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SAFETY

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BEFORE CALLING FOR SERVICE

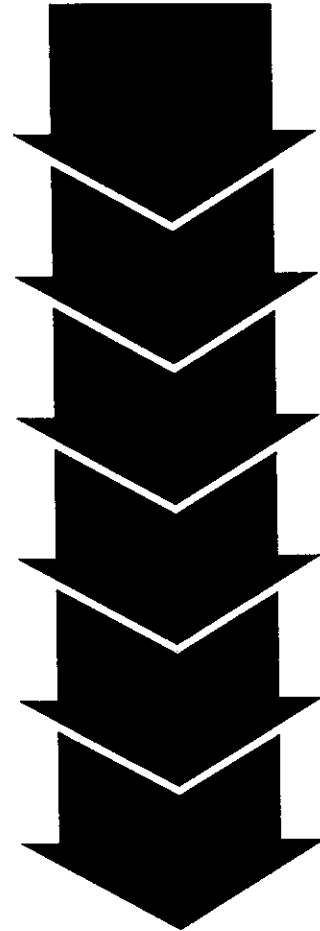
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WARRANTY

MODEL 71381

SEARS

Kenmore



USE • CARE • SAFETY MANUAL

	WARNING
	<ul style="list-style-type: none"> • ALL RANGES CAN TIP • INJURY COULD RESULT • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE • SEE INSTALLATION INSTRUCTIONS

STABILITY DEVICE INSTALLATION INSTRUCTIONS FOR BRACKET KIT NO. 342473

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

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

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

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

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the bracket with its outside edge at this location and against back wall. See Figure 1.

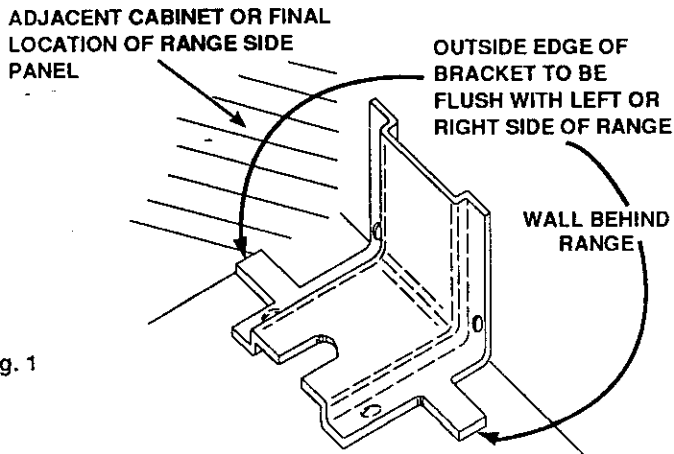


Fig. 1

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

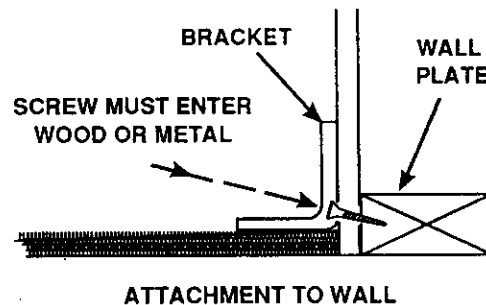


Fig. 2

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IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

SAVE THESE INSTRUCTIONS

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

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 leave the oven door open when you are not watching the range.

Never let anyone climb, sit or stand on the open oven door or any other part of the range. Their weight might cause the range to tip over.


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 bracket supplied. If the range is moved for cleaning, servicing or any reason, be sure the 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.

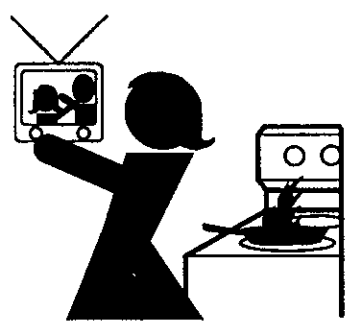


WARNING:

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, the range may use too much fuel, release toxic fumes or cook poorly.

IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

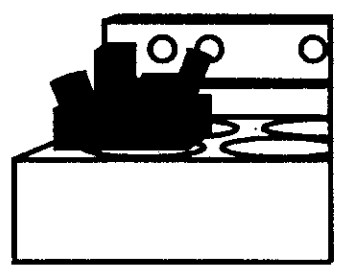
To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word "Safety".



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



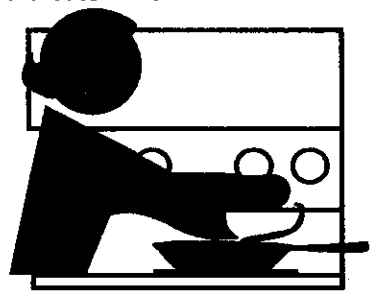
Never use a towel or other bulky cloth as a potholder. Such cloths could catch fire.



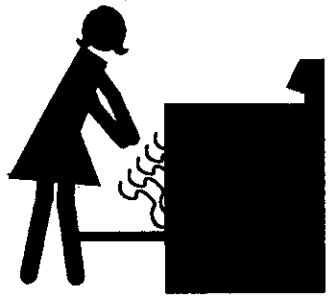
Always keep the range area clear and free from things that will burn.

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 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.



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.

Always follow cleaning instructions in this book.

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.

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 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 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.

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.

Always use care when touching the cooktop.

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.

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 foam or halon 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

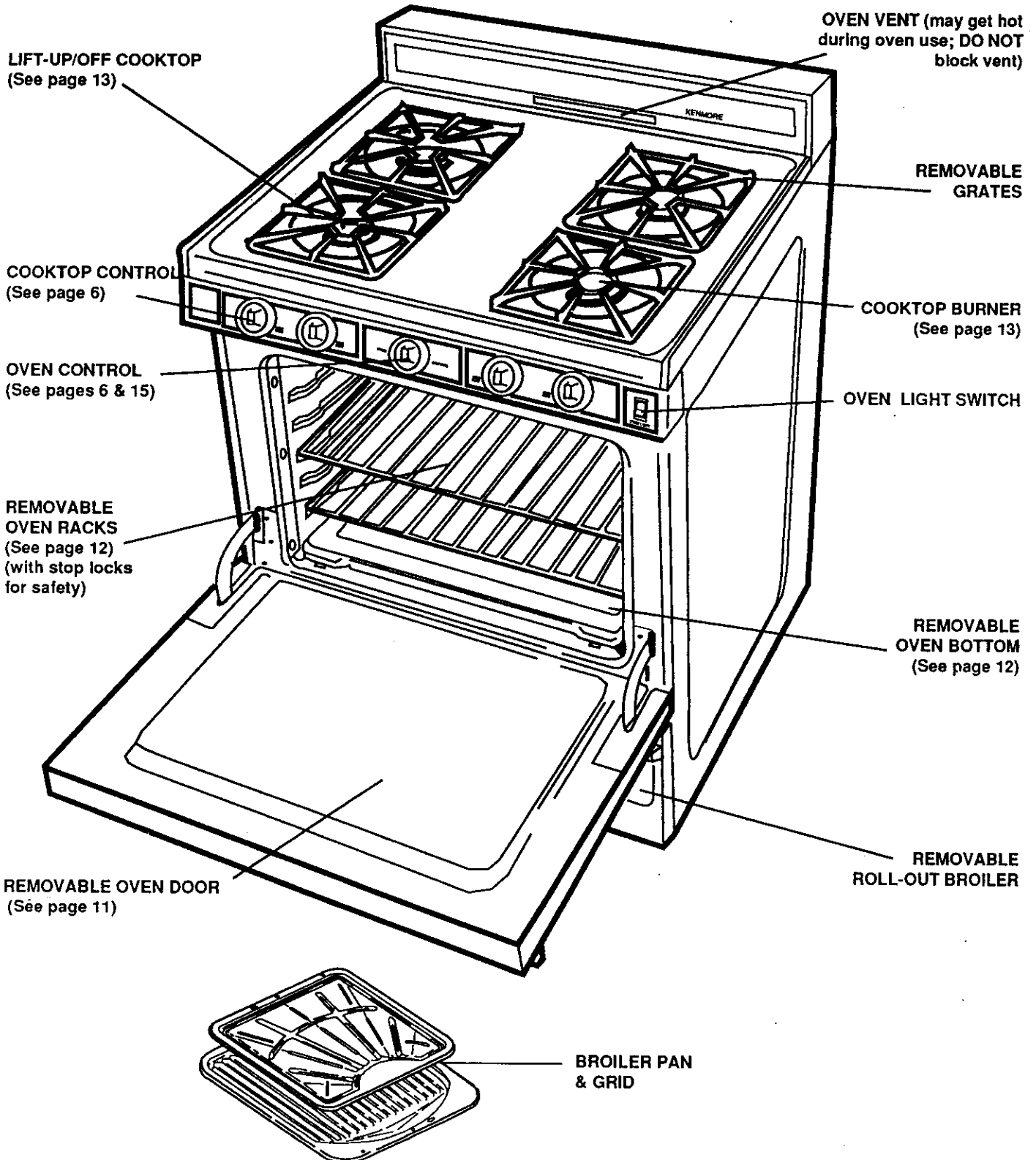
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects, or other reproductive harm and requires businesses to warn customers of potential exposure to such substances. Gas appliances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

IMPORTANT:

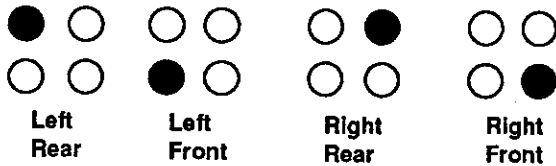
The model and serial number of your oven can be found on a tag, on the left side of the front frame. Pull out broiler drawer to locate.



TO START THINGS COOKING

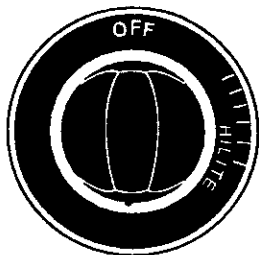
COOKTOP

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



To operate cooktop controls:

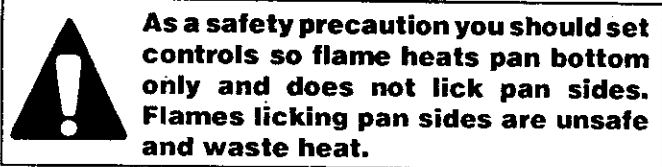
1. Push to turn knob left to **LITE**.
2. After the burner lights, turn knob to desired flame setting.



COOKTOP CONTROL

If a cooktop burner fails to light within five seconds, turn the knob to **OFF** and wait one minute before trying again.

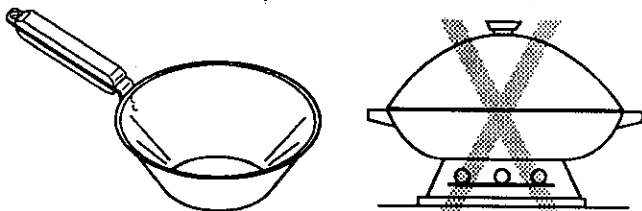
If the burner still will not light, check the service section in this manual.



WOK COOKING

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

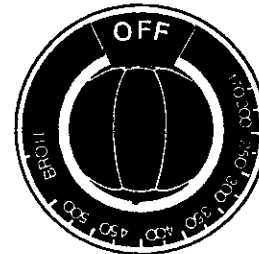
Do not use woks which have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may damage the burner grate and burner head. Also, placing the ring over the burner grate may cause the burner to work improperly resulting 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.



OVEN

To use your oven or broiler:

1. Push in and set the **OVEN CONTROL** to desired temperature or to **BROIL**. When broiling, be sure to set the knob to the mark in the **BROIL** section of the knob.
2. When finished, turn **OVEN CONTROL** to **OFF**.

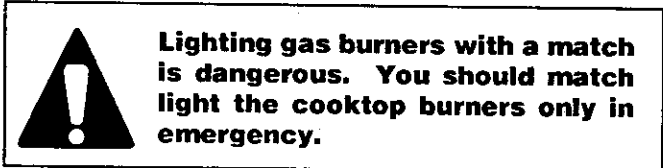


OVEN CONTROL

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. After the burner lights, turn knob to desired setting.

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.



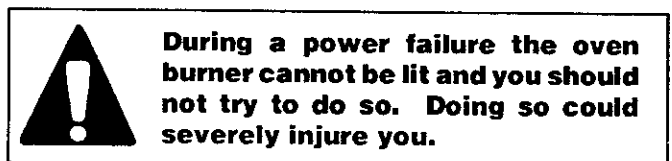
1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

OVEN IGNITION

When you turn the Oven Control on, the oven spark igniter makes a series of electric sparks (ticking sound) which light the pilot light. About 1 minute after the pilot light is lit, the burner will light.

During a power failure the oven burner will not light automatically.



OVEN COOKING

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

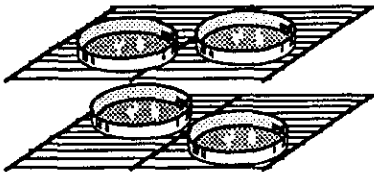
Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

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



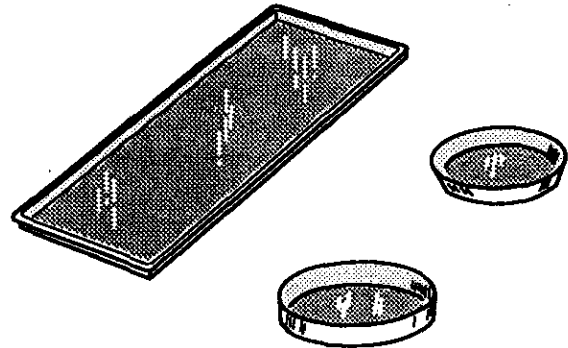
2 cake layers



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 10 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.

OVEN VENT

When the oven is on, heated air moves through a vent in or below the backguard 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 heat up to let the moist air out.

BROILING

- Broiling is cooking by direct heat from the broil burner. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least 3/4" thick.
- After placing food on the broiler pan, put the pan on the rack in the lower broiler compartment. 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 and broiler doors should be completely closed while broiling.**

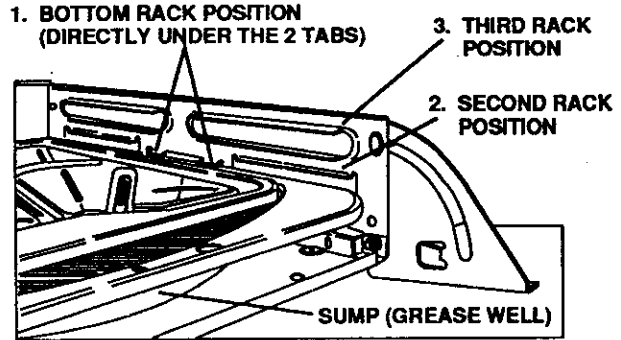
- Use only the broiler pan and grid that came with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter, smoke or fire.
- **Do not preheat when broiling.** Preheating may cause the thermostat to cycle the broil burner off and on. For even broiling 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.
- The removable roll-out broiler drawer should never be used as a storage compartment. Cookware, bakeware, plastics, flammable materials, or any other items, could catch fire resulting in serious burns.

 **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

After placing food on the broiler pan, slide the pan into the proper rack position in the lower broiling compartment.

Be sure the sump (grease well) in the pan is to the front of the range.



Food	Rack Position 3 = Highest 1 = Lowest	Total Time (minutes)
Steak – 1" Thick		
Rare	3	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	2	16-20
Pork Chops – 1" Thick	2	20-25
Pork Shoulder Steaks	2	15-20
Ham Slice – 1/2" Thick	3	14-16
Fish (Fillets)	2	10-15
Chicken (Halves)	1	40-60
Frankfurters	2	10-15
Bacon	2	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.

CLEANING TIPS

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

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.

Range cooktop finishes will be either porcelain enamel or brushed chrome. Porcelain enamel looks like a painted surface. Brushed chrome has a metallic appearance.

PART	CLEANING MATERIALS	REMARKS
Control panel	Detergent, warm water, soft cloth	DO NOT use abrasive cleaners, steel wool or plastic scouring pads. Dry thoroughly after cleaning.
Control knobs	Mild soap and water	Pull off knobs. Wash gently but do not soak. Dry and return controls to unit.
Cooktop burners	Detergent, warm water, plastic or nylon scouring pad or boil in Dip-it® solution to remove stubborn soil	Do not use all-purpose cleaners, ammonia, powder cleansers or oven cleaners. Such products can scratch or discolor the burners. To use Dip-it® solution, remove burners and boil for 20 minutes in 2 tbsp. Dip-it® granules per quart of water. Boil with burner head down. Rinse thoroughly, drain and completely dry burners in a 200°F oven for 1/2 hour. After cleaning or a spillover, light the burners and make sure that no ports are clogged (see removable parts section).
Porcelain Enamel Cooktop	Cleansing powder, soap, water, soft cloth	If hot fruit fillings or foods that are acidic foods such as milk, tomatoes, sauerkraut, sauces with vinegar or lemon juice should spill on the cooktop, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Glass oven door	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.

CLEANING TIPS (CONTINUED...)

PART	CLEANING MATERIALS	REMARKS
Painted surfaces—Front of oven door, sides of range	Soap and water, damp cloth, paper towel, glass cleaner on door glass	<p>DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface. If acids (marinades, tomato sauces, basting materials,...) should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.</p> <p>Glass cleaner can be used on glass door fronts.</p>
Broiler pan and grid (rack)	Soap and water, soap-filled scouring pad, commercial oven cleaner on pan only, dishwasher	<p>DO NOT USE commercial oven cleaners on grid. Drain fat; cool pan and rack slightly. Do not let soiled pan and grid stand in oven to cool. Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the grid. Let pan and grid stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.</p>
Removable porcelain enamel oven bottom	Soap and water, soap-filled scouring pad	The oven bottom can be removed for cleaning large spills.
Standard oven interior (CAUTION: When in use, light bulbs can become warm enough to break if touched with 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	<p>Cool before cleaning.</p> <p>FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. NOTE: Soap left on liner causes additional stains when oven is reheated.</p> <p>FOR HEAVY SOIL: Choose an oven cleaner and follow label instructions. Use of rubber gloves is recommended. Wipe off any cleaner that gets on thermostat bulb. When rinsing oven after cleaning, also wipe thermostat bulb.</p>
Racks/shelves	Soap and water, soap-filled scouring pad, commercial oven cleaner	Your shelves can be cleaned by using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning.
<p>NOTE: Some commercial oven cleaners cause darkening and discoloration. When using for first time, test cleaner on small part of rack and check for discoloration before completely cleaning.</p>		

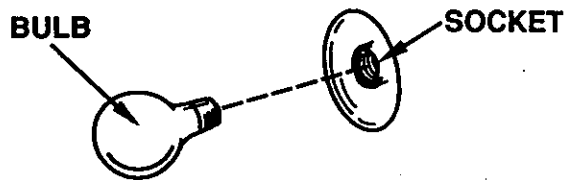
REPLACING THE OVEN LIGHT (some models)

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 it.

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

Replace the bulb with a 40 watt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb and is made to withstand high oven temperatures and have a much longer bulb life.



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 dish washing detergent, mineral oil, or cooking oil. Apply with soft cloth and allow to soak. Wipe with soft cloth. **DO NOT** use plastic pad or equivalent. 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.

REMOVABLE OVEN DOOR

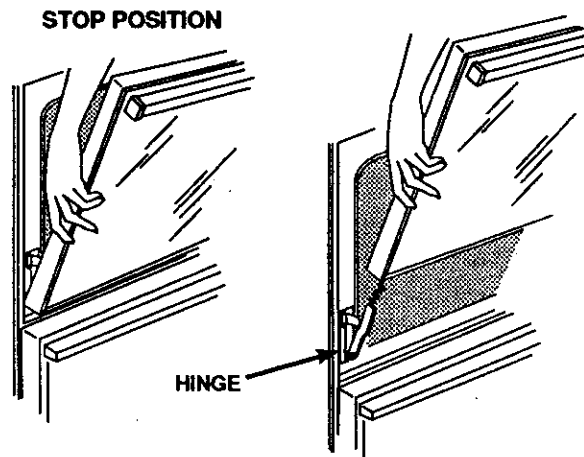
To remove:

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 the door by the handle. Glass breakage or damage to the door could result.

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

To replace:

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



REMOVABLE OVEN RACKS

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

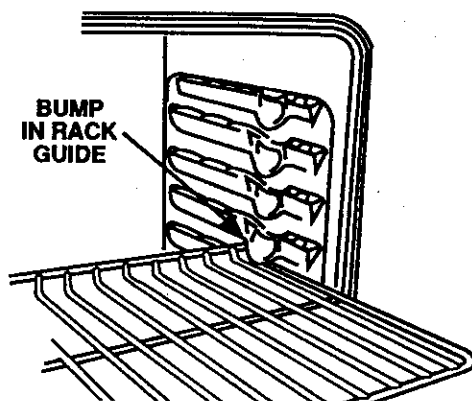
To install:

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.

The racks are designed with stop locks so when placed correctly on the shelf support, they will stop when extended from the oven and will not tilt when food is removed from or placed on them.



REMOVABLE OVEN BOTTOM

The oven bottom in your range can be removed for easier cleaning.

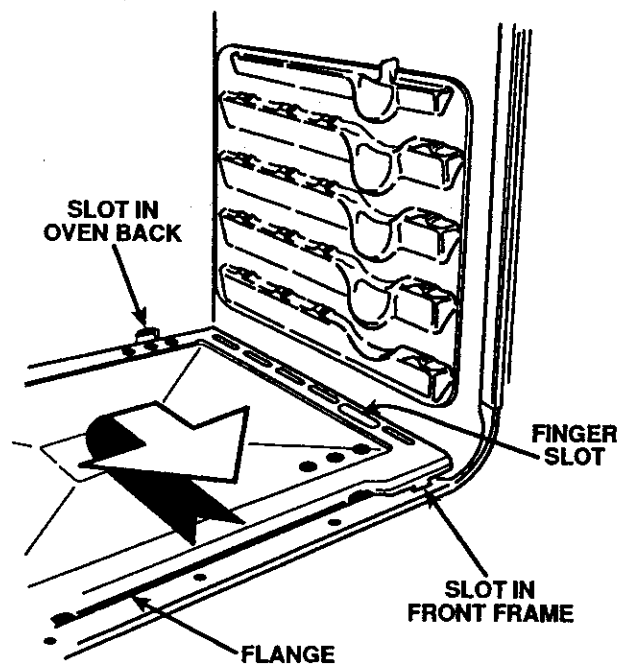
Be careful not to scratch the oven finish when removing or replacing the oven bottom.

To remove:

1. Grasp oven bottom at finger slots on each side.
2. Lift the front edge of the oven bottom enough to raise the tabs from the slots in the front frame.
3. Push the oven bottom back about 1/4" to release the flange from the front frame, then pull out.

To replace:

1. Slide the oven bottom into the oven so the back tabs fit into the slots in the oven back.
2. Grasp at finger slots and push the oven bottom back and then down to hook the flange under the front frame.
3. Fit the front tabs into the slots in the front frame.



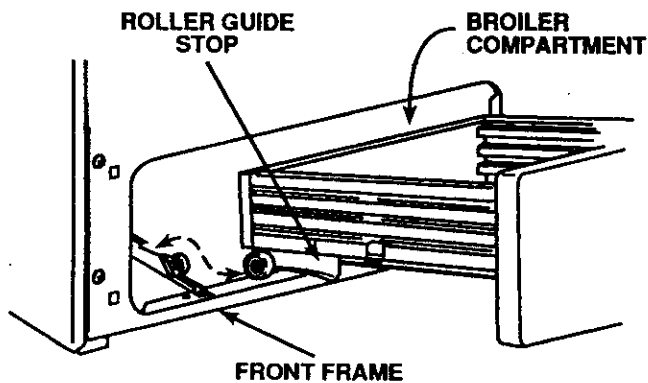
REMOVABLE ROLL-OUT BROILER

To remove the roll-out broiler for easier cleaning:

1. Pull broiler out until it stops, then push back in about 1 inch.
2. Grasp handle, lift, and pull broiler out (lift the rollers under the broiler over the roller guide stops in the range).

To replace broiler:

1. Put the rollers under the broiler behind the roller guide stops in the range.
2. Hold broiler in the raised position as you slide it part way into the range, then lower broiler and push completely closed.



LIFT-UP COOKTOP

The cooktop can be raised or removed so the area underneath can be cleaned.

To raise cooktop:

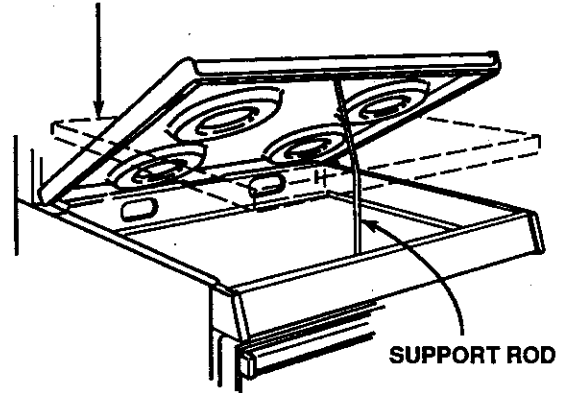
1. Remove the burner grates.
2. Grasp the cooktop and lift up.

To remove cooktop:

1. Remove the burner grates.
2. Grasp the cooktop and lift the front a little.
3. Grasping the cooktop at the sides, hold it nearly flat while you lift it up and off.

Porcelain enamel can chip. Handle porcelain enameled cooktops carefully.

HOLD COOKTOP FLAT TO REMOVE



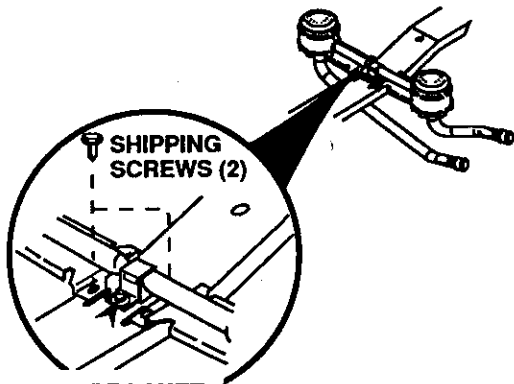
REMOVABLE COOKTOP BURNERS

The cooktop burners on your range may be removed for cleaning. **Be sure all cooktop knobs are turned to OFF and burners are cool, then remove or raise the cooktop.**

If shipping screws were not removed from the burner when the range was installed, do so now (see your Installation section for instructions).

To replace burners:

1. Slip the air shutter over the gas valve orifice (Fig. A).
2. Lower the burner assembly and hook the tab in the slots in the burner support (Fig. A).
3. Be sure both tabs are in their slots, that the burner sits level and straight and that the flash tube forms a straight line from the igniter to the burner (Fig. B).



IGNITER BRACKET
DO NOT REMOVE SCREWS
FROM IGNITER BRACKET

To remove burners:

1. Grasp the burner head and tilt it to the right to release the two tabs from the burner support (A in Fig. A).
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice (Fig. B). If they are clogged, use a wire or needle to clear them.

See the Cleaning Chart.

Be careful not to disturb the air shutter setting while cleaning. If you need to readjust the air shutter, see the Installation Section.

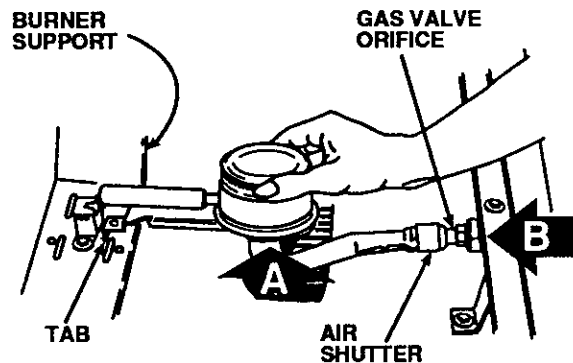


Fig. A

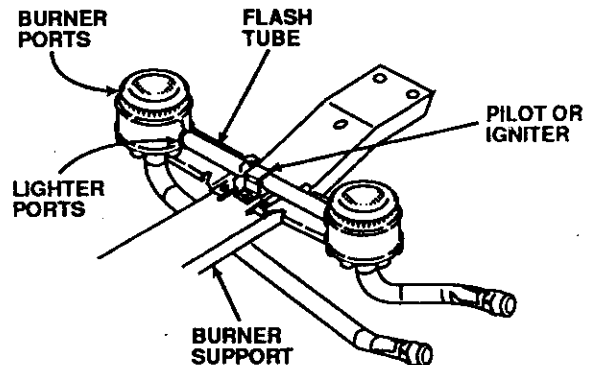


Fig. B

BEFORE CALLING FOR SERVICE

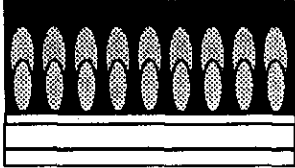
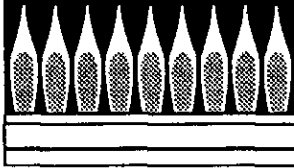
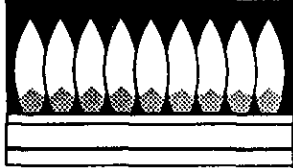
Save time and money — Check this list before you call for service.

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

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

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Cooktop burners and oven burners do not work 	<ul style="list-style-type: none"> • Gas supply not connected or not turned on. If using L.P. gas, tank may be empty. • Range not properly grounded or polarized. This can affect spark ignition (spark ignition models only). • Controls not set correctly • Burners not adjusted properly 	<ul style="list-style-type: none"> • 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 below the lift-up cooktop (see valve to be sure that it is in the open position). If using L.P. gas, is there any gas in the L.P. tank? • Check installation instructions. • See burner ignition section in this manual. • See the installation instructions. • Check installation instructions
<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 assembly misaligned • Improper operation of control • Burners not adjusted properly 	<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. • See the installation instructions.
<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 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: 10 minutes • Maintain uniform air space around pans and utensils; see oven cooking section. • Be sure oven vent (in panel behind cooktop) is not blocked. • Reduce temperature 25 degrees for glass or dull/darkened pans. • Is recipe tested and reliable? • Check oven temperature adjustment procedures (next page). • Check the installation instructions for leveling instructions. • See oven cooking section.

BEFORE CALLING FOR SERVICE

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 • Improper broiling time • Oven door open 	<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. • Check broiling chart in broiling section. • Close door.
<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. • Be sure that sump grease well is to the front of the range when broiling.
<ul style="list-style-type: none"> • Oven light or work light does not work (if equipped) 	<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 cleaning and care instructions.
<ul style="list-style-type: none"> • Burners have yellow or yellow-tipped flames 	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>A Yellow flames — Call for service.</p> </div> <div style="text-align: center;">  <p>B Yellow tips on outer cones — Normal for L.P. Gas</p> </div> <div style="text-align: center;">  <p>C Soft blue flames — Normal for Natural Gas</p> </div> </div> <p>If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.</p> <ul style="list-style-type: none"> • With L.P. Gas, some yellow tipping on outer cones is normal. 	

“DO-IT-YOURSELF” TEMPERATURE ADJUSTMENTS

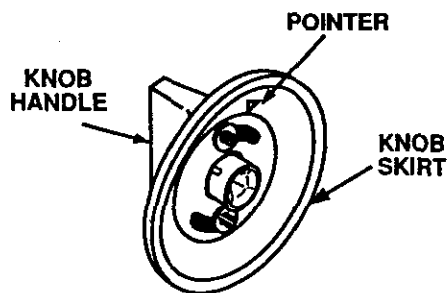
You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot (burning foods) or not hot enough (foods are under-cooked) you can adjust the temperature yourself. The appearance and texture of foods are better indicators of oven accuracy than inexpensive oven thermometers, such as those found in the grocery stores, to check the temperature setting of your new oven. These thermometers can vary by 20-40°F. In addition, the oven door must be opened to read these thermometers. Opening the door will change the temperature of the oven.

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

TO MAKE THE TEMPERATURE ADJUSTMENT:

1. Make sure the oven control knob is in the OFF position. Remove the knob by pulling it straight off.
2. Look at the back of the knob. The pointer in the center indicates the original temperature setting.



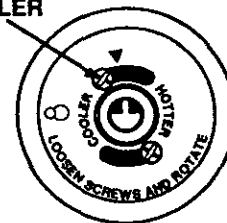
3. Use a screwdriver to carefully loosen both screws.

4. To make your oven temperature **HOTTER**, hold the knob by the handle and turn the knob skirt so the top screw moves toward the word hotter. As you turn the skirt you will hear clicks and feel notches or teeth. Each click or notch will adjust the temperature 15°F hotter.



5. To make your oven temperature **COOLER**, hold the knob by the handle and turn the knob skirt so that the top screw moves toward the word cooler. As you turn the skirt you will hear clicks and feel notches or teeth. Each click or notch will adjust the temperature 15°F cooler.

TOP SCREW MOVES TOWARD COOLER



6. When you have made the desired temperature adjustment, re-tighten both screws and return the oven control knob to your range.

NOTES

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.



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

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

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

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

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

WE SERVICE WHAT WE SELL

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

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

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

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

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

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

W - Warranty MA - Maintenance Agreement

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

Kenmore® America's Best Selling Appliance Brand

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

— Printed in LaFayette, Georgia —

