

SEARS Kenmore

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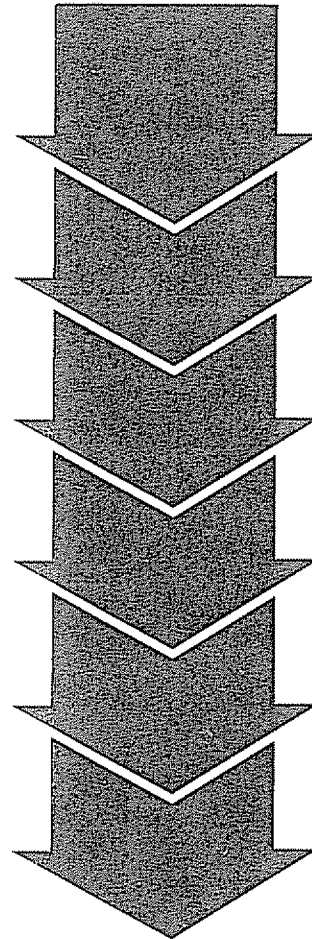
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MODELS 36725, 36729



USE • CARE • SAFETY MANUAL

MNM223(SR10050)

IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

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:

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance!
- Do not touch any electrical switch; Do not use any phone in your building!
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions!
- If you cannot reach your gas supplier, call the fire department.

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.



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



Never let anyone climb, sit or stand on an open oven door or any part of the range.



WARNING:

L. P. Burner Adjustments

The adjustments in the Installation Instructions must be made before you try to use your range.


If you are using Liquefied Petroleum Gas (bottled gas) all L. P. adjustments in the Installation Instructions must be made before use.

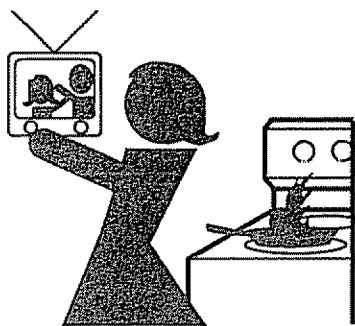
If your range is not properly adjusted, flames may be too high, or the range may use too much fuel, release toxic fumes or cook poorly.

WARNING:

To prevent accidental tipping of the range from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the anti-tip device supplied. If the range is moved for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

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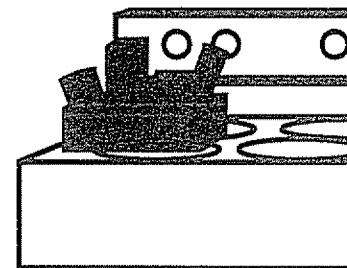
To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word "Safety".



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



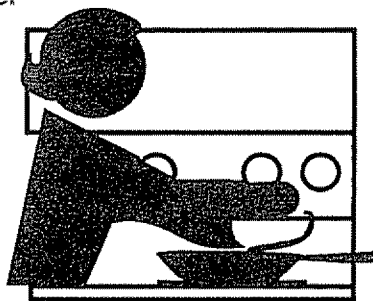
Never use a towel or other bulky cloth as a potholder. Such cloths could catch fire.



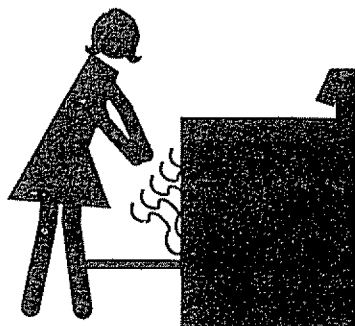
Always keep the range area clear and free from things that will burn.

CAUTION:

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



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

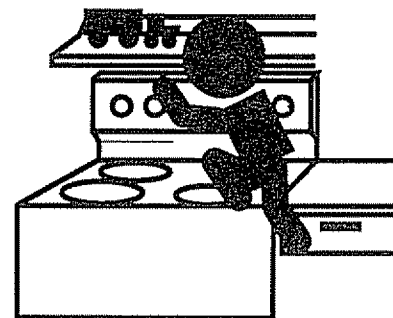


Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

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



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 store things children might want above a range.

CAUTION:

Do Not store items of interest to children above a range or on the backguard of a range.

Children climbing on a range to reach such items could be seriously injured.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

Always keep the range area clear and free from things that will burn, gasoline and other flammable vapors and liquids.

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 burners.

After broiling, always take the broiler pan out of the oven 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 remove the broiler pan and other utensils from the oven before a self-clean cycle.

Always follow cleaning instructions in this book.

DO NOT USE ANY TYPE OF COMMERCIAL OVEN CLEANER or oven liner protective coating in or around your oven.

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

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

Never use aluminum foil to line oven bottoms. Improper use of foil could start a fire and cause incomplete combustion.

Never block the flow of combustion and ventilation air through oven vents and cooktop burners.

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

Never try to remove burner bowls from glass top ranges. Never operate the burners unless the burner tops are in place.

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

Always keep the range and oven clean by following instructions in this book. Food and grease are easy to ignite. Clean the range, oven and vent hood regularly.

Always keep combustible wall coverings, curtains or drapes, wooden utensils, plastic utensils or canned food a safe distance away from your range.

Place oven racks in desired position while oven is cool.

Never clean cooktop surface when it is hot. 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 in the oven during the self-clean cycle.

Always use care when touching the cooktop.

Never operate the burners unless the burner tops are in place.

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

Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok. This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard. Exposure to carbon monoxide may cause birth defects or other reproductive harm according to the California Safe Drinking Water and Toxic Enforcement Act.

IMPORTANT SAFETY INSTRUCTIONS (continued)

IN CASE OF FIRE. . .

Be sure everyone in your home knows what to do in case of fire!! 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 burner.
2. Smother the fire with a tightly fitting pan lid, baking soda or with a dry chemical or foam type extinguisher.

OVEN FIRE

Do not try to move the pan.

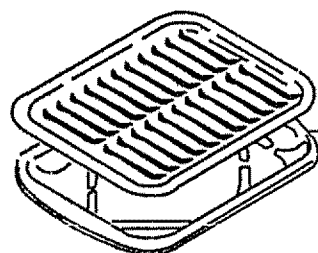
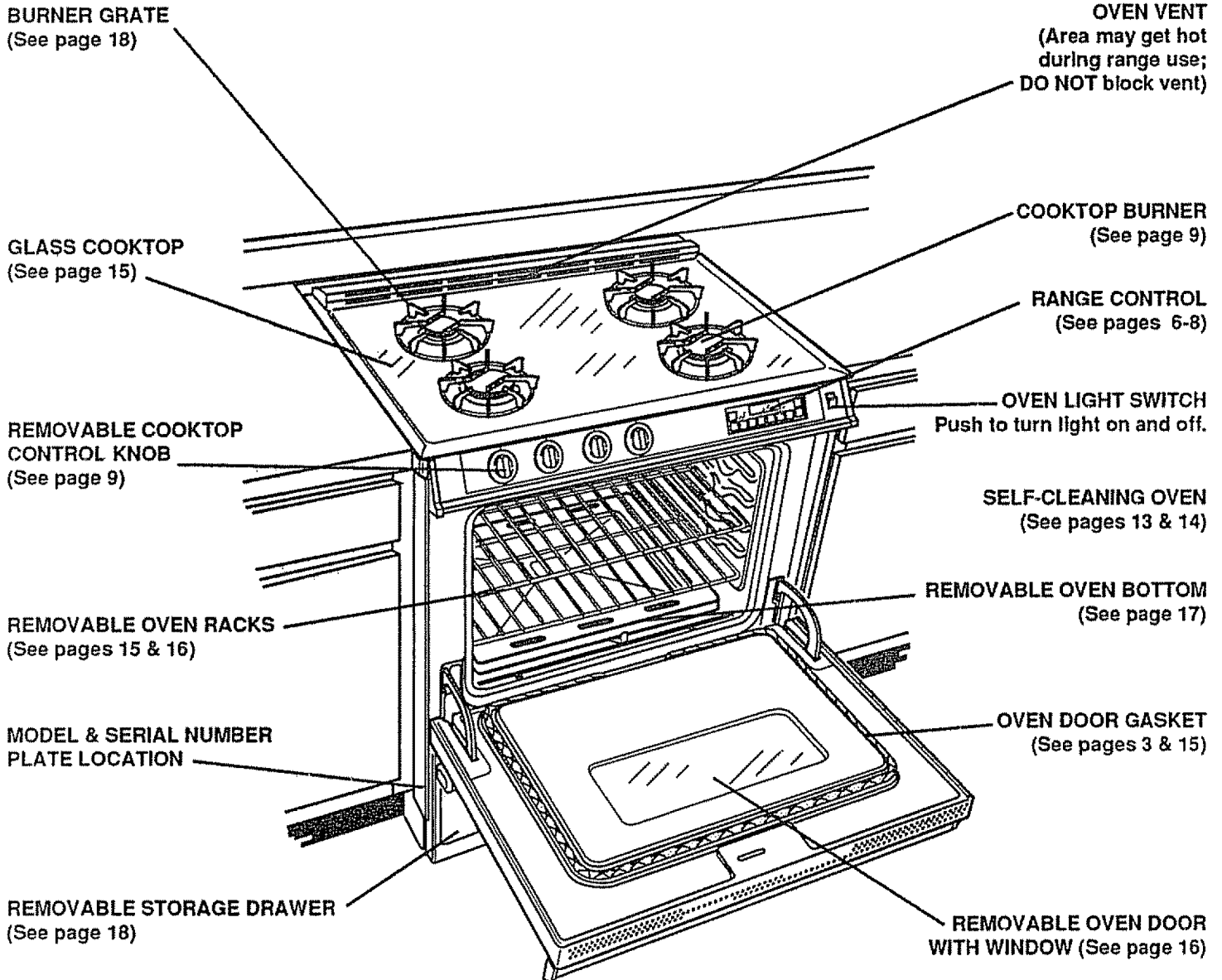
1. Close oven door and turn controls off.
2. If fire continues, throw baking soda on the fire or use a dry chemical foam or halon type extinguisher.

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 cancer, birth defects, or other reproductive harm and requires businesses to warn customers of potential exposure to such substances. Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or L.P. fuels. Properly adjusted ranges, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

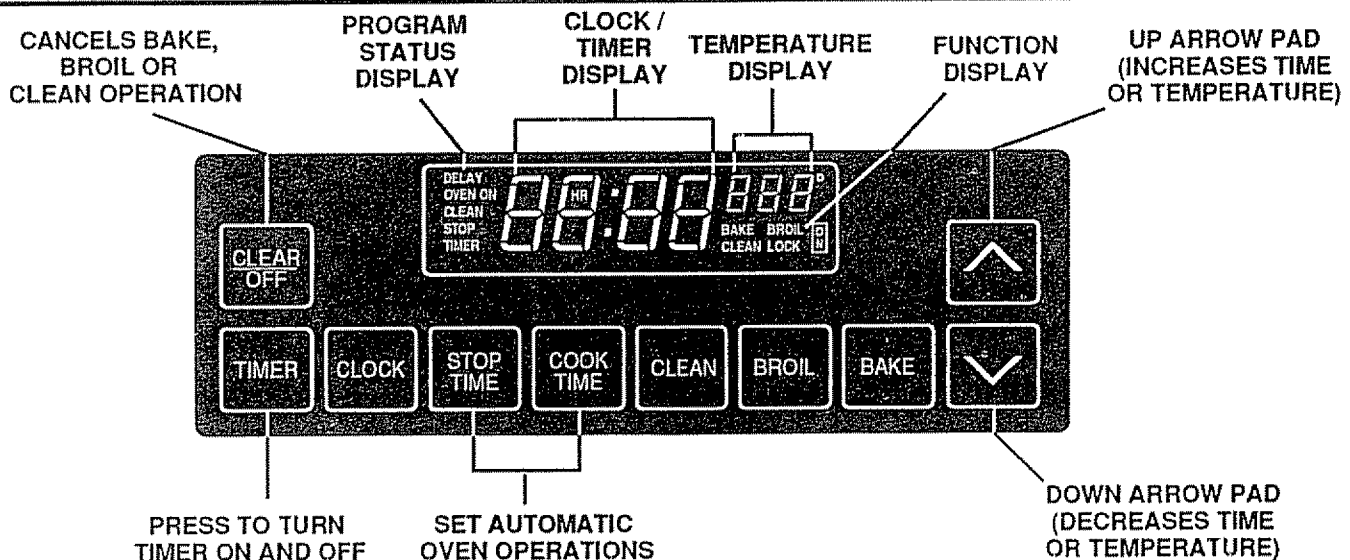
YOUR RANGE

NOTE: The model and serial number of your range can be found on a tag, located on the range front frame. To locate tag, open the storage drawer.



BROILER PAN & GRID
(See pages 12 & 15)

Range Control



Your range control is touch controlled. To set BAKE, BROIL, TIMER or CLEAN, touch the desired function pad and select the temperature or time by touching the arrow pad.

TO SET THE CLOCK:

1. Press CLOCK. The word "TIME" will flash in the display.
2. Press the UP or DOWN arrow pad to select the correct time of day. Hold your finger on the arrow pad to change display numbers quickly. Touch and release the arrow pad to change the time slowly. See Fig. 1.

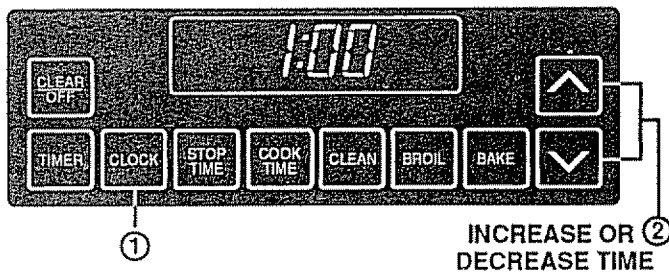


Fig. 1

TO SET THE TIMER:

NOTE: The TIMER does not control oven operations. The maximum time setting is 9 hours and 55 minutes.

1. Press TIMER. "TIMER" will flash in the display.
2. Press the UP or DOWN arrow pad to select the amount of time. Hold your finger on the arrow pad to change the time quickly. Touch and release the arrow pad to change the time slowly. The TIMER will automatically begin counting down after a few seconds.
3. When the time is up, the end-of-cycle tone will beep. Press CLOCK to return the time of day to the display.

The TIMER display will increase as follows:

:10	TEN SECONDS	See Fig. 2
1:00	ONE MINUTE	See Fig. 3
1HR:00	ONE HOUR	See Fig. 4

When the display reaches one hour, the display will change. "HR" will appear in the display.

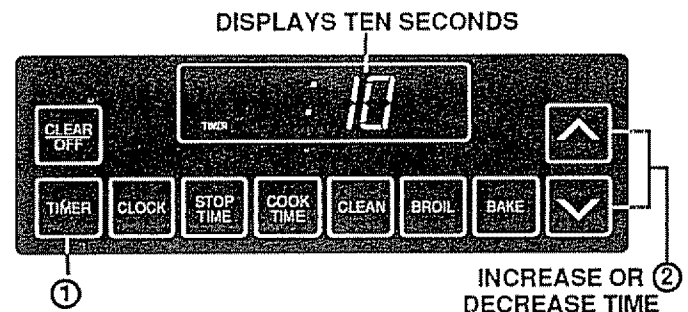


Fig. 2

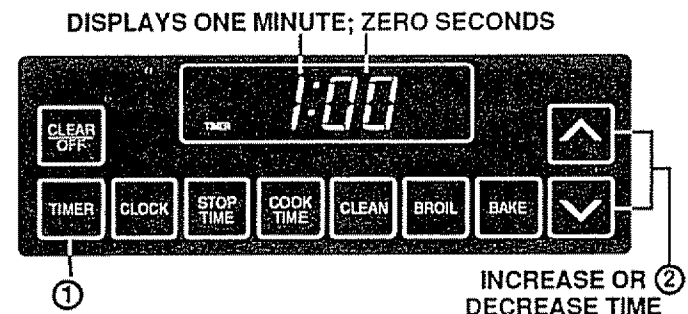
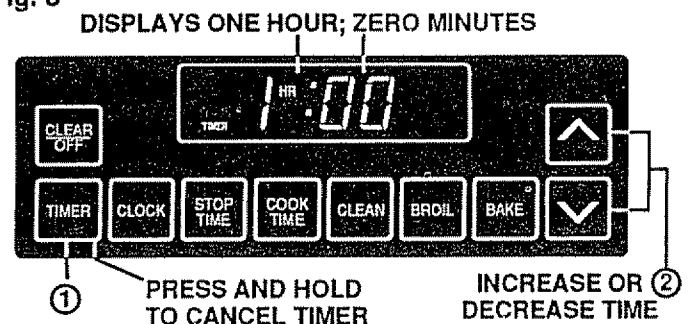


Fig. 3



6 Fig. 4

TO RESET THE TIMER:

"TIMER" will stop flashing and the TIMER will start counting down a few seconds after you stop touching the UP or DOWN arrow. If you pause while selecting the time and the timer activates, press TIMER again and continue to set the time.

TO CANCEL THE TIMER:

After TIMER begins to count down, press TIMER and hold TIMER in at least four seconds until "TIMER" quits flashing and time of day returns to display.

TO SET BROIL:

1. Press BROIL. "BROIL" will flash and (- - -) will appear in the display. See Fig. 5.
2. Select LO Broil by pressing the UP arrow once. Select HI Broil by pressing the UP arrow twice. To change from HI Broil to LO Broil, press the DOWN arrow.
3. After cooking is complete, press CLEAR/OFF.

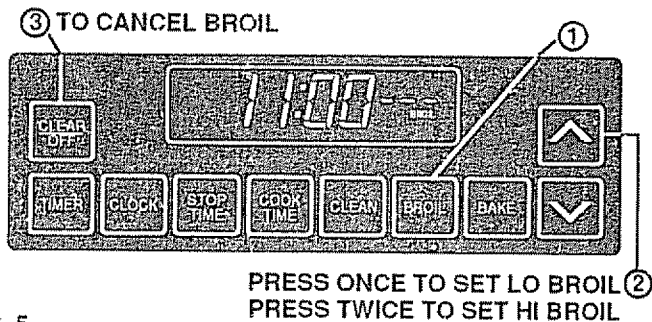


FIG. 5

TO RESET BROIL:

If you do not select LO or HI Broil the function display will go blank. Repeat Steps 1 and 2.

TO SET BAKE:

1. Press BAKE. "BAKE" will flash.
2. Select the desired temperature by touching the UP or DOWN arrow pad. The last used bake temperature will appear in the temperature display. Increase the temperature with the UP arrow. Decrease the temperature with the DOWN arrow.

If you do not set a temperature after you press BAKE, the display will go blank. Repeat steps 1 and 2.

3. After baking is complete, press CLEAR/OFF.
See Fig. 6.

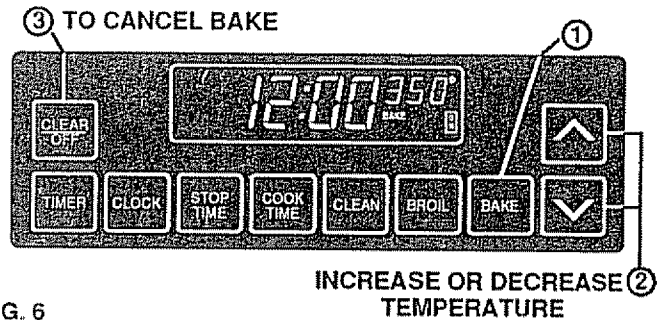


FIG. 6

TIMED BAKING:

AUTOMATIC OVEN OFF:

You can begin baking now and set the oven to turn OFF automatically.

1. Press COOK TIME.
2. Press UP or DOWN arrow to set how long you want to bake.
3. Press BAKE.
4. Select temperature using UP or DOWN arrow.
See Fig. 7.

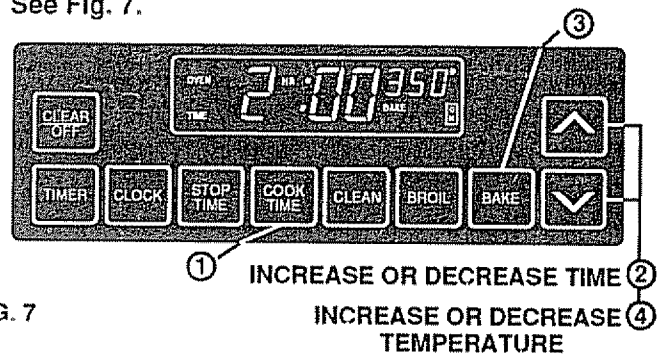


FIG. 7

NOTE: You should consider that food will continue to cook after controls turn OFF unless you remove the food immediately.

DELAYED ON AND OFF:

You can set the oven to turn on and off automatically. The control will calculate the time to start cooking.

1. Press COOK TIME.
2. Press UP or DOWN arrow to set how long you want to bake.
3. Press STOP TIME. The earliest stop time you can set will appear in the display.
4. Set STOP TIME (the time of day when you want the oven to turn OFF) by pressing the UP or DOWN arrow.
5. Press BAKE.
6. Select temperature by pressing UP or DOWN arrow. See Fig. 8.

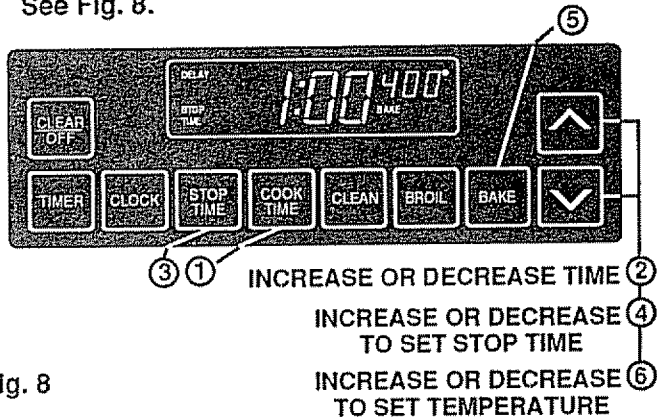


Fig. 8

NOTE:

If the control beeps, you have not completed your timed oven setting. Press CLEAR/OFF and start again with Step 1.



The low temperature zone of this range (between 150°F and 200°F) is available to keep hot cooked foods warm. Food kept longer than two hours at these low temperatures may spoil.



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.

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.

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 operation. 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.

To cancel the end-of-cycle tone, press CLOCK.

F-CODE:

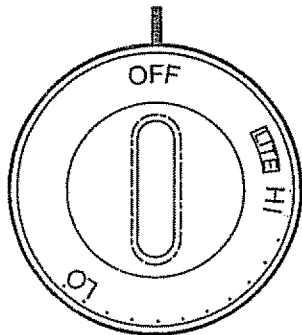
If the time display beeps continuously and flashes an "F" followed by a number, you have a function error code. Note the number after the "F". Press CLEAR/OFF. Allow oven to cool for 1 hour. If problem repeats, disconnect all power and gas to the range and call for service. Advise your service technician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

TO START THINGS COOKING

COOKTOP COOKING

TO OPERATE COOKTOP CONTROLS – The sign near each cooktop control knob shows which burner is turned on by that knob.

Push to turn knobs to **LITE** position. After the burner ignites, the ticking sound of the spark will stop. Set knob to desired flame setting. Read additional information about cooktop spark ignition on this page.



COOKTOP CONTROL



As a safety precaution you should set controls so flame heats pan bottom only and does not lick pan sides. Flames licking pan sides are unsafe and waste heat.

Avoid leaving any burner on without a utensil. Doing so can overheat the grate and cause the enamel finish of the grate to become damaged.

If a cooktop burner fails to light within five seconds, turn the knob to **OFF** and wait five minutes before trying again. If the burner still will not light, check the service section in this manual.

Watch foods when heating them quickly on **HI**. As soon as the food reaches cooking temperature, turn down the heat to the lowest setting that will keep it cooking.

The lowest setting of the burner has a very small flame to provide simmering capability. To simmer foods, set the cooktop control knob to the lowest setting that will maintain the desired simmer. If simmering on one burner and other burners are turned on, the gas flow of the simmering burner may have to be adjusted.

If your simmering burner goes out when the other burners are on, adjust the simmering burner control knob until burner re-ignites. After re-ignition, set cooktop control knob to the lowest setting that will retain a flame on the burner.



During burner use, the area of the glass cooktop around the burners could get hot. Use caution.

See the cleaning chart for important information about cleaning the cooktop.

BURNER IGNITION

COOKTOP SPARK IGNITION – When you turn the cooktop knob to **LITE**, the spark igniter makes a series of electric sparks (ticking sound) which lights the burner.

You may occasionally hear the igniter ticking, even though the burner is lit. This is normal and is caused by drafts or by air disturbances from nearby objects. For your safety, the burner will attempt to relight whenever it senses that the flame is distorted.

During a power failure the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.



Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in emergency.

1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE:

If the burner does not light within five seconds, turn the knob off and wait five minutes before trying again.

OVEN GLOW BAR IGNITION – When you turn the Oven Control on, the glow bar igniter begins to heat. When the igniter is hot enough, in about 1 minute, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.



During a power failure the oven burner cannot be lit and you should not try to do so.

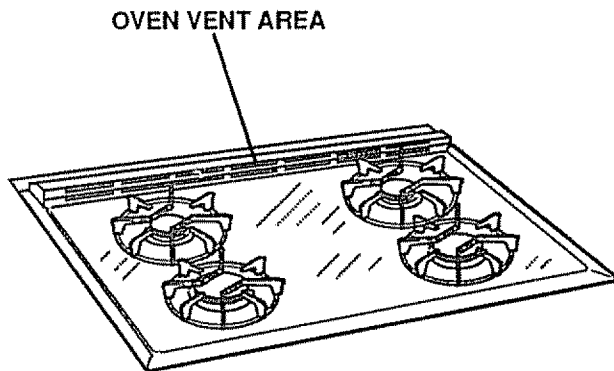
OVEN VENT

When the oven is on, heated air moves through a vent behind the cooktop. On the cooktop, this hot air may make pot handles hot or melt plastic items left too near the vent.

The vent is necessary for proper air circulation in the oven and good baking results. **Do not block this vent. Doing so may cause cooking failure, fire or damage to the range.**

MOISTURE

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door or door glass. To prevent this, open the oven door for the first minute of oven heating to let the moist air out.



High flame may be used to boil large quantities quickly. It is also used to start food cooking quickly in large pans.

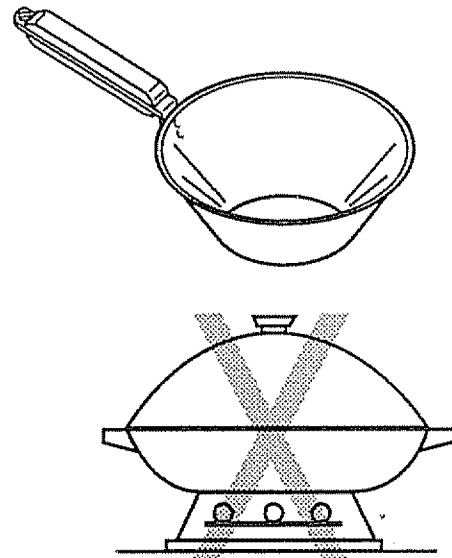
Medium flame may be used for even browning with little spattering. It is also used to maintain a boil with large quantities of food.

Low flame may be used for melting or warming food. It is also best for cooking small quantities of food.

WOK COOKING

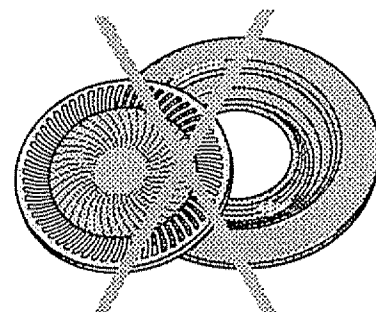
We recommend that you use only a flat-bottomed wok. Flat-bottomed woks are available at your local retail store.

Do not use woks which have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may damage the burner grate and burner head. Also, placing the ring over the burner grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. See the Safety Section of this manual. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



STOVE TOP GRILLS

Do not use stove top grills on your sealed gas unit. If you use the stove top grill on your sealed gas range it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.



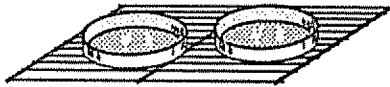
OVEN COOKING

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

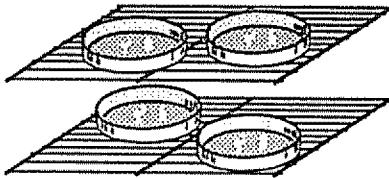
Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

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.



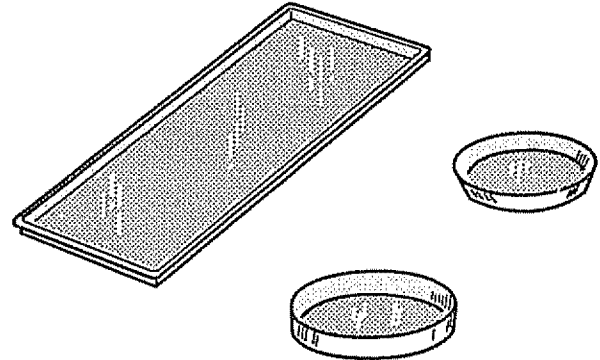
2 cake layers



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 for preheating.
- Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.

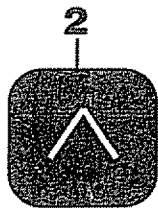
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure 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 on the oven bottom. Foil used on the oven bottom 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

To Broil:



Press once for LO

Press twice for HI



After broiling, press

Most foods can be broiled at the HI setting. Select the LO broil setting to avoid excessive browning or drying of foods that should be cooked to the well-done stage (such as thick pork chops or poultry).

- 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 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 door should be completely closed 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.** 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. Slit 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

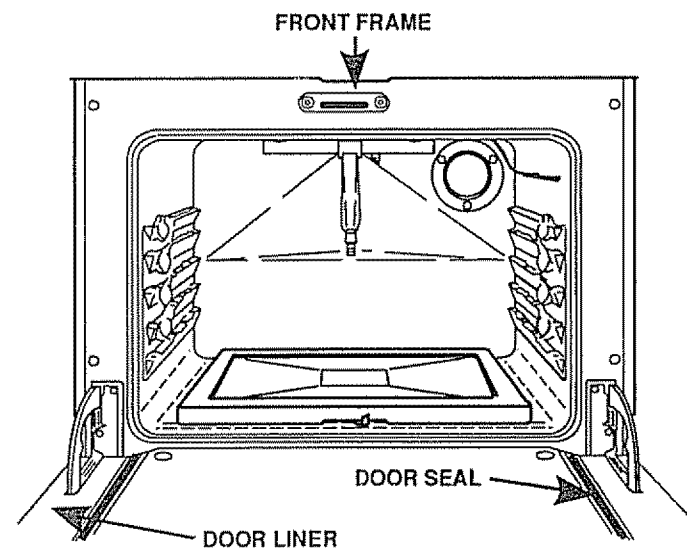
Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak – 1" Thick		
Rare	4	10-12
Medium	3	14-16
Well Done	2	20-22
Ground Beef Patties		
Medium	3	11-13
Well Done	3	13-15
Lamb Chops – 1" Thick	3	16-20
Pork Chops – 1" Thick	3	20-25
Pork Shoulder Steaks	3	15-20
Ham Slice – 1/2" Thick	3	14-16
Fish (Fillets)	3	10-15
Chicken (Halves)	1	40-60
Frankfurters	3	10-15
Bacon	3	5-7
Open-face Sandwiches	2	6-10

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 (some models)

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, under the front edge of the cooktop (does not apply to built-in ovens), 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). Clean these areas by hand before starting a clean cycle.
Use hot water with a soap-filled steel wool pad, then rinse well.
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 need to be repeated.

Note: Your oven light should be OFF during a self-clean cycle to prolong the life of the bulb.

QUESTIONS AND ANSWERS

- Q. If my oven clock is not set to correct time of day, can I still self-clean my oven?**
- A. Yes, however, if you desire to set a delay self-clean cycle to end at a specific time of day your clock should be set to the correct time of day.
- 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 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 a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

TO SET SELF-CLEAN CYCLE:

1. Close oven door. The door locks automatically after the control is set.
2. Push **CLEAN**. The time display will show (----). See Fig. 1.

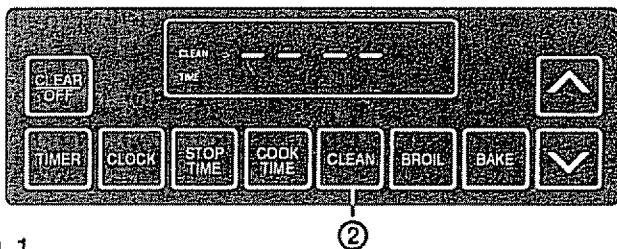


Fig. 1

3. Press the UP or DOWN arrow pad to set the desired length of clean time. Clean time is normally 3 hours. You can change it between 2 and 4 hours, depending on how dirty the oven is. See Fig. 2.

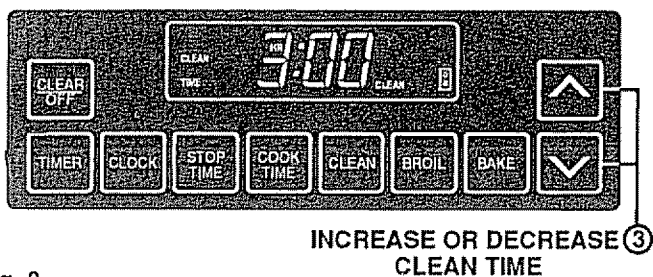


Fig. 2

You can push **STOP TIME** to find out when the cycle will end. Push **CLEAN** to return to countdown.

WHEN A CLEAN CYCLE IS FINISHED:

1. Wait until the **LOCK** display goes out. The oven temperature must drop to a safe level before the door can be opened. See Fig. 3.



Fig. 3

TO INTERRUPT A CLEAN CYCLE:

1. Push **CLEAR**.

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

TO SET DELAYED SELF-CLEAN CYCLE:

Follow steps 1-3 under "TO SET SELF-CLEAN CYCLE", THEN:

4. Press **STOP TIME**.
5. Set the time of day when you want the clean cycle to end. See Fig. 4.

The control will calculate the start clean time.

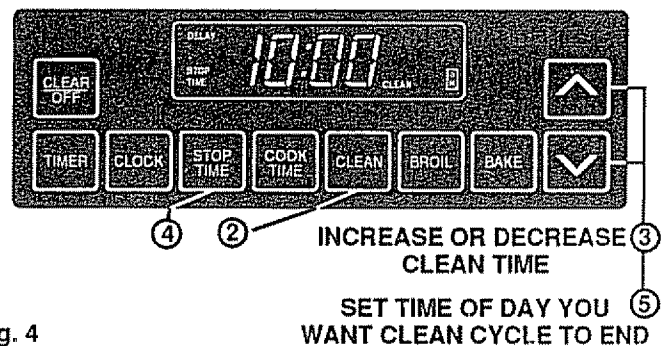


Fig. 4


Note: When selecting a stop time for a delayed clean cycle, you must allow time for the 2-4 hour clean time.

"Door" will flash in display if you forget to close the door.

NOTE: Your oven light should be OFF during a self-clean cycle to prolong the life of the bulb.

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, knobs	All-purpose, non-abrasive cleaner, warm water, soft cloth	Do not scour. Knobs pull off for easier cleaning.
Burner bowls, grates, tops, trim rings	Detergent, warm water and/or soap-filled steel wool pad <div style="border: 1px solid black; padding: 5px; margin-top: 10px;">  Do not use cooktop burners unless burner tops are in place. </div>	See next page for information on removable burner tops. Soak stubborn soil. Rinse and dry completely. Take care not to catch cleaning cloths on spark igniter when burner tops are removed. Leave burner caps in place when cleaning burner bowls.
Glass	Single-edged razor scraper, Sears Cooktop Cleaning Creme® (Stock No. 40079, available at Sears, Roebuck and Co.) or other all-purpose, non-abrasive cleaner Note: If you need additional cleaning to eliminate spotting, wash with equal parts white vinegar and warm water; Rinse well and dry	Wipe surface clean after each use. We recommend regular cleaning with Sears Cooktop Cleaning Creme®. Do not use a dishtowel or sponge to wipe up the cooktop. They may leave a film of detergent which can discolor your cooktop when heated. You should use paper towels or a clean cloth which is used only for cooktop cleaning. Remove burned-on spillovers with razor scraper. Hold the scraper at a 30° angle to the cooktop and scrape off spot. NEVER USE ABRASIVE SCOURING PADS OR POWDERS ON COOKTOP. Plastic mesh pads such as Dobbie® may be used.
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 and/or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.
Broiler pan and grid	Detergent, water, soap-filled 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. Grid and pan may be washed in a dishwasher.

REMOVABLE OVEN DOOR

To remove:

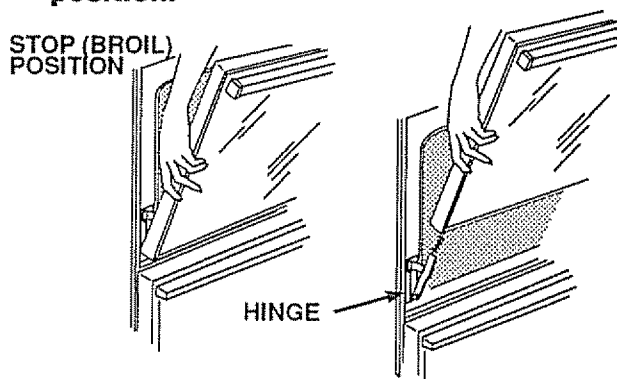
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.



NOTE: When the door is removed and hinge arms are at stop position, do not bump or try to 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

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

To install:

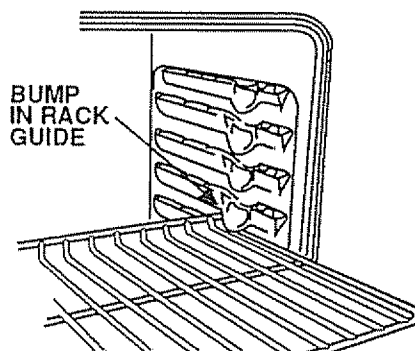
1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

To remove:

1. Pull the oven rack out, then up.

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

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



Note: 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 OVEN BOTTOM

The oven bottom may be removed for cleaning heavy spillovers or to reach the oven burner.

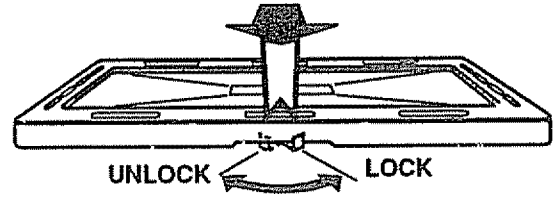
Be careful not to scratch the oven finish when removing or replacing the oven bottom.

To remove:

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

To replace:

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.

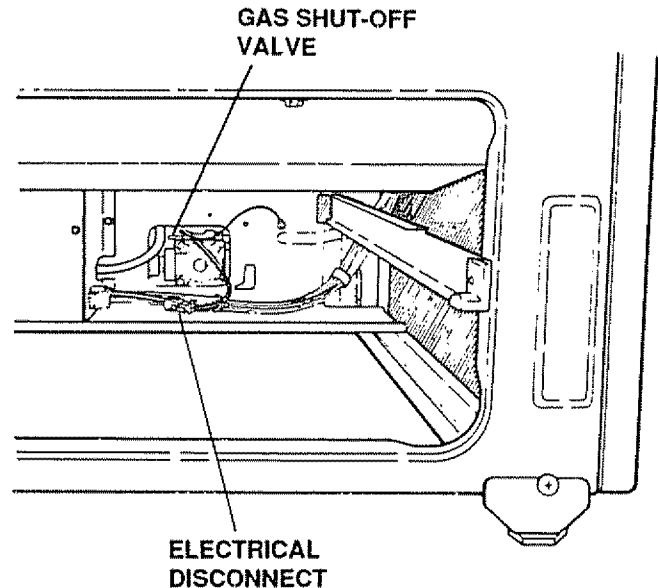


2. Lower the front of the oven bottom into place and slide the tab at the front right to lock the oven bottom into place.

OVEN SHUT-OFF AND ELECTRICAL DISCONNECT

The pressure regulator (on range back) contains a lever which turns on or shuts off the gas supply to the oven. The lever is accessible from the front of the range by removing the storage drawer and reaching through the storage compartment and the range back. See the installation section for more information.

The electrical disconnect is located behind the storage drawer in the lower compartment. Remove storage drawer to access. Squeeze tabs and pull to disconnect.



REMOVABLE COOKTOP BURNER COMPONENTS

Be sure that all controls are turned off and that the unit is cool.

To remove:

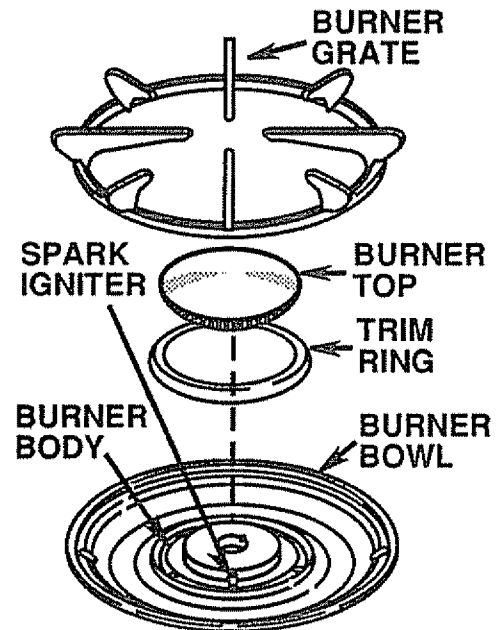
Lift off burner grate, burner top and trim ring. Do not remove burner bowl.

See the Cleaning Tips Chart in this manual. Be sure to dry burner tops completely before re-assembling burner.

3. Place burner grate over burner assembly and into burner bowl. The bottoms of the four larger burner grate fingers fit into four corresponding indentations in the burner bowl.



The electrode of the spark igniter is exposed beyond the top of the burner. When cleaning the burner bowl, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Damage to the igniter could occur. Be careful not to turn on any cooktop controls while cleaning burner bowls. A slight electrical shock might result, which could cause you to knock over hot cookware.



To replace:

1. Place the trim ring on the burner body.
2. Position the burner top on the burner body. To correctly seat the burner top, examine the four notches on the underside of the burner top. One of them is shaped differently than the other three. It includes an indexing key for the spark igniter. The notch with the indexing key fits over the spark igniter when positioning burner top.

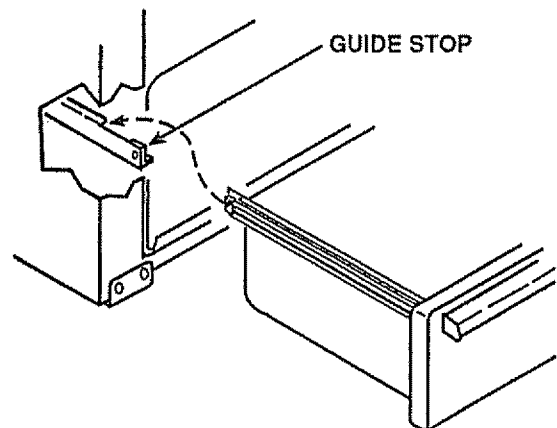
REMOVABLE STORAGE DRAWER

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.



ANTI-TIP DEVICE

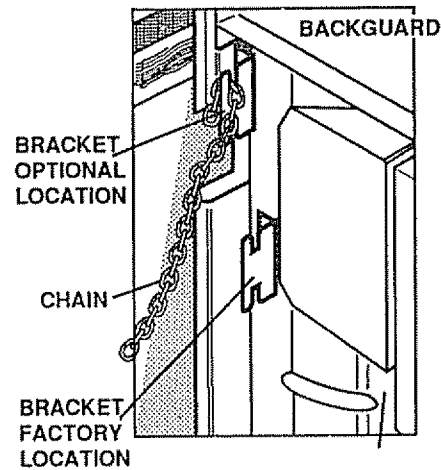


If your range is removed for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

When replacing the range:

1. Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain into the slot in the bracket, making sure the chain is pulled as tight as possible and that there is no excess slack in the chain after chain is attached to the bracket.
 - Excess slack in the chain could allow the range to tip over.
2. Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.

NOTE: To insure the device is installed and re-engaged properly, carefully try to tip the range forward. The device should secure the range and not allow it to tip.



(Electric model shown;
Opposite side used for Gas models)

REPLACING THE OVEN LIGHT

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



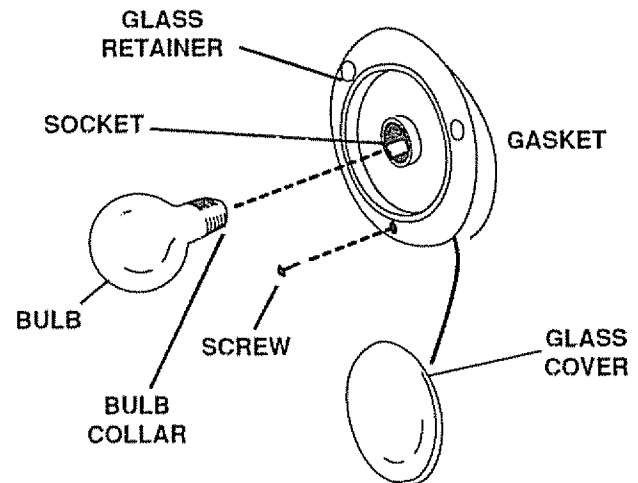
Do not touch hot oven bulb with wet hands. Do not wipe oven light area with wet cloth. Unplug or disconnect the electrical supply to range before removing.

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. Remove the three screws and lift off the glass retainer, glass cover and gasket.
2. Replace the bulb with a 40 watt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb.

3. Replace the gasket, glass cover and glass retainer. Tighten screws securely.





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

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<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 power cord to be sure it is plugged in.
<ul style="list-style-type: none"> • Cooktop burners and oven burners do not work <div data-bbox="117 800 525 926" style="border: 1px solid black; padding: 5px;">  <p>Oven burners can not be lit during a power failure.</p> </div>	<ul style="list-style-type: none"> • Range not properly grounded or polarized; This can affect spark ignition • Controls not set correctly • Gas not turned on <div data-bbox="558 800 976 1003" style="border: 1px solid black; padding: 5px;">  <p>Warning: Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in emergency.</p> </div>	<ul style="list-style-type: none"> • Check Installation Instructions packed with your range. • Check operating instructions in this manual. • To check if the gas is turned on, light the cooktop burners with a match by following the steps in the ignition section of this manual. If the burners do not light, check the shut-off valve in the lower compartment (see installation section) and the main gas shut-off valve to be sure they are in the open position.
<ul style="list-style-type: none"> • Cooktop burner does not work; oven OK 	<ul style="list-style-type: none"> • Soil clogging holes (ports) in burner or burner not assembled properly • Improper operation of control 	<ul style="list-style-type: none"> • See the removable cooktop burner section and the cleaning tips in this manual. • Be sure to push knob in while turning.
<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 preheat notification tone sounds. • Maintain uniform air space around pans and utensils; see oven cooking section. • Be sure oven vent (in panel behind cooktop) is not blocked. • 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 installation section for leveling instructions. • See oven cooking section.
<ul style="list-style-type: none"> • "F" and any number flash in display and control beeps 	<ul style="list-style-type: none"> • Possible oven malfunction 	<ul style="list-style-type: none"> • Press CLEAR/OFF. Allow oven to cool 1 hour. Place back into operation. If problem repeats, disconnect power and gas supply. Call for service.

BEFORE CALLING FOR SERVICE (continued)


PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Foods do not broil properly 	<ul style="list-style-type: none"> • Oven door not closed • Improper rack position • Oven preheated • Improper utensil used • Improper broiling time 	<ul style="list-style-type: none"> • Close oven door. • Check broil pan placement; see Broiling section. • Do not preheat when broiling. • Use broiler pan and grid supplied with range. • Check broiling chart.
<ul style="list-style-type: none"> • Oven smokes 	<ul style="list-style-type: none"> • Dirty oven • Broiler pan full of 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. • Check or replace light bulb or fluorescent light starter; 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 hr. clean cycle. • Heavy spillovers should be removed before setting 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.
<ul style="list-style-type: none"> • Tone does not repeat 	<ul style="list-style-type: none"> • Tone has been altered by pushing and holding CLEAR/OFF button 	<ul style="list-style-type: none"> • Push and hold CLEAR/OFF button to activate tone.
<ul style="list-style-type: none"> • Heavily soiled or stained cooktop cannot be satisfactorily cleaned 	<ul style="list-style-type: none"> • Spills were not wiped up promptly 	<ul style="list-style-type: none"> • See the instructions, under Cleaning Tips.
<ul style="list-style-type: none"> • Ticking sound of spark igniter persists after burner lights 	<ul style="list-style-type: none"> • Spark igniter not de-activated 	<ul style="list-style-type: none"> • Turn burner off and relight. Some ticking is normal. If ticking is excessive, call for service.

THERMOSTAT ADJUSTMENTS

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

If you think the oven should be hotter or cooler, you can adjust the oven temperature 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 follow these instructions:

1. Push **BAKE**.
2. Select a temperature between 500°F and 550°F by pressing . See Fig. 1.
3. IMMEDIATELY, press **BAKE** again and hold for about 4 seconds. This display will show "ON" and "BAKE" will flash in the display.

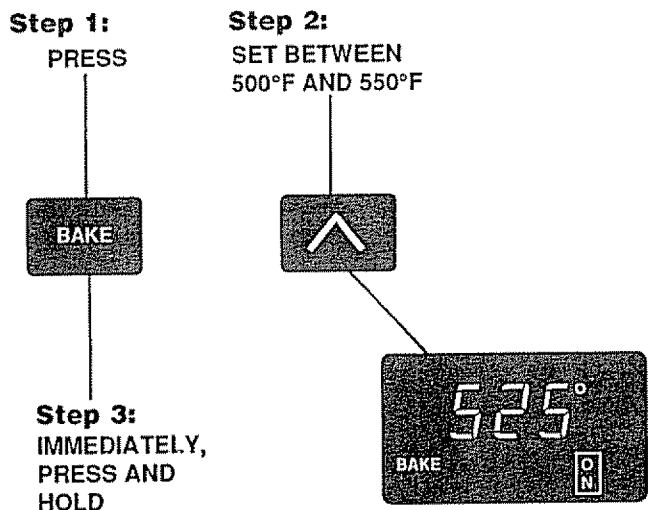
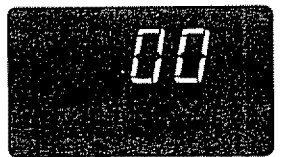




Fig. 1

Continue to hold **BAKE** until the display changes to show the preset oven temperature adjustment. See Fig. 2.



PRESET OVEN DISPLAY

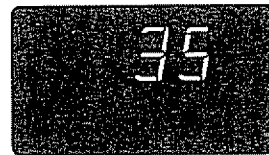
Fig. 2

4. The temperature can be adjusted up to +35°F hotter or -35°F cooler. Use  or  to select the temperature adjustment you want. See Fig. 3. The temperature you select is the new preset oven display.

Step 4:



SET BETWEEN -35°F
AND +35°F



PRESET OVEN
DISPLAY

Fig. 3

NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

5. When you have made the adjustment, push **CLOCK** to return the display to the time of day. Use your oven as you would normally.

Step 5:



The adjustment you have made to the oven temperature will be remembered by the control and will automatically adjust the oven temperature.

KENMORE GAS 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.

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