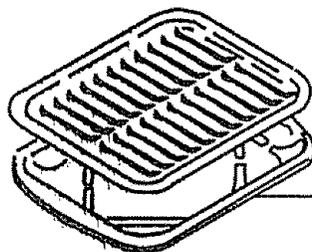
**OVEN LIGHT SWITCH**  
(Push to turn oven light on and off)

**SELF-CLEANING OVEN**  
(See pages 12-15)

**REMOVABLE OVEN RACKS**  
(See page 17)

**OVEN DOOR GASKET**  
(See pages 14 & 16)

**BAKE ELEMENT**



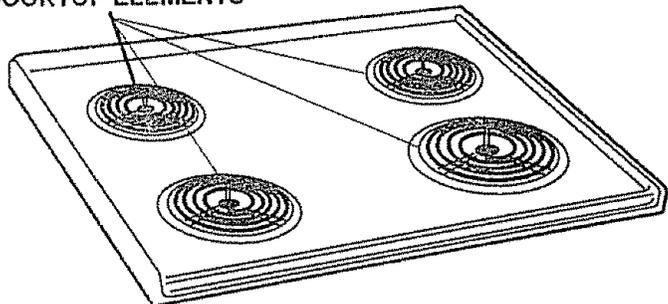
**BROILER PAN & GRID**  
(See pages 13 and 16)

# TO START THINGS COOKING

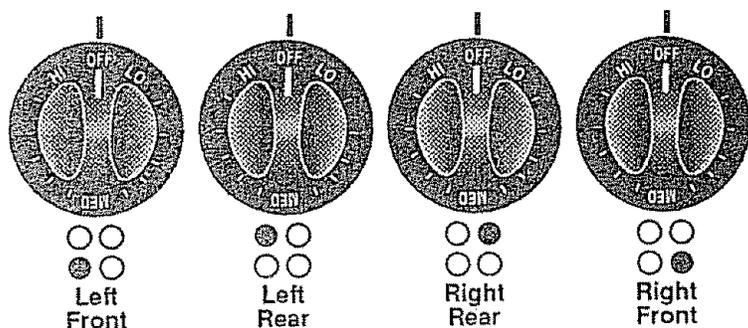
## COOKTOP COOKING

Before you use the cooktop for the first time, take a few moments to familiarize yourself with the elements and the knob used to turn on each element.

### COOKTOP ELEMENTS

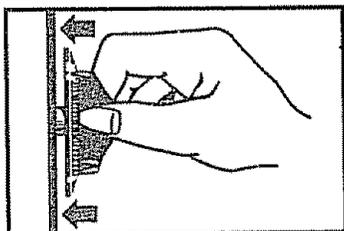


The sign near each cooktop control knob shows which burner is turned on by that knob.

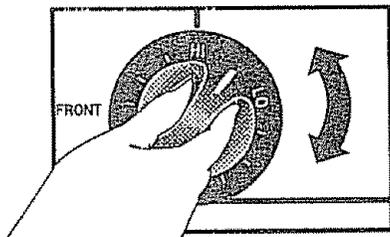


### To operate cooktop controls:

1. Push to turn.



2. Set on or between marks for desired heat.



The indicator light will glow when any heating element is turned on.

## COOKTOP GUIDE TO BASIC SETTINGS

### "HI"

Used for quick starts, such as bringing water to a boil.



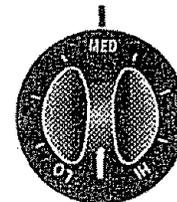
### "MED-HI"

Used for frying and rapid boiling.



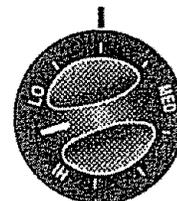
### "MED"

Used for slow boil and sautéing.



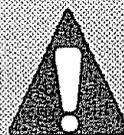
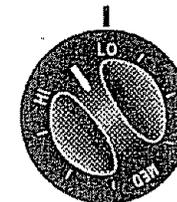
### "MED-LO"

Used for cooking foods in small amounts of water.

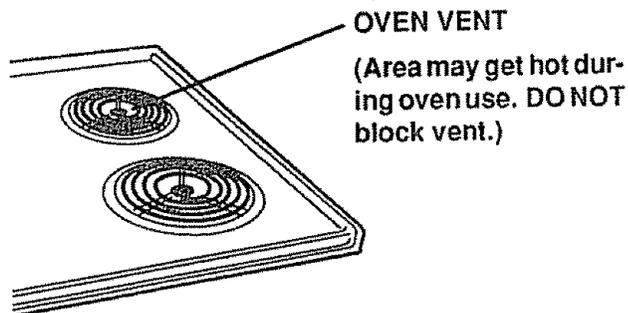


### "LO"

Used for steaming foods or keeping foods at serving temperature.

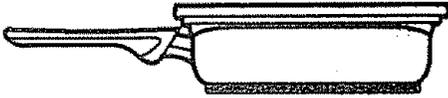


Never line the bowls below cooktop elements with aluminum foil. Foil can block normal heat flow, and damage the range. This is especially true if foil blocks the oven vent tube under the right rear cooktop element.



## To Start Things Cooking (cont.)

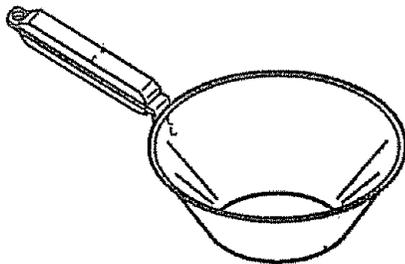
For best cooking results and energy efficient operation, you should use pans that are flat on the bottom. Match the size of the pan to the size of the surface unit. The pan should not extend over the edge of the drip bowl more than 1".



**Note:** A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

## WOK COOKING

We recommend that you use only a flat-bottom wok. They are available at your local retail store.



## HOME CANNING TIPS

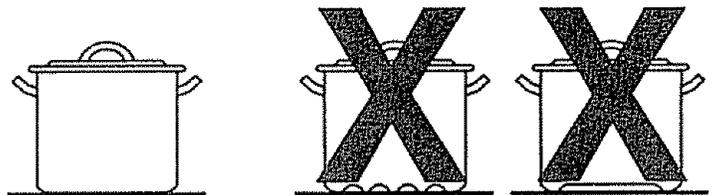
In surface cooking of foods other than canning, the use of large-diameter pots (extending more than 1" beyond edge of drip pan) is not recommended. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

**HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.**

Most syrup or sauce mixtures — and all types of frying — cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

## OBSERVE FOLLOWING POINTS IN CANNING

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit).
2. Be sure canner fits over center of surface unit. If your range does not allow canner to be centered on surface unit, use smaller-diameter pots for good canning results.
3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.

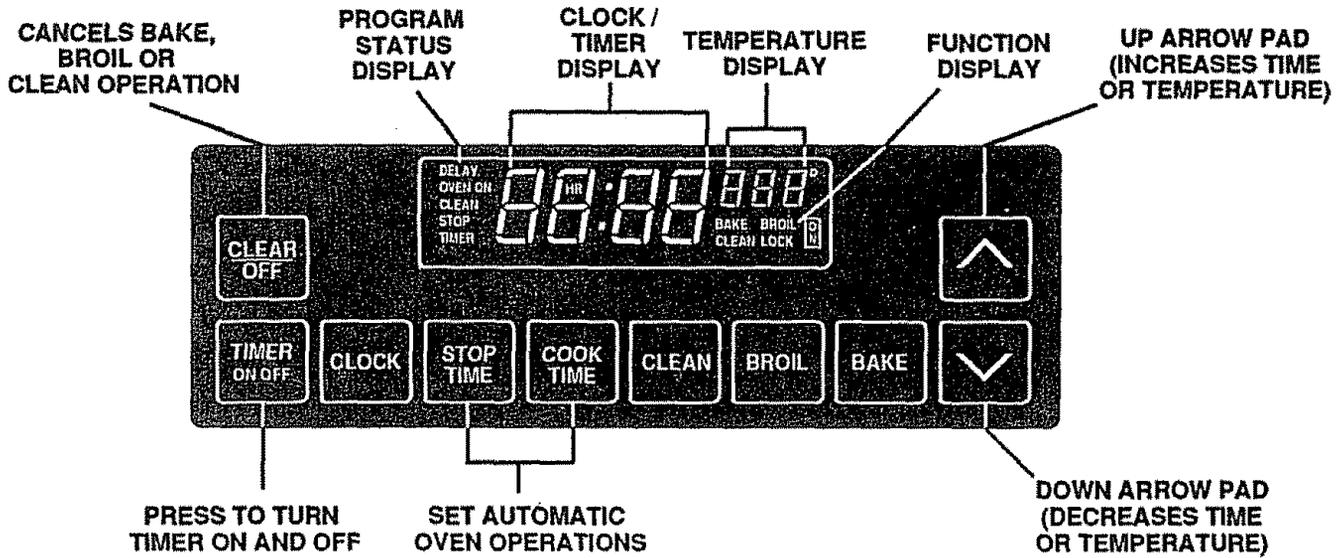


4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
5. Remember, in following the recipes, that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

**NOTE:** If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by:

- (1) using a pressure canner, and
- (2) beginning with hot tap water when heating larger quantities of water.

# RANGE CONTROL



Your range is controlled with a touch. You now have the ease of setting the following operations:

- |                    |                   |
|--------------------|-------------------|
| <b>CLOCK</b>       | <b>TIMER</b>      |
| <b>BAKE</b>        | <b>DELAY BAKE</b> |
| <b>BROIL</b>       | <b>CLEAN</b>      |
| <b>DELAY CLEAN</b> |                   |

The **UP** or **DOWN** arrow is used to set an amount of time or change the temperature you want to use. By pressing and holding down either pad the numbering will change quickly. By pressing and releasing either pad the numbering will change slowly.



## DISPLAY:

Once you have programmed your control for any operation, you can display the setting by pressing the appropriate pad. For example, if you are using the **TIMER** and want to see the time of day, press **CLOCK**. The display will show the time of day.



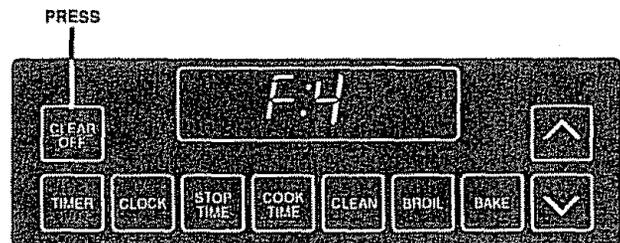
**NOTE:** You cannot set **BAKE**, **BROIL** or **COOK TIME** while the oven door is in the locked position. If you try, the word "DOOR" will appear in the display. The oven door lock is to be used for Self-Cleaning only.

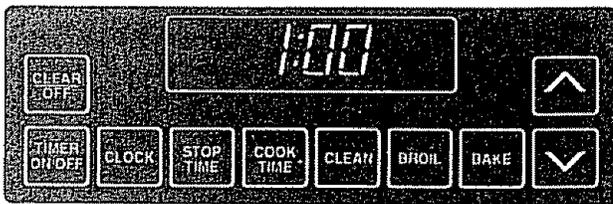
## TONES:

The end-of-cycle tone will sound at the end of timer use and automatic oven functions. The end-of-cycle tone is 3 short beeps followed by 1 beep every 6 seconds that repeat until you press any pad except the **UP** or **DOWN** arrow pad. If you would like to eliminate the repeating beeps, push and hold **CLEAR/OFF** for ten seconds. To return the 1 beep every 6 seconds, push and hold **CLEAR/OFF** for 10 seconds.

## F-CODE:

If the time display beeps continuously and flashes an "F" followed by a number, you have a function error code. Note the number after the "F". Press **CLEAR/OFF**. Allow oven to cool for 1 hour. If problem repeats, disconnect all power to the range and call for service. Advise your service technician of the number following the "F" in the display.





### TO SET THE CLOCK:



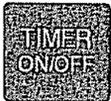
1. Press the **CLOCK** pad. "SET" and "TIME" will show in the display.
2. Press either the **UP** or **DOWN** arrow pad, until the display shows the correct time of day.

The **UP** arrow will change numbering forward, such as 1, 2, 3. The **DOWN** arrow will change numbering backwards, such as 3, 2, 1.

The clock will automatically start within one minute; or you may press the clock pad for immediate start.

### TO SET THE TIMER:

The timer does not control oven operations, such as bake, broil, clean or any delay function. It allows you to set an amount of time and alerts you when that time is up. An example would be timing a three minute egg. The maximum amount of time you may set is 9 hours and 55 minutes.



1. Press the **TIMER ON/OFF** pad. "SET" and "TIMER" will flash and "HR" will show in the display.
2. Press either the **UP** or **DOWN** arrow pad to set the amount of time you want.

The timer will automatically start to count down within 4 seconds.



3. When the timer counts down to zero a tone will sound. Press the **CLOCK** pad to return to the current time of day.

### TO RESET THE TIMER:

When you are setting the timer, if you pause more than 4 seconds while pressing either the **UP** or **DOWN** arrow pad, "TIMER" will stop flashing in the display and the timer will automatically start to count down. If this should happen just press the **TIMER ON/OFF** pad and you will be able to continue setting your time.



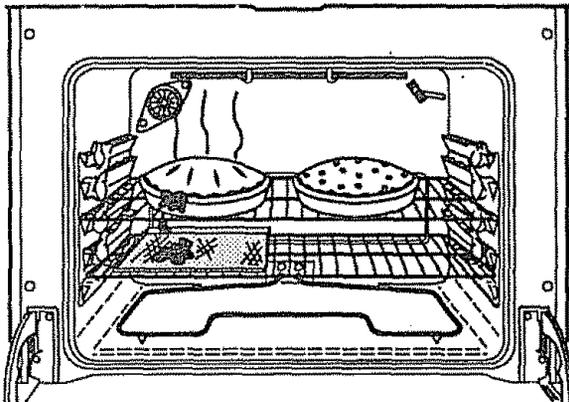
### TO CANCEL THE TIMER:

While the timer is counting down, press and hold down the **TIMER ON/OFF** pad for 4 seconds, or until "TIMER" quits flashing and the current time of day returns to the display.

## OVEN COOKING

### GENERAL RULES

- When cooking a food for the first time in your new oven, use time given on recipes as a guide. After you have used your oven for awhile, if you feel your oven should be hotter or cooler, you can adjust it yourself. See **TEMPERATURE ADJUSTMENTS** in this manual.
- **NO PEEKING** — Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.
- There may be some odor when the oven is first used. This is caused by the heating of new parts and insulation.
- Do not cover an entire oven rack with foil. The foil can block normal heat flow and cause poor baking results. Do not place any foil directly above the bake element. Foil used on the oven bottom under the element may damage the oven surface, therefore, it should not be used.

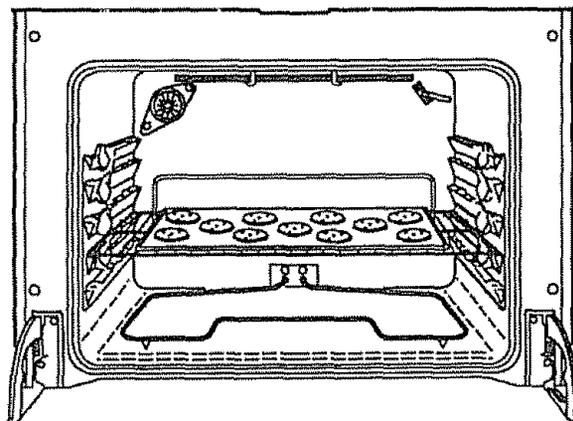


### PREHEATING

- When recipes require preheating, have food nearby before you open the oven door. If the oven door is allowed to remain open for more than a brief time, the preheat temperature will be lost.
- Let the oven preheat thoroughly before cooking baked products. Watch for the Preheat Indicator Light to go off or listen for a preheat notification tone. If your oven is not equipped with either of these, preheat for 10 minutes before you put food in the oven.

### BAKEWARE

- Cookies should be baked on flat cookie sheets without sides to allow the air to circulate properly.



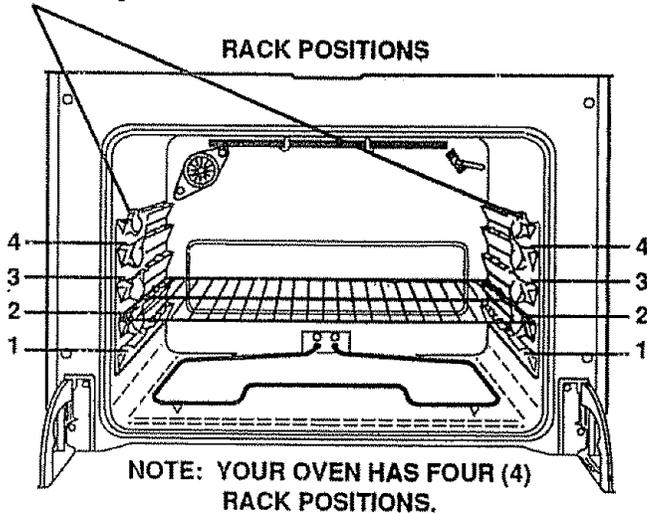
- Cakes, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure the underside of the pan is shiny, too. Darkened undersides will absorb the heat and may cause over-browning on the bottom of your food.
- Oven temperatures should be reduced 25 degrees below recommended temperatures if exterior of pan has a dark non-stick finish, darkened by age or when baking in oven-proof glass.

## BAKING:

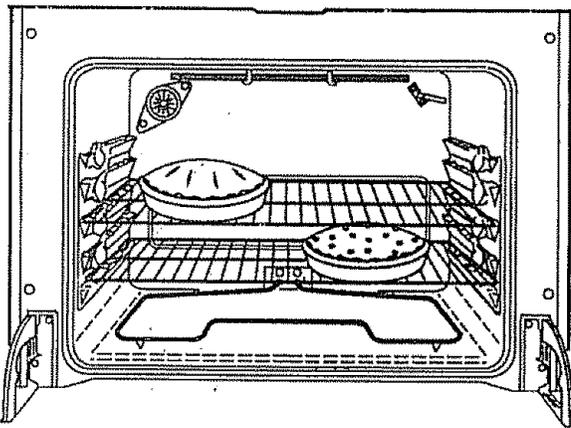
- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan and rack placement to obtain the best cooking results.

### NOTE:

The top position is only a guide. It cannot be used as a rack position.



Place pans on the oven racks with 1" to 1 1/2" of air space on all sides of each pan. Avoid overcrowding the oven.



When baking several items, stagger pans so that no pan is directly above another.

Pans too close to each other, to oven walls or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.

## TO SET BAKE:



1. Press the **BAKE** pad.
2. Press either the **UP** or **DOWN** arrow pad. The last temperature used will show in the display. Use the **UP** arrow pad to increase this temperature or the **DOWN** arrow pad to decrease this temperature until you reach the temperature you prefer to use.

The oven will start to heat automatically. You will see 100 degrees showing in the upper right corner of the display. As the oven heats this temperature will change until it reaches your selected temperature, then a tone will sound.



3. When baking is complete, press the **CLEAR/OFF** pad.

## TIMED BAKING:

### TO SET YOUR OVEN TO BAKE FOR A SET AMOUNT OF TIME AND TURN OFF AUTOMATICALLY.



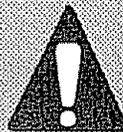
1. Press the **BAKE** pad.
2. Press either the **UP** or **DOWN** arrow pad, to set the temperature you want to use.



3. Press the **COOK TIME** pad.
4. Press either the **UP** or **DOWN** arrow pad, to set the amount of time you want foods to cook. Be sure you include your preheat time when setting this amount of time.

If you pause between steps when you are setting this function, the control will beep. This is normal. The control is letting you know you need to continue.

You should consider that food will continue to cook after control turns OFF unless you remove the food immediately.



The low temperature zone of this range (between 170°F and 200°F) is available to keep cooked foods warm. Food kept longer than two hours at these low temperatures may spoil.

Fan: You will hear a fan. This is normal. The fan may continue to work even after the oven has been turned off.

## TO SET YOUR OVEN FOR A DELAYED START AND AUTOMATIC STOP

While setting this operation you will not need to calculate when the oven will turn on; the control will do this for you. You will need to set the following:

1. Temperature
2. Cooking Time
3. Stop Time



1. Press the **BAKE** pad.
2. Press the **UP** or **DOWN** arrow pad to select the temperature you want.



3. Press the **COOK TIME** pad.
4. Press the **UP** arrow to select how long you want food to cook. Be sure to include your preheat time.



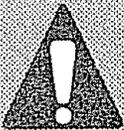
5. Press the **STOP TIME** pad.
6. Press the **UP** arrow pad to enter the time of day you want the oven to turn off. The oven will shut off automatically when the preset **STOP TIME** is reached.



7. Press the **CLOCK** pad to return the display to the current time of day.

If you pause between steps when you are setting this function, the control will beep. This is normal. The control is letting you know that you need to continue.

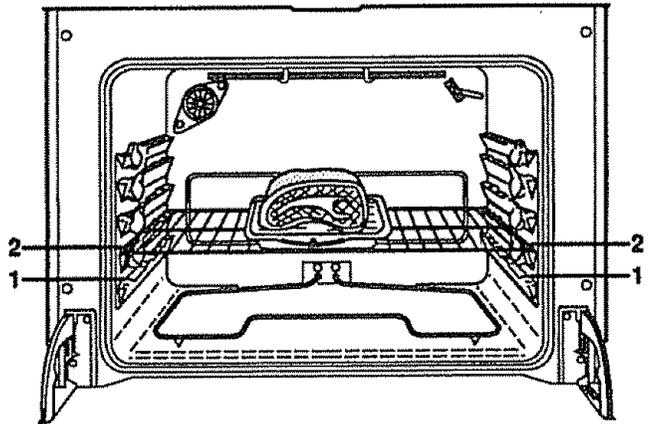
If you want to cancel the setting of this function, press the **CLEAR/OFF** pad.



Never let food, such as dairy products, fish, poultry, etc., sit for more than 1 hour before cooking starts when you set your oven for a delay start. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacterial growth.

## ROASTING

Roasting is cooking tender cuts of meats with dry air. It is not necessary to preheat your oven before roasting.



### GENERAL ROASTING INSTRUCTIONS

1. Place meat (fatty side up) on a roasting rack or in a shallow pan about the same size of the meat.
2. Place pan in No.1 or No. 2 rack position.
3. Press the **Bake** pad.



4. Press the **UP** or **DOWN** arrow pad to select the temperature you need.



5. When roasting is finished, press the **CLEAR/OFF** pad.



### Remember:

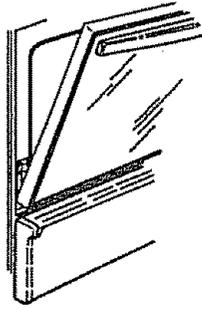
Most meats continue to cook internally after being taken out of the oven.

## BROILING

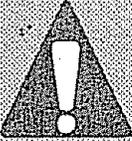
### BROILING TIPS:

Please note:

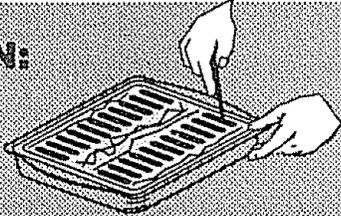
Your oven door should be open to the broil stop position while broiling.



- Use only the broiler pan and grid that came with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter, smoke or fire.
- Do not preheat when broiling. For even broiling on both sides, start the food on a cold pan.
- Trim the outer layer of fat from steaks and chops. Silt the fatty edges to keep the meat from curling.
- For maximum juiciness, salt the first side just before turning the meat. Salt the second side just before serving.
- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking. It is not necessary to turn fish. Broil chicken skin side down.
- Never leave a soiled broiler pan in the oven. Grease in the pan may smoke or burn the next time the oven is used.
- Be sure you know the correct procedure for putting out a grease fire. See the section on safety.



**CAUTION:**



Do not cover the entire broiler grid with a solid strip of foil. Instead mold foil tightly to grid and cut slits in foil to align with slits in the grid. Poor drainage of hot fat may cause a broiler fire.

If a fire starts, close the oven door and turn controls OFF. If fire continues, throw baking soda on the fire. Do not put water on the fire.

### POSITIONING BROILER PAN

Broiling is cooking by direct heat from the broil element. Tender cuts of meat or marinated meat should be selected for broiling. For best results, steaks and chops should be at least 3/4" thick.

After placing food on the broiler pan and grid, put the pan on an oven rack in the proper position. The recommended rack position and cooking time can be found in the following chart. If your oven is connected to 208 volts, you may want to preheat and position the oven rack one position higher.

The closer the food is to the broil element, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the element lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.

Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak - 1" Thick		
Rare	4	9-11
Medium	3	13-15
Well Done	3	21-23
Ground Beef Patties		
Medium-1" Thick	3	16-18
Medium-1/2" Thick	4	7-9
Lamb Chops - 1" Thick	3	18-21
Pork Chops - 1" Thick	3	27-29
Pork Chops - 1/2" Thick	3	16-18
Ham Slice - 1/2" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Pieces)	2	45-55
Frankfurters	3	8-11
Bacon	3	9-11

This chart is a general guide. The size, weight, thickness, and starting temperature of the food, as well as your own personal preference, will affect the cooking time. Times in the chart are based on the food being at refrigerator temperature. The U.S. Department of Agriculture notes: Rare meats are popular, but cooking meats to only 140°F means some poisoning organisms may survive.

### TO BROIL:



1. Press the **BROIL** pad.
2. Press the **UP** arrow pad once to select **LO BROIL**.

3. Press the **UP** arrow pad twice to select **HI BROIL**. "BROIL" and either "HI" or "LO" will show in the upper right corner of the display depending on your choice.

**NOTE:** Use **LO** broil to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

If you do not press the up or down arrow pad, the display will go blank and you must repeat Steps 1 and 2.



4. When broiling is finished, press the **CLEAR/OFF** pad.

# THE SELF-CLEAN CYCLE (3 HOURS - NORMAL CLEAN TIME)

## BEFORE A CLEAN CYCLE

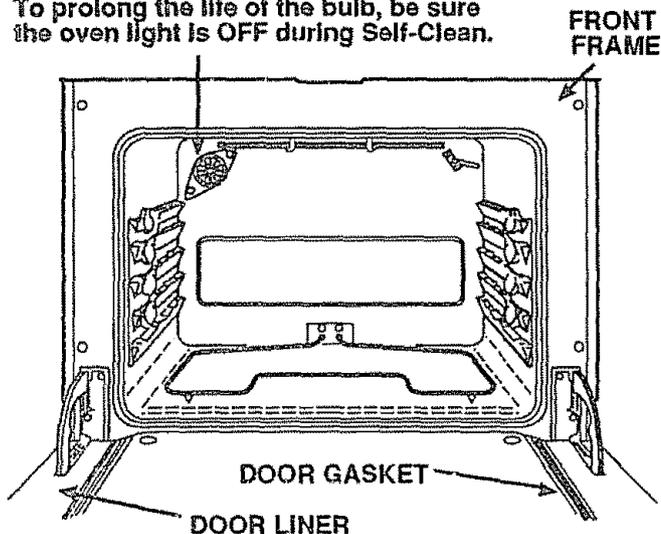
1. Remove the broiler pan and grid, oven racks, all utensils and any foil that may be in the oven. Do not try to clean utensils or any other objects in the oven during a self-clean cycle. If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide. If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.

2. Soil on the oven front frame, under the front edge of the cooktop, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration below). Clean these areas by hand before starting a clean cycle.

Use hot water with a soap-filled steel wool pad. We recommend a cleanser such as 'Soft Scrub®' brand or a similar cleaning product to keep white surfaces looking clean and new. After cleaning, rinse well to help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.

### OVEN LIGHT

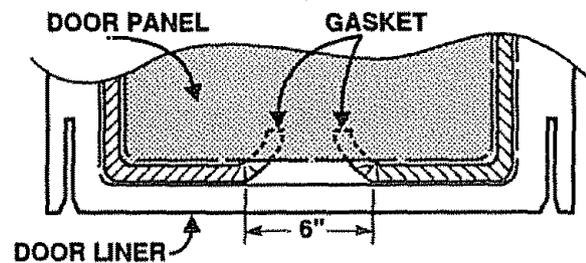
To prolong the life of the bulb, be sure the oven light is OFF during Self-Clean.



3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.
4. Do not rub the door gasket. The fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well fitting oven door gasket is essential for energy efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the gasket.

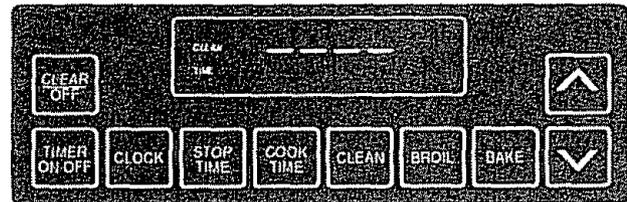
### Please Note:

The door gasket is designed to have a 5"-6" gap at the bottom of the oven door. This is to allow for proper air circulation.

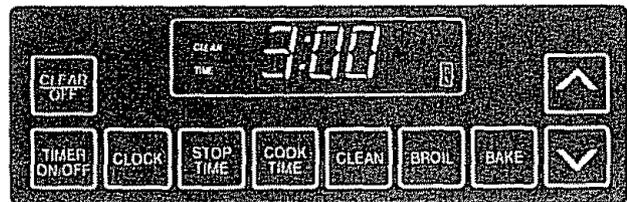


## TO SET A SELF-CLEAN CYCLE:

1. Push the **CLEAN** pad. The display will show "CLEAN", "TIME", and (---).



2. Press the **UP** or **DOWN** arrow pad to select the amount of time you want the oven to clean. The normal cycle is 3 hours, but you can choose between 2 and 4 hours.



You can press the **STOP TIME** pad to see the time of day the clean cycle will be finished. Push the **CLEAN** pad to return to the countdown.

(Self-Clean continued on next page. . .)

(Self-Clean continued. . .)

## WHEN A CLEAN CYCLE IS FINISHED:

1. Wait until the **LOCK** display goes out. The oven temperature must drop below locking temperature before the door can be unlocked.

WAIT UNTIL LOCK GOES OUT



## TO INTERRUPT A CLEAN CYCLE:

1. Push **CLEAR/OFF**.



Follow instructions under "WHEN A CLEAN CYCLE IS FINISHED."

## TO SET A DELAYED SELF-CLEAN CYCLE:

You will not need to determine when the oven will turn on, when setting this function. The control will do this for you. You will need to set the amount of time you want your oven to clean (between 2 and 4 hours), and the time of day when you want the oven to turn off.



1. Press the **CLEAN** pad. The display will show "CLEAN", "TIME" and (---).
2. Press either the **UP** or **DOWN** arrow pad to select the amount of time you want the oven to clean. The normal cycle is 3 hours but you may choose between 2 and 4 hours.

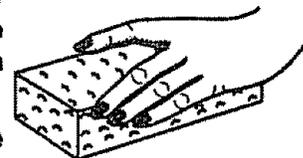


3. Press the **STOP TIME** pad.
4. Press either the **UP** or **DOWN** arrow pad to select the time of day you want the cycle to end and the oven to turn off.

Make sure your oven light is off during a self-clean cycle to prolong the life of the bulb.

## AFTER A CLEAN CYCLE

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth or sponge.



If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

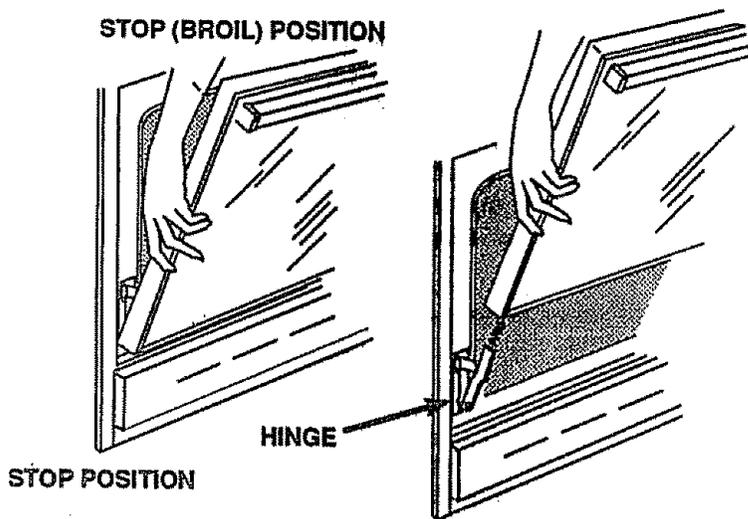
## QUESTIONS AND ANSWERS

- Q. If my range control is not working, can I still self-clean my oven?  
 A. No. Your **RANGE CONTROL** is used to program the oven to start and stop the self-cleaning cycle.
- Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?  
 A. No cleaners or coatings should be used on or around any part of this oven.
- Q. Can I clean the woven gasket around the oven door?  
 A. You cannot clean the woven gasket.
- Q. Is it normal to hear "crackling sound" during cleaning?  
 A. Yes. This is the metal heating and cooling.
- Q. Why do I have ash left in my oven after cleaning?  
 A. Some types of soil will leave a deposit. It can be removed with a damp sponge or cloth.
- Q. What should I do if excessive smoking occurs during cleaning?  
 A. This is caused by excessive soil and you should press **CLEAR/OFF**. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up excess soil and reset the clean cycle.
- Q. Should there be any odor during the cleaning?  
 A. Yes, there may be an odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

## CLEANING TIPS

PART	CLEANING MATERIALS	REMARKS
<b>CONTROL PANEL, KNOBS</b>	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
<b>PORCELAIN ENAMELED COOKTOP, OVEN DOOR</b>	Detergent, warm water, plastic or nylon scouring pad	Clean after each spillover. Rub bowls gently with scouring pad. Soak stubborn soil.
<b>BRUSHED CHROME COOKTOP (SOME MODELS)</b>	Detergent, warm water, soft cloth or a chrome cleaner or Sears Cooktop Cleaning Creme®	Do not scour chrome tops. Stubborn stains may be removed by using Espree Magwheel Cleaner® or Turtle Wax Polishing Compound®.  To remove fingerprints on brushed chrome, apply a little baby oil with a paper towel. Rub in the direction of the brush marks. Armor All Protectant® can also be used (after cleaning). Be sure to clean spills of acidic foods quickly. Vinegar spills can permanently stain chrome.
<b>CHROME REFLECTOR BOWLS</b>		Bowls can permanently discolor if exposed to excessive heat or if soil is allowed to bake on.
<b>BROWN FOOD STAINS</b>	Detergent and water, plastic scouring pads, mild abrasive cleaners, soap-filled scouring pads, ammonia	After each use, wash, rinse and dry to prevent difficult soils. If heavily soiled, place an ammonia-soaked paper towel on stains to loosen soil, then gently scrub with plastic scouring pad.
<b>BLUE/GOLD HEAT STAINS</b>	Metal polish	
		These stains are caused by overheating, normally occur over a period of time, and usually are permanent. To minimize: 1. Avoid excessive use of the high heat setting. Use it to start cooking, then lower the heat setting to finish cooking. 2. Use flat bottom pans that do not extend more than two inches from the surface element. If large pans or canners are used, alternate the elements that are used.
<b>GLASS</b>	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.
<b>SELF-CLEANING OVEN FINISH</b>	Detergent, warm water, scouring pad or soap-filled steel wool pad  Do not use oven cleaner in or around any part of the oven	Rinse thoroughly after cleaning. Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. See the self-cleaning oven section of this manual for more information.
<b>OVEN DOOR GASKET</b>	Do not clean	See self-cleaning section for more information.
<b>BROILER PAN AND GRID</b>	Detergent, warm water, soap-filled scouring pad, plastic scouring pad, commercial oven cleaner	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Grid and pan may be washed in a dishwasher.
<b>OVEN RACKS</b>	Detergent, warm water, scouring pad or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.

## REMOVABLE OVEN DOOR



### To remove:

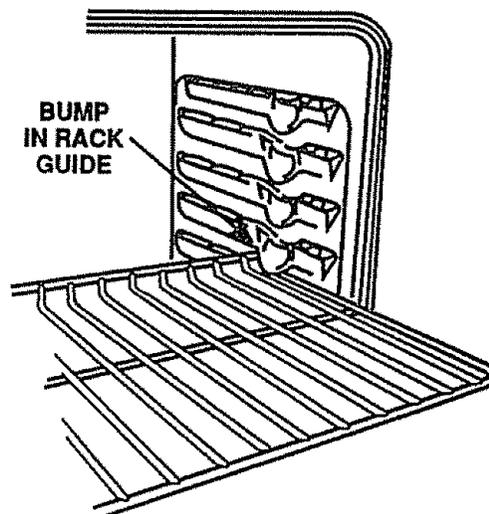
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges. Do not lift door by the handle. Glass breakage or damage to the door could result.

**NOTE:** When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the range. Cover the hinges with toweling or empty towel rolls while working in the oven area.

### To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. The hinge arms must still be in the stop position.
2. Slide the door down onto the hinges as far as it will go and close the door.

## REMOVABLE OVEN RACKS



**Note:** The racks are designed with stop locks. When the racks are placed correctly on the rack support and extended from the oven the stop locks prevent the racks from tilting when removing foods from them or placing foods on them.

Be careful not to scratch the oven finish when installing or removing oven racks.

### To install:

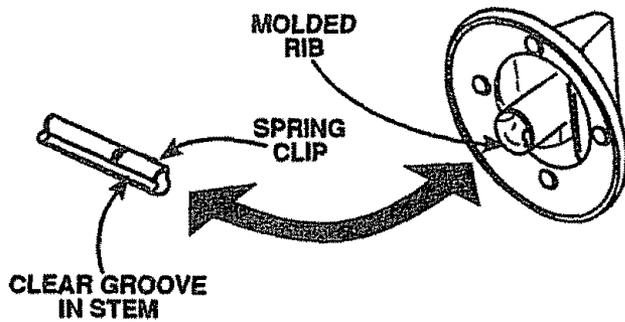
1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

### To remove:

1. Pull the oven rack out, then up, in one motion. See the cleaning chart.

**Note:** For best performance remove oven racks during a clean cycle. If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide. If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.

## REMOVABLE KNOBS



All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the OFF position before removal.

**Hint:** Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.

**Caution:** Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs and the spring clip on the stems. If this happens, the knobs will fit loosely.

### To replace the knob:

1. The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration).
2. Check the inside of the knob and find the molded rib.
3. Replace the knob by fitting the molded rib (inside the knob) into the clear groove on the stem.

### NOTE:

Be sure to replace knobs on the correct stems.

## REMOVABLE COOKTOP UNITS

The cooktop elements can be unplugged and the bowls removed for cleaning.

Do not put the element into water. It cleans itself when heated during normal use.

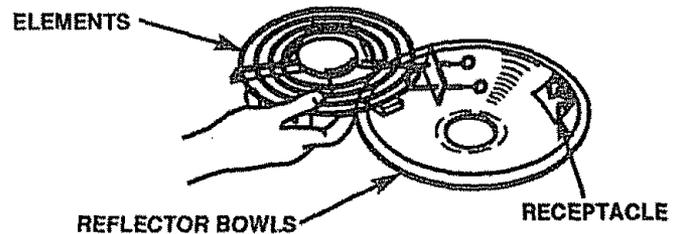
**Be sure all cooktop unit control knobs are turned off and elements are cool before you remove or replace a cooktop unit.**

### To remove:

1. Grasp element, tilt it upward slightly to clear the bowl, then pull away from the receptacle. The element will not sit level when replaced if it is forced too far upward when removed.
2. Lift out the bowl.

### IMPORTANT:

Never operate a cooktop element without the bowl in place. This can cause scorching of the cooktop, burning of wiring insulation and loss of energy.



### CAUTION:

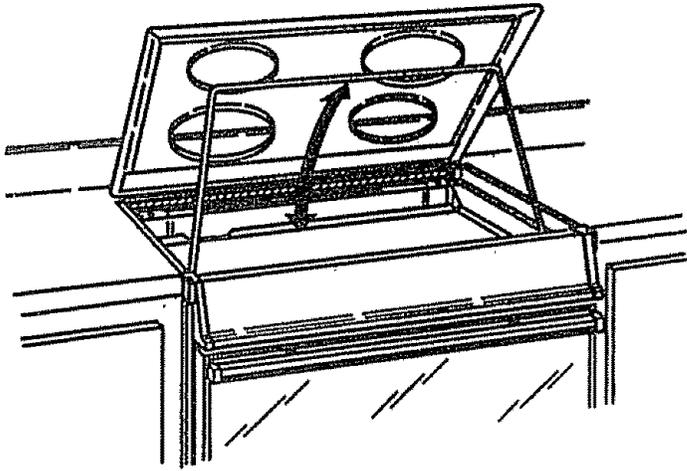
Do not lift the plug-in unit more than 1". If you do, it may not lie flat on the drip bowl when you plug it back in.

Repeated lifting of the plug-in unit more than 1" above the drip bowl can permanently damage the receptacle.

### To replace:

1. Replace the bowl. Be sure the receptacle is showing in the bowl opening.
2. Slide the plug of the element firmly into the receptacle and lower the element into place.

## LIFT-UP COOKTOP

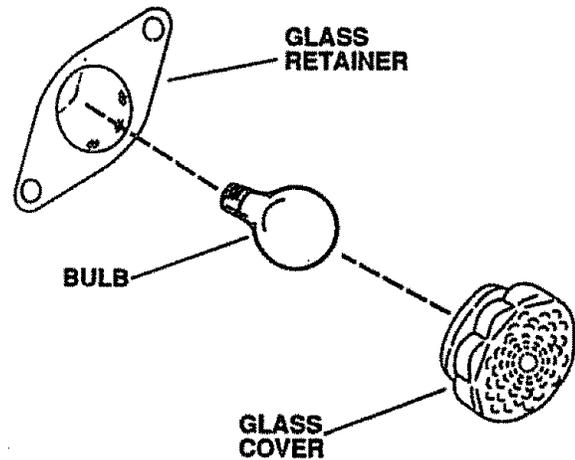


The range has a support to hold the cooktop up while cleaning.

Raise the support as shown in the illustration.

Porcelain enamel can chip if dropped. Handle porcelain enameled cooktops carefully.

## REPLACING THE OVEN LIGHT



Be sure that the light switch is in the off position. Do not touch hot oven bulb. Do not touch oven bulb with wet hands. Do not wipe oven light area with wet cloth.

Never touch the electrically live collar on the bulb when replacing it.

Electrical power must be shut off if you have to replace a broken bulb.

1. Unscrew glass cover and remove.
2. Replace the bulb with a 40 watt appliance bulb.
3. Replace the cover.

**Note:** We recommend you use a 40 watt appliance bulb that is no longer than 3 1/2".

# BEFORE CALLING FOR SERVICE

Save time and money — Check this list before you call for service.

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Service Center for help. When calling, have this manual handy with the Repair Parts List, model number, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>◦ RANGE DISPLAY IS FLASHING "F" AND A NUMBER</li> </ul>	<ul style="list-style-type: none"> <li>◦ Function error</li> </ul>	<ul style="list-style-type: none"> <li>◦ Let oven cool down for 1 hour. Place oven back into operation. If problem repeats, call for service.</li> </ul>
<ul style="list-style-type: none"> <li>◦ RANGE DOES NOT WORK; TOTALLY INOPERATIVE</li> </ul>	<ul style="list-style-type: none"> <li>◦ No power to range</li> </ul>	<ul style="list-style-type: none"> <li>◦ Check household circuit breaker or fuse.</li> <li>◦ Check cord (if equipped) to be sure it is plugged in.</li> </ul>
<ul style="list-style-type: none"> <li>◦ OVEN DOES NOT HEAT; COOKTOP ELEMENTS OK</li> </ul>	<ul style="list-style-type: none"> <li>◦ Clock set incorrectly (if equipped)</li> <li>◦ Oven controls set incorrectly</li> <li>◦ Door latch in incorrect position (self-clean models with manual door locks only)</li> </ul>	<ul style="list-style-type: none"> <li>◦ Check clock instructions.</li> <li>◦ Check oven control.</li> <li>◦ Check self-clean instructions.</li> </ul>
<ul style="list-style-type: none"> <li>◦ COOKTOP DOES NOT WORK; OVEN OK</li> </ul>	<ul style="list-style-type: none"> <li>◦ Element(s) unplugged</li> <li>◦ Improper operation of control</li> </ul>	<ul style="list-style-type: none"> <li>◦ Check element connections by removing and re-plugging element(s) firmly.</li> <li>◦ Be sure knob is pushed in while turning.</li> </ul>
<ul style="list-style-type: none"> <li>◦ FOODS DO NOT BAKE PROPERLY</li> </ul>	<ul style="list-style-type: none"> <li>◦ Oven not preheated long enough</li> <li>◦ Improper rack or pan placement</li> <li>◦ Oven vent blocked or covered</li> <li>◦ Improper use of foil; see page 11 for proper use.</li> <li>◦ Improper temperature setting for utensil used</li> <li>◦ Recipe not followed</li> <li>◦ Range and oven rack not level</li> <li>◦ Using improper cookware</li> </ul>	<ul style="list-style-type: none"> <li>◦ Be sure to preheat: Preheat until tone sounds.</li> <li>◦ Maintain uniform air space around pans and utensils; see cooking hints section.</li> <li>◦ Reflector bowl must have hole in center over oven vent.</li> <li>◦ Use only as recommended.</li> <li>◦ Reduce temperature 25° for glass or dull/darkened pans.</li> <li>◦ Is recipe tested and reliable?</li> <li>◦ Check the installation section for leveling instructions.</li> <li>◦ See cooking hints.</li> </ul>
<ul style="list-style-type: none"> <li>◦ OVEN TEMPERATURE SEEMS INACCURATE</li> </ul>	<ul style="list-style-type: none"> <li>◦ Thermostat calibration</li> </ul>	<ul style="list-style-type: none"> <li>◦ See adjustments described following this section.</li> </ul>
<ul style="list-style-type: none"> <li>◦ DOOR WILL NOT OPEN</li> </ul>	<ul style="list-style-type: none"> <li>◦ Door accidentally locked while baking or broiling</li> </ul>	<ul style="list-style-type: none"> <li>◦ Press CLEAR/OFF. Wait until LOCK display goes off and oven has cooled. Unlock door. Never force the door lock handle.</li> </ul>

## BEFORE CALLING FOR SERVICE (CONTINUED)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>• <b>FOODS DO NOT BROIL PROPERLY</b></li> </ul>	<ul style="list-style-type: none"> <li>• Improper rack position</li> <li>• Oven preheated</li> <li>• Improper utensil used</li> <li>• Oven door closed during broil</li> <li>• Low Voltage</li> </ul>	<ul style="list-style-type: none"> <li>• Check broil pan placement. See broiling section.</li> <li>• Do not preheat when broiling.</li> <li>• Use broiler pan and grid supplied with range.</li> <li>• Open door to broil stop position; see removable oven door section.</li> <li>• Move to higher rack position.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>OVEN SMOKES</b></li> </ul>	<ul style="list-style-type: none"> <li>• Improper broiling time</li> <li>• Dirty oven</li> <li>• Improper use of aluminum foil</li> <li>• Broiler pan containing grease left in oven</li> </ul>	<ul style="list-style-type: none"> <li>• Check broiling chart in broiling section.</li> <li>• Check for heavy spillover.</li> <li>• See broiling tips for proper use.</li> <li>• Clean pan and grid after each use.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>OVEN LIGHT DOES NOT WORK</b></li> </ul>	<ul style="list-style-type: none"> <li>• Light switch in off position</li> <li>• Light bulb loose</li> <li>• Light bulb burned out</li> </ul>	<ul style="list-style-type: none"> <li>• Check switch setting; see operating instructions.</li> <li>• Tighten bulb.</li> <li>• Replace light bulb.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>OVEN DOES NOT CLEAN OR POOR CLEANING RESULTS (SELF-CLEAN MODELS ONLY)</b></li> </ul>	<ul style="list-style-type: none"> <li>• Controls not set properly</li> <li>• Clean cycle interrupted too soon</li> <li>• Oven too dirty</li> </ul>	<ul style="list-style-type: none"> <li>• Check self-clean instructions.</li> <li>• Heavily soiled ovens require a 3 1/2 hour clean cycle.</li> <li>• Heavy spillovers should be removed before setting clean cycle. Repeat clean cycle.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>OVEN DOOR WILL NOT UNLOCK</b></li> </ul>	<ul style="list-style-type: none"> <li>• Clean cycle not complete</li> </ul>	<ul style="list-style-type: none"> <li>• Oven must cool below lock temperature before the clean cycle is complete.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>TONE DOES NOT SOUND</b></li> </ul>	<ul style="list-style-type: none"> <li>• Tone has been altered by pushing and holding CLEAR/OFF button</li> </ul>	<ul style="list-style-type: none"> <li>• Push and hold CLEAR/OFF pad for 10 seconds to activate tone.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>OVEN EMITS ODOR</b></li> </ul>	<ul style="list-style-type: none"> <li>• Oven insulation may emit odor during first few usages</li> <li>• Failure to wipe out excess soil prior to self-clean cycle</li> </ul>	<ul style="list-style-type: none"> <li>• Put oven through self-clean cycle to speed up process of odor "wearing off."</li> <li>• Wipe excess soil off before beginning self-clean cycle.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>OVEN DOOR WILL NOT LOCK FOR SELF-CLEAN</b></li> </ul>	<ul style="list-style-type: none"> <li>• Door not closed</li> </ul>	<ul style="list-style-type: none"> <li>• Push in on the oven door.</li> </ul>

## “DO-IT-YOURSELF” OVEN TEMPERATURE ADJUSTMENT

You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide.

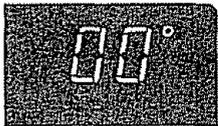
Your oven has been preset to maximize cooking efficiency. If you think your new oven is too hot (burning foods), or not hot enough (foods are under-cooked) you can adjust the temperature yourself. The appearance and texture of foods is a better indicator of oven accuracy than an inexpensive oven thermometer. We do not recommend the use of inexpensive thermometers, such as those found in the grocery store, to readjust the temperature setting of your new oven. These thermometers can vary by 20°-40°F. Also, you must open the oven door to read the thermometer and this changes the temperature of the oven.

To decide how much to change the temperature, set the oven temperature 25°F higher (if foods are under-cooked) or 25°F lower (if foods are burning) than the temperature in your recipe, then bake. The results of this “test” should give you an idea of how much the temperature should be changed.

To adjust temperature follow these instructions:



1. Press the **BAKE** pad.
2. Press the **UP** arrow pad to set 550° and **IMMEDIATELY** press and **HOLD** the **BAKE** pad for 10 seconds until the clock disappears and the display shows a two digit figure.



(This two digit number may vary according to the original factory setting.)



3. Press the **UP** arrow to increase your oven's temperature up to +35° **HOTTER**.

Press the **DOWN** arrow pad to decrease your oven's temperature down to -35° **COOLER**.



4. When your selection is complete press the **CLOCK** pad to return to the time of day.

Your oven's thermostat will retain this temperature adjustment until each of the four steps above are repeated. This adjustment will remain in memory even after a power failure.

You will not need to do anything else. Bake as you normally would. This adjustment will not affect broil or clean temperature.

# KENMORE ELECTRIC RANGE WARRANTY

Dear Customer:

Our constant efforts are directed toward making sure your new Kenmore Range will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.



## FULL ONE YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

If, within one year from the date of installation, any part, other than a glass part, fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, free of charge.

## FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

## FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the range, except for normal maintenance.

If the range is subjected to other than private family use, the above warranty coverage is effective for only 90 days.

**WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER/DEPARTMENT IN THE UNITED STATES**

This warranty applies only while this product is in use in the United States. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**SEARS, ROEBUCK and CO.**  
 Dept. 731 CR-W  
 Sears Tower  
 Chicago, IL 60684

## WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide.

Your Kenmore Range has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians. . . professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you — "We Service What We Sell!"

**TO FURTHER ADD TO THE VALUE OF YOUR RANGE, BUY A SEARS MAINTENANCE AGREEMENT.**

Kenmore Ranges are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears Warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Range Maintenance Agreement.

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 DAYS W	MA	MA
3	Porcelain and Glass Parts	30 DAYS W	MA	MA
4	Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty MA - Maintenance Agreement

**CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.**

# Kenmore® America's Best Selling Appliance Brand

Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684

— Printed in LaFayette, Georgia —