

SEARS Kenmore

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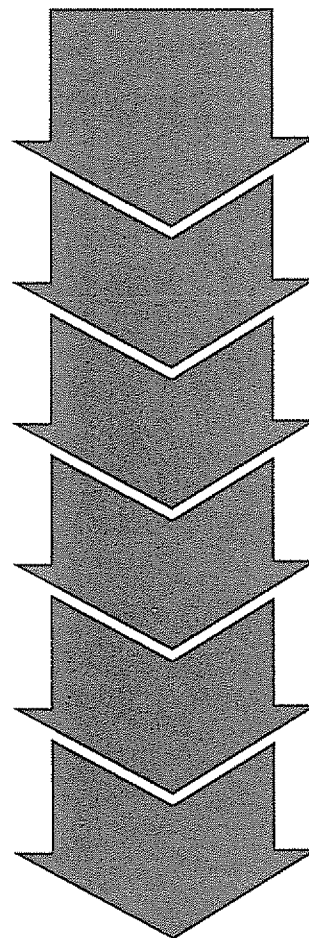
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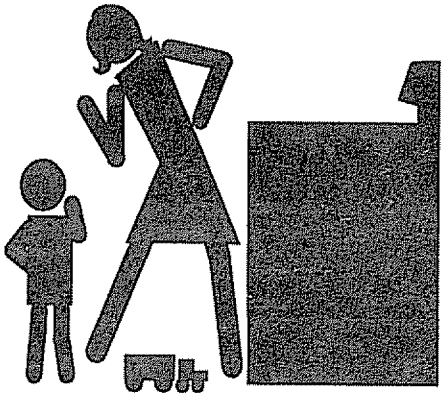
USE • CARE • SAFETY MANUAL

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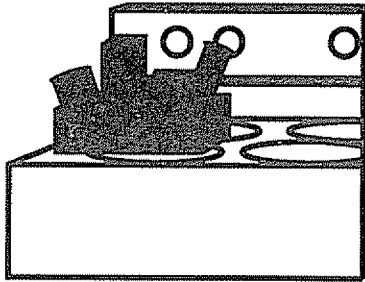
IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

SAVE THESE INSTRUCTIONS

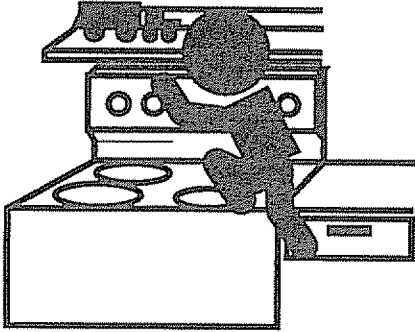
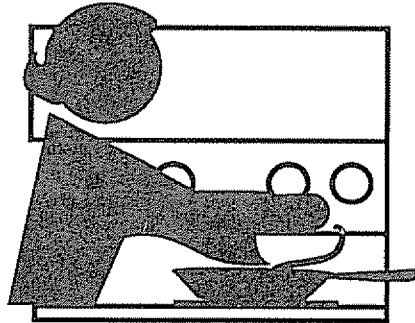
Read all instructions before using this appliance. When using electrical appliances, basic safety precautions should be followed, including the following:



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.

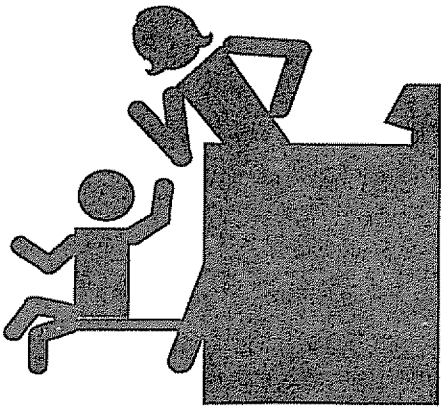


Never store things children might want above a range.
Never let anyone climb, sit or stand on the open door or any other part of the range. Their weight may make the range tip over.




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

WARNING:
To prevent accidental tipping of the range, attach it to the wall or floor by installing the anti-tip bracket supplied. Be sure rear leg leveler enters slot in bracket.



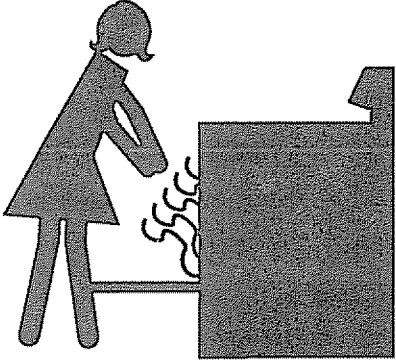
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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol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

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

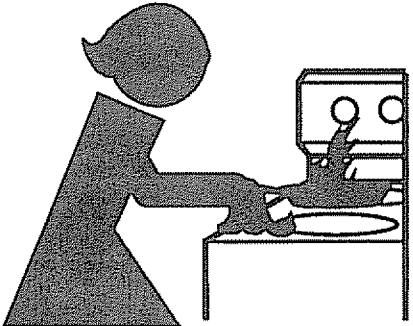
CAUTION:

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



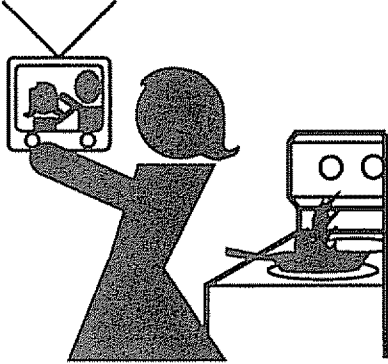
Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

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 spillovers could catch fire.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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.

Always use care when touching the cooktop, oven heating elements or inside the oven. Heating elements could be hot enough to burn you even if they are dark in color. The oven vent duct and oven door may also become hot during range use. The glass surface of the cooktop will retain heat after the controls are turned off.

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.

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 next time you use the pan.

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

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

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.

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.

Clean Only Parts Listed in Manual.

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

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 use aluminum foil to line drip bowls or oven bottoms. Improper use of foil could start a fire.

Never block free airflow through the oven vent.

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

Never put removable heating elements in water. Do not put them in a dishwasher. Do not put them in the self-clean cycle of self-cleaning ovens.

Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.

Never rub, move, or damage the door gasket on self-cleaning ranges. The gasket is essential for a good seal. Only clean the gasket by soaking it with hydrogen peroxide, as described in the self-clean section of the manual.

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

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

Listen for Fan — A fan noise should be heard sometime during the clean cycle. If not, call a service technician before self-cleaning again.

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

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

For major spills — Turn unit to LO; use dry paper towels to wipe up major spills, and then use a razor scraper (held in a potholder) to scrape major spills from a hot cooking zone. **DO NOT** attempt further cleaning until cooktop surface has cooled.

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

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

SAFETY INSTRUCTIONS (continued)

Read and understand this information **NOW!**

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

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.

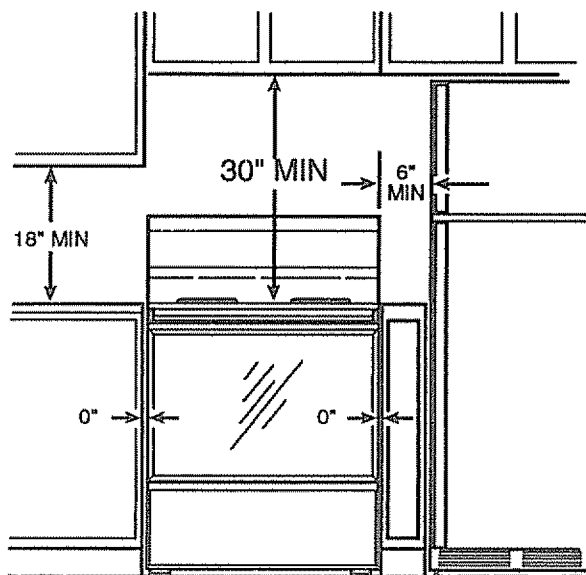
The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR COOKTOP:

- Never slide cookware across your cooktop.
- **DO NOT** use a dish towel or sponge to wipe up the cooktop. They may leave a detergent film on the cooktop which may cause discoloration when heated. If this occurs, remove the discoloration with a recommended cooktop cleaner.
- Melted materials (plastic, aluminum foil, sugar, or foods with high sugar content) can cause damage to the cooktop. If you accidentally melt anything on your cooktop, turn unit to LO; wipe hot cooktop immediately with several dry paper towels. Scrape off remainder of burned material with razor scraper (held in potholder) at 30° angle while unit is warm. Be careful not to burn yourself! After cooking is complete, turn unit to OFF. **DO NOT** attempt further cleaning until cooktop surface has cooled.
- **DO NOT** use scouring powders, plastic, nylon or metal cleaning pads. They may scratch the cooktop.
- **DO NOT** use chlorine bleach, ammonia, hydrofluoric acid, chemical oven cleaners, or any other kind of chemical cleaner. They may discolor the cooktop.

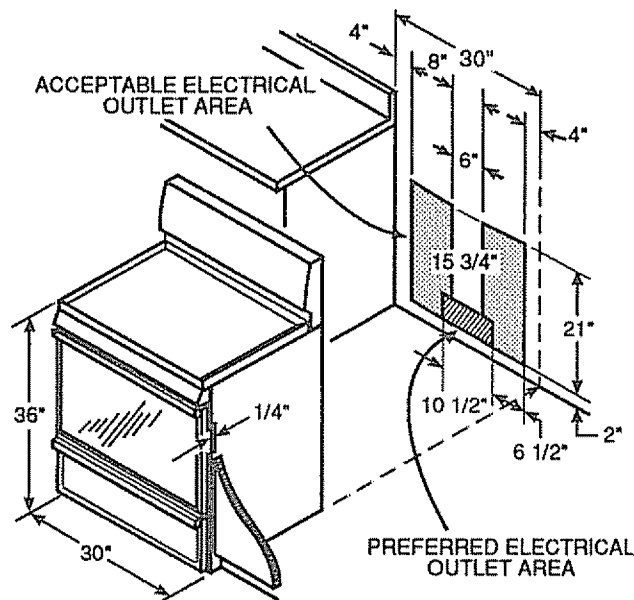
INSTALLATION

IMPORTANT: Save these instructions for the local electrical inspector's use.



MINIMUM DIMENSIONS BETWEEN
COOKTOP AND WALLS
ABOVE COOKTOP

Fig. 1



ROUGHED-IN DIMENSIONS

Fig. 2

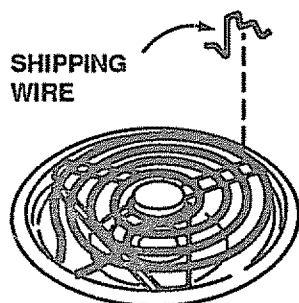
- See Figures 1 and 2 for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. Electricity to the range can be disconnected at the outlet without moving the range if the outlet is in the preferred location (remove lower drawer).
- To eliminate the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that

sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cooktop may be no deeper than 13".

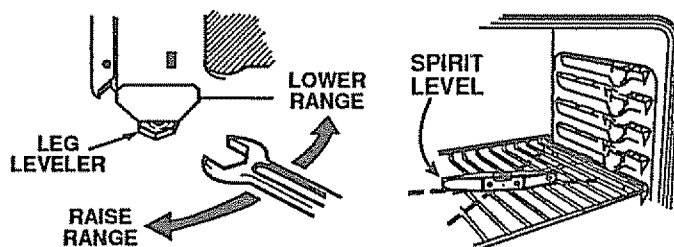
- The range may be placed with 0" clearance (flush) at the back wall and side walls of the range if the front edges of the range side panels stick out beyond the cabinet front at least 1/4". See Figure 2.
- For listed over-the-range microwave ovens, the microwave ovens can be installed above the cooktop as per manufactured Installation Instructions.

PREPARATION

1. Remove all tape and packaging. Be sure to remove clear plastic film that covers some chrome parts (around glass oven doors, side trim) and any tape or packaging from inside the oven.
2. Take the accessory pack out of the oven.
3. Check to be sure that no range parts have come loose during shipping.
4. Remove the shipping wire or tape from each of the four cooktop elements (coil cooktop element models only).



5. For proper cooking and baking the range must be leveled:
 - a. Install the oven racks (see use and care section for Instructions).
 - b. Use a 1 3/8" open end wrench or an adjustable wrench to equally back out the four leg levelers two or three turns each.
 - c. Put a spirit level or a glass measuring cup partially filled with water on one of the oven racks.
 - d. Use the wrench to adjust the leg levelers.



ELECTRICAL CONNECTION

We recommend that you have the electrical hookup of your range done by a qualified electrician. Have the electrician show you where your range disconnect is located.

Call your Electric Company and ask which codes apply in your area. If there are no codes, you must follow the NATIONAL ELECTRICAL CODE, ANSI/NFPA NO. 70-Latest Edition. You can get a copy by writing:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

If you fail to wire your range in accordance with governing codes, you may create a hazardous condition.

You must use a three-wire, single-phase AC 120/240 Volt or 208Y/120 Volt, 60 Hertz electrical system to operate your range.

Use #8 wire and 40 Amp fuse or circuit breaker for 120/240 Volt and 208Y/120 Volt systems.

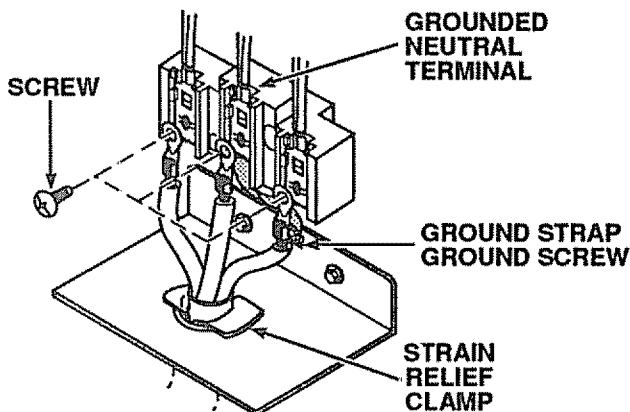
The range connector block is approved for copper wire connection only. If you are connecting to aluminum house wiring, you must use a special U.L. approved connector for joining copper to aluminum.

THREE-WIRE CORD CONNECTION

1. Remove the screws on the terminal block.
2. Install the three-wire cord and the strain relief in the hole in the strain relief bracket.
3. Connect the outer leads to the outer terminals and the center lead to the center terminal.
4. Push the cord upward (to relieve strain), while tightening the strain relief clamp.

If local codes require an ungrounded neutral:

- a. Remove ground strap.
- b. Fasten the white wire to the center terminal.
- c. Use grounding terminal or lead to ground unit in accordance with local codes.



To Make Electrical Connection:

1. Remove the junction block access cover (on range back). See Fig. A or B. SOME MODELS will have a one-piece wire cover shown in Fig. B. When re-installing one-piece wire cover, make sure that wire does not become pinched between wire cover and mainback.

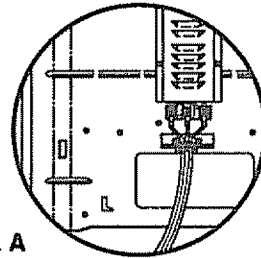


Fig. A

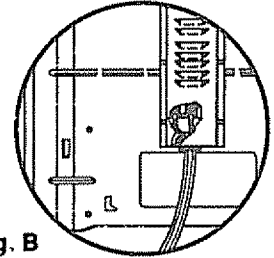


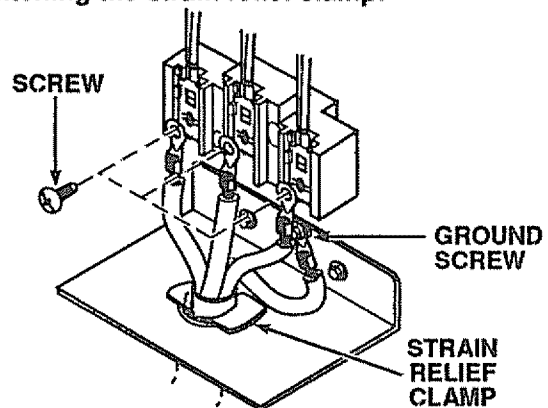
Fig. B

2. Use a 3-wire flexible cord kit marked for ranges. If range is rated between 8,750-16,500 watts, cord must be rated for 40 Amps-125/250 Volts. If range is rated between 16,501-22,500 watts, then the cord must be rated for 50 Amps-125/250 Volts. Mobile homes or installations where local codes do not allow grounding through the neutral require a 4-wire flexible cord. The same cord sizing conditions described above apply.
3. When using a cord rated 40 Amps, remove the next to outermost knockout (1 3/8" diameter) in the connection plate. Likewise, when using a cord rated 50 Amps, remove the outermost knockout (1 3/4" diameter) in the plate.
4. Terminations shall be either closed loop terminals or open-end spade lugs with upturned ends.

You must use a clamp or strain relief to hold the cord.

FOUR-WIRE CORD CONNECTION

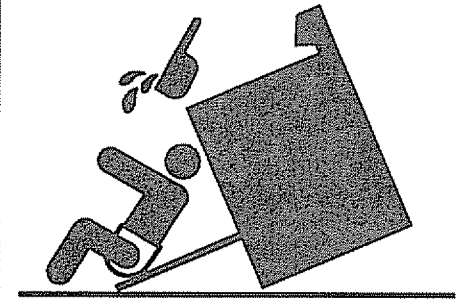
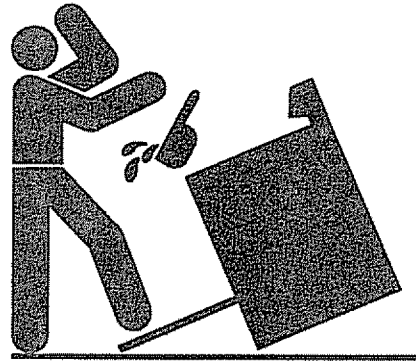
1. Remove the screws on the terminal block.
2. Remove the ground screw, then remove the ground strap.
3. Install the four-wire cord and strain relief in the hole in the strain relief bracket.
4. Connect the red and black lead to the outside terminals and the white lead to the center terminal.
5. Attach the green lead below the junction block with the ground screw that was removed earlier (step 2).
6. Push the strain relief upward (to relieve strain), while tightening the strain relief clamp.





WARNING

- ALL RANGES CAN TIP
- INJURY COULD RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTRUCTIONS



STABILITY DEVICE INSTALLATION INSTRUCTIONS FOR BRACKET KIT NO. 342473

TOOLS NEEDED: Phillips head screwdriver
1-3/8" open end or adjustable wrench

Bracket attaches to floor or wall to hold either right or left rear leg leveler. If fastening to floor, be sure that screws do not penetrate electrical wiring or plumbing. If this cannot be determined, use shorter screws that will not penetrate through flooring.

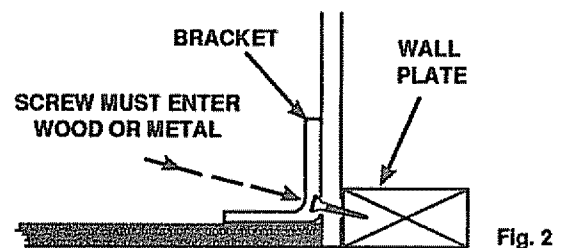
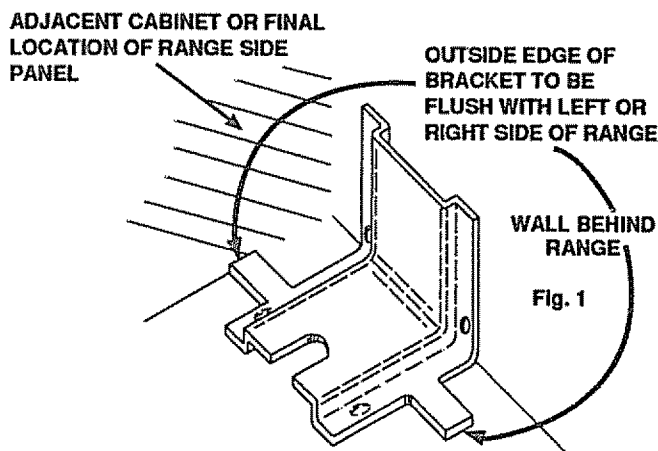
If the bracket came with your range, it is shipped attached to the lower range back. Remove and discard the shipping screw that holds the bracket and then follow instructions below.

1. Decide whether the bracket will be installed on the right or left side of range location.
2. If the bracket side of the range is adjacent to a cabinet, place the bracket against back wall and cabinet as shown in Figure 1.

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will

be. Place the bracket with its outside edge at this location and against back wall. See Figure 1.

3. Determine whether you will anchor the bracket to the floor or wall. Fasten the bracket securely with the screws provided. Screws are self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to masonry you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
4. Using the wrench, back out the four leg levelers at least two turns. See your installation guide for more leveling information before positioning range.
5. Slide the range into place. Be sure rear leg leveler fully engages slot in bracket. If range cannot be moved back far enough for rear leg leveler to enter bracket, move bracket forward as required and attach to floor in new location.

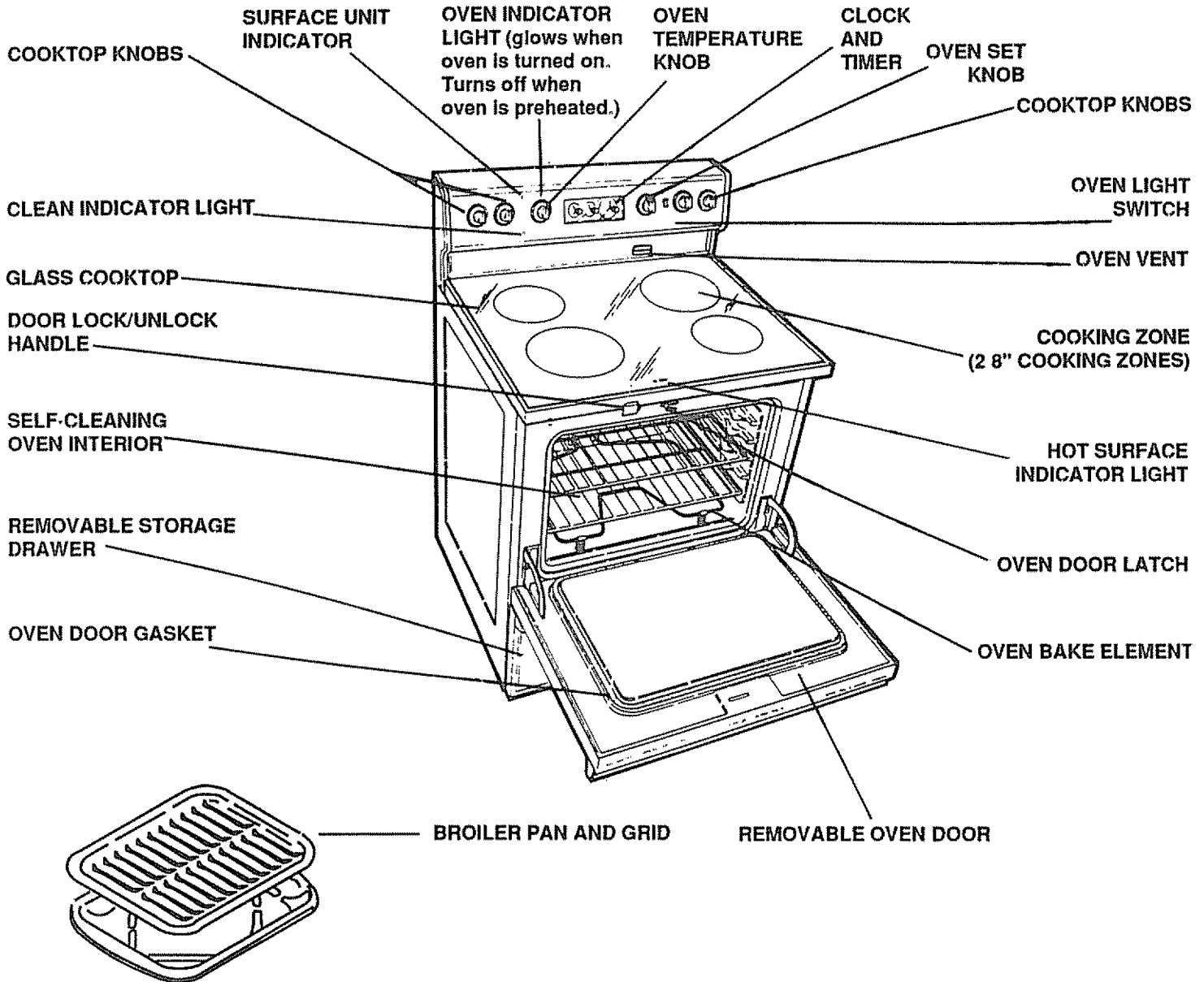


ATTACHMENT TO WALL

YOUR RANGE

IMPORTANT:

The model and serial number of your range can be found on a tag, behind the removable panel, on the left side of the range front frame.



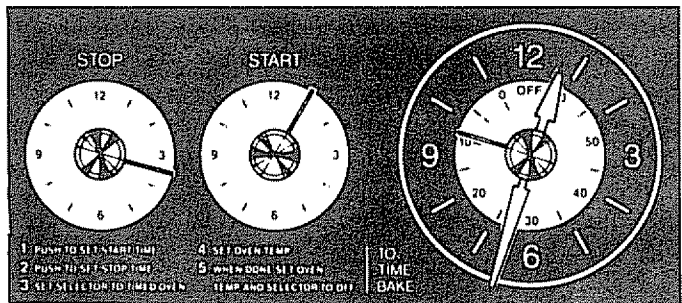
TO SET THE CLOCK:

Push in and turn **CLOCK KNOB** to set time. Turn knob without pushing in to set the timer hand back to **OFF**.

TO SET THE TIMER:

Turn **CLOCK KNOB** without pushing in. To turn off buzzer after time is up, reset **TIMER** hand to **OFF**.

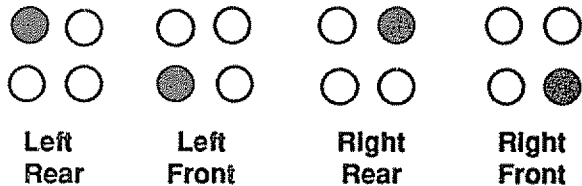
NOTE: The timer is a reminder only and will not control the range.



TO START THINGS COOKING

Cooktop Cooking

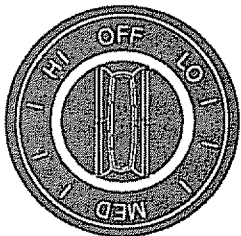
Before you use the cooktop for the first time, clean it with cooktop cleaner. The sign near each cooktop control knob shows which element is turned on by that knob.



The glass cooking zones are shown by the outlines on the glass surface of the cooktop.

To operate cooktop controls:

1. Push to turn.
2. Set on or between marks for desired heat. The indicator light will glow when any cooking zone is activated.



When cooking zone is activated, coils beneath the zone radiate heat through the glass to the utensil. The red glow of the coils will be visible through the glass. It will take the cooking zone on the surface a few moments to heat up. The coil cycles on and off to maintain your selected control setting.



The surface will retain heat after controls have been turned off. The **HOT SURFACE** indicator light glows until the cooktop has cooled to a safe temperature. This may take up to an hour after use. The temperature of the metal frame around the glass will also rise during cooktop use. Use caution when working around your cooktop, especially if more than one cooking zone is on or if using the cooktop for an extended period of time. Be careful not to get burned when the unit has not had time to cool after use.



Do not slide cookware on the surface as it may scratch the glass.



Never cook food directly on the glass. You must use proper cookware. Do not use surface as a cutting board.

For best cooking results and energy efficient operation, you should use pans that:

- A. Have flat bottoms and straight sides.
- B. Have light handles that do not tilt pans.
- C. Are about the same size as the element.

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.

TO BAKE, ROAST OR BROIL:

Be sure that the **SELECTOR** knob is turned to **BAKE/BROIL**.

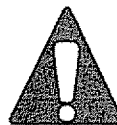
1. Set the **OVEN CONTROL** knob to desired temperature or to **BROIL**. For broiling the **OVEN CONTROL** must be set to the stop just before the word **BROIL**.
2. When finished, turn **OVEN CONTROL** to **OFF**.

AUTOMATIC OVEN OFF:

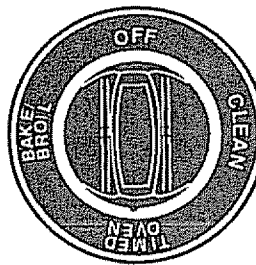
1. Turn the **SELECTOR** knob to **TIMED BAKE** (Indicator light will glow).
2. Push in and turn **STOP TIME** knob to set time when oven will turn off. **START TIME** should show same time as clock.
3. Set **OVEN CONTROL** to desired temperature.
4. When finished, turn **OVEN CONTROL** and **SELECTOR** to **OFF**.

AUTOMATIC OVEN ON AND OFF:

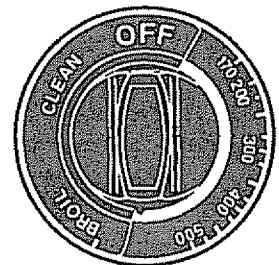
1. Turn the **SELECTOR** to **TIMED OVEN**.
2. Push in and turn **START TIME** knob to set time when oven will turn on.
3. Push in and turn **STOP TIME** knob to set time when oven will turn off.
4. Set **OVEN CONTROL** to desired temperature.
5. When finished, turn **OVEN CONTROL** and **TIMED OVEN** switch **OFF**.



Never let food such as dairy products, fish, meat, 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 bacteria growth.



SELECTOR



OVEN CONTROL

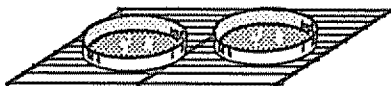
OVEN COOKING

- When cooking a food for the first time in your new oven, use time given on recipes as a guide.

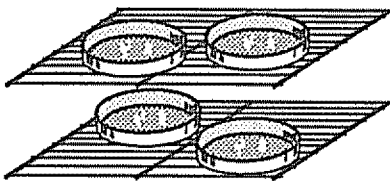
Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

After you have used your oven for awhile, if you feel your oven should be hotter or cooler, you can adjust it yourself. See **THERMOSTAT ADJUSTMENTS** in this manual.

- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- 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.
- 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.



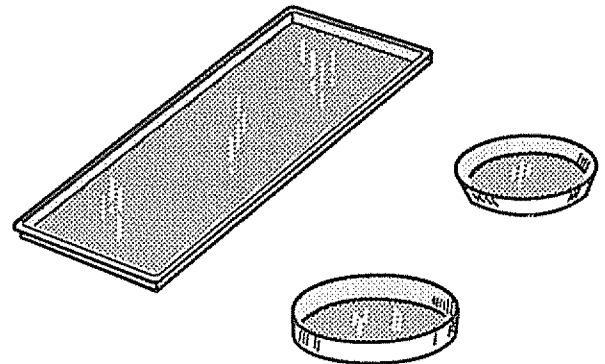
2 cake layers



4 cake layers

- When baking several items stagger pans so that no pan is directly above another.
- Let the oven preheat thoroughly before cooking baked products. Allow 15 minutes preheat time. Listen for preheat notification tone and put the food in the oven.
- Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.

- Cakes, cookies, 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 is predarkened, darkened by age or oven proof glass.
- 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.
- Cookies should be baked on flat cookie sheets without sides to allow the air to circulate properly.
- 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.

BROILING

- Broiling is cooking by direct heat from the broil burner. 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, put the pan on the rack in the lower oven. The recommended rack position and cooking time can be found in the chart at right.
- The closer the food is to the broil burner, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the burner lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.
- Your oven doors should be open to the broil stop position while broiling. If the door is closed the food will roast and not broil.
- 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. Preheating may cause the thermostat to cycle the broil burner off and on. 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 and broil with skin side down. It is not necessary to turn fish.
- Never leave a soiled broiler pan in the range. 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.



Do not cover the entire broiler grid with foil. 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

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.

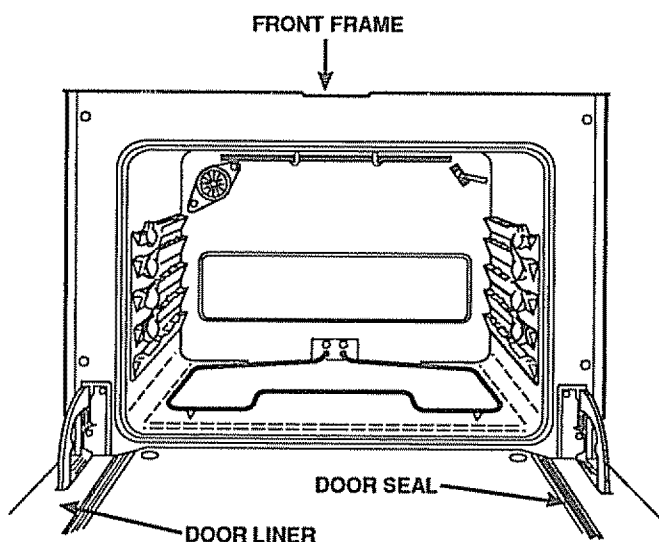
THE SELF-CLEAN CYCLE

BEFORE A CLEAN CYCLE

1. Remove the broil 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 and the door liner outside the door seal 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, then rinse well.

No matter how stubborn the stain, never use harsh abrasive cleaners. They could permanently damage the enamel surface. 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 with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.



3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.
4. Clean the door seal by using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will help prevent excessive

soil buildup. Do not rub the door seal. The fiberglass material of the seal has an extremely low resistance to abrasion. An intact and well fitting oven door seal is essential for energy efficient oven operation and good baking results. If you notice the seal becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the seal.

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.

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 oven CLOCK is not working, can I still self-clean my oven?
A. No. Your CLOCK 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 can soak it with hydrogen peroxide as explained in the Cleaning Tips section of this manual. Be careful not to rub, move, or damage the 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 turn STOP TIME knob to the current time-of-day. 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 a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

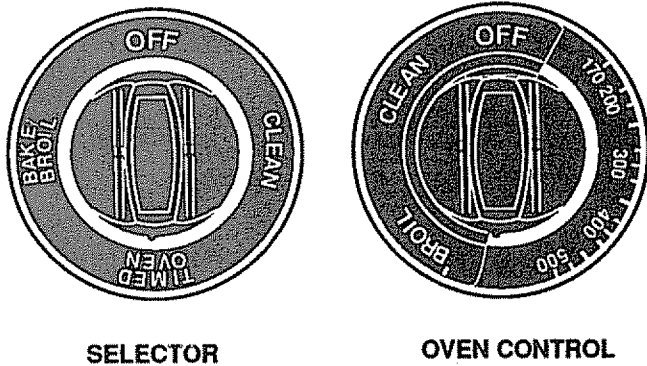


Fig. 1

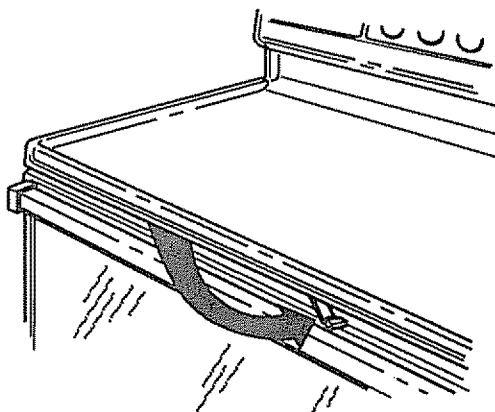


Fig. 2

TO SET A CLEAN CYCLE:

Recommended Cleaning Times:

- Light Soil 1-1/2 hours
- Moderate Soil 2-1/2 hours
- Heavy Soil 3-1/2 hours

1. Set START TIME knob to the present time of day.
2. Set the STOP TIME knob to the time of day when you want the clean cycle to end.

Note: The oven will not unlock until the temperature has dropped to a safe level; about 30 minutes after the stop time.

3. Turn SELECTOR to CLEAN.
4. Turn OVEN CONTROL to CLEAN. Turn the knob all the way until it stops.
5. Slide the door unlock handle all the way to the right to lock the door. You may need to press on the door slightly to get it to lock.

TO INTERRUPT A CLEAN CYCLE:

1. Turn STOP TIME knob to the current time of day.
2. Wait about 30 minutes.
Do not force the door lock handle.
3. Turn SELECTOR and OVEN CONTROL to OFF.

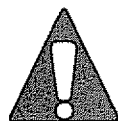
WHEN A CLEAN CYCLE IS FINISHED:

1. Stop time will be the same as the time of day.
2. Wait about 30 minutes.
3. Turn SELECTOR and OVEN CONTROL to OFF.

TO SET A DELAYED CLEAN CYCLE:

1. Set START TIME knob to time-of-day when you want cleaning to begin.
2. Set STOP TIME knob to the time-of-day when you want the clean cycle to end.
3. Turn OVEN SELECTOR and OVEN CONTROL to Clean.
4. Slide door handle all the way to the right to lock the door. You may need to press on the door slightly to get it to lock.

For your safety, the oven door cannot be unlocked while the oven is at cleaning temperature. After a clean cycle, the door cannot be unlocked until the temperature has dropped to a safe level (about 30 minutes).



The surface of the glass may be hot after a self-clean cycle. Use caution when touching the surface, oven door, oven vent opening, crevices around the oven door, and metal trim parts inside the oven door.

CLEANING TIPS

On the following pages, all removable parts on your range are shown. Refer to those pages when cleaning your range.

Warm water, a mild detergent and a soft cloth are safe to use on all cleanable parts of your range. Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control panel and knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Glass	<p>Sears Cooktop Cleaning Creme® (Stock No. 40079) or other all-purpose non-abrasive cleaner, single-edge razor scraper, soft cloth</p> <p>Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically attack the cooktop surface.</p> <p>If you accidentally melt anything on your cooktop, turn unit to LO; wipe hot cooktop immediately with several dry paper towels. Scrape off remainder of burned material with razor scraper (held in potholder) at 30° angle while unit is warm. Be careful not to burn yourself!</p>	<p>Correct and consistent cleaning is essential to maintaining your cooktop. If soil, mineral deposits from evaporated water spills or metal rub-off from aluminum cookware are not removed, they will burn onto the cooktop and cause permanent discoloration. Be sure that the cooktop is cool before cleaning. Do not use cooktop cleaner on a hot surface. The fumes can be hazardous to your health and can chemically attack the cooktop. Wipe surface clean after each use. Do not use a dish cloth or sponge to wipe up the cooktop. They may leave a film of detergent which can discolor your cooktop when heated. If this happens, remove the film with the recommended cleaner. We recommend that you use paper towels or a clean cloth which is used only for cooktop cleaning. After the cooktop has cooled, remove any crusty soil with the razor scraper. Hold the scraper at about a 30° angle to the cooktop and scrape off spot. Scrub cooktop with Sears Cooktop Cleaning Creme® or other all-purpose, non-abrasive cleaner. Rinse well and wipe dry. NEVER USE ANY ABRASIVE SCOURING PADS OR POWDERS ON YOUR COOKTOP. Plastic mesh pads, such as Doble®, may be used.</p>
Oven interior	Detergent, warm water and/or soap-filled steel wool pad; do not use oven cleaner in or around any part of the oven	Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. Rinse oven interior thoroughly after cleaning.
Oven door gasket	Hydrogen peroxide	Soak with hydrogen peroxide, using a sponge. Frequent soaking helps prevent soil buildup. Do not rub. See self-clean section for more information.
Oven racks	Detergent, warm water, scouring pad or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, plastic scouring pad, commercial oven cleaner (pan only)	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. Pan and grid may be washed in a dishwasher.

REMOVABLE OVEN RACKS

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 and push the rack all the way in.

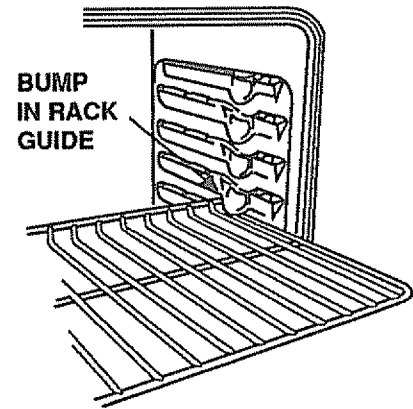
To remove:

1. Pull the oven rack out, then up.

Some models have one standard oven rack and one folding oven rack.

The folding rack can be easily stored away when not in use.

NOTE: For best performance, remove oven racks during a clean cycle. If oven racks are left in the range during a self-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.



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.

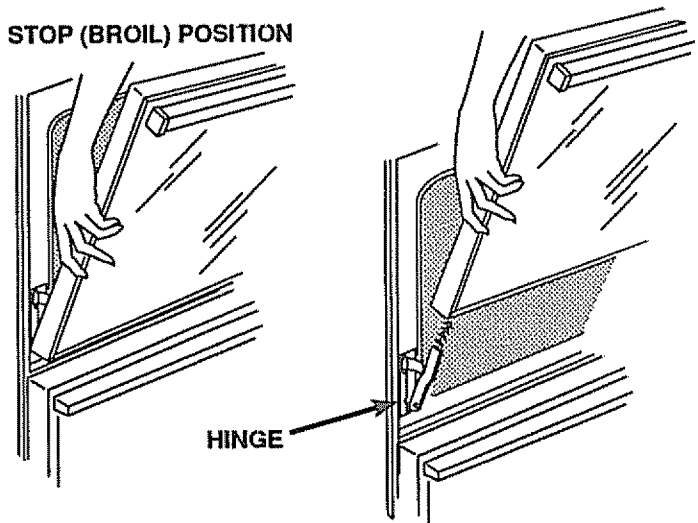
NOTE: When the door is removed and hinge arms are at stop position, do not bump or try to remove the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the range. Cover the hinges with toweling or empty towel rolls while working in the oven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

STOP (BROIL) POSITION



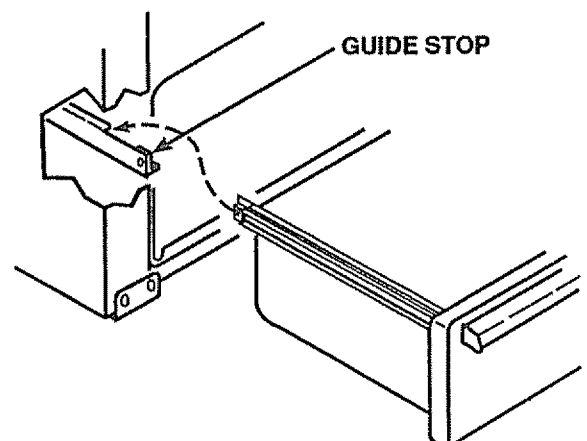
REMOVABLE STORAGE DRAWER

This drawer gives you space for keeping cookware and bakeware. Plastics and flammable material should not be kept in this drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

To remove: Pull drawer straight out and lift over the guide stops.

To replace: Lift over the guide stops and slide drawer into place.



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.

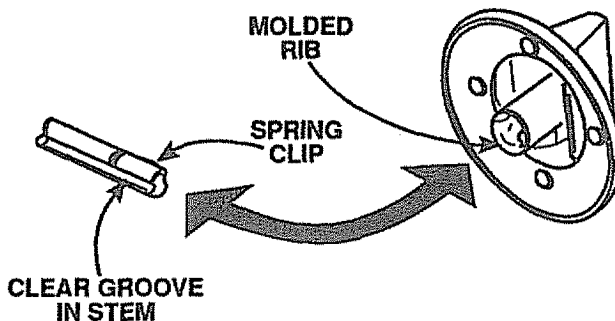
Hint: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.

Caution: Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs and the spring clips 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 correct stems from which they came.

REPLACING THE OVEN LIGHT

Be sure that the light switch is in the off position.

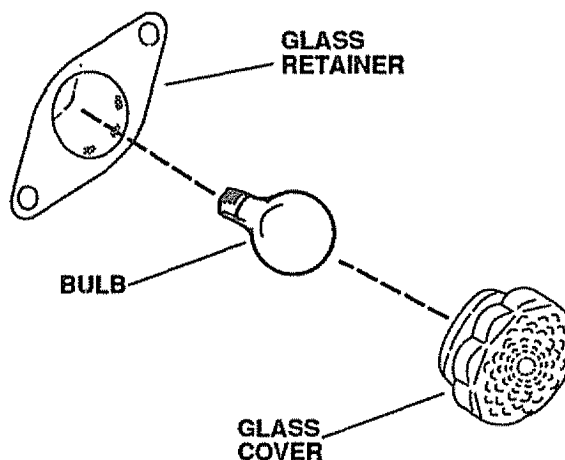
Do not touch hot oven bulb. Do not touch oven bulb with wet hands. Do not wipe oven light area with wet cloth.

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 and your Repair Parts List handy with the model, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Tiny scratches or abrasions on cooktop 	<ul style="list-style-type: none"> • Use of incorrect cleaning materials • Coarse particles (salt, etc.) between cookware bottoms and cooktop. Be sure cookware bottoms and cooktop are clean before use • Cookware with rough bottoms 	<ul style="list-style-type: none"> • Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible.
<ul style="list-style-type: none"> • Metal marking on cooktop 	<ul style="list-style-type: none"> • Sliding or scraping metal utensils and cookware across cooktop 	<ul style="list-style-type: none"> • Use recommended cooktop cleaners.
<ul style="list-style-type: none"> • Dark streaks and specks on cooktop 	<ul style="list-style-type: none"> • Encrusted boilovers or grease splatters • Incorrect cleaning materials 	<ul style="list-style-type: none"> • Use razor scraper and follow directions in cleaning chart. • Use recommended cleaners in cleaning chart.

(Continued next page. . .)

BEFORE CALLING FOR SERVICE (cont.)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Areas of discoloration on cooktop 	<ul style="list-style-type: none"> • Mineral deposits from water or food 	<ul style="list-style-type: none"> • Use recommended cleaners.
<ul style="list-style-type: none"> • Range does not work; totally inoperative 	<ul style="list-style-type: none"> • No power to range 	<ul style="list-style-type: none"> • Check household circuit breaker or fuse. • Check power cord to be sure it is plugged in.
<ul style="list-style-type: none"> • Oven does not heat; cooktop zones OK 	<ul style="list-style-type: none"> • Clock set incorrectly • Oven controls set incorrectly 	<ul style="list-style-type: none"> • Check clock instructions. • Check oven control instructions.
<ul style="list-style-type: none"> • Cooktop zone does not work; oven OK 	<ul style="list-style-type: none"> • Improper operation of control 	<ul style="list-style-type: none"> • Be sure knob is pushed in while turning.
<ul style="list-style-type: none"> • Foods cook slowly on the cooktop 	<ul style="list-style-type: none"> • Improper cookware 	<ul style="list-style-type: none"> • Use pans that have flat bottoms and a tight fitting lid (if applicable). Pans should match cooking zone size. Read the cooktop cooking section for complete information.
<ul style="list-style-type: none"> • Foods do not bake properly 	<ul style="list-style-type: none"> • Oven not preheated long enough • Improper rack or pan placement • Oven vent blocked or covered • Improper use of foil • Improper temperature setting for utensil used • Recipe not followed • Improper thermostat calibration • Range and oven rack not level • Using improper cookware 	<ul style="list-style-type: none"> • Be sure to preheat: Until notification tone sounds or 15 minutes. • Maintain uniform air space around pans and utensils; see oven cooking section. • Keep vent area clear. • Foil use not recommended. • Reduce temperature 25 degrees for glass or dull/darkened pans. • Is recipe tested and reliable? • Check oven temperature adjustment procedures (next page). • Check the Installation section for leveling instructions. • See cooking hints section.
<ul style="list-style-type: none"> • Foods do not broil properly 	<ul style="list-style-type: none"> • Improper rack position • Oven preheated • Improper utensil used • Oven door closed during broil • Improper broiling time 	<ul style="list-style-type: none"> • Check broil pan placement. See broiling section. • Do not preheat when broiling. • Use broiler pan and grid supplied with range. • Open door to broil stop position; see removable oven door section. • Check broiling chart in broiling section.
<ul style="list-style-type: none"> • Oven smokes 	<ul style="list-style-type: none"> • Dirty oven • Broiler pan containing grease left in oven 	<ul style="list-style-type: none"> • Check for heavy spillover. • Clean pan and grid after each use.
<ul style="list-style-type: none"> • Oven light does not work 	<ul style="list-style-type: none"> • Light switch in off position • Light bulb burned out 	<ul style="list-style-type: none"> • Check switch setting; see operating instructions. • Check or replace light bulb; see use and care instructions.
<ul style="list-style-type: none"> • Oven does not clean or poor cleaning results (self-clean models only) 	<ul style="list-style-type: none"> • Controls not set properly • Clean cycle interrupted too soon • Oven too dirty 	<ul style="list-style-type: none"> • Check self-clean instructions. • Heavily soiled ovens require a 3-1/2 hour clean cycle. • Heavy spillovers should be removed before setting clean cycle. Repeat clean cycle.
<ul style="list-style-type: none"> • Oven door will not unlock (self-clean models only) 	<ul style="list-style-type: none"> • Clean cycle not complete 	<ul style="list-style-type: none"> • Oven must cool below lock temperature (approximately 30 minutes after clean cycle is complete).

ADJUSTING OVEN TEMPERATURE

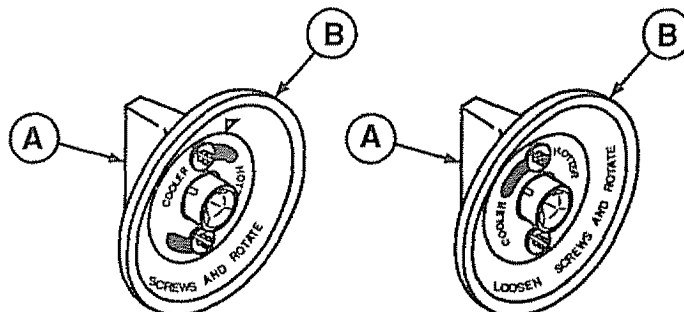
The temperature in your new range has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F higher or lower 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:

1. Turn OVEN CONTROL knob to OFF and remove the knob by pulling straight off.
2. Look at the back of the knob. The arrow pointing to the center of the upper screw indicates the original factory setting. The knob can be adjusted up to 75°F hotter or 75°F cooler, in 15° increments.

3. Use a screwdriver to loosen the two screws about 1 turn each.
4. Hold the knob handle (A on illustration) while turning the knob skirt (B on illustration) in the desired direction. As you turn, you should be able to hear clicks and feel notches or teeth. Each click or notch is 15°. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.



MAKES OVEN COOLER

MAKES OVEN HOTTER

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