

# Owner's Guide

## Galaxy



## Electric Range

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Model #'s 790.60071793; 790.6001792

Read all instructions before using this appliance. This book contains valuable information about:

- Operation
- Care
- Service

Keep it in a safe place.

### Read and Save These Instructions

#### Record Your Model and Serial Numbers

The model and serial numbers of your range are located under the lift-up cooktop. Record and retain these numbers.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.

P/N 316000937 (9804)

# IMPORTANT SAFETY INSTRUCTIONS

**Read all instructions before using this appliance. Save these instructions for future reference.**

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

**⚠ WARNING** This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

**⚠ CAUTION** This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging wrap before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70—latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this range.
- Know how to disconnect the electrical power to the range at the circuit breaker or fuse box in case of an emergency.
- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** To reduce the risk of personal injury and damage to the range, all other servicing should be done only by a qualified technician.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

**⚠ WARNING** Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and may also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

**⚠ WARNING** Do not use the oven for storage.

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



## ⚠ WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



**⚠ WARNING** To reduce the risk of tipping of the range, the range must be secured by properly installed anti-tip bracket(s) provided with the range. To check if the bracket(s) is installed properly, remove the \*lower panel or storage drawer and verify that the anti-tip bracket(s) is engaged. Refer to the Installation Instructions for proper anti-tip bracket(s) installation.

- **Storage in or on Appliance—Flammable materials should not be stored in the oven, near surface elements, or in the storage drawer (if equipped).** These materials include flammable liquids, and paper, plastic and cloth items, such as cookbooks, plasticware and towels. Do not store explosives, such as aerosol cans on or near the range. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **Do not touch surface elements, areas near these elements, heating elements or interior surfaces of the oven.** Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

**⚠ WARNING** Never use your appliance for warming or heating the room.

# IMPORTANT SAFETY INSTRUCTIONS

- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch the surface units. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **IMPORTANT—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off.** If the oven is not turned off and the power resumes, the oven will begin to operate again. Food left unattended could catch fire or spoil.

## Important Instructions for Using Your Cooktop

- **Know which knob controls each surface heating element.**
- **Use proper pan size—**This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Should Not Extend Over Adjacent Surface Elements—**To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Do Not Immerse or Soak Removable Heating Elements—**Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Never Leave Surface Elements Unattended at High Settings—**Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Make sure drip pans or drip bowls are in place—**Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective Liners—**Do not use aluminum foil to line surface unit reflector pans, drip bowls, oven bottom or any other part of the range. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire.

- **Glazed Cooking Utensils—**Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the surface unit is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

## Important Instructions for Using Your Oven

- **Use Care When Opening Door—**Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vents through the left rear surface element. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place racks in desired location while oven is cool. If a rack must be moved while the oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot oven element or interior of the oven. Remove all utensils from the rack before removing rack.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb (some models) with a damp cloth.** Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing the light bulb.

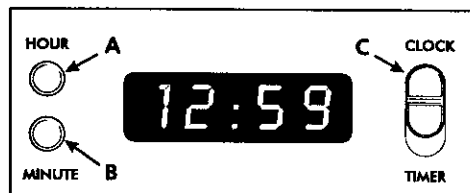
## Important Instructions for Cleaning Your Range

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners/aerosols—**Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

**SAVE THESE INSTRUCTIONS**

## Setting the Clock and Minute Timer

(some models)



Your model may be equipped with the clock shown below. Follow the instructions to set the clock and minute timer on your range.

### To Set the Clock

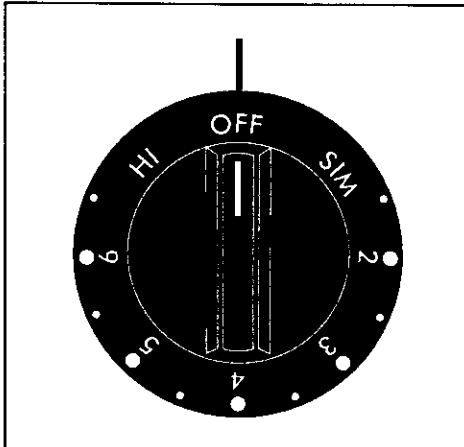
When the range is first plugged in, or when the power supply to the range has been interrupted, "12:00" will flash in the display window.

1. Slide switch C (CLOCK/TIMER) to the CLOCK position.
2. Push in and hold button A (HOUR) until the correct hour appears in the display. (The numbers will only count forward.)
3. Push in and hold button B (MINUTE) until the correct minutes appear in the display.

### To Set the Minute Timer

1. Slide switch C (CLOCK/TIMER) to the TIMER position, "0:59" (59 MINUTES) will appear in the display window. The timer can be set for any amount of time from 1 minute to 1 hour and 59 minutes.
2.
  - To set a time more than 59 minutes, push in and release button A (HOUR). The display will show the maximum 1 hour and 59 minutes. The time can now be adjusted down by pushing in and holding button B (MINUTE) until the correct time appears in the display window.
  - To set a time less than 59 minutes, push in and hold button B (MINUTE) until the correct minutes appear in the display. (The minute timer will automatically start when the button is released.)
3. When the set time has passed, the control will display "0:00" and beep continuously. Slide switch C (CLOCK/TIMER) to the CLOCK position to cancel the timer and return to the clock mode.

## Setting Surface Controls



The surface control shown above may not look identical to the surface control on your range. It is only representational.

## To Operate the Surface Element

1. Place cooking utensil on the surface element.
2. Push in and turn the Surface Control knob in either direction to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed.
3. When cooking is completed, turn the surface element off before removing the pan. **Note:** The surface signal light will glow when one or more elements are turned on. A quick glance at the signal light(s) when cooking is finished is an easy check to be sure all control knobs are turned off.

The suggested settings found in the chart below are based on cooking in medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Setting	Type of Cooking
HIGH (HI)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (6)	Continue a rapid boil, fry, deep fat fry
MEDIUM (4-5)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2-3)	Keep foods cooking, poach, stew
SIMMER (SIM)	Keep warm, melt, simmer

**Note:** The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

**⚠ CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the element.

## Before Setting Oven Controls

### Oven Vent Location

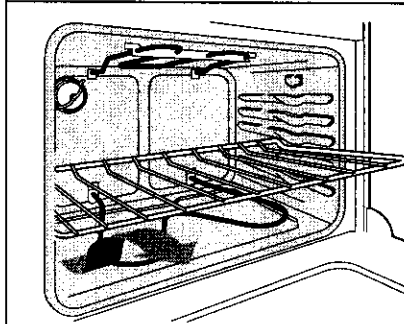
The oven is vented under the **left rear surface element**. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.

### Arranging Oven Racks

(Some models may have one rack.) *ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN)*. Always use oven mitts when using the oven.

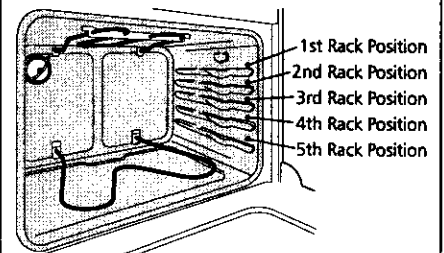
#### REMOVING & REPLACING OVEN RACKS

**To remove**, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

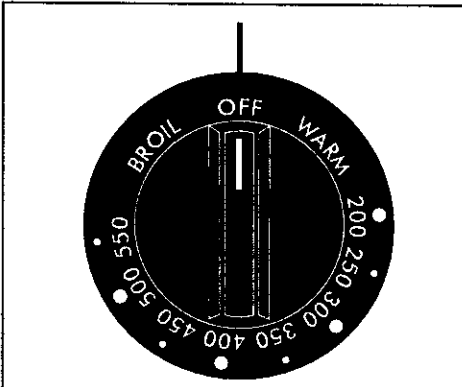


#### ARRANGING OVEN RACKS WITH 5 RACK POSITIONS

**To bake on one rack**, place the rack on position 3 or 4. **To bake on two racks (some models)**, place the racks on positions 2 and 4.

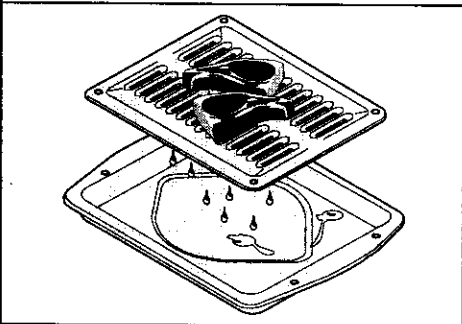


## Setting Oven Controls



The oven control shown above may not look identical to the oven control on your range. It is only representational.

The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its grid. **DO NOT** cover the grid with foil. The exposed grease could ignite.

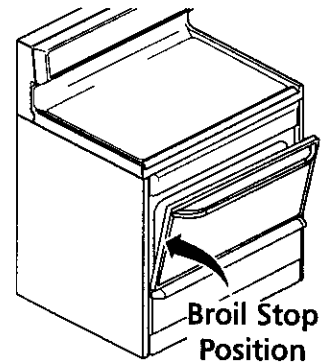


### Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Turn the Temperature Control knob to the desired oven temperature. When the oven is first turned on, the oven indicator light at the right of the control panel will glow.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods. When the desired temperature is reached, the oven indicator light will go out. The light will then go on and off as the element cycles on and off to maintain the desired temperature.
4. When cooking is finished, turn the Temperature Control knob to OFF.

### Broil

1. Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (to a lower position).
2. Turn the Temperature Control knob to BROIL. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in oven.
3. Place the grid on the broiler pan, and then place the meat on the grid. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
4. Place the pan on the oven rack. **Leave the door open at the broil stop position while broiling.** The door will stay in this position without closing.
5. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
6. When broiling is finished, turn the Temperature Control knob to OFF.



**CAUTION** Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

## Oven Cleaning

**Follow these cleaning precautions:**

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

**CAUTION** Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

**CAUTION** DO NOT line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

**REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE EFFORT REQUIRED FOR MAJOR CLEANINGS LATER.**

## Porcelain Enamel Oven

The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

### General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

### To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

### Adhere to the following precautions when using oven cleaners:


1. **DO NOT** spray cleaner on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located in the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the range, plastic or painted surfaces. The cleaner can damage these surfaces.



## General Cleaning

### Cleaning Various Parts of Your Range

Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE EFFORT REQUIRED FOR MAJOR CLEANINGS LATER.

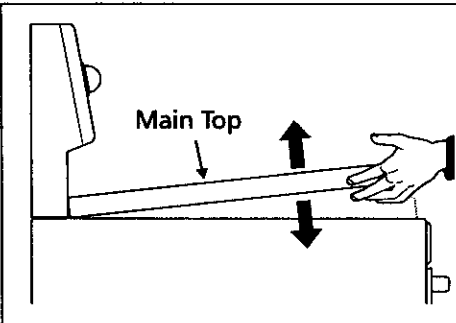
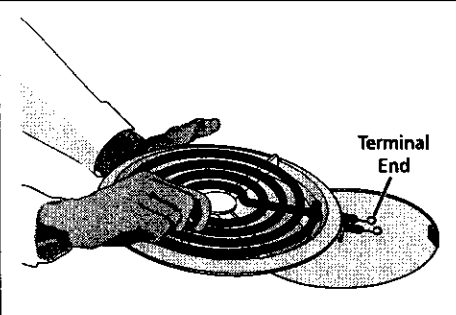
Surfaces	How to Clean
<b>Aluminum (Trim Pieces) &amp; Vinyl</b>	Use hot, soapy water and a cloth. Dry with a clean cloth.
<b>Glass, Painted and Plastic</b> Control Knobs, Body Parts, and Decorative Trim	<i>For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch.</i>
<b>Control Panel</b>	<i>Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a cloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</i>
<b>Porcelain Enamel</b> Cooktop, Under Cooktop, Broiler Pan and Insert, Door Liner	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the rangetop.</i>
<b>Stainless Steel, Chrome</b> Decorative Trim	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
<b>Oven Racks</b> 	Remove racks. See "Removing and Replacing Oven Racks" under <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide more easily into the rack positions).
<b>Oven Door</b>	The door may be removed to facilitate cleaning. To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water or clean the oven door gasket. Care should be taken not to rub, damage or remove the gasket.

## General Cleaning

(continued)

**CAUTION** Be sure the range is cool before removing elements or drip bowls.

Be careful not to bend terminal ends when replacing elements after cleaning.



**CAUTION** When lowering the lift-up range top, grasp the sides with finger-tips only. Be careful not to pinch fingers. **DO NOT** drop or bend the range top when raising or lowering. This could damage the surface.

## Surface Elements and Drip Bowls

Surface elements can be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used. **Never immerse a surface element in water.**

### To Remove the Surface Elements and Drip Bowls

1. Lift up the edges of the drip bowl across from the terminal end. **Lift the surface element and drip bowl together.** **DO NOT** remove the hold down clip from the drip bowl. The hold down clip helps to properly position the element.
2. Gently slide the surface element and drip bowl up and out of terminal plug.

### To Clean Drip Bowls

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard to remove, burned on soil can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water). A nylon scrubber may be used after soaking. **DO NOT** use abrasive cleaners or steel wool, as they will scratch the surface. Rinse with clean water and polish dry with a soft cloth.

### To Replace Drip Bowls and Surface Elements

1. Slide the terminal end on the element through the opening in the drip bowl.
2. Press down on the surface element until the element support snaps into the hold down clip. Be sure the element support is aligned with the slot in the hold-down clip. The surface element must be level to reduce the hazard of pans sliding off the element.
3. Line up the terminal end with the terminal plug.
4. Hold the surface element and drip bowl together as level as possible and slide the terminal end into the terminal plug.

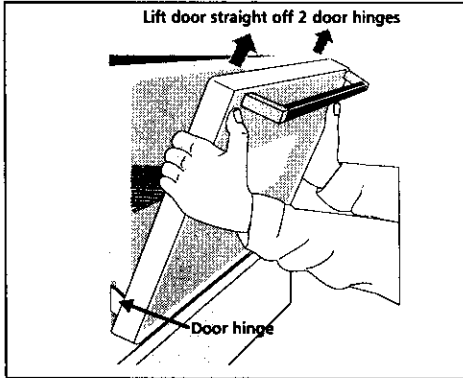
### To Raise and Lower the Top for Cleaning

1. Remove burner grates and spillover bowls. Set aside.
2. Grasp the sides of the cooktop and then lift from the front.
3. Lift the top high enough to allow the support rods to snap into place. The **Lift-up rods** will support the top in its raised position.
4. Clean underneath using hot, soapy water and a clean cloth; then, dry.
5. To lower the range top, grasp the front corner of each side of the top while pushing back on each rod with the heel of your hand. This will release the notched support. Hold the range top and gently slide the range top down to the range.

## General Cleaning

(continued)

**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.



### To Remove and Replace Oven Door

#### To Remove Oven Door

1. Completely open the oven door.
2. Remove screws located on the inside of the oven door near the hinges (one on each side).
3. Close the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the cleaning chart under **General Cleaning**.

#### To Replace Oven Door

1. Be sure the hinge arms are in the quarter-open position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.
5. Replace screws previously removed.

## Changing Oven Light

(some models)

**CAUTION** Be sure the range is unplugged and all parts are COOL before replacing the oven light. Wear a leather-faced glove for protection against possible broken glass.

On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light is located at the rear of the oven.

#### To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the range back in).
4. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

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## Avoid Service Checklist

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

### OCCURRENCE

### POSSIBLE CAUSE/SOLUTION

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**Range is not level.**

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When oven is level, cooktop may appear out of alignment if counter top is not level.

Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.

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**Cannot move appliance easily.  
Appliance must be accessible for service.**

Cabinets not square or are built in too tight. Contact builder or installer to make appliance accessible.

Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.

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**Surface elements too hot or not hot enough.**

Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings indicate relative heat settings and will vary slightly.

Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

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**Drip bowls are pitting or rusting.**

Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover.

Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.

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**Drip bowls turning color or distorted out of shape.**

Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. **DO NOT** use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your dealer.

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**Surface element does not heat.**

No power to range. Check steps under "Entire Appliance Does Not Operate" in this section.

Low heat setting. At extremely low heat settings, the surface element indicator may come on before the surface element starts to operate. Turn the control to a slightly higher setting until the element comes on.

Surface elements not seated properly in terminal. Turn control to OFF. Be sure surface element is COOL. Lift out surface element. Position element properly, following instructions under **General Cleaning**.

Incorrect control is on. Be sure to use the correct control for the element to be used.

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**Oven light (some models) does not work.**

Burned-out or loose bulb. Follow the instructions under **Changing Oven Light (some models)** to replace or tighten the bulb.

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**Entire appliance does not operate.**

Be sure electrical cord is securely plugged into the electrical outlet.

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Service wiring not complete. Contact your dealer, installing agent or authorized servicer.

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Power outage. Check house lights to be sure. Call your local electric company.

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Controls are not set properly. See instructions under **Setting Oven Controls**.

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**Oven smokes excessively during broiling.**

Oven door is closed. Door should be open to broil stop position during broiling.

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Meat too close to the element. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation.

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Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.

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Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.

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Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

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**Poor baking results.**

If baked food items are too dark on top or bottom, allow the oven to preheat to set temperature before placing food in oven. Set temperature 25°F (12°C) lower than recommended. Make sure the proper rack position is used when baking. If food is not done after recommended time, increase the set temperature 25°F (12°C).

# Galaxy Range Warranty

## **FULL ONE YEAR WARRANTY ON ALL PARTS**

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

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

**WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER 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. 817 WA Hoffman Estates, IL 60179

**To Further Add To The Value Of Your Range,  
Buy a Sears Maintenance Agreement.**

<b>Years of Ownership Coverage</b>	<b>1st Year</b>	<b>2nd Year</b>	<b>3rd Year</b>
1. Replacement of Defective Parts	<b>W</b>	<b>MA</b>	<b>MA</b>
2. Annual Preventive Maintenance Check at your request	<b>MA</b>	<b>MA</b>	<b>MA</b>

**W - Warranty      MA - Maintenance Agreement**

Your Galaxy Range is designed, manufactured and tested to provide years of dependable operation. Yet any home appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program for your product.

The table above shows the numerous benefits our Sears Maintenance Agreement offers over and above those provided by our Sears Warranty.

**For information on purchasing a Sears Maintenance Agreement call 1-800-827-6655.**