

Galaxy

ELECTRIC RANGE

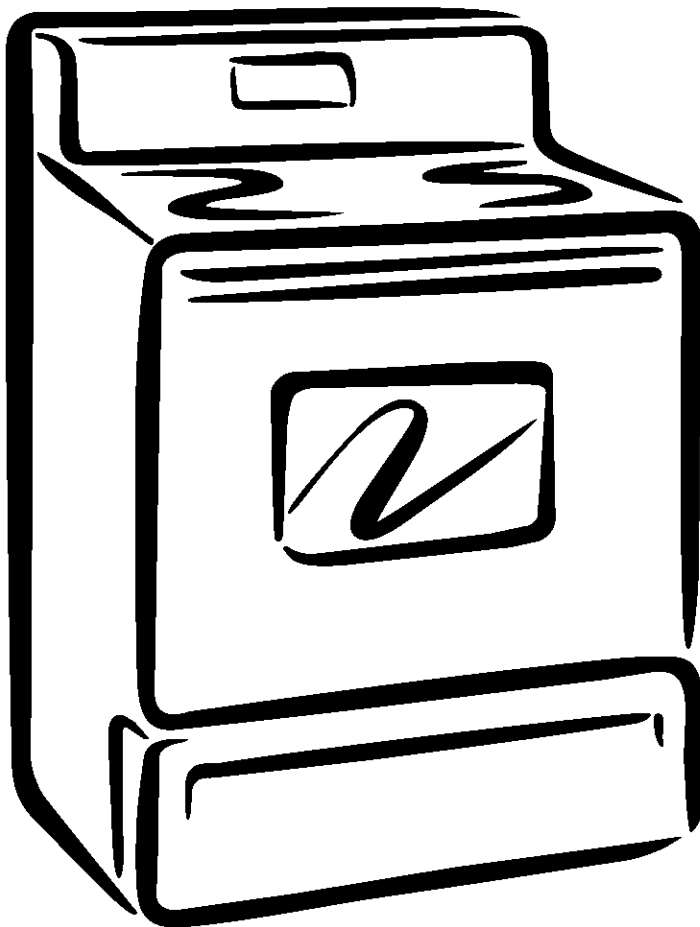
Use & Care Guide

ESTUFA ELÉCTRICA

Manual del Usuario

Model No.

790.60031



ENGLISH

ESPAÑOL

Table of Contents

Free-Standing Range Warranty	2
Product Record	2
IMPORTANT SAFETY INSTRUCTIONS	3-5
Serial Plate Location	5
Range Features	6
Before Setting Oven Control	7
Setting Surface & Oven Controls	7-8
Care & Cleaning	9-11
Before You Make a Service Call	12-13
Sears Service	14
Español	15-28

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. This serial plate is located on the right side of the oven front frame in the storage drawer or lower panel compartment area. **See page 5** of this Use & Care Guide for the serial plate location.

Model No. 790.

Serial No. _____

Date of Purchase _____

Save these instructions and your sales receipt for future reference.

Free-Standing 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. 817WA Hoffman Estates, IL 60179

WE SERVICE WHAT WE SELL

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 12,000 trained repair specialists and access to over 4.2 million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

Sears Maintenance Agreements

Your Kenmore appliance is designed, manufactured and tested to provide years of dependable operation. Yet any major appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

The Sears Maintenance Agreement

- Is your way to buy tomorrow's service at today's price.
- Eliminates repair bills resulting from normal wear and tear.
- Provides for non-technical and instructional assistance.
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your appliance is in proper running condition.

Some limitations apply. For more information, call 1-800-827-6655.

For information concerning Sears Canada Maintenance Agreements, call 1-800-361-6665.

Important Safety Instructions

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

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ 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 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 electrical code requirements.** Install only per installation instructions provided in the literature package for this range.
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the 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.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.
- **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

- 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, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the Installation Instructions for proper anti-tip bracket installation.



⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and 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 or warmer drawer (if equipped) for storage.

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

⚠ WARNING Never Use Your Appliance for Warming or Heating the Room.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **Do Not Leave Children Alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface units and oven heating elements may be hot even though they are dark in color. 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 cook top, surfaces facing the cook top, 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.
- **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 potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause 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 range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating 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 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.
- **Never Leave Surface Elements Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do Not Immerse or Soak Removable Heating Elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

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. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean Ventilating Hoods Frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

COIL COOK TOP MODELS

- **Make Sure Reflector 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 drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. Improper installation of these liners may result in risk of electric shock, or fire.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer (if equipped)**—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 vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. 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 oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- **Protective Liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

Important Safety Instructions

IMPORTANT SAFETY NOTICE

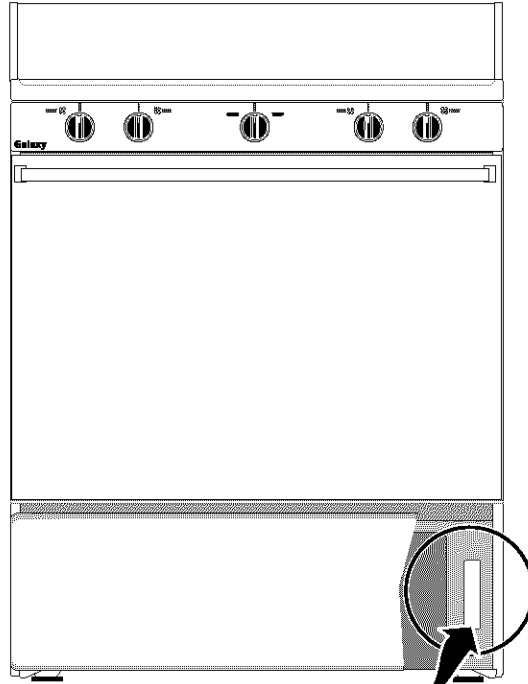
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

SERIAL PLATE LOCATION

You will find the model and serial number printed on a serial plate. The serial plate is located on the right side of the oven front frame behind the storage drawer or lower front panel.

Please see the illustration for exact location.

Remember to record the serial number for future reference (See page 2 under Product Record).



**Serial plate location:
Remove lower storage drawer
or front panel.
Serial plate is located
on right side of range frame.**

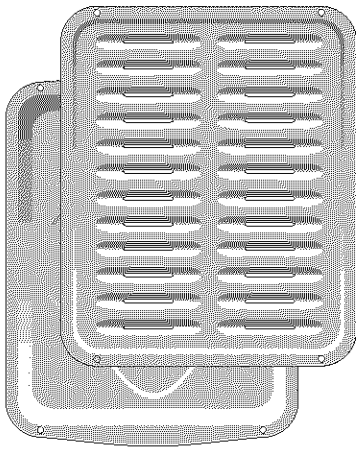
ENGLISH

Range Features

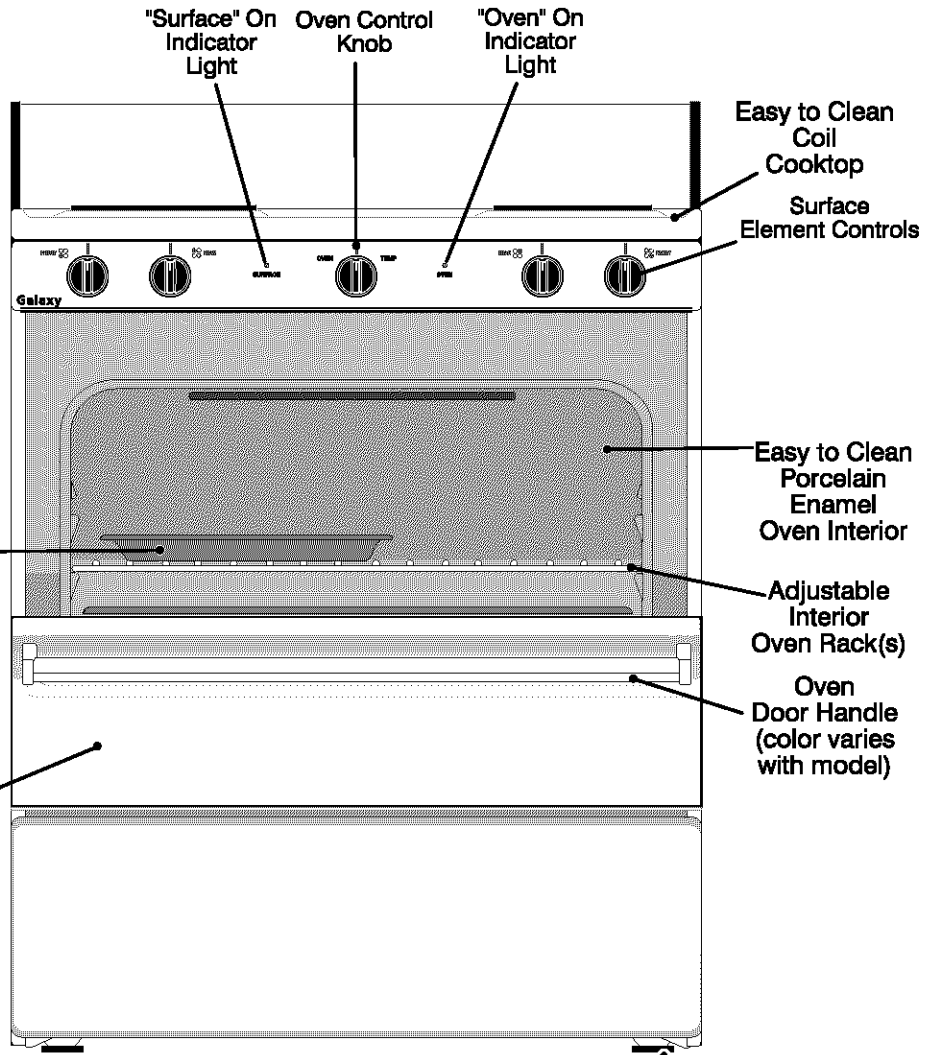
Note: The features of your range will vary according to model.

Your Electric Range Features At a Glance

(1) Broil Pan and
(1) Broil Pan Insert



Full Width
Oven Door
(styles and
color vary by
model)



Coil Element Cooktop

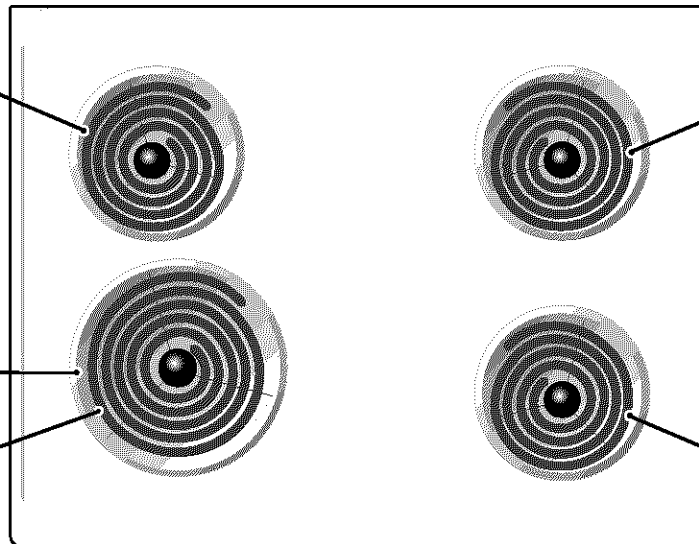
Removable
6" Coil Surface
Element

Removable
6" Coil Surface
Element

Removable
Drip Bowls
(colors may
vary by model)

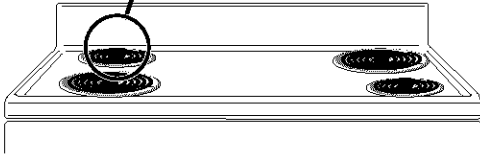
Removable
8" Coil Surface
Element

Removable
6" Coil Surface
Element



Before Setting Oven Control

OVEN VENT LOCATED UNDER LEFT REAR ELEMENT



Oven Vent Location

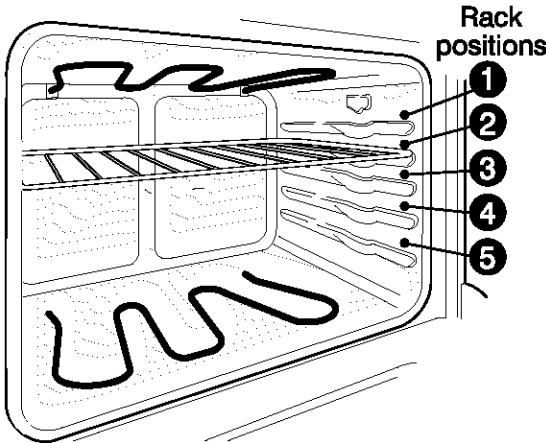
For models equipped with coiled surface elements, the oven vent is located **under the left rear surface element**. When the oven is on, warm air flows through the left rear element. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK THE OVEN VENT.**

Arranging Oven Racks

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.



RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

Food	Rack Position
Broiling meats, chicken or fish	1, 2 or 3
Cookies, cakes, pies, biscuits & muffins	3 or 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	4 or 5
Turkey, roast or ham	5

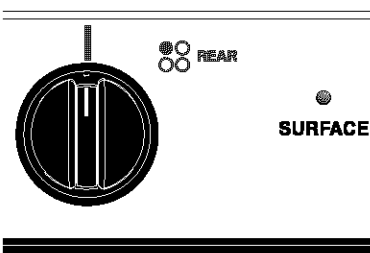
Setting Surface & Oven Controls

To Operate the Surface Elements:

- Place cooking utensil on the surface element.
- 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 setting. Use the settings as a guide and adjust the control knob as needed.
- When cooking is completed, turn the surface element off before removing the pan. Note: The **Surface** indicator light will glow when one or more elements are turned on. A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface elements 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.

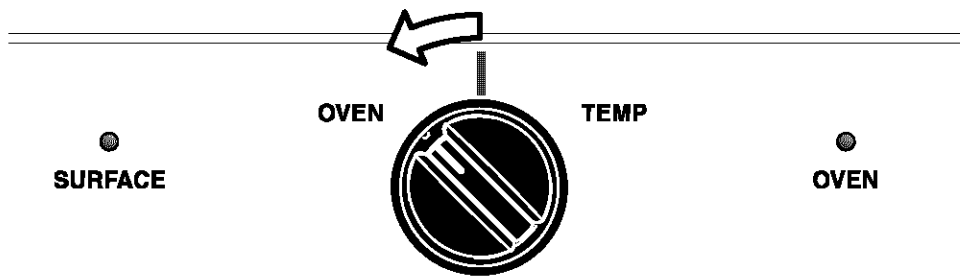
STANDARD SURFACE ELEMENTS



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
LOW (SIM)	Keep warm, melt, simmer

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 surface elements.

Setting Surface & Oven Controls



READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various functions of the oven as described below. Note: The **Oven** indicator light will glow when the oven is turned on when baking or broiling. A quick glance at this indicator light when cooking is finished is an easy check to be sure the oven is turned off.

To Bake

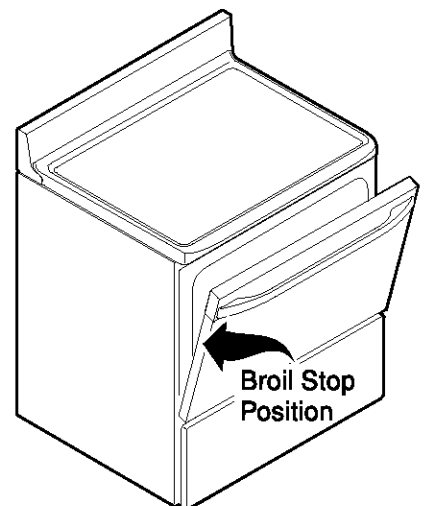
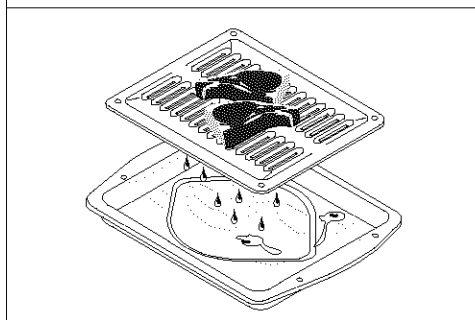
1. Arrange oven racks while the oven is still cool. See “Arranging Oven Racks” under **Before Setting Oven Control**.
2. Turn the Oven Control knob **counterclockwise** to the desired temperature.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the Oven Control knob to **OFF**.

To Broil

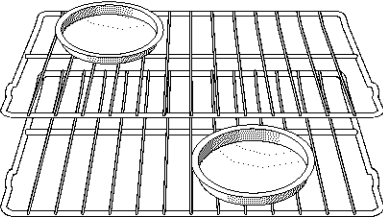
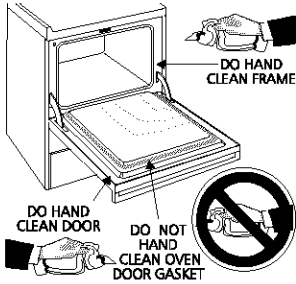
1. Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (lower position).
2. Turn the Oven Control **counterclockwise** to Broil. Most foods can be broiled at the Broil setting. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in the oven.
3. Place the insert on the broiler pan, then place the food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert 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 Oven Control 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.

The broiler pan and the insert allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite.



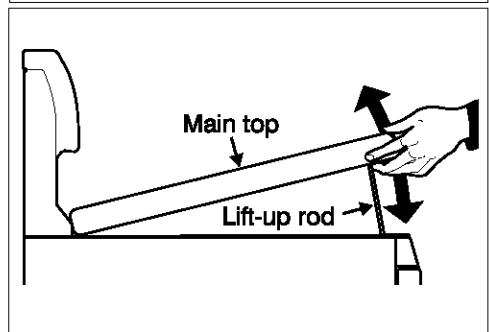
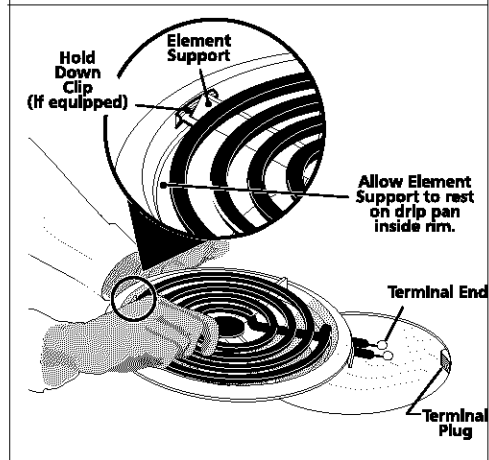
Care & Cleaning

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft then push the knob into place.
Chrome Control Panel, Decorative Trim	<i>Before cleaning the control panel</i> , 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 dishcloth. Rinse with clean water using a dishcloth. 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.
Porcelain Enamel Broiler Pan and Insert, Door Liner, Body Parts, Warmer Drawer (if equipped)	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</i> , 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. DO NOT use spray oven cleaners on the cooktop.
Oven Racks 	Remove oven racks and clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry. 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 easier into the rack positions).
Oven door 	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water. DO NOT clean the oven door gasket. The oven door gasket is made of a silicone rubber material on non self-cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

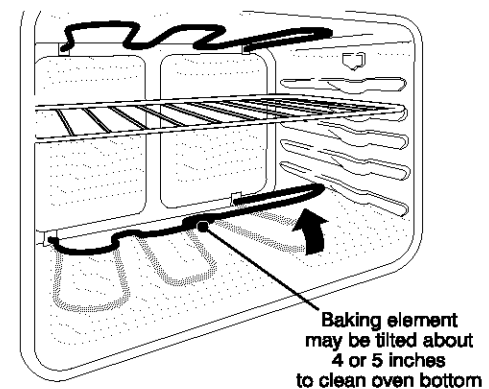
Care & Cleaning

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.

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.



CAUTION Never immerse a surface element in water.

To Remove the Surface Elements and Drip Bowls

1. Lift the edge of the drip bowl across from the terminal end. **Lift the surface element and drip bowl together** just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from the terminal plug. If equipped, **DO NOT** remove the hold down clip from the drip bowl.

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. Always 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. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold down clip, align the element support opposite the terminal end with the slot in the hold down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of pans sliding off the element.

To Raise the Top for Cleaning

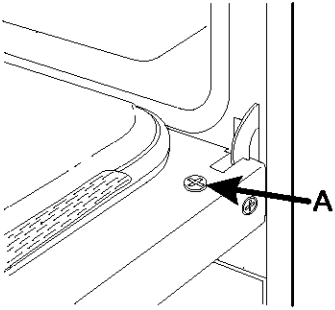
1. Grasp the sides and lift from the front. Lift-up rods will support the top in a raised position. Only lift the top far enough to allow the support rods to snap into place.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower the top, gently push back on each rod to release the notched support. Hold the range top and slide the lift rods down into the range frame.

Cleaning Oven Bottom

The bake element is designed to be gently tilted up using your hand from the front of the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.

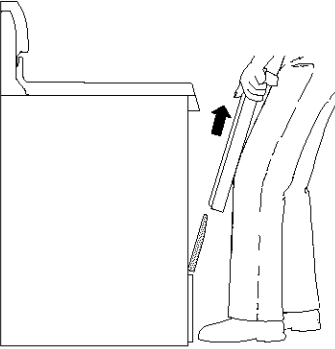
Care & Cleaning

To Remove and Replace Oven Door



To Remove Oven Door:

1. Open the door.
2. Remove screws located on the inside of the oven door near the hinges **A** (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 **Care & Cleaning** table.



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.

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

Before You Call

Solutions to Common Problems

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

Range is not level.	<p>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 oven rack is level.</p> <p>Be sure floor is level and is strong and stable enough to adequately support range.</p> <p>If floor is sagging or sloping, contact a carpenter to correct the situation.</p> <p>Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</p> <p>Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.</p>
Surface element too hot or not hot enough.	<p>Incorrect control setting. Make sure the correct control is on for the surface element to be used.</p> <p>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.</p>
Surface element does not heat.	<p>No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this Before You Call Checklist.</p> <p>Incorrect control setting. Make sure the correct control is on for the surface element to be used.</p> <p>Element not making contact in block. Follow instructions under "Surface Elements and Drip Bowls" in the Care & Cleaning section.</p>
Entire appliance does not operate.	<p>Make sure cord/plug is plugged tightly into outlet.</p> <p>The time of day must first be set in order to operate the oven.</p> <p>Service wiring is not complete. Contact your authorized Sears Service Center for assistance.</p>
Oven smokes excessively during broiling.	<p>Control(s) not set properly. Follow instructions under Setting Oven Controls.</p> <p>Make sure oven door is opened to broil stop position.</p> <p>Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.</p>

Before You Call

Solutions to Common Problems

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

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.

Drip bowls turning color or distorted.

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 bowls may be purchased from your **Sears Service Center**.

Poor baking results.

Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time.

Flames inside oven or smoking from vent.

Your oven will most likely smoke after a spillover has occurred ... this is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on bottom of oven. Wipe up excessive spillovers immediately.

ENGLISH

Get it fixed, at your home or ours!

For repair of major brand appliances **in your own home...**
no matter who made it, no matter who sold it!

1-800-4-MY-HOME® Anytime, day or night
(1-800-469-4663) (U.S.A. and Canada)

www.sears.com

www.sears.ca

For repair of carry-in products like vacuums, lawn equipment,
and electronics, call for the location of your nearest
Sears Parts and Repair Center.

1-800-488-1222 Anytime, day or night (U.S.A. only)

www.sears.com

For the replacement parts, accessories and owner's manuals
that you need to do-it-yourself, call **Sears PartsDirectSM!**

1-800-366-PART 6 a.m. – 11 p.m. CST, 7 days a week
(1-800-366-7278) (U.S.A. only)

www.sears.com/partsdirect

To purchase or inquire about a Sears Service Agreement
or Sears Maintenance Agreement:

1-800-827-6655 (U.S.A.)

7 a.m. – 5 p.m. CST, Mon. – Sat.

1-800-361-6665 (Canada)

9 a.m. – 8 p.m. EST, M – F, 4 p.m. Sat.

Para pedir servicio de reparación a
domicilio, y para ordenar piezas:

1-888-SU-HOGARSM
(1-888-784-6427)

Au Canada pour service en français:

1-800-LE-FOYER^{MC}
(1-800-533-6937)
www.sears.ca

SEARS
HomeCentral®