

# SEARS Kenmore

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### USE AND CARE

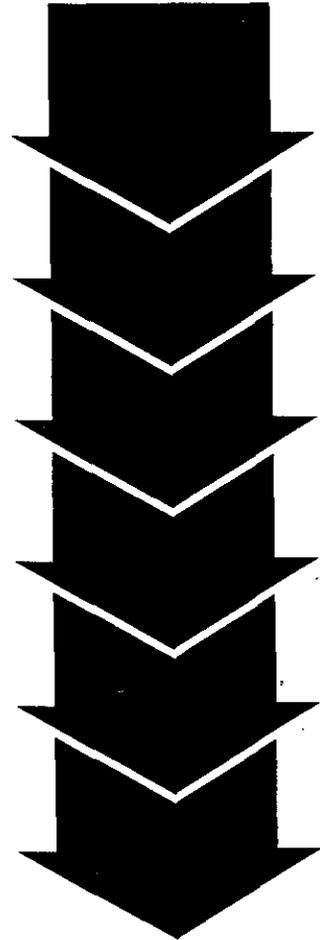
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MODELS 45221  
45320  
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# USE • CARE • SAFETY MANUAL

MNM234(SR10069)



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# IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

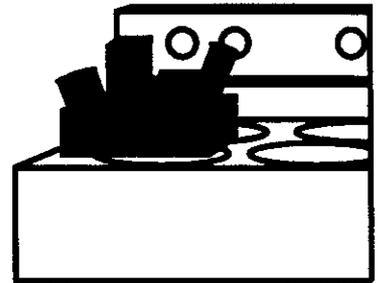
## SAVE THESE INSTRUCTIONS

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



**Teach children not to play with control knobs or any other part of the range.**

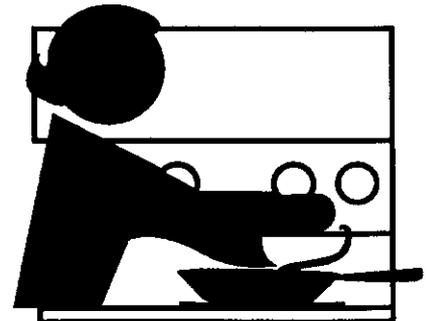
**Never leave children alone or unattended where a range is in use.**



### Caution:

**Never store things children might want above a range.**

**Never let anyone climb, sit or stand on the range. They might be injured on a hot surface.**



**Never leave an oven door open when you are not watching.**



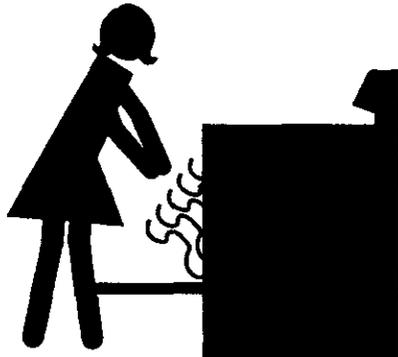
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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol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

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

**CAUTION:**

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



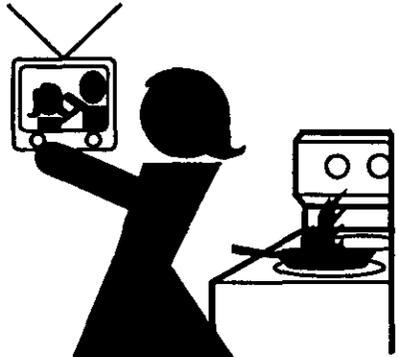
Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

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



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

Never let pot handles stick out over the front of the range. Turn handles in so that they cannot be bumped into. Keep the handles away from other hot surface elements/burners.



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

# IMPORTANT SAFETY INSTRUCTIONS

**Keep this book for later use.**

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

**Choose pots and pans with flat bottoms, large enough to cover the entire cooktop element. This will cut down the risk of setting potholders or clothing on fire with an uncovered element and waste less energy.**

**Always use care when touching cooktop elements, areas near cooktop elements, oven heating elements or inside the oven. Heating elements could be hot enough to burn you even if they are dark in color. The oven vent duct and oven door may also become hot during range use.**

**Always change oven rack positions while oven is cool.**

**After broiling, always take the broiler pan out of the range and clean it. Leftover grease in the broiler pan can catch on fire next time you use the pan.**

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

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

**Always follow cleaning instructions in this book.**

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

**Always keep the range and oven clean. Food and grease are easy to ignite. Clean the range, oven and vent hoods regularly.**

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

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

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

**Always keep the appliance 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 elements.**

**Never try to repair or replace any part of the range unless instructions are given in this book. All other work should be done by a skilled technician.**

**Never heat unopened food containers. Pressure buildup may make container burst and cause injury.**

**Never leave jars or cans of fat or drippings on or near the range. Never let grease build up on your range. You can keep grease fires from starting if you clean up grease and spills after each range use.**

**Never use aluminum foil to line drip bowls or oven bottoms. Improper use of foil could start a fire or cause electrical shock.**

**Never block free airflow through the oven vent.**

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

**Never put removable heating elements in water.**

**Never use the cooktop without reflector pans or drip bowls being in place. If these pans or bowls are not there during cooking, wiring or other range parts may be damaged.**

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

**Clean only parts listed in manual.**

**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.**

**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 continuous clean oven (some models).

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**Read and understand this information NOW!**

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

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

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

## COOKTOP GREASE FIRE

**Never pick up a flaming pan...Instead:**

- 1. Turn off the element.**
- 2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.**

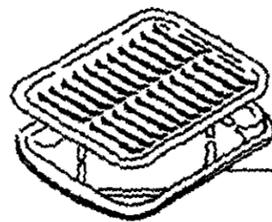
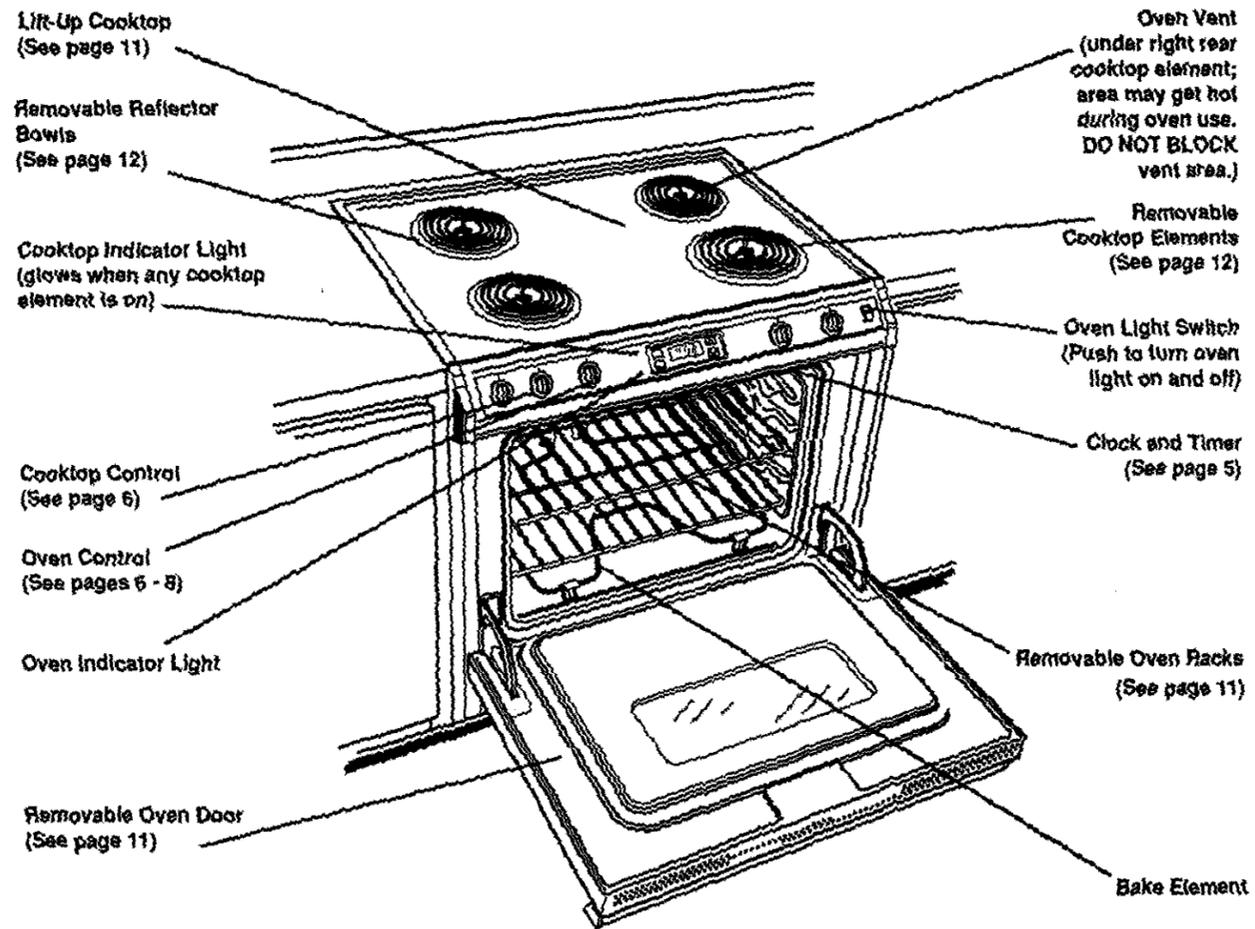
## OVEN FIRE

- 1. Close oven door and turn controls off.**
- 2. If fire continues, throw baking soda on the fire.**

# YOUR RANGE

## IMPORTANT:

The model and serial number of your oven can be found on a tag located below the lift-up cooktop, at the rear.



**BROILER PAN & GRID**  
(SEE PAGES 8 and 10)

## CLOCK AND TIMER

The CLOCK and TIMER are operated by four touch pads.

The CLOCK and TIMER do not control the oven.



### TO SET THE TIME OF DAY CLOCK

1. Press CLOCK.
2. Use the UP or DOWN touch pad to set the correct time of day.
3. The clock will start keeping time and the words "SET TIME" will disappear within the next 60 seconds.

### TO SET THE TIMER

The TIMER displays hours and minutes. The maximum setting is 9 hours and 45 minutes on the TIMER. Seconds will be displayed during the countdown of the last minute only. The TIMER will beep when one minute remains in the countdown. Seconds will be displayed during the last minute countdown. "HR:MIN" will disappear from display.

1. Press TIMER ON/OFF. "00" appears and "SET TIMER" flashes. "HR:MIN" appears.
2. Select the desired time using the UP or DOWN touch pad. The TIMER will begin to count down and "SET TIMER" will disappear about 4 seconds after you select the time. If you do not wish to wait 4 seconds, press TIMER and the countdown will begin immediately.

### TO RESET THE TIMER

To reset the timer during countdown use the Up or Down pads. "SET TIMER" will flash and you can reset the Timer. The Timer will count down from the new time you select and "SET" will disappear in about 4 seconds.

### TO CANCEL THE TIMER

If you wish to cancel the TIMER while it is counting down, press TIMER ON/OFF. The word "TIME" will disappear from the display and the display will return to the time of day.

If you wish to cancel the TIMER while "SET TIMER" is flashing in the display, press TIMER ON/OFF twice.

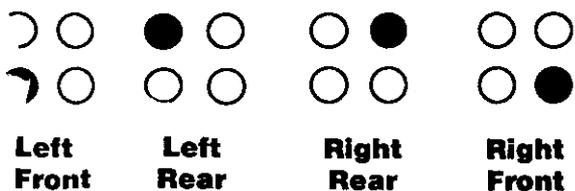
### END-OF-CYCLE TONE

The END-OF-CYCLE tone will sound when the TIMER countdown is complete. The display will show ".00" and you will hear a series of beeps. Press TIMER ON/OFF or CLOCK to stop the tone.



## COOKTOP COOKING

Sign near each cooktop control knob shows which element is turned on by that knob.

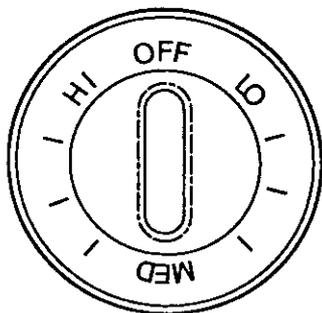


### Operate cooktop controls:

Push to turn.

Set on or between marks for desired heat.

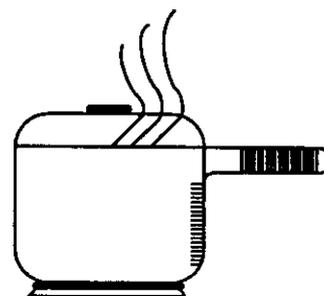
Indicator light will glow when any cooktop element is on.



**COOKTOP CONTROL**

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

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



When the oven is on, heated air moves through a vent under the right rear cooktop element. This hot air may make pot handles hot or melt plastic items left too near the vent. The vent is necessary for proper oven performance. Do not block it.



**Never line the bowls below cooktop elements with aluminum foil. Foil can block normal heat flow and damage the range. This is especially true if foil blocks the oven vent tube under the right rear cooktop element.**

## OVEN COOKING

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

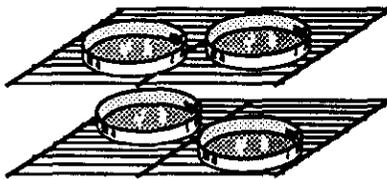
Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

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

- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- Place pans on the oven racks with 1" - 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.



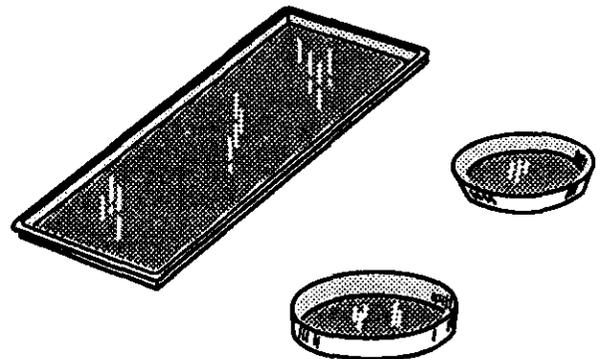
2 cake layers



4 cake layers

- When baking several items stagger pans so that no pan is directly above another.
- Always turn oven to OFF before removing food.
- During baking, avoid frequent door openings. Keep oven door open as short a time as possible.
- Let the oven preheat thoroughly before cooking baked products. Watch the indicator light and put the food in the oven promptly after the light goes out.

- Avoid opening the door too often to check the food during baking as heat will be lost. This may cause poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure the underside of the pan is shiny too. Darkened undersides will absorb the heat and may cause over browning on the bottom of your food.



- Oven temperatures should be reduced 25 degrees below recommended temperatures if exterior of pan is predarkened, darkened by age or oven proof glass.
- There may be some odor when the oven is first used. This is caused by the heating of new parts and insulation.
- Do not cover an entire oven rack with foil. The foil can block normal heat flow and cause poor baking results. Do not place any foil directly above the bake element. Foil used on the oven bottom under the element may damage the oven surface; therefore, it should not be used.
- Cookies should be baked on flat cookie sheets without sides to allow the air to circulate properly.
- When recipes require preheating, have food nearby before you open the oven door. If the oven door is allowed to remain open for more than a brief time, the preheat temperature will be lost.
- Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Use residual heat when baking rolls or precooked deserts.

# 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 oven. The recommended rack position and cooking time can be found in the chart at right.
- The closer the food is to the broil burner, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the burner lets the meat cook to the center while browning outside. Side one should be cooked 1-2 minutes longer than side two.
- **Your oven door should be open to the broil stop position while broiling. If the door is closed the food will roast and not broil.**
- Use only the broiler pan and grid that came with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter, smoke or fire.
- **Do not preheat when broiling.** Preheating may cause the thermostat to cycle the broil burner off and on. For even broiling on both sides, start the food on a cold pan.
- Trim the outer layer of fat from steaks and chops. Slit the fatty edges to keep the meat from curling.
- For maximum juiciness, salt the first side just before turning the meat. Salt the second side just before serving.
- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking and broil with skin side down. It is not necessary to turn fish.
- **Never leave a soiled broiler pan in the range.** Grease in the pan may smoke or burn the next time the oven is used.
- **Be sure you know the correct procedure for putting out a grease fire. See the section on safety.**



**Do not cover the entire broiler grid with foil. Poor drainage of hot fat may cause a broiler fire. If a fire starts, close the oven door and turn controls off. If fire continues, throw baking soda on the fire. Do not put water on the fire.**

## POSITIONING BROILER PAN

Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak – 1" Thick		
Rare	4	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.

## CONTINUOUS-CLEANING OVEN FINISH

The rough surfaces in your oven have a continuous-cleaning finish. Spatters spread and fill the pores of this special finish and then gradually burn away at medium to high temperatures.

Heavy spillovers or bollovers need a little help from you:

- Use clear water and a detergent or a cleanser such as Fantastik®, Liquid Ajax®, Top Job®, Liquid Lysol® or Mr. Clean®, mixed in water, and a soft cloth or nylon brush to clean any heavy spillovers.
- Do not use paper towels or sponges because particles of these materials will rub off and clog the pores of the oven finish.
- Crusty and varnish-like stains clog the pores in the finish and must be removed or broken up before cleaning takes place. They can be loosened by gently tapping the stain with a wooden or plastic utensil.
- After cleaning the oven surface, rinse it well using three tablespoons of vinegar mixed with a quart of cold water. Blot up excess liquid.
- Never scrape or use abrasive materials such as scouring powders, commercial oven cleaners or steel scouring pads for cleaning up spillovers. These materials will scratch and damage the finish.

The remaining soil will gradually burn off with normal oven use.

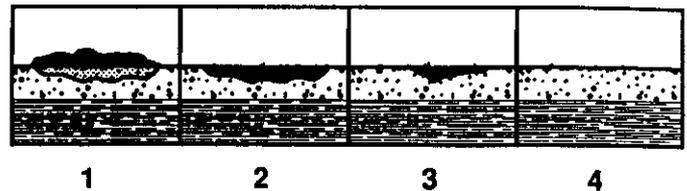
The oven will appear presentably clean, but some spatters may be present.

The higher the oven temperature, the faster the cleaning action. Cleaning time depends on type and amount of soil, oven temperature and length of oven use.

If stubborn stains remain after normal oven use, you can operate the oven empty at 400°F for additional continuous cleaning action.

Some foods may leave a discoloration even when the surface is clean.

The continuous-cleaning process is illustrated below:



1. A spillover has formed a mound of soil.
2. The spillover has been wiped up.
3. Amount of soil remaining after four hours of oven use at 400°F.
4. After eight hours of oven use at 400°F, the soil is removed.

You can protect the oven bottom from spillovers by using a piece of foil under your utensil. Cut the foil slightly larger than the pan and turn up the edges. Use two oven racks and put the foil on the lower rack below the pan. **Do not use foil on the same rack as the pan. This will reflect heat away.**



**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.**

Avoid spilling salt on the continuous-cleaning finish. Salt may become trapped in the pores and may cause rusting.

**Never use oven cleaner on the continuous-cleaning finish. Such cleaners will damage the finish.**

# CLEANING TIPS

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	Detergent, warm water, soft cloth	<b>Do not use abrasive cleaners, steel wool or plastic scouring pads. Dry thoroughly after cleaning.</b>
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 ( <b>pan only</b> )	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 the top edge.	Do not allow water to run down inside opening 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 surfaces — inside of oven door	Detergent, warm water, paper towel, dry cloth	If acids 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 & water when cooled and then rinse. Polish with a dry cloth.
Porcelain enameled cooktop	Cleansing powder or steel wool pad	
Painted surfaces — front of oven door, sides of range	Detergent, warm water, paper towel, dry cloth	If acidic foods (such as tomatoes or lemon juice) 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. 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. <b>DO NOT use oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.</b>
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 spillover, residue or ash accumulates around the bake element, gently wipe the cooled element with warm water.
Standard porcelain oven finish—Porcelain enameled (smooth) areas of continuous-cleaning ovens	Detergent, warm water, scouring pad or soap-filled steel wool pad or oven cleaner	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.
Continuous-cleaning oven finish	See special instructions on previous page.  <b>DO NOT USE OVEN CLEANER ON THE CONTINUOUS-CLEANING OVEN FINISH.</b>	

## REMOVABLE OVEN DOOR

The oven door can be removed for cleaning.

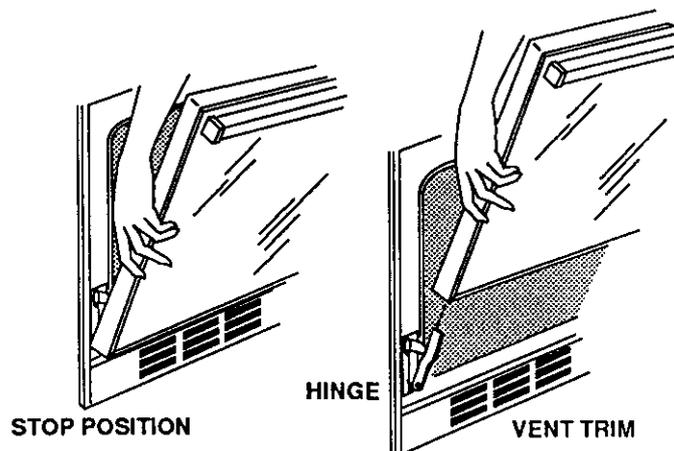
### To remove:

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

**NOTE:** When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the oven. 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

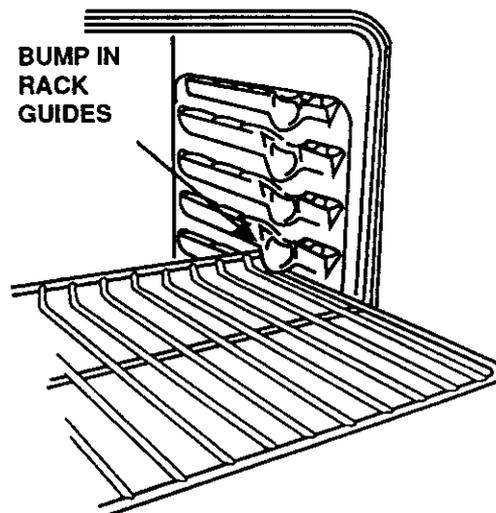
Be careful not to scratch the oven finish when installing or removing oven racks.

### 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.

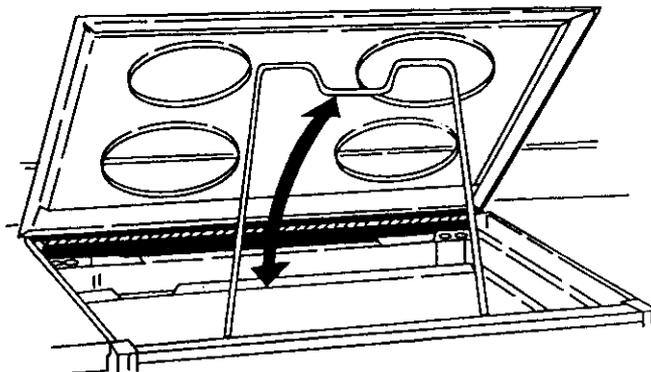


## LIFT-UP COOKTOP

To raise the cooktop so the area underneath can be cleaned, grasp the cooktop at the front and lift up.

The range has a support to hold the cooktop while cleaning. Raise the support as shown in the illustration.

**Porcelain enamel can chip if dropped. Handle porcelain enameled cooktops carefully.**



## REMOVABLE KNOBS

All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the OFF position before removal.

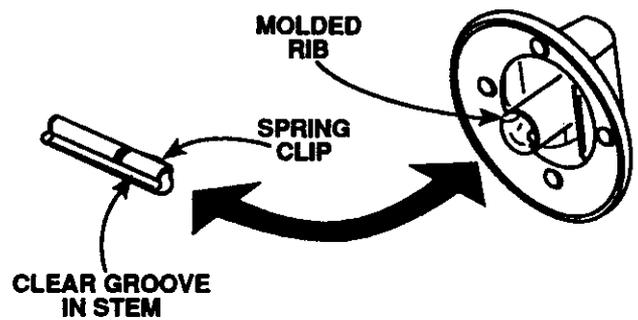
Hint: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.



**Caution:** Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs and the spring clip on the stems. If this happens, the knobs will fit loosely.

### To replace the knob:

1. The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration).
2. Check the inside of the knob and find the molded rib.
3. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



**Note:** Be sure to replace knobs on correct stems from which they came.

## REMOVABLE COOKTOP UNITS

The cooktop elements can be unplugged and the bowls removed for cleaning.

**Be sure all cooktop unit control knobs are turned off and elements are cool before you remove or replace a cooktop unit.**

### To remove:

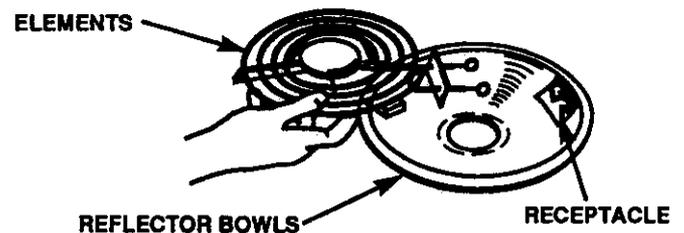
1. Grasp element, tilt it upward slightly to clear the bowl, then pull away from the receptacle. The element will not sit level when replaced if it is forced too far upward when removed.
2. For models with porcelain enameled reflector bowls, remove the chrome trim ring.
3. Lift out the bowl.

Do not put the element into water. It cleans itself when heated during normal use.

### To replace:

1. Replace the bowl. Be sure the receptacle is showing in the bowl opening.
2. For models with porcelain enameled reflector bowls, replace chrome trim ring.
3. Slide the plug of the element firmly into the receptacle and lower the element into place.

**IMPORTANT:** Never operate a cooktop element without the bowl in place. This can cause scorching of the cooktop, burning of wiring insulation and loss of energy.



**CAUTION:** Do not pull element up more than 1/2" or damage to the receptacle will occur.

## REPLACING THE OVEN LIGHT

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

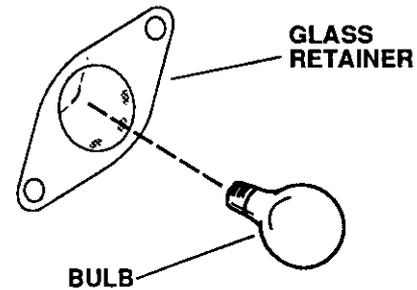
Do not touch hot oven bulb. Do not touch oven bulb with wet hands. Do not wipe oven light area with wet cloth.

Never touch the electrically live collar on the bulb when replacing it.

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

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.

**Note:** We recommend you use a 40 watt appliance bulb that is no longer than 3 1/2". The bulb is available at your Sears Store or Sears Service Center.



## 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 Sears Service Center for help. When calling, have this manual and your Repair Parts List handy with the model, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>Range does not work; totally inoperative</li> </ul>	<ul style="list-style-type: none"> <li>No power to range</li> </ul>	<ul style="list-style-type: none"> <li>Check household circuit breaker or fuse.</li> <li>Check cord (if equipped) to be sure it is plugged in.</li> </ul>
<ul style="list-style-type: none"> <li>Oven does not heat; cooktop elements OK</li> </ul>	<ul style="list-style-type: none"> <li>Oven controls set incorrectly</li> </ul>	<ul style="list-style-type: none"> <li>Check oven control.</li> </ul>
<ul style="list-style-type: none"> <li>Cooktop does not work; oven OK</li> </ul>	<ul style="list-style-type: none"> <li>Element(s) unplugged</li> <li>Improper operation of control</li> </ul>	<ul style="list-style-type: none"> <li>Check element connections by removing and re-plugging element(s) firmly.</li> <li>Be sure knob is pushed in while turning.</li> </ul>
<ul style="list-style-type: none"> <li>Foods do not bake properly</li> </ul>	<ul style="list-style-type: none"> <li>Oven not preheated long enough</li> <li>Improper rack or pan placement</li> <li>Oven vent blocked or covered</li> <li>Improper use of foil</li> <li>Improper temperature setting for utensil used</li> <li>Recipe not followed</li> <li>Range and oven rack not level</li> <li>Using improper cookware</li> </ul>	<ul style="list-style-type: none"> <li>Be sure to preheat: until indicator light goes out.</li> <li>Maintain uniform air space around pans and utensils; see cooking hints section.</li> <li>Reflector bowl must have hole in center over oven vent.</li> <li>Foil use <b>not</b> recommended.</li> <li>Reduce temperature 25° for glass or dull/darkened pans.</li> <li>Is recipe tested and reliable?</li> <li>Check the installation section for leveling instructions.</li> <li>See cooking hints.</li> </ul>
<ul style="list-style-type: none"> <li>Oven temperature seems inaccurate</li> </ul>	<ul style="list-style-type: none"> <li>Thermostat calibration</li> </ul>	<ul style="list-style-type: none"> <li>See adjustments described after this section.</li> </ul>

# BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>Foods do not broil properly</li> </ul>	<ul style="list-style-type: none"> <li>Improper rack position</li> <li>Oven preheated</li> <li>Improper utensil used</li> <li>Improper broiling time</li> <li>Door is closed</li> </ul>	<ul style="list-style-type: none"> <li>Check broil pan placement in broiling section.</li> <li>Do not preheat when broiling.</li> <li>Use broiler pan and grid supplied with range.</li> <li>Check broiling chart in broiling section.</li> <li>Check to insure door is open to broil position.</li> </ul>
<ul style="list-style-type: none"> <li>Oven smokes</li> </ul>	<ul style="list-style-type: none"> <li>Dirty oven</li> <li>Broiler pan full of grease left in oven</li> </ul>	<ul style="list-style-type: none"> <li>Check for heavy spillover.</li> <li>Clean pan and grid after each use.</li> </ul>
<ul style="list-style-type: none"> <li>Oven light does not work</li> </ul>	<ul style="list-style-type: none"> <li>Light switch in off position</li> <li>Light bulb burned out</li> </ul>	<ul style="list-style-type: none"> <li>Check switch setting.</li> <li>Check or replace light bulb; see cleaning and care instructions.</li> </ul>
<ul style="list-style-type: none"> <li>Heavily soiled or stained cooktop cannot be satisfactorily cleaned</li> </ul>	<ul style="list-style-type: none"> <li>Spills were not wiped up promptly</li> </ul>	<ul style="list-style-type: none"> <li>See the instructions, under Cleaning Tips.</li> </ul>
<ul style="list-style-type: none"> <li>Continuous-cleaning oven finish looks soiled</li> </ul>	<ul style="list-style-type: none"> <li>Heavy spillovers were not wiped up.</li> </ul>	<ul style="list-style-type: none"> <li>See continuous-cleaning oven information in Use and Care section.</li> </ul> <p>NOTE: The continuous-cleaning oven finish will not keep your oven spotless, only presentably clean.</p>

## THERMOSTAT ADJUSTMENTS

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

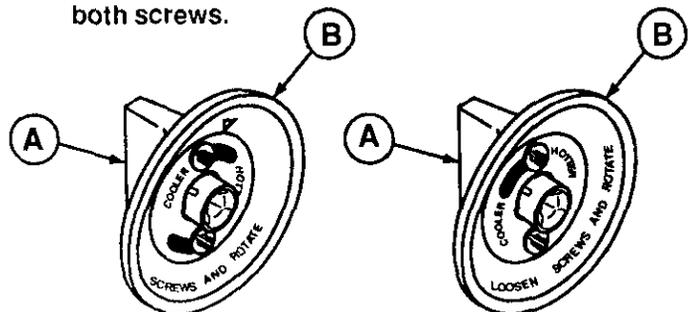
If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temp knob 25°F higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

### To adjust knob:

1. Turn OVEN CONTROL knob to OFF and remove the knob by pulling straight off.
2. Look at the back of the knob. The arrow pointing to the center of the upper screw indicates the original factory setting. The knob can be adjusted up to 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 COOLER

MAKES OVEN HOTTER

# KENMORE ELECTRIC RANGE WARRANTY

Dear Customer:

Our constant efforts are directed toward making sure your new Kenmore Range will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.

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

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

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

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

## FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

## WE SERVICE WHAT WE SELL

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

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

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

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

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

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

W - Warranty MA - Maintenance Agreement

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

**Kenmore® America's Best Selling Appliance Brand**

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