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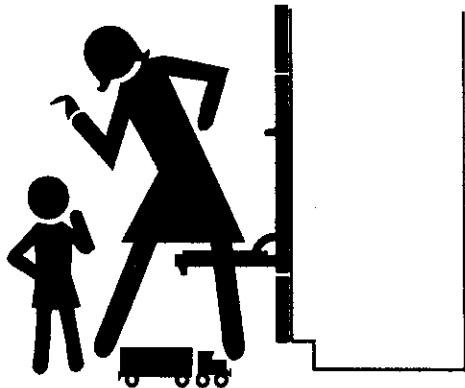


USE • CARE • SAFETY MANUAL

IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

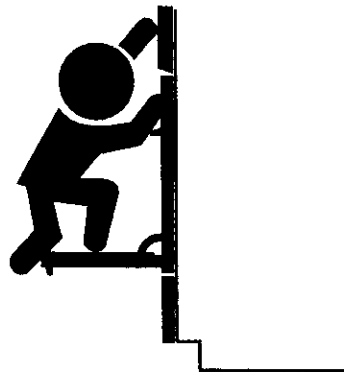
SAVE THESE INSTRUCTIONS

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 oven knobs or any other part of the oven.

Never leave children alone or unattended where an oven is in use.

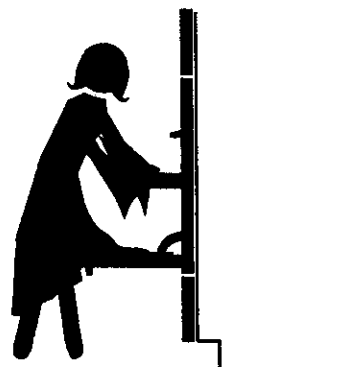


Never store things children might want above an oven.


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

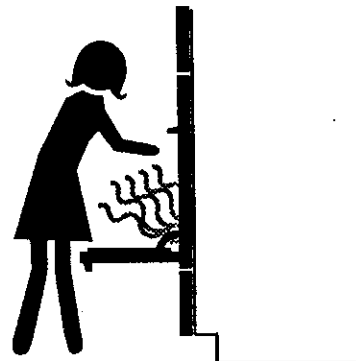
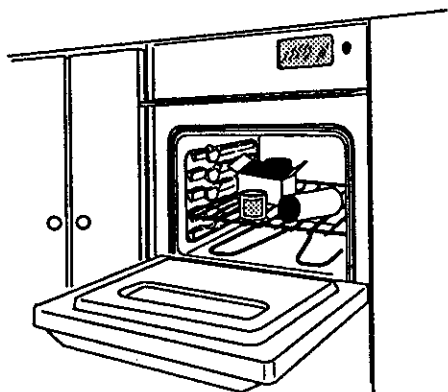


Never leave the oven door open when you are not watching the oven.



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

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".

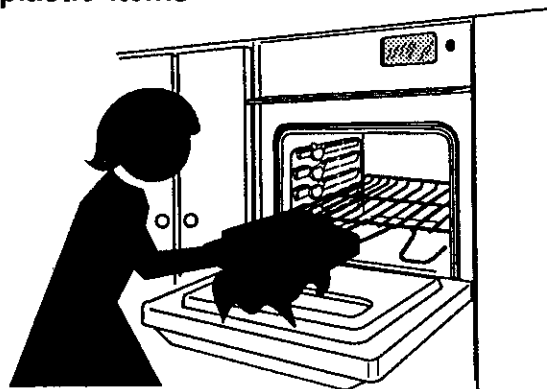


Always keep the oven area clear and free from things that will burn.

CAUTION:

Never store things in an oven. These things may catch fire and plastic items could melt.

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



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

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

Always use care when touching 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 oven use.

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. 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 oven clean. Food and grease are easy to ignite. Clean the oven regularly.

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

Always keep wooden and plastic utensils or canned food a safe distance away from your oven.

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

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

Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Weight on the oven door could potentially cause the oven to tip and result in injury. Never allow anyone to climb, sit, stand or hang on the oven door.

Clean Only parts listed in the Manual.

Always keep dish towels, dish cloths, potholders, and other linens a safe distance away from your oven.

Never store such items in or near your oven.

Never heat unopened food containers. Pressure build-up may make container burst and cause injury.

Never leave jars or cans of fat or drippings on or near the oven. Never let grease build up on your oven. 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.

Never block free airflow through the oven vent.

Always place oven shelves in desired position while oven is cool.

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

Do Not clean door gasket without following instructions in this manual.

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

A fan noise may be heard sometime during the clean cycle. This is normal.

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

CAUTION: Do not store items of interest to children in cabinets above an oven. Children climbing on an oven to reach items could be seriously burned.

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 skilled technician.

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 self-cleaning oven.

Always use care when touching surfaces inside the oven. The oven vent duct and oven door may also become hot during oven use.

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

Read and understand this information NOW!

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

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 foam, Halon or dry chemical extinguisher.

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

IMPORTANT SAFETY NOTICE

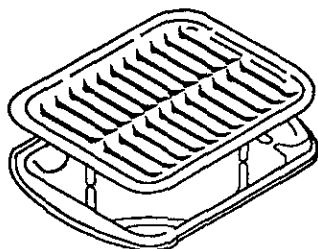
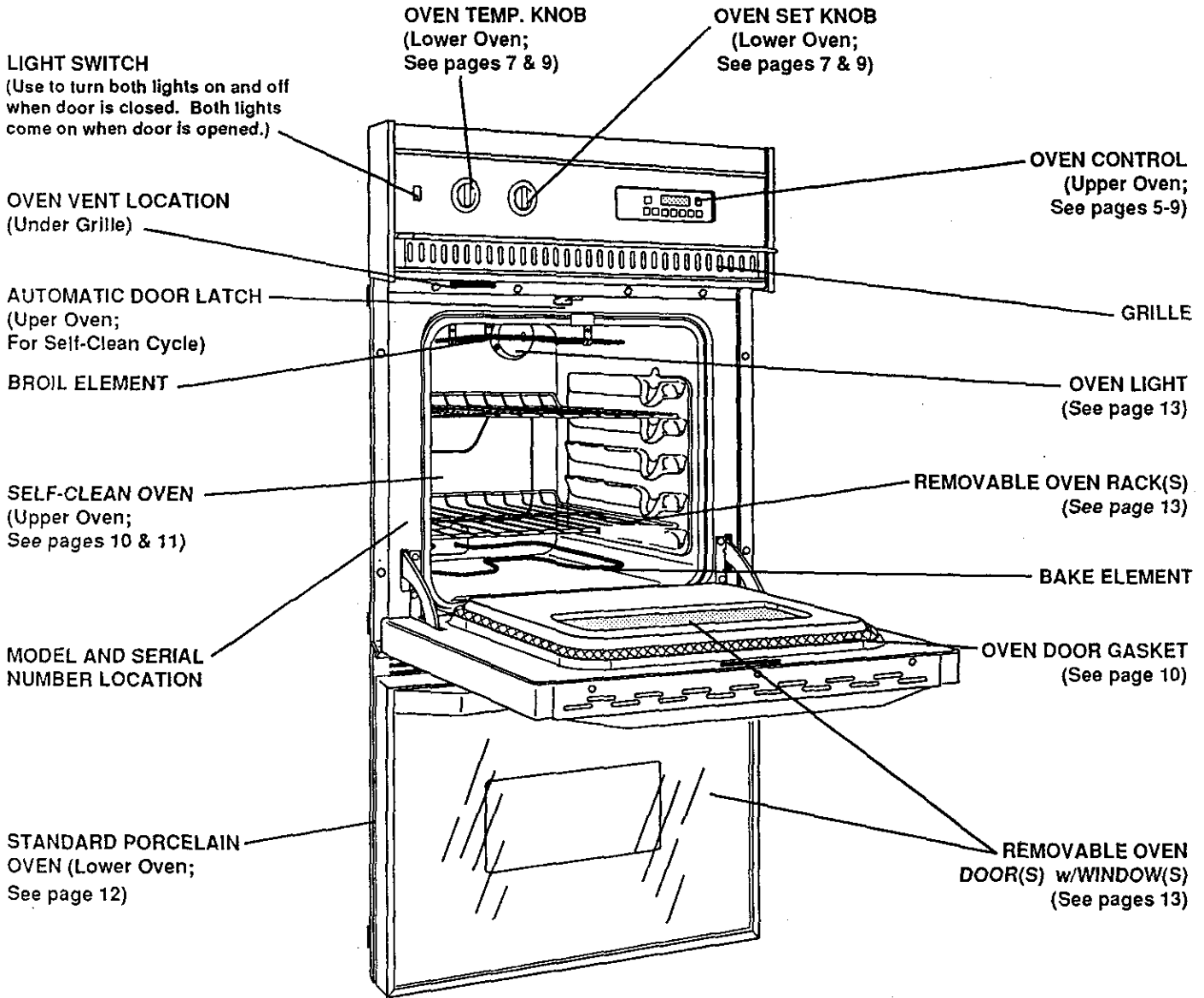
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens emit 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.

YOUR BUILT-IN OVEN

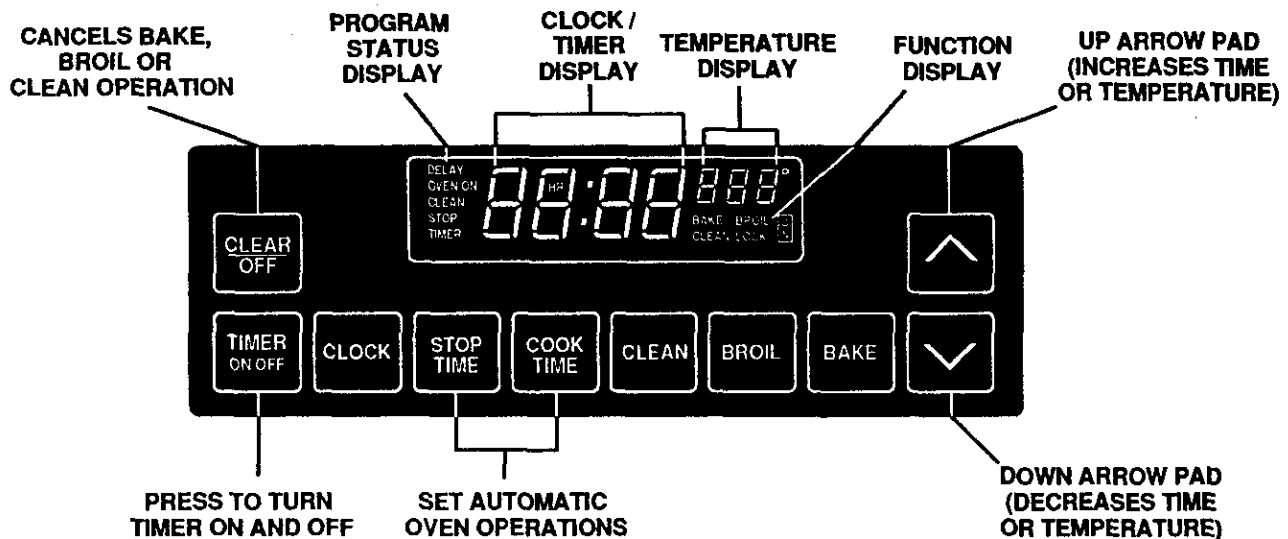
IMPORTANT:

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



BROILER PAN & GRID
(See page 9, 12)

RANGE CONTROL (UPPER OVEN)



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. Hold your finger on the arrow pad to change display numbers quickly. Touch and release the arrow pad to change display numbers slowly.

TO SET THE CLOCK:

1. Press the **CLOCK** pad. The word "TIME" will flash in the display.
2. Press the **UP** or **DOWN** arrow pad to select the correct time of day. The clock will start automatically.



TO SET THE TIMER:

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

1. Press the **TIMER ON/OFF** pad. "TIMER" will flash in the display.
2. Press the **UP** or **DOWN** arrow pad to select the amount of time. 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 the **CLOCK** pad to return the time of day to the display.

TO RESET THE TIMER:

If you have set the timer and wish to change the time:

1. Press the **TIMER ON/OFF** pad.
2. Press the **UP** or **DOWN** arrow pad to select the time.

TO CANCEL THE TIMER:

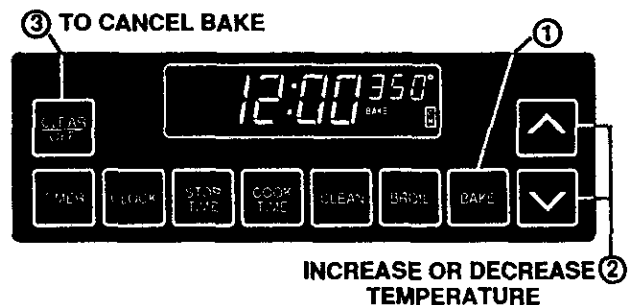
Press and hold the **TIMER ON/OFF** pad until the time of day returns to the display (about 4 seconds).

TO SET BAKE:

1. Press the **BAKE** pad. "BAKE" will flash in the display.
2. Press the **UP** or **DOWN** arrow pad to select the desired temperature. The last used bake temperature you used will appear in the temperature display. Increase the temperature with the **UP** arrow pad. Decrease the temperature with the **DOWN** arrow pad.

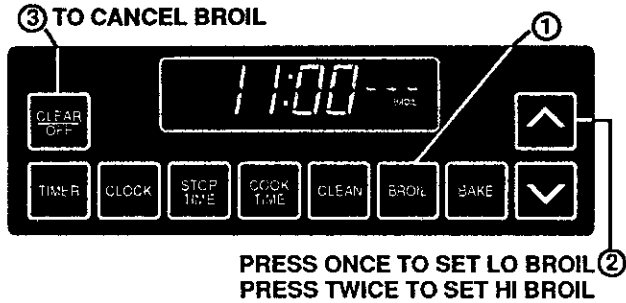
If you do not set a temperature after you press BAKE, the display will go blank. Repeat steps 1 and 2.

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



TO SET BROIL:

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



TO RESET BROIL:

If you do not select **LO** or **HI BROIL** the function display will go blank.

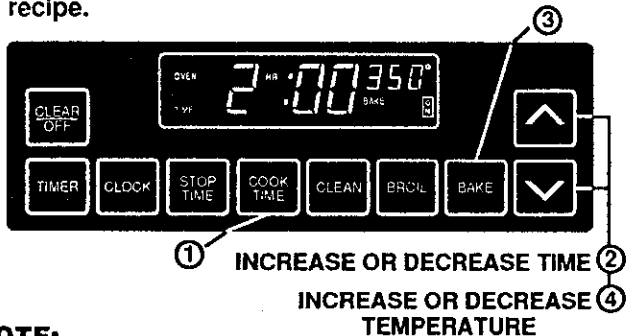
1. Press the **BROIL** pad.
2. Press the **UP** or **DOWN** arrow pad.

TIMED BAKING:

AUTOMATIC OVEN OFF:

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

1. Press the **COOK TIME** pad.
2. Press the **UP** or **DOWN** arrow pad to set how long you want to bake.
3. Press the **BAKE** pad.
4. Press the **UP** or **DOWN** arrow pad to select the temperature you prefer. Use the temperature in your recipe.



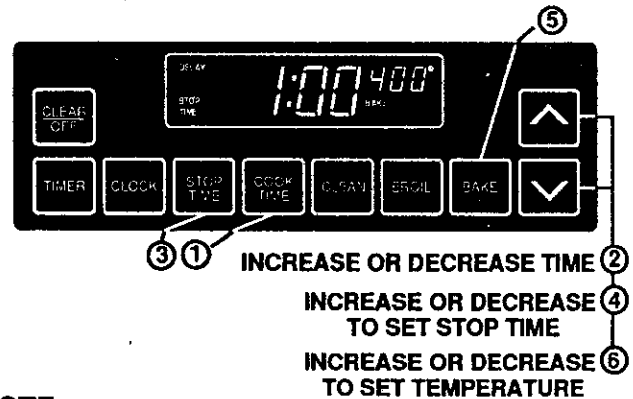
NOTE:

You should consider that food left in the oven will continue to cook after the control turns **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 the **COOK TIME** pad.
2. Press the **UP** or **DOWN** arrow pad to set how long you want to bake. Use the time given in your recipe.
3. Press the **STOP TIME** pad. The **OVEN CONTROL** will calculate the earliest stop time you can set. This time will appear in the display.
4. Press the **UP** or **DOWN** arrow pad if you want to change the calculated **STOP TIME**.
5. Press the **BAKE** pad.
6. Press the **UP** or **DOWN** arrow pad to select the temperature. Use the temperature in your recipe.
7. Press the **CLOCK** pad to return to the time of day.



NOTE:

If the control beeps, you have not completed your timed oven setting. Press the **CLEAR/OFF** pad 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.

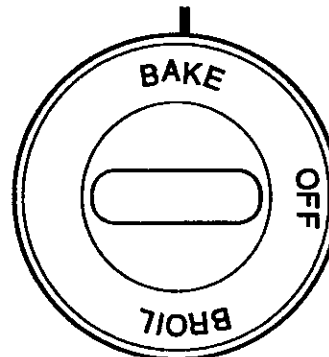
To cancel the end-of-cycle tone, press CLOCK.

F-CODE:

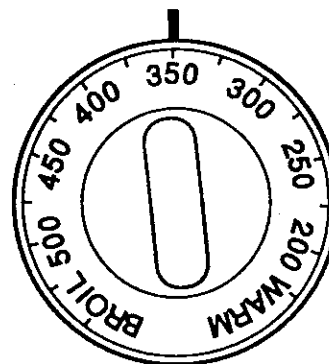
If the time display beeps continuously and flashes an "F" followed by a number, you have a function error code. Note the number after the "F". Press CLEAR/OFF. Allow oven to cool for 1 hour. If problem repeats, disconnect all power and gas to the range and call for service. Advise your service technician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

TO BAKE IN LOWER OVEN

1. Turn OVEN SET knob to BAKE.
2. Turn OVEN TEMP knob to the temperature in your recipe.
3. When baking is complete turn OVEN SET knob to OFF.



OVEN SET



OVEN TEMP

OVEN COOKING

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

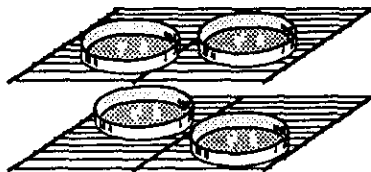
Your new oven has been set correctly at the factory and is apt to be more accurate than the oven it replaced.

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

- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement. Place longest side of pan parallel to longest side of oven.
- 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.



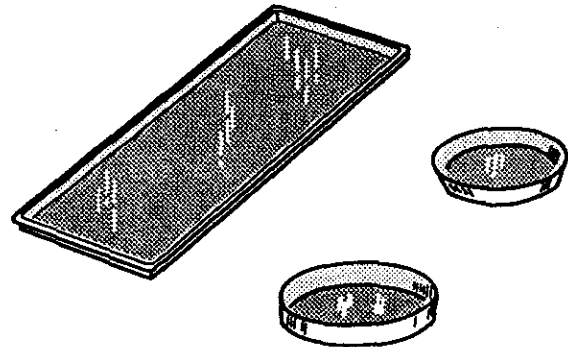
2 cake layers



4 cake layers

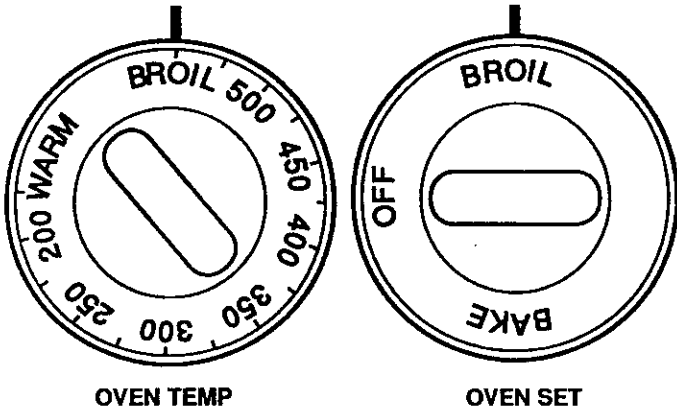
- When baking several items stagger pans so that no pan is directly above another.
- Let the oven preheat thoroughly before cooking baked products. Allow 10 minutes preheat time. Listen for preheat notification tone (or if equipped with a preheat indicator light, watch for the light to go off) and promptly 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. We recommend 10" x 14" cookie sheets for best results.
- 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.

TO BROIL IN LOWER OVEN



1. Open lower oven door to the BROIL STOP position. (See removable lower oven door section.)
2. Push in and turn both the OVEN SET and the OVEN TEMP knobs to BROIL.
3. When cooking is complete, turn the OVEN SET knob to OFF.

BROILING TIPS

- Your oven door 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. 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.

Most foods can be broiled at the HI Broil 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).

POSITIONING BROILER PAN

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

After placing food on the broiler pan, put the pan on an oven rack in the proper position. The recommended rack position and cooking time can be found in the chart below.

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

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

This chart is a general guide. The size, weight, thickness, and starting temperature of the food, as well as your own personal preference, will affect the cooking time. Times in the chart are based on the food being at refrigerator temperature.

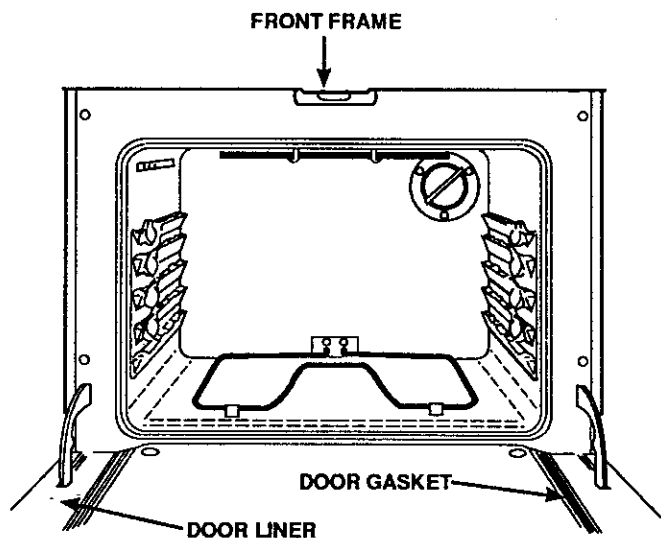
THE SELF-CLEAN CYCLE (Upper Oven Only) BEFORE A CLEAN CYCLE

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 gasket and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration below). Clean these areas by hand before starting a clean cycle. **Do not let water run down through openings in the top of the door.**

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. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.

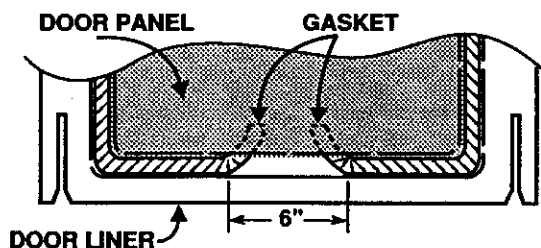


3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.

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

NOTE:

The door gasket is designed with a 5" to 6" gap at the bottom for proper air circulation.



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 control is not working, can I still self-clean my oven?

A. No. Your OVEN CONTROL is used to program the oven to start and stop the self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used on or around any part of this oven.

Q. Can I clean the woven gasket around the oven door?

A. You cannot clean the woven gasket.

Q. Is it normal to hear "crackling sound" during cleaning?

A. Yes. This is the metal heating and cooling.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit. It can be removed with a damp sponge or cloth.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil and you should press CLEAR/OFF. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up excess soil and reset the clean cycle.

Q. Should there be any odor during the cleaning?

A. Yes, there may be 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. Press the **CLEAN** pad. The time display will show (---). See Fig. 1. You may need to press slightly on the door.

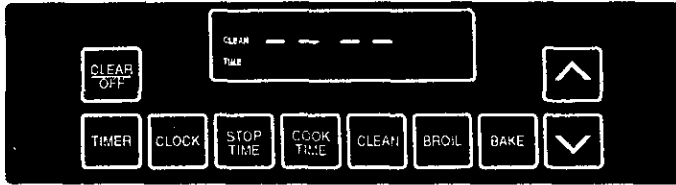


Fig. 1

2. 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. The door locks automatically after the controls are set. The display will show "LOCK" when door locks.



Fig. 2

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

WAIT UNTIL LOCK GOES OUT



Fig. 3

If you cannot open the door immediately after the word **LOCK** goes off, wait about one minute and try again.

TO INTERRUPT A CLEAN CYCLE:

1. Push the **CLEAR/OFF** pad.

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

TO SET DELAYED SELF-CLEAN CYCLE:

1. Close oven door. Press the **CLEAN** pad. The time display will show (---). See Fig. 1. You may need to press slightly on the door.
2. 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. The door locks automatically after the controls are set. The display will show "LOCK" when door locks.
3. Press the **STOP TIME** pad.
4. Set the time of day when you want the clean cycle to end. See Fig. 4.

The control will calculate when to start clean cycle 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.

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

CLEANING TIPS

REMOVAL OF PACKAGING TAPE

The safest way to remove adhesive left from packing tape on new appliances, to assure no damage is done to the finish of the product, is an application of household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth; DO NOT use a plastic pad or equivalent. Wipe dry and then apply any appliance polish to thoroughly clean and protect the surface. This procedure is also safe for the face of microwave doors and other plastic parts.

NOTE: The plastic tape that is not removed from chrome trim on range parts CANNOT be removed if baked on.

CLEANING TIPS (continued. . .)

Refer to the removable parts section when cleaning your oven.

Warm water, a mild detergent and a soft cloth are safe to use on all cleanable parts of your oven.

Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control panel	Soap and water, damp cloth, paper towel	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use. DO NOT USE abrasive cleaning powders, steel wool or plastic balls. They will mar surface.
Standard oven interior (CAUTION: When in use, light bulbs can become warm enough to break if touched with a moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if lamp cover is removed.)	Soap and water, soap-filled scouring pad, Commercial oven cleaner	Cool before cleaning. FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleaning. Rinse thoroughly. NOTE: Soap left on the liner causes additional stains when oven is reheated. FOR HEAVY SOIL: Choose an oven cleaner and follow label instructions. Use of rubber gloves is recommended. Wipe off any cleaner that gets on the thermostat bulb. When rinsing oven after cleaning, also wipe thermostat bulb.
Self-cleaning oven interior	Do not use oven cleaner in or around any part of the oven Detergent, warm water, scouring pad or soap-filled steel wool pad or oven cleaner	Rinse thoroughly after cleaning. Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. See the self-cleaning oven section of this manual for more information.
Oven rack	Detergent, warm water, scouring pad or soap-filled steel wool pad or oven cleaner	Remove from oven to clean. Rinse thoroughly. Racks are dishwasher safe.
Broiler pan and grid	Detergent, warm 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.	Grid and pan may be washed in a dishwasher.
Glass	Glass cleaner and paper towels If you need additional cleaning for spotting, wash with equal parts white vinegar and warm water — Rinse well and dry Door should be completely open when cleaning top edge	Do not allow water to run down inside openings in door while cleaning. Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly. Door can be removed; see removable parts section.
Porcelain enamel and painted surfaces	Detergent, warm water, paper towel, dry cloth Door should be completely open when cleaning top edge; do not allow water to run down inside openings in door while cleaning	If acids (such as lemon juice, tomatoes or vinegar) should spill on the oven while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. Polish with dry cloth. 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 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.	
Bake element and broil element	Do not clean	Any soil will burn off when the unit is heated. NOTE: The bake element can be lifted gently to clean the oven floor. If spill over, residue or ash accumulates around the bake element, gently wipe the cooled element with warm water.

REMOVABLE OVEN DOOR

To remove:

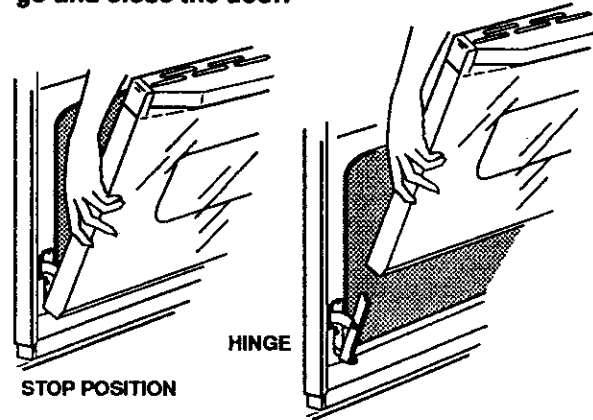
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges. **DO NOT** lift door by the handle; door glass breakage or damage to the door could result.

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

To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. The hinge arms must still be in the stop position.

2. Slide the door down onto the hinges as far as it will go and close the door.



NOTE: Do not allow water to run down inside the door. Open door completely when cleaning the top edge.

REMOVABLE OVEN RACKS

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

To install:

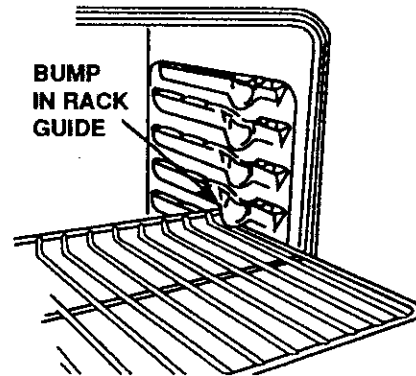
1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

To remove:

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

NOTE: (A) The racks are designed with stop locks. When placed correctly on the rack support and extended from the oven, the stop lock prevents the racks from tilting when you are removing food from the racks or placing food on them.

(B) For best performance, remove oven racks during 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.



REPLACING OVEN LIGHT



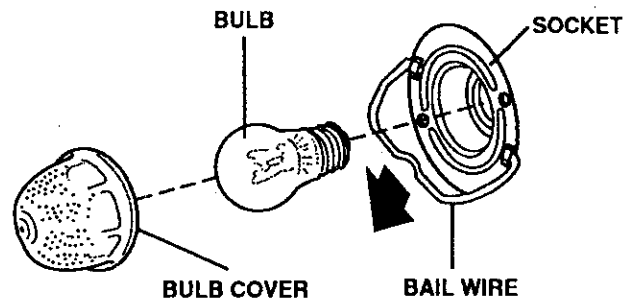
Do not touch hot oven bulb. Do not touch bulb with wet hands. Never wipe oven light area with wet cloth. Never touch the electrically live metal collar on the bulb when replacing.

To remove:

1. Disconnect electric power to the oven at the main fuse or circuit breaker.
2. Hold your hand under cover and firmly push back the bail wire until it clears the cover. The cover will fall into your hand. **DO NOT REMOVE ANY SCREWS TO REMOVE THE COVER.**
3. Replace bulb with 40-watt home appliance bulb.

To replace cover:

1. Place cover into groove of lamp receptacle. Pull wire bail forward until it snaps into place. Be certain wire bail is in center of cover. Wire will hold cover firmly when in correct position.
2. Connect power to oven.



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.

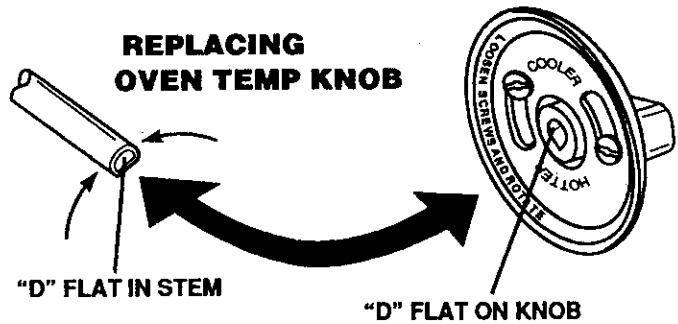
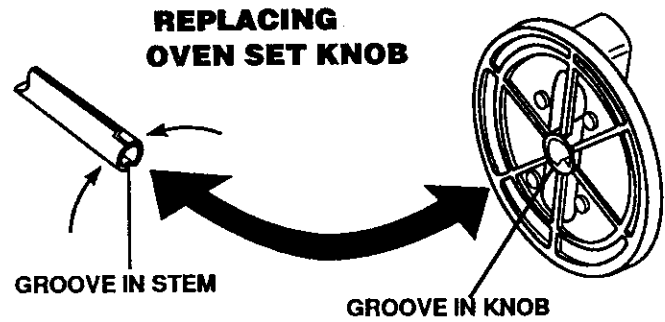
Caution: Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs. If this happens, the knobs will fit loosely.

To replace the OVEN SET knob:

1. The knob stem has a groove in each side.
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.

To replace the OVEN TEMP knob:

1. Match the flat side of the "D" shaft on the knob to the flat side of the stem and replace knob.



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 your manual and repair parts list handy with the model number, serial number and purchase date of your oven.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Oven does not work; totally inoperative 	<ul style="list-style-type: none"> • No power to oven 	<ul style="list-style-type: none"> • Check household circuit breaker or fuse.
<ul style="list-style-type: none"> • Oven does not heat; clock okay 	<ul style="list-style-type: none"> • Oven controls set incorrectly • Clock set incorrectly 	<ul style="list-style-type: none"> • Check oven control instructions. • Clock must have correct time of day to set Timed Operations for specific time of day.
<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 • Improper use of foil • Improper temperature setting for utensil used • Recipe not followed • Oven rack not level 	<ul style="list-style-type: none"> • Be sure to preheat: Until preheat tone sounds or 15 minutes. • Maintain uniform air space (1" to 1 1/2") around pans and utensils; see cooking hints section. • Do not line oven bottom with foil. Do not cover an entire rack with foil. • Reduce temperature 25 degrees for glass or dull/darkened pans. • Is recipe tested and reliable? • Check the installation section for leveling instructions. • See oven cooking section. • See TEMPERATURE ADJUSTMENTS.
<ul style="list-style-type: none"> • Oven temperature seems inaccurate 	<ul style="list-style-type: none"> • Using improper cookware • Oven calibration • Is recipe tested and reliable? 	<ul style="list-style-type: none"> • See oven cooking section. • See TEMPERATURE ADJUSTMENTS.
<ul style="list-style-type: none"> • "Door" appears on display 	<ul style="list-style-type: none"> • Oven door not closed after self-clean selected 	<ul style="list-style-type: none"> • Close door.

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"> • 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"> • Wipe up heavy spillovers on the oven bottom. • 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; see removable parts section.
<ul style="list-style-type: none"> • Tone does not sound 	<ul style="list-style-type: none"> • Tone has been eliminated 	<ul style="list-style-type: none"> • Push and hold CLEAR/OFF to activate tone.
<ul style="list-style-type: none"> • Oven does not clean or poor cleaning results 	<ul style="list-style-type: none"> • Controls not set properly • Clean cycle interrupted • 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 open 	<ul style="list-style-type: none"> • Clean cycle not complete • Possible range function problem 	<ul style="list-style-type: none"> • Oven must cool before lock temperature (approximately 30 minutes after clean cycle is complete). • Cancel and wait until oven cools. Then, resume normal operation by resetting the control. If function error occurs again, call for service.

“DO-IT-YOURSELF” OVEN TEMPERATURE ADJUSTMENT (Upper Oven)

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

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

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

To adjust temperature follow these instructions:



1. Press the **BAKE** pad.



2. Press the **UP** arrow pad to select a temperature between 500°F and 550°F.



3. **IMMEDIATELY**, press and hold the **BAKE** pad for about 4 seconds. This display will show “ON” and “BAKE” will flash in the display.

4. Use the **UP** pad to increase temperature. Press the down arrow pad to decrease the temperature.

The temperature can be adjusted up to +35°F hotter or -35°F cooler.



SET BETWEEN -35°F
AND +35°F

TEMPERATURE ADJUSTMENT
YOU HAVE SELECTED IS
SHOWN IN THE DISPLAY

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



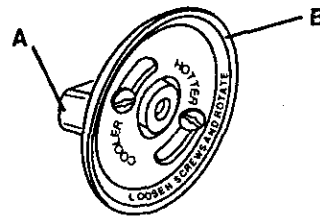
NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

Adjusting the thermostat of one oven will not affect baking performance in the other oven. Each oven must be adjusted separately.

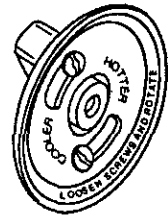
“DO-IT-YOURSELF” OVEN TEMPERATURE ADJUSTMENT (Lower Oven)

To adjust temperature:

1. Turn OVEN SET knob to OFF and remove the oven temp 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 50°F hotter or 50°F cooler, in 10° 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 10°. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.



MAKES OVEN HOTTER



MAKES OVEN COOLER

6. **IMPORTANT:** Before you replace the OVEN TEMP knob, carefully read the instructions for replacing the knob on page 14. Do not force the knob onto the thermostat stem or you may damage it.

NOTES

KENMORE ELECTRIC OVEN WARRANTY

Dear Customer:

Our constant efforts are directed toward making sure your new Kenmore Oven 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 Oven 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 Ovens 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

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