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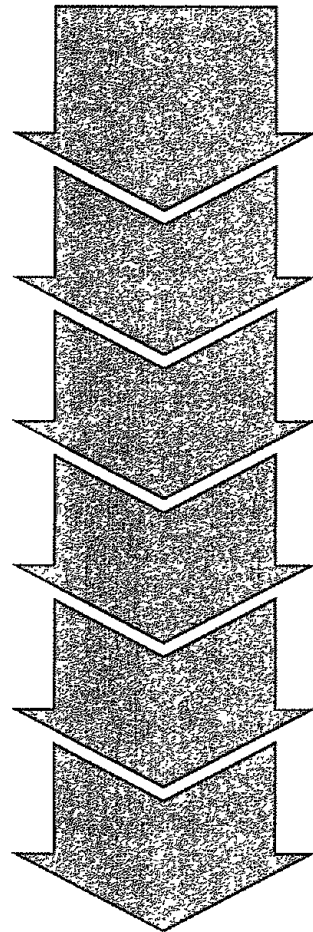
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WARRANTY back cover

MODELS 73331 73338 73521
 73525 73528 75939

SEARS

Kenmore



USE • CARE • SAFETY

MANUAL

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

—WHAT TO DO IF YOU SMELL GAS

• Do not try to light any appliance.

• Do not touch any electrical switch; do not use any phone in your building.

• Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

• If you cannot reach your gas supplier, call the fire department.

—Installation and service must be performed by a qualified installer, service agency or the gas supplier.

INSTALLATION INSTRUCTIONS

BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

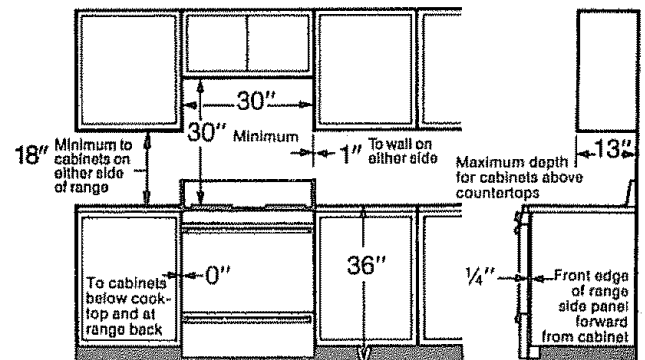
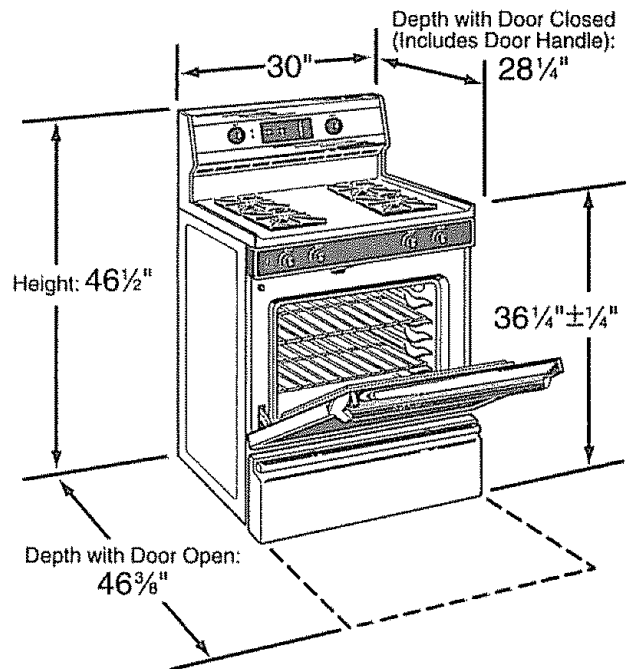
INSTALLER: Leave these instructions with the appliance after installation is completed.

OWNER: Keep this Use and Care Guide and the Installation Instructions for future use. This appliance must be properly grounded.

CAUTION: Do not attempt to operate the oven of an Electric Ignition model during a power failure.

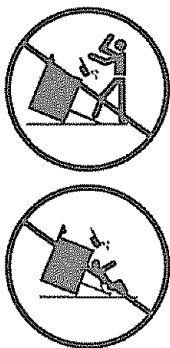
IMPORTANT: Remove all packing material and literature from oven before connecting gas and electrical supply to range.

DIMENSIONS AND CLEARANCES: Provide adequate clearances between the range and adjacent combustible surfaces.



⚠ WARNING

- ALL RANGES CAN TIP.
- INJURY TO PERSONS COULD RESULT.
- INSTALL THE ANTI-TIP DEVICE PACKED WITH THE RANGE.
- SEE THE INSTALLATION INSTRUCTIONS.



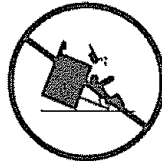
IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest edition.

This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions at the beginning of the Use and Care section of this book. Read them carefully.

- Have your range installed by a qualified installer or service technician.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). See Electrical Connections in this section.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180°F. without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of 1/4" thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200°F.
- Avoid placing cabinets above the range. To reduce the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least 5" beyond the front of the cabinets.
- The ventilating hood must be constructed of sheet metal not less than 0.0122" thick. Install above the cooktop with a clearance of not less than 1/4" between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24 INCHES.**
- If cabinets are placed above the range, allow a minimum clearance of 30" between the cooking surface and the bottom of unprotected cabinets.
- If a 30" clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooking top with not less than 1/4" insulating millboard covered with sheet metal not less than 0.0122" thick.

- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24 INCHES.** The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1" to the plane of the range sides must not be less than 18". (See Dimensions and Clearances illustration in this section.)
- **Caution:** Items of interest to children should not be stored in cabinets above a range or on the back-splash of a range—children climbing on the range to reach items could be seriously injured.



WARNING

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall. (See Installing the Anti-Tip Device in this section.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- For your safety, never use your range for warming or heating the room. Your oven and range top are not designed to heat your kitchen. Top burners should not be operated without cookware on the grate. Such abuse could result in fire and damage to your range and will void your warranty.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.
- Do not use oven for a storage area. Items stored in the oven can ignite.
- Do not let cooking grease or other flammable materials accumulate in or near the range.

Installation Instructions

GENERAL

- See Dimensions and Clearances in this section for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.
- The range may be placed with 0" clearance (flush) at the back wall and side walls of the range.

LOCATION

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

PROTECT YOUR FLOOR

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material). *When the floor covering ends at the front of the range*, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

MODEL AND SERIAL NUMBER LOCATION

Depending on your range, you'll find the model and serial numbers on a label on the front frame of the range, behind the storage drawer, broiler drawer or kick panel (depending on model).

TOOLS YOU WILL NEED

- Phillips and flat-blade screwdrivers
- Pencil and ruler
- Two pipe wrenches (one for backup)
- 1 $\frac{3}{8}$ " open-end or adjustable wrench
- Nut drivers or wrenches: 3/16" and 1/4"

ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shut-off valve
- Pipe joint sealant or UL-approved pipe thread tape with Teflon* that resists action of natural and LP gases
- Flexible metal appliance connector (1/2" I.D.). A 5-foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)

*Teflon: Registered trademark of DuPont

PREPARATION

- Remove all tape and packaging. Lift up the cooktop (on models with dual burners) and remove any packing material under it. Make sure the dual burners are properly seated and level.
- Remove plastic film that covers some chrome parts (around oven doors, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

Step 1

Provide Adequate Gas Supply

Your range is designed to operate at a pressure of 4" of water column on natural gas or, if designed for LP gas (propane or butane), 10" of water column. Make sure you are supplying your range with the type of gas for which it is designed. This range is convertible for use on natural or propane gas, if you decide to use this range on a different type of gas, conversion adjustments must be made by a service technician or other qualified person before attempting to operate the range on that gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 4" and 13" of water column. For LP gas, the pressure supplied must be between 10" and 13" of water column. When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used. A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2" and be at least 4 feet but no more than 6 feet in length for ease of installation.

Step 2

Connect the Range to Gas

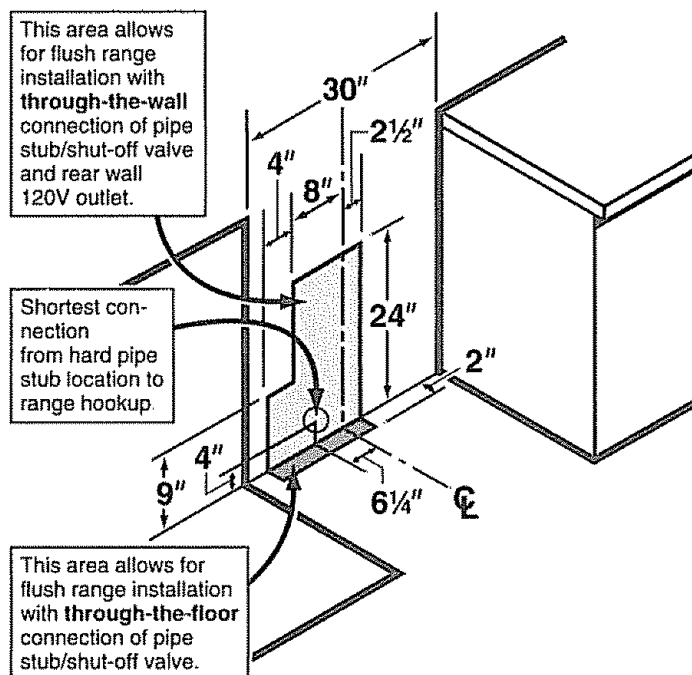
Shut off the main gas supply valve before disconnecting the old range and leave it off until new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

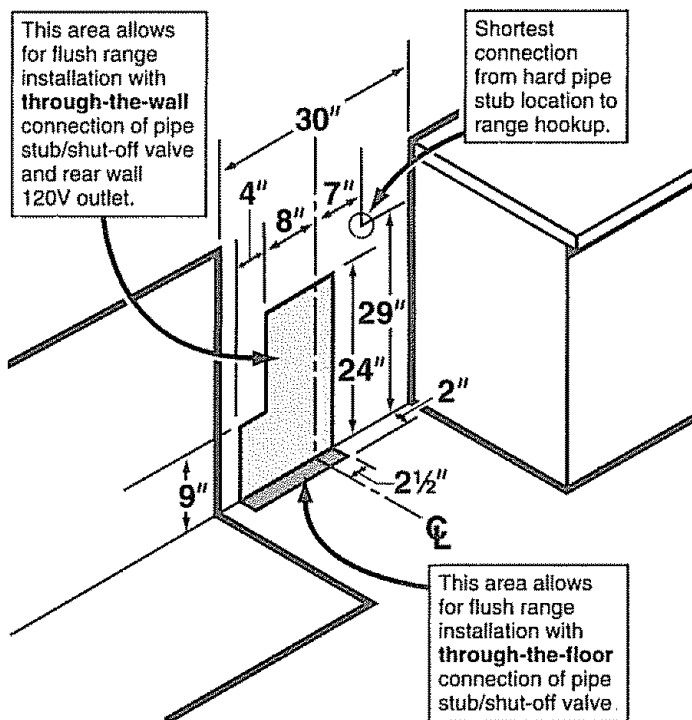
To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon* around, all male (external) pipe threads.

*Teflon: Registered trademark of DuPont

Gas Pipe and Electric Outlet Locations for Models Equipped with Sealed Burners



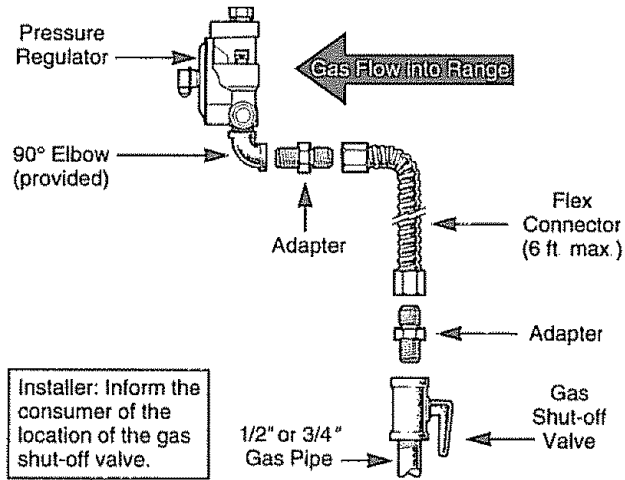
Gas Pipe and Electric Outlet Locations for Models Equipped with Dual Burners



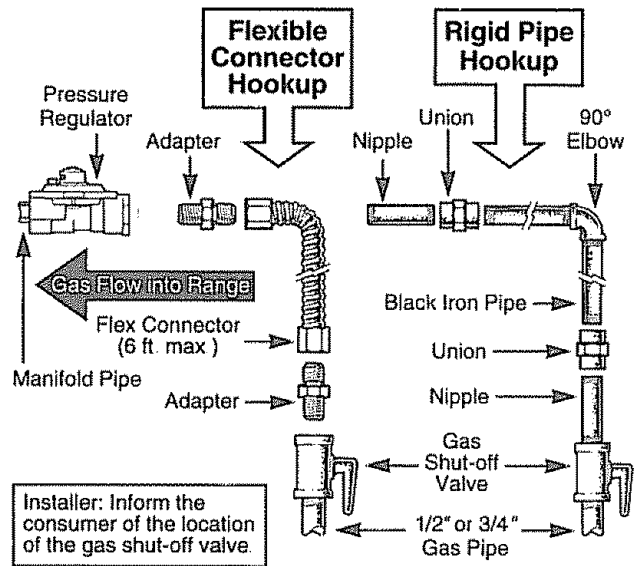
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Normal Installation Steps (continued)

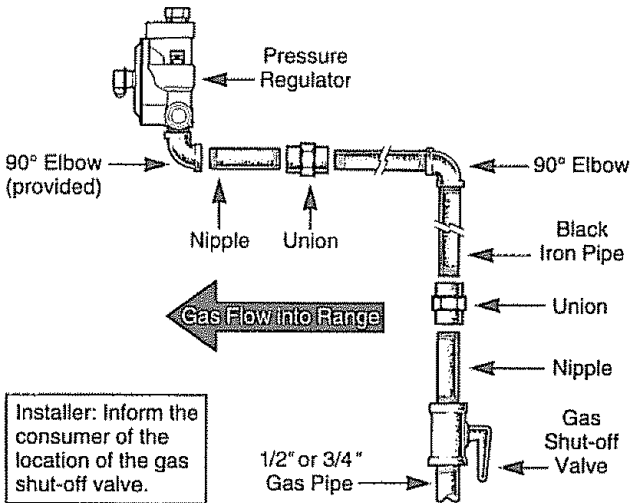
Flexible Connector Hookup for Models Equipped with Sealed Burners



Flexible Connector and Rigid Pipe Hookups for Models Equipped with Dual Burners



Rigid Pipe Hookup for Models Equipped with Sealed Burners



1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
2. Install male 1/2" flare union adapter to the 1/2" NPT internal thread elbow at inlet of regulator. **On models equipped with dual burners**, install the male pipe thread end of the 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of pressure regulator. Use a backup wrench on the regulator fitting to avoid damage.

When installing the range from the front, remove the 90° elbow for easier installation.

3. Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.
4. Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.
5. When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

Step 3

Electrical Connections

Electrical Requirements

120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

Extension Cord Cautions

Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

Grounding—IMPORTANT (Please read carefully)

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

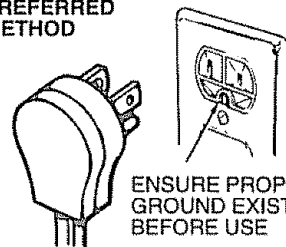
The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

PREFERRED METHOD



ENSURE PROPER GROUND EXISTS BEFORE USE

(continued next page)

Normal Installation Steps (continued)

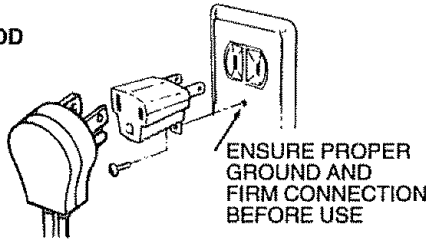
A: Usage Situations where Appliance Power Cord will be Disconnected Infrequently.

An adapter may be used only on a 15-amp circuit. Do not use an adapter on a 20-amp circuit. Where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL-listed adapter, available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

TEMPORARY METHOD

(ADAPTER PLUGS NOT PERMITTED IN CANADA)

ALIGN LARGE PRONGS/SLOTS



CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

B: Usage Situations where Appliance Power Cord will be Disconnected Frequently.

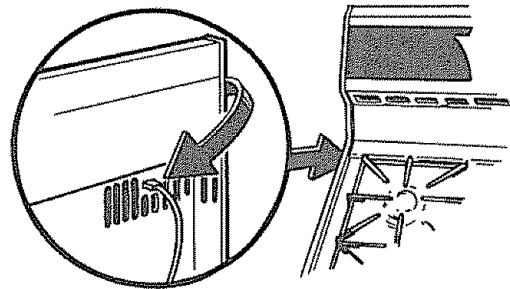
Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes.

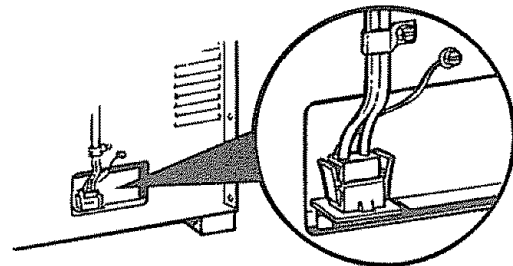
Electric Disconnect

1. Locate disconnect plug on the range back.
2. Pinch sides of connector and pull out of range back.

Models Equipped with Dual Burners:



Models Equipped with sealed burners: On some models plug may be located as shown below.



Step 4

Seal the Openings

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

Step 5

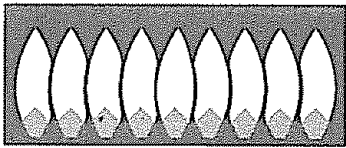
Check Surface Burner Ignition

Operation of all cooktop and oven burners should be checked after range and gas supply lines have been carefully checked for leaks.

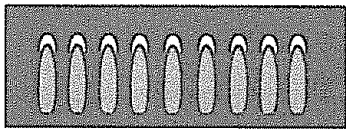
Push in one of the surface burner controls and turn it to the LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burner should light within 4 seconds. After burner lights, rotate knob out of the LITE position. Try each burner in succession until all burners have been checked.

Quality of Flames

The combustion quality of burner flames needs to be determined visually.



(A) Yellow flames—
Call for service



**(B) Yellow tips on
outer cones—**
Normal for LP gas



(C) Soft blue flames—
Normal for natural gas

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

With LP gas, some yellow tipping on outer cones is normal.

Step 6

Check Ignition of Oven Burner

The oven is designed to operate quietly and automatically. To operate the oven, turn the OVEN SET knob to BAKE and the OVEN TEMP knob to 300°F. After 30-90 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN TEMP knob.

To check ignition of the broil burner, turn the OVEN SET knob to BROIL and the OVEN TEMP knob to BROIL. After 30-90 seconds, the broil burner will ignite.

The oven requires electrical power to operate. In the case of a power outage, the oven burners on these models cannot be lit manually with a match. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the oven burner shuts off and cannot be re-lit until power is restored.

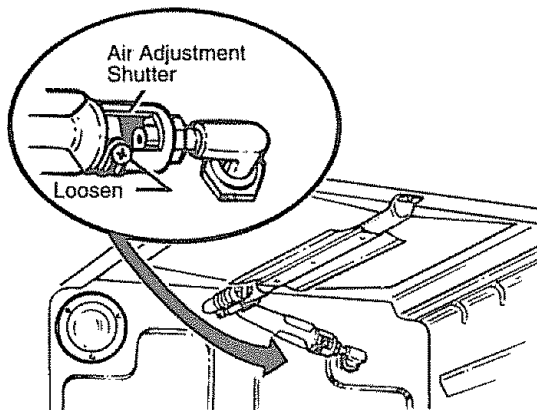
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Normal Installation Instructions (continued)

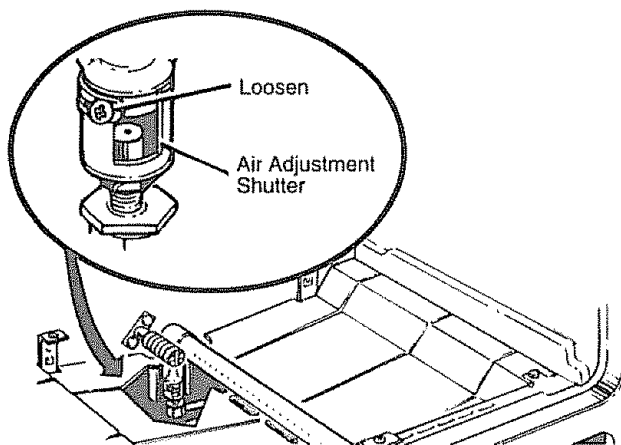
Step 7

Adjust Broil and Oven Burner Air Adjustment Shutters If Necessary

Air adjustment shutters for the top and bottom burners regulate the flow of air to the flames.

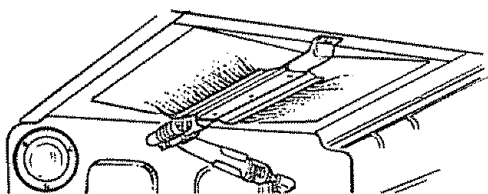


The air adjustment shutter for the top broil burner is in the center of the rear wall of the oven.

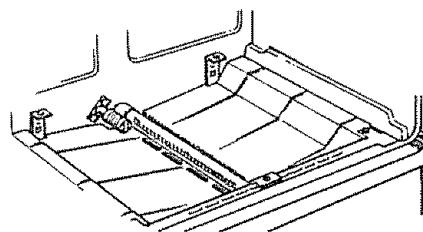


The shutter for the bottom oven burner is near the back wall behind the storage drawer or the kick panel (depending on the model). Remove the drawer or panel. (See Care and Cleaning section in this book.)

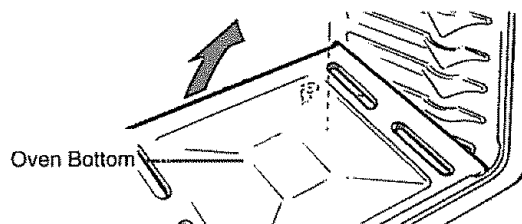
To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter toward open or closed position as needed.



The flames for the top (broil) burner should be steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.

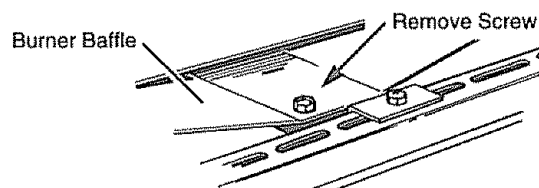


To determine if the bottom burner flames are burning properly, remove the oven bottom and the burner baffle (see below). Flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized. With the baffle in place, the flames should burn steady and should not extend past the edges of the burner baffle.



To remove the oven bottom:

1. Remove knurled screws holding down rear of oven bottom.
2. Grasp oven bottom at finger slots on each side.
3. Lift rear of oven bottom enough to clear the lip of range frame, then pull out.



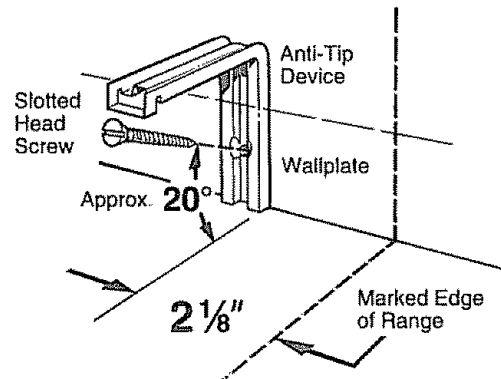
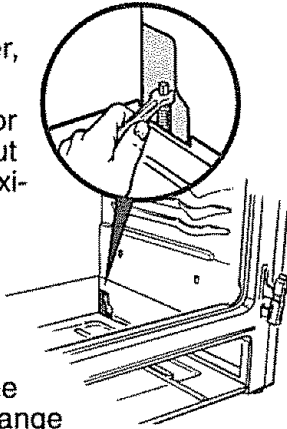
To remove the burner baffle (on some models):

1. Use a nut driver to remove the 1/4" hex-head screw shown in the illustration above. Do not remove any other screws.
2. Pull baffle straight out until it is free from the slot that holds it at rear of oven.

Step 8

Leveling the Range

1. Remove the storage drawer, broiler drawer or kick panel.
2. Use a 3/16" open-end or socket wrench to back out both rear leveling legs approximately two turns.
3. Use a 1 3/8" open-end or adjustable wrench to back out the front leveling legs two turns.
4. Install the oven shelves in the oven and position the range where it will be installed.
5. Check for levelness by placing a spirit level or a cup, partially filled with water, on one of the oven racks. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other.
6. Adjust the leveling legs until the range is level.
7. After the range is level, slide the range away from the wall so that the Anti-Tip device can be installed.



2. Locate the outside edge of the device 2 1/8" toward the center of the range from the marked edge of the range.
3. Using the device as a template, mark the position of the hole for the screw.
4. For wood construction, drill a pilot hole at an angle of 20 degrees from the horizontal. A nail or awl may be used if a drill is not available.

Mount the Anti-Tip device with the screw provided.

For cement or concrete construction, you will need a 1/4" x 1 1/2" lag bolt and a 1/2" O.D. sleeve anchor, which are not provided. Drill the recommended size hole for the hardware.

Install the sleeve anchor into the drilled hole and then install the lag bolt through the device. The bolts must be properly tightened as recommended for the hardware.

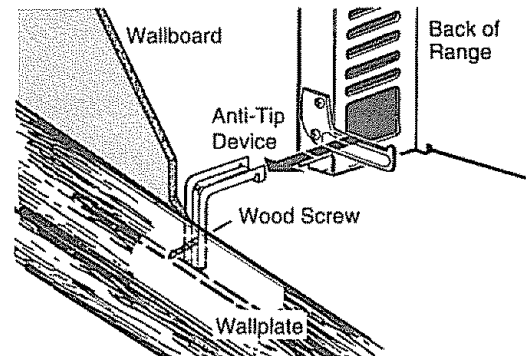
Step 9

Installing the Anti-Tip Device

WARNING:

- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by you or a child standing, sitting or leaning on an open door.
- After installing the Anti-Tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The use of this device does not preclude tipping of the range when not properly installed.
- If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB02X7909.

1. Mark the wall where the RIGHT EDGE of the range is to be located. Be sure to allow for the countertop overhang if you intend to install the range next to cabinets.



5. Slide the range against the wall, and check for proper installation by grasping the front edges of the rear surface unit openings and carefully attempting to tilt the range forward.

WHEN ALL HOOKUPS ARE COMPLETED:

MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION.

MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

How to Convert the Range for Use with LP Gas or Natural Gas

Prepare Range for Conversion

CAUTION—Before converting the range:

- (1) Turn off gas supply at the wall and
- (2) Turn off the electrical power to the range.

If range has not yet been connected to gas supply, or if flexible connection was made, range may be pulled out from the wall to make conversion easier.

Tools Required:

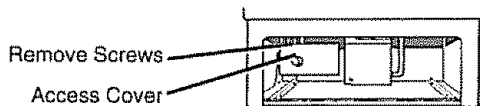
- T-10 Torxdriver (for sealed burners)
- 1/2" and 3/4" open-end wrench
- Flat blade screwdriver (small)
- Nut drivers or wrenches: 7mm or 5/16" (depending on the size of the spuds)

WARNING: Do not remove the pressure regulator from the range.

Step 1

Convert The Pressure Regulator

1. For models equipped with sealed burners, remove the storage drawer, broiler drawer or kick panel and locate the pressure regulator at rear of the range.



On some models, you may have to remove an access cover also.

For models equipped with dual burners, remove the cooktop and locate the pressure regulator at right rear of range.

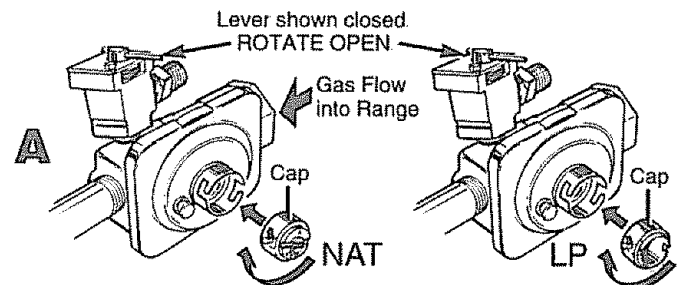
2. Determine which figure, **A** or **B**, is appropriate for your regulator type.

If it is regulator **A**:

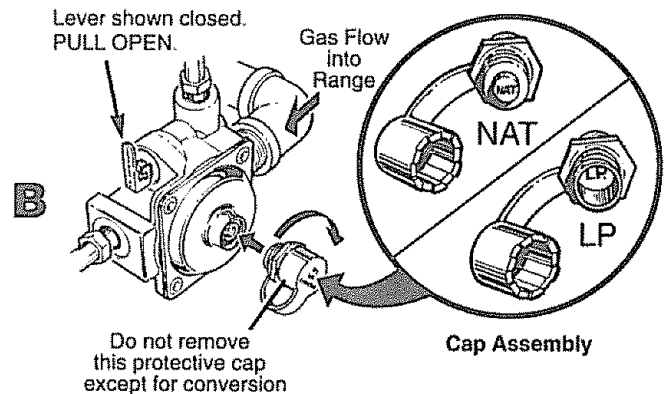
1. Use a coin to remove the cap from the pressure regulator.
2. Turn the cap over and hook it into the slots. The type of gas to be used should now be visible on the top of the cap.

If it is regulator **B**:

1. Unscrew the plastic-protected hex-nut cap from the regulator.
2. Carefully pry the protective plastic cap off the threaded metal cap. Gently pull the plastic washer off the threads on the other side of the metal cap.
3. Push the plastic cap onto the end of the metal cap displaying the type of gas you are converting to. Press the attached plastic washer onto the threads on the other side of the metal cap.
4. Screw the hex-nut cap back into the regulator. Do not overtighten.



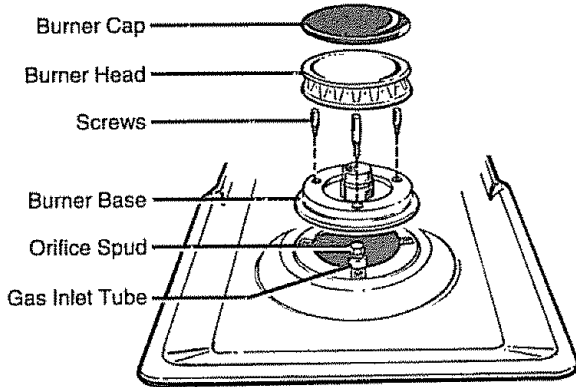
Note: On some models the shut-off valve may be in a different location.



Note: On some models the shut-off valve may be in a different location.

Step 2

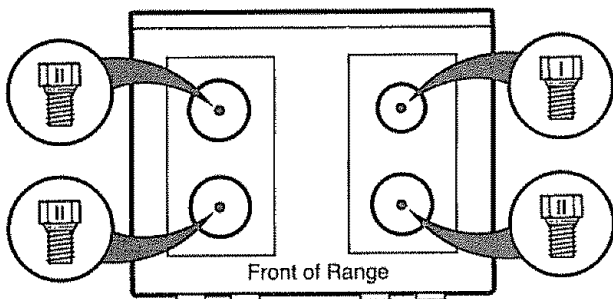
Converting Surface Burners on Models Equipped with Sealed Burners (See Step 3 if range is equipped with dual burners.)



1. Remove grates, burner caps and burner heads.
2. Remove burner bases by unscrewing the 3 small screws in each base. **Lift burner straight out.**
DO NOT disconnect the wires from the burner bases unless the cooktop needs to be raised.
3. Remove the brass orifice spud under each burner base by unscrewing spud from fitting with a 7mm or 5/16" wrench (depending on the size of your spuds). Apply a 3/4" wrench to the hex on the gas inlet tube as a back-up when removing spud to prevent the aluminum tube from twisting.
4. Install orifice spuds according to one of the following diagrams (see **A** or **B**), for LP gas or natural gas, depending on which you are converting to.

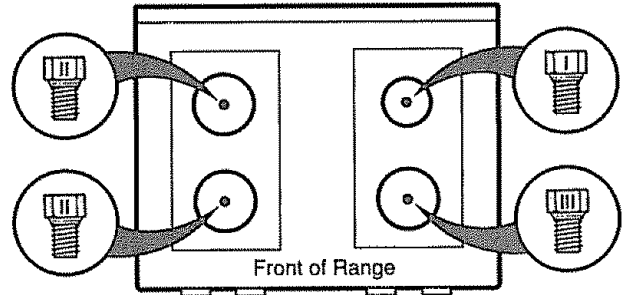
A Orifice Spuds for Converting to LP Gas:

LP orifice spuds are in a small plastic bag packed with this Use and Care book. LP orifice spuds have a 2-digit number and the Letter "L" on one side. Each orifice spud will also have 1 or 2 grooves on one side, denoting the location on the range where it is to be installed.



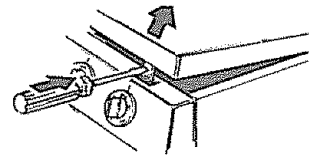
B Orifice Spuds for Converting to Natural Gas:

Natural gas orifice spuds have a 3-digit number on one side. Each orifice spud will also have 1, 2 or 3 grooves on one side, denoting the location on the range where it is to be installed.



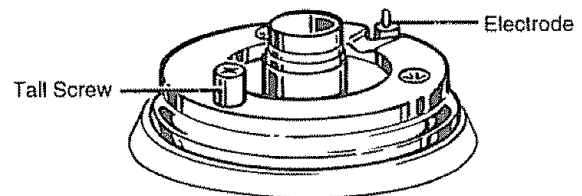
5. To prevent leakage, make sure the orifice spuds are securely screwed into the gas inlet tubes. Use a small wrench to hold the inlet tube hex to prevent it from twisting.
6. Put old orifice spuds back in the bag to save for possible future conversion.

NOTE: If an orifice spud is accidentally dropped, the cooktop can be raised by disengaging the 2 front clips with a large flat blade screwdriver.



DO NOT attempt to raise the cooktop without removing all 4 burner bases.

If wires were disconnected to remove the cooktop, feed wires through the burner holes in the cooktop. Attach to each burner electrode terminal carefully, making sure not to bend the terminal. Then lower cooktop until it snaps over the clips.



7. Carefully insert burner bases straight down with the tube over the orifice spud. Replace the screws, **making sure the tall screw is opposite the burner electrode in each burner base.**

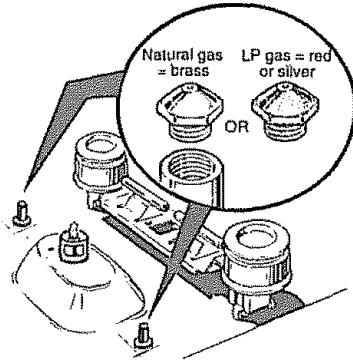
(continued next page)

How to Convert the Range for Use with LP Gas or Natural Gas (continued)

Step 3

Converting Surface Burners on Models Equipped with Dual Burners (See Step 2 if range is equipped with sealed burners.)

1. Lift cooktop.
2. Lift burner assemblies straight up and set aside to gain access to surface burner spuds.
3. With a 7mm or 5/16" wrench (depending on the size of your spuds), remove each of the four spuds on the surface burner gas inlet tubes and replace them with the correct gas spuds mounted in a holder at the right rear of the range, above the regulator. Natural gas spuds are brass and LP gas spuds are red or silver. (Mount the spuds that you removed from the inlet tubes back in the holder.) To prevent leakage, make sure spuds are securely screwed into gas inlet tubes.
4. Replace the burner assemblies.
5. Keep all spuds with your range so you have them if you move or get a different gas hook-up.

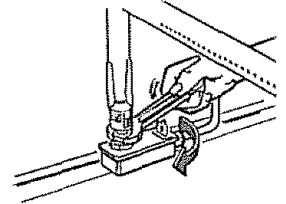


Step 4

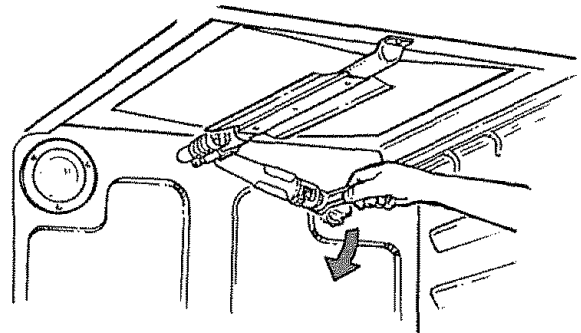
Convert the Oven Burner Orifices

Oven Burner

1. Remove oven door, storage drawer or broiler drawer, oven bottom and burner baffle. The lower burner orifice spud is located behind the storage drawer, broiler drawer or kick panel. (On some models, a metal shield must be removed to access the orifice.)
2. To convert to LP gas, use a 1/2" wrench to turn the lower burner orifice spud clockwise. Tighten the spud only until it is snug. To prevent damage, do not overtighten the spud.
To convert to natural gas, loosen the spud about 2 turns.



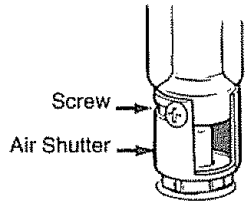
Broil Burner (on some models)



- To convert to LP gas, use a 1/2" wrench to turn the upper burner orifice spud clockwise. Tighten spud only until it is snug with the base. To prevent damage, do not overtighten spud.
- To convert to natural gas, loosen the spud about 2 turns.

Step 5

Convert Air Adjustment Shutter(s)



For LP gas, loosen the Phillips head screw and rotate the shutter to the full open position. With baffle in place, flames should have approximately 1" blue cones and should not extend beyond the edges of the burner baffle. After

30 seconds of burner operation, check for flames lifting off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.

For natural gas, the shutter should be open 1/2" or about 3/4 of the way open.

Step 6

Check for Leaks

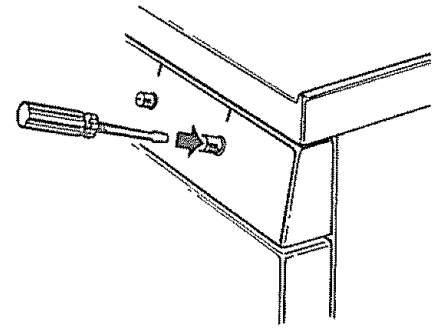
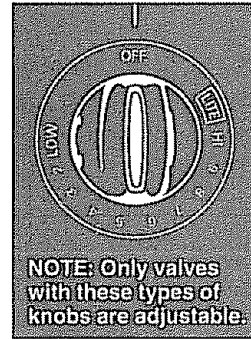
When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

Step 7

Convert Top Burner Valves



1. Turn all top burners to LOW.
2. Remove all 4 knobs.
3. With a small flat blade screwdriver, turn the valve set screws clockwise to decrease flame size, counterclockwise to increase flame size. Adjust until the flame is about the same height as the top of the burner.
4. Replace knobs.
5. Check for flame outage by opening and closing the oven door several times. If the flame goes out, increase the flame size.

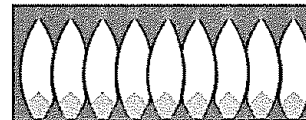
Step 8

Check Quality of Flames

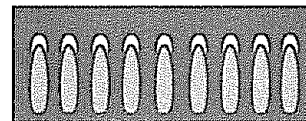
The combustion quality of burner flames needs to be determined visually.

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

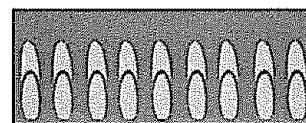
With LP gas, some yellow tipping on outer cones is normal.



(A) Yellow flames—
Call for service



(B) Yellow tips on outer cones—Normal for LP gas



(C) Soft blue flames—
Normal for natural gas

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

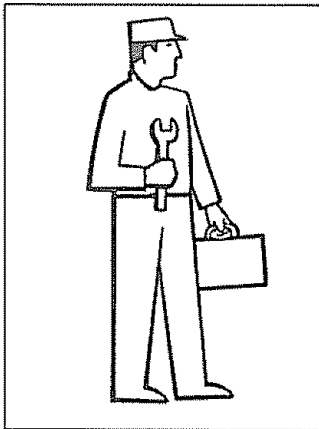
IMPORTANT SAFETY NOTICE

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

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

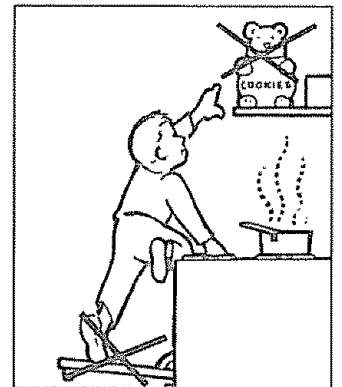
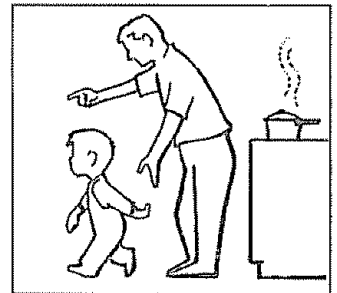
- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Plug your range (Electric Ignition models only) into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Be sure all packing materials are removed from the range before operating it to prevent fire or smoke damage, should the packing material ignite.

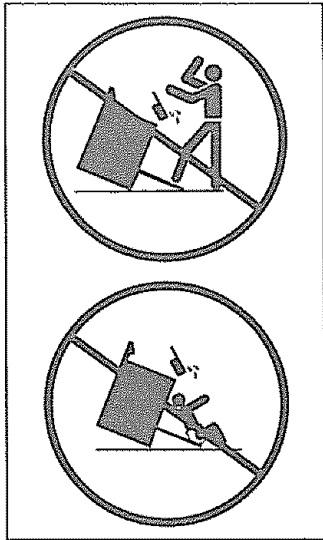


- Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.
- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP), that is to be used. Your range can be converted for use with either type of gas. See Installation Instructions.
- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- Don't leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Don't allow anyone to climb, stand or hang on the door, storage or broiler drawer (on some models) or range top. They could damage the range and even tip it over, causing severe personal injury.
- CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.

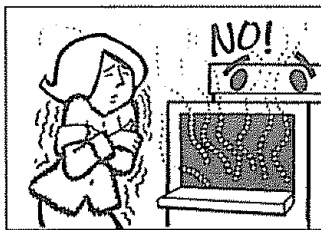
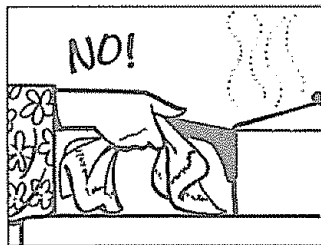




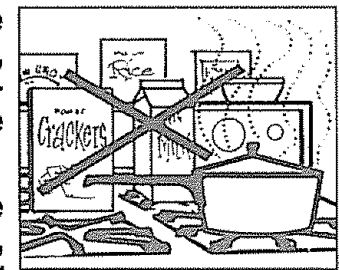
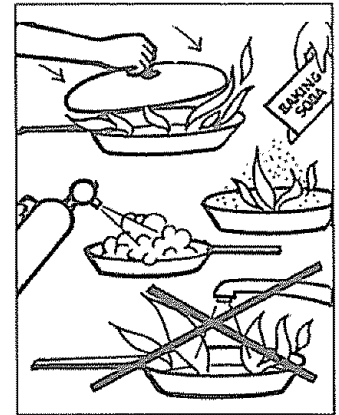
WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall. (See Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.
- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flames or hot oven surfaces and may cause severe burns.
- For your safety, never use your appliance for warming or heating the room.



- Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with a well-fitting lid, a cookie sheet or a flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not store flammable materials in an oven, range broiler or storage drawer, or near the cooktop.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.



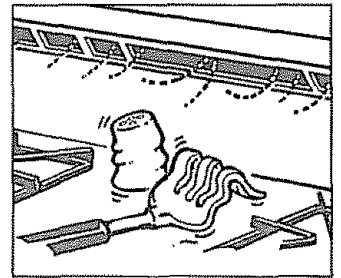
Surface Cooking

- Always use the LITE position when igniting surface burners and make sure the burners have ignited.
- Never leave surface burners unattended at high flame settings. Boilover causes smoking and greasy spillovers that may catch on fire.
- Adjust surface burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam.
- **Do not let pot holders come near open flames** when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.
- **To minimize the possibility of burns**, ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without letting them extend over adjacent burners.
- **Always turn surface burner to OFF before removing cookware.**
- **Carefully watch foods being fried at a high flame setting.**
- **Never block the vents (air openings) of the range.** They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located in the following places:
 - Oven vent at the rear of the cooktop.
 - Air intake under the broiler drawer.
 - Air vent at the top of the oven door.
- **Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok.** This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying**, stir together before heating or as fats melt slowly.
- **Never try to move a pan of hot fat**, especially a deep fat fryer. Wait until the fat is cool.
- **Always heat fat slowly** and watch as it heats.
- **Use deep-fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Use proper pan size.** Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover burner grates. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and will remain cool.
- **When using glass cookware**, make sure it is designed for top-of-range cooking.
- **Keep all plastics away from top burners.**
- **Do not leave plastic items on the cooktop**—they may melt if left too close to the vent.
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- **To avoid the possibility of a burn, always be certain that the controls for all burners are at the OFF position and all grates are cool before attempting to remove them.**
- **When flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flames.
- **If range is located near a window**, do not hang long curtains that could blow over the top burners and create a fire hazard.
- **If you smell gas**, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.



Baking, Broiling and Roasting

- Do not use oven for a storage area. Items stored in the oven can ignite.
- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face and eyes.
- Keep oven free from grease buildup.
- Place oven shelves in desired position while oven is cool.
- Pulling out shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls. The lowest position "R" is not designed to slide.
- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.
- Don't use aluminum foil anywhere in the oven except as described in this book. Misuse could result in a fire hazard or damage to the range.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Use only glass cookware that is recommended for use in gas ovens.
- Always remove broiler pan from the oven as soon as you finish broiling. Grease left in the pan can catch on fire if oven is used without removing the grease from the broiler pan.
- When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.
- Make sure broiler pan is in place correctly to reduce the possibility of grease fires.
- If you should have a grease fire in the broiler pan, turn off the oven and keep door closed to contain fire until it burns out.

Cleaning Your Range

- Clean only parts listed in this Care and Use Guide.
- Keep range clean and free of accumulations of grease or spillovers, which may ignite.

Self-Cleaning Oven

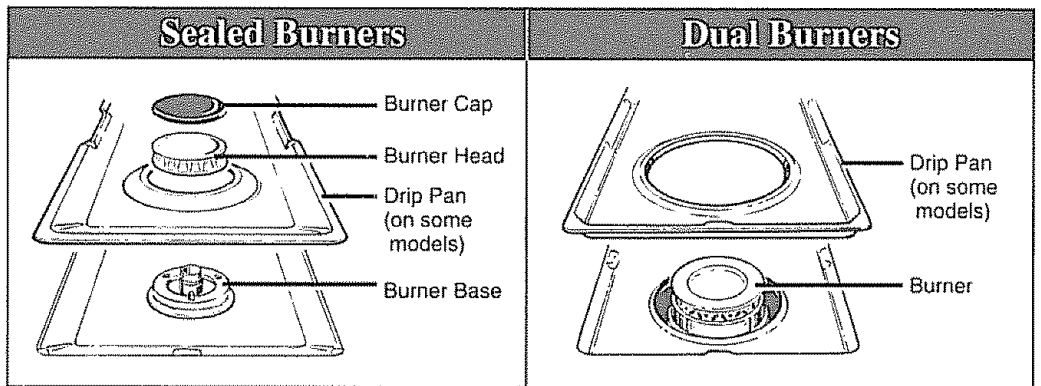
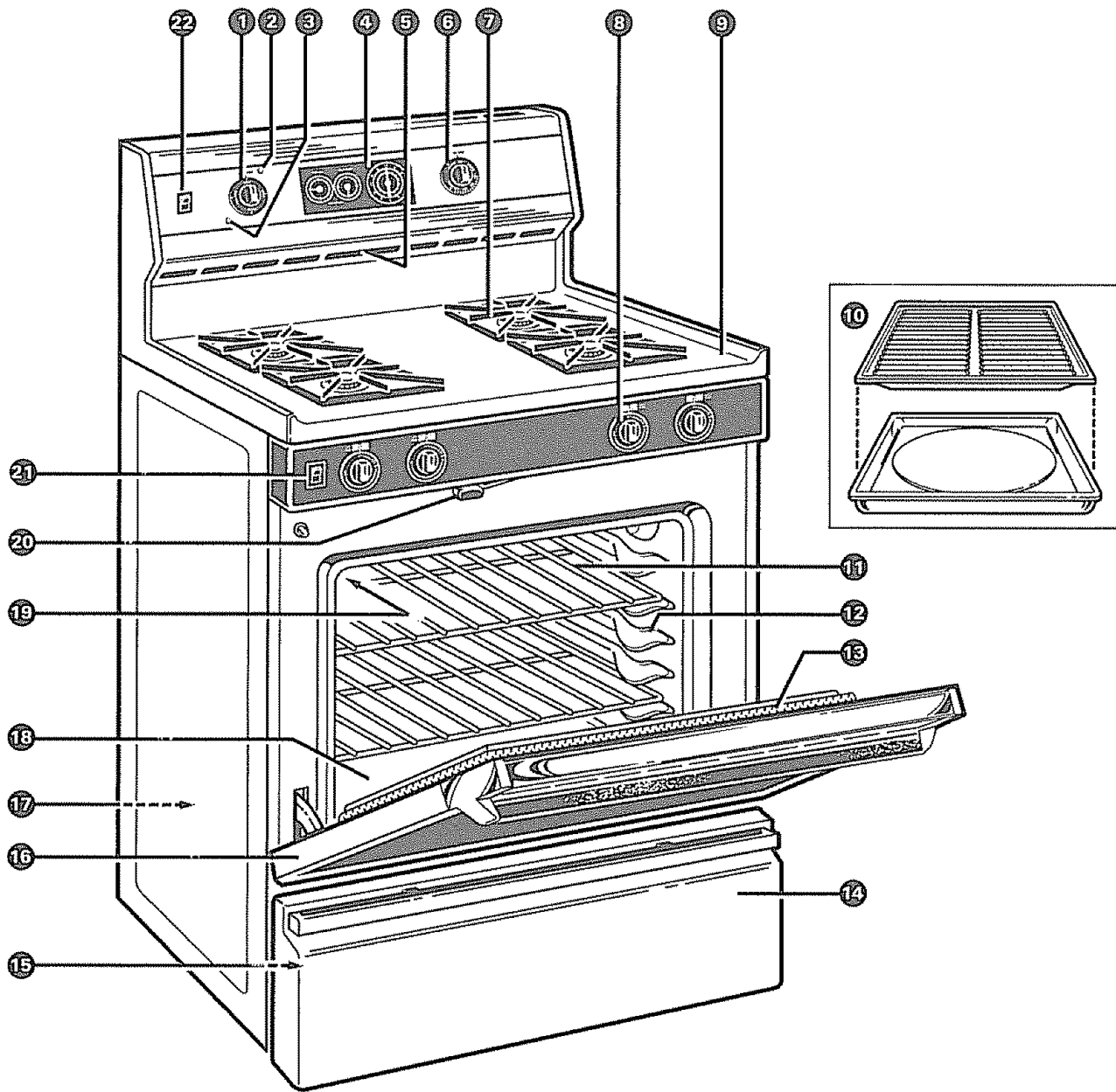
- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan and other cookware.

If You Need Service

- Read "The Problem Solver" in the back of this book.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Features of Your Range



Your range is equipped with one of the two types of surface burners shown above.

Feature Index (Not all models have all features. Appearance of features varies.)	See page
1 OVEN SET Knob	24
2 Oven "On" Indicator Light	24
3 Oven Cleaning Indicator Light	34, 35
4 Automatic Oven Timer, Clock and Minute Timer	27
5 Oven Vent	18, 25, 42
6 OVEN TEMP Knob	24
7 Grates, Drip Pans (on some models) and Surface Burners	22, 23, 36, 37, 43
8 Surface Burner Controls	22
9 Cooktop	18, 40
10 Broiler Pan and Rack	19, 32, 33, 39
11 Oven Shelves (Easily removed or repositioned on shelf supports.)	25, 28, 29, 30, 39
12 Oven Shelf Supports	25, 28, 29, 30
13 Oven Gasket	34, 35, 38
14 Storage Drawer or Kick Panel (depending on model)	41
15 Model and Serial Numbers (On front frame of range, behind storage drawer or kick panel.)	4
16 Removable Oven Door (Easily removed for oven cleaning.)	38
17 Anti-Tip Device (Lower right rear corner on range back. See Installation Instructions.)	3, 11, 17
18 Oven Bottom	10, 39
19 Oven Interior Light	25, 42
20 Oven Door Latch (Use for Self-Cleaning cycle only.)	28, 30, 32, 34, 35
21 Oven Light On/Off Switch (on some models)	25
22 Surface Light On/Off Switch (on some models)	40
Air Vents	18, 42

Surface Cooking

Electric Ignition

Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

In case of a power failure, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. **Use extreme caution when lighting burners this way.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

The electrode of the spark igniter is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

Surface Burner Controls

Knobs that turn the surface burners on and off are marked as to which burners they control. The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

On ranges with sealed burners:

- The smaller burner (right rear position) will give the best simmer results.
- The right front burner is higher powered than the others and will bring liquids to a boil quicker (natural gas installations only).

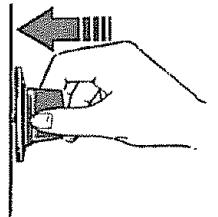
Before Lighting a Burner

- If drip pans are supplied with your range, they should be used at all times.
- Make sure both grates on one side of the range are in place before using either burner.

To Light a Surface Burner

Push the control knob in and turn it to LITE. You will hear a little "clicking" noise—the sound of the electric spark igniting the burner.

After the burner ignites, turn the knob to adjust the flame size.



After Lighting a Burner

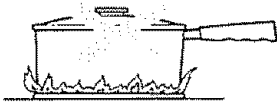
- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

How to Select Flame Size

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.

FOR SAFE HANDLING OF COOKWARE NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOK-



WARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious, rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes that need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny and new. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

Cast-Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

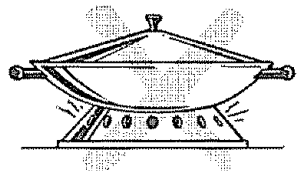
Wok Cooking

(on models with sealed burners)

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



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

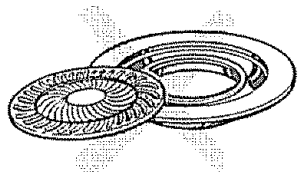


resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

Use of Stove Top Grills

(on models with sealed burners)

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.



Using Your Oven

Before Using Your Oven

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information and tips on the following pages. Keep this book handy where you can refer to it, especially during the first weeks of using your new range.

Electric Ignition

The oven burner and broil burner are lighted by electric ignition.

To light either burner, turn the OVEN SET knob to the desired oven operation and the OVEN TEMP knob to the desired temperature. The burner should ignite within 30-90 seconds.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

Power Outage

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored.

OVEN SET Control

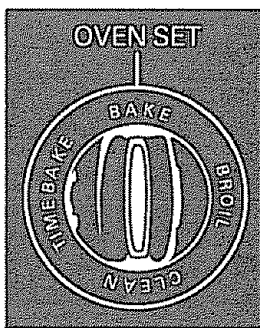
The **OVEN SET** control has settings for BAKE, BROIL, TIME BAKE and CLEAN. When you turn the knob to the desired setting, the proper burner is activated for that operation.

BAKE—Use this setting for all normal oven operations—for example, for cooking roasts or casseroles. Only the bottom oven burner operates during baking.

BROIL—Use this setting for broiling. Only the top (broil) burner will operate.

TIME BAKE—Use this setting to turn the oven on and off at specified times when you want cooking to start and stop. See Automatic Oven Timer section.

CLEAN—Use this setting for the self-cleaning function only.



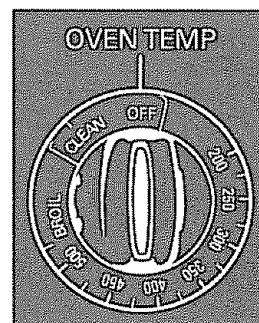
OVEN TEMP Control

The **OVEN TEMP** control maintains the temperature you set for normal oven operation as well as for broiling. Push in and turn to set temperatures or to set into CLEAN position.

OFF—Shuts off power to the oven controls. Oven will not operate. The OVEN TEMP knob should be turned to OFF whenever the oven is not in use.

For normal oven operation, push in and turn the knob to the desired temperature. It will normally take 30-90 seconds before the flame comes on.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.



Oven Indicator Light

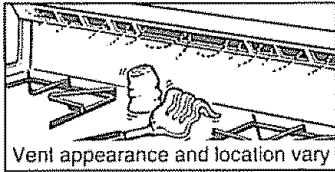
The oven indicator light glows until the oven reaches your selected temperature, then goes off and on with the oven burner(s) during cooking.

Using Your Oven (continued)

Oven Vents

The oven is vented through duct openings at the rear of the cooktop. See Features section. Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

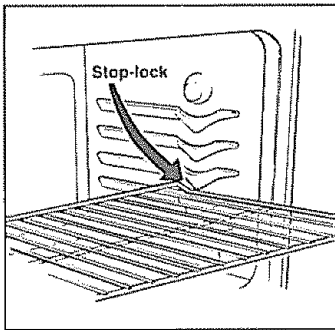
- The vent openings and nearby surfaces may become hot. Do not touch them.
- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.
- Metal items will become very hot if they are left on the cooktop and could cause burns.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.



Oven Light

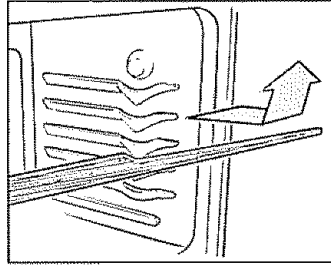
The oven light comes on automatically when the door is opened. Some models have a switch on the lower control panel that allows you to turn the light on or off when the door is closed.

Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

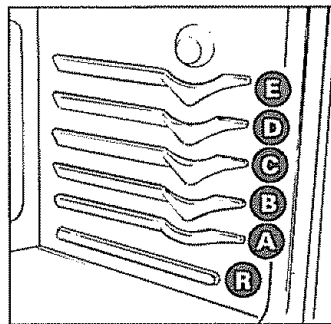


To remove a shelf from the oven, pull it toward you, tilt front end upward and pull shelf out.

To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward rear of oven.

Tilt up front and push shelf toward back of oven until it goes past “stop” on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions



The oven has five shelf supports for normal baking and roasting—A (bottom), B, C, D and E (top). It also has a special low shelf position (R) for roasting extra large items, such as a large turkey—the shelf is not designed to slide out at this position. Shelf positions for cooking are suggested on Baking and Roasting pages.

Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

(continued next page)

Using Your Oven (continued)

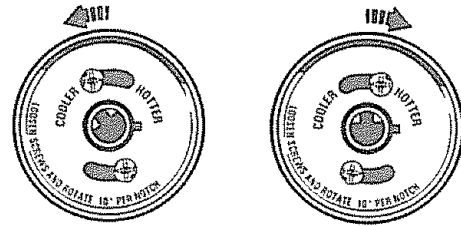
Oven Temperature Adjustment

The temperature selected on the thermostat dial determines the average of the maximum and minimum temperatures reached during the cycling of the oven burner. The thermostat control in your new oven has been carefully designed and manufactured to provide accurate temperatures. If your new oven is replacing one you have used for several years, you may notice a difference in the degree of browning or the length of time required when using your favorite recipes. This is because oven temperature controls have a tendency to “drift” over a period of years.

Before attempting to have the temperature of your new oven changed, be sure you have carefully followed the baking time and temperature recommended by the recipe. Then, after you have used the oven a few times and you feel the oven is too hot or too cool, there is a simple adjustment you can make yourself on the OVEN TEMP knob

Pull the knob off the range and look at the back side.

To make adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the the front of the knob with the other hand.



(appearance may vary)

To raise the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob. To lower the temperature, move the top screw toward the left. Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60°F. from the arrow.)

We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten. Reinstall knob on range and check performance.

Air Adjustment Shutters for Oven Burners

The air adjustment shutters for the top (broil) and bottom burners regulate the flow of air to the flames.

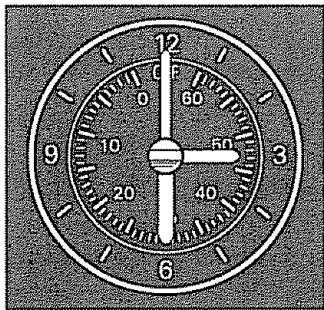
See Installation Section of this book for instructions for location and proper adjustment of shutters.

Clock and Timers

Clock and Minute Timer

To set the clock, push the knob in and turn the clock hands to the correct time. Then let the knob out and continue turning to OFF.

The Minute Timer has been combined with the range clock. Use it to time cooking operations. You'll recognize it as the pointer that is different in color from the clock hands.



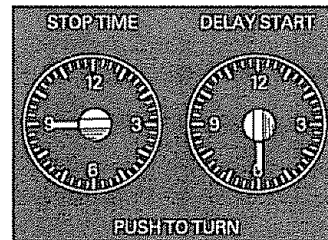
Minutes are marked up to 60 on the center ring of the clock.

To set the Minute Timer, turn the knob to the left, *without pushing in*, until the pointer reaches the number of minutes you want to time.

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, *without pushing in*, until the pointer reaches OFF and the buzzer stops.

Automatic Oven Timer

This Timer will automatically start and stop your oven for you. Here's what you do:



1. Make sure both your range clock and the DELAY START dial show the correct time of day. When either the DELAY START dial or STOP TIME dial is pushed in and turned, it will "pop" into place when the time shown on the range clock is reached.
2. Set the DELAY START control. Push in and turn the DELAY START dial to the time you want the oven to turn itself on. (If you want it to start cooking immediately, do not set DELAY START time.)
3. Set the STOP TIME control. Push in and turn the STOP TIME knob to the time you want the oven to turn itself off.

NOTE: There must be at least a half-hour difference between the DELAY START and STOP TIME dials, and times can be set only up to 11 hours and 45 minutes in advance.

4. Set the OVEN SET knob to TIME BAKE.
5. Set the OVEN TEMP knob to the desired cooking temperature.

The oven will turn itself on immediately unless you have set the DELAY START control for a later starting time. It will operate at the temperature you selected and turn itself off at the Stop Time you selected.

After you take your food out of the oven, be sure to turn the OVEN TEMP knob to OFF.

Baking



Do not lock the oven door with the door latch during baking. This is used for self-cleaning only.

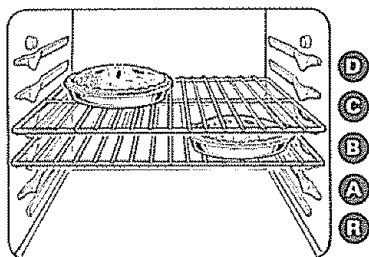
How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the cookware for best heat circulation. Place food in oven on center of shelf. Allow at least 2 inches between edge of cookware and oven wall or adjacent cookware.
2. Close the oven door but do not latch it. **If the door latch is moved to the right during a bake operation, the door may lock** and you may not be able to open it until the oven cools.
3. Turn OVEN SET knob to BAKE or TIME BAKE and turn OVEN TEMP knob to desired temperature.
4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn OVEN TEMP knob to OFF and remove food.

For best baking results, follow these suggestions:

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place most foods in the middle of the oven, on either the second or third shelf from the bottom. See the chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	B or R

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting in the food. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, lower the temperature by 25°F. and use the recommended cooking time in the recipe. This is not necessary when baking pies or casseroles.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

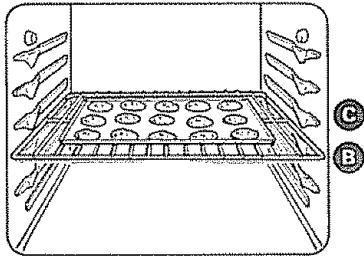
Pans should not touch each other or the walls of the oven. Allow 1 to 1½ inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves, stagger the pans so one is not directly above the other.

Baking Guides

When using prepared baking mixes, follow package recipe or instructions for best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.



Do not use a cookie sheet so large that it touches the walls or the door of the oven.

For best results, use only one cookie sheet in the oven at a time.

Pies

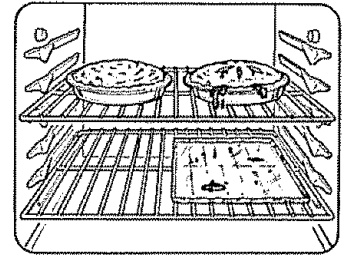
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

Aluminum Foil

Never entirely cover a shelf with a large cookie sheet or aluminum foil. This will disturb the heat circulation and results in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.

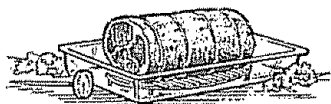


Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

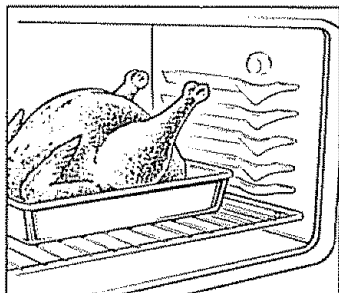
DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

Roasting



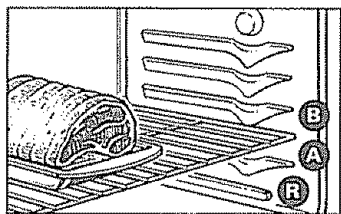
Do not lock the oven door with the door latch during roasting. This is used for self-cleaning only.

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.



The oven has a special low shelf (R) position just above the oven bottom. Use it when extra cooking space is needed, for example, when roasting a large turkey. The shelf is not designed to slide out at this position.

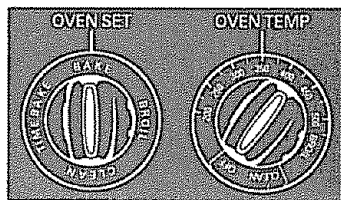
Roasting is really a baking procedure used for meats. Therefore, oven controls are set for BAKE or TIME BAKE (you may hear a slight clicking sound, indicating the oven is working properly). Roasting is easy; just follow these steps:



Step 1: Position oven shelf at (B) position for small size roast (3 to 5 lbs.) and at (R) position for larger roasts.

Step 2: Check the weight of the roast. Place the meat fat-side-up or the poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.

Step 3: Turn OVEN SET knob to BAKE or TIME BAKE and OVEN TEMP knob to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. Recommended standing time for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F. If you wish to compensate for temperature rise, remove the roast from the oven when its internal temperature is 5° to 10°F. less than temperature shown in the Roasting Guide.

NOTE: You may wish to Time Bake (See Using Your Oven section of this book) to turn oven on and off automatically.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).
- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

Dual Shelf Cooking

This allows more than one food to be cooked at the same time. For example: While roasting a 20-lb. turkey on shelf position R, a second shelf (if so equipped) may be added on position D so that scalloped potatoes can be cooked at the same time. Calculate the total cooking time to enable both dishes to complete cooking at the same time. Allow 15-20 minutes of additional cooktime for the potatoes.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
Meat					
Tender cuts; rib, high quality sirloin tip, rump or top round†	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24–35 35–39 39–45	6 to 8 lbs. 18–25 25–31 31–33	140°–150°* 150°–160° 170°–185°
Lamb leg or bone-in shoulder†	325°	Rare: Medium: Well Done:	21–25 25–30 30–35	20–23 24–28 28–33	140°–150°* 150°–160° 170°–185°
Veal shoulder, leg or loin†	325°	Well Done:	35–45	30–40	170°–180°
Pork loin, rib or shoulder†	325°	Well Done:	35–45	30–40	170°–180°
Ham, precooked	325°	To Warm:	18–23 minutes per pound (any weight)		115°–125°
Poultry					
Chicken or Duck	325°	Well Done:	3 to 5 lbs. 35–40	Over 5 lbs. 30–35	185°–190°
Chicken pieces	350°	Well Done:	35–40		185°–190°
Turkey	325°	Well Done:	10 to 15 lbs. 16–22	Over 15 lbs. 12–19	In thigh: 185°–190°

†For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

*The U.S. Department of Agriculture says, "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide USDA Rev. June 1985.)

Broiling

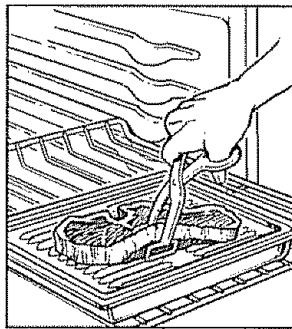


Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

The oven door must be closed during broiling.

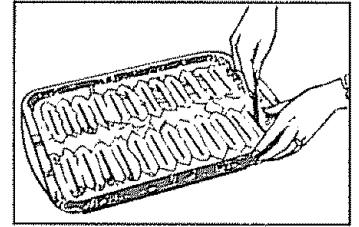
How to Broil

1. Oven does not need to be preheated for broiling.
2. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8 inch thick.
3. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame sears the exterior and increases surface browning of food, but also increases spattering and the possibility of fats and meat juices igniting.
4. Close the oven door but do not latch it. **If the door latch is moved to the right during a broil operation, the door may lock** and you may not be able to open it until the oven cools.
5. Turn OVEN SET and OVEN TEMP knobs to BROIL.
6. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time food for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.
7. Turn OVEN TEMP knob to OFF. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.



Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.



Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

Questions & Answers

- Q. When broiling, is it necessary to always use a rack in the pan?**
- A.** Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.
- Q. Should I salt the meat before broiling?**
- A.** No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.
- Q. Why are my meats not turning out as brown as they should?**
- A.** Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Broiling Guide

Food	Quantity and/or Thickness	Shelf Position	1st Side Minutes	2nd Side Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	3½	3	Arrange in single layer.
Ground Beef	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	10-11	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare Medium Well Done	1 inch thick (1 to 1½ lbs.)	B B B	9 12 13	7 5-6 8-9	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Rare Medium Well Done	1 inch thick (2 to 2½ lbs.)	B B B	10 12-15 25	6-7 10-12 16-18	Slash fat.
Chicken (450°)	1 whole (2 to 2½ lbs.), split lengthwise	B	30-35	25-30	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products Bread (Toast) or Toaster Pastries	2 to 4 slices 1 pkg (2)	C	2-3	1/2-1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
English Muffins	2, split	C	3-5		
Lobster Tails	2 to 4 (6 to 8 oz each)	C	13-16	Do not turn over.	Cut through back of shell and spread open. Brush with melted butter before broiling and after half of time.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	B	5	5	Handle and turn very carefully. Brush with lemon butter before broiling and during broiling if desired. Preheat broiler to increase browning.
Ham Slices (450°) Precooked	1 inch thick	C	8	8	Increase time 5 to 10 minutes per side for 1½ inch thick or home cured.
Pork Chops Well Done	2 (1/2 inch thick) 2 (1 inch thick), about 1 lb.	B B	10 13	4-5 9-12	Slash fat.
Lamb Chops Medium Well Done	2 (1 inch thick), about 10 to 12 oz.	B B	8 10	4-7 10	Slash fat.
Medium Well Done	2 (1½ inch thick), about 1 lb.	B B	10 17	4-6 12-14	
Wieners similar precooked sausages, bratwurst	1-lb pkg (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

Broiling Tips

The oven door must be closed during broiling.

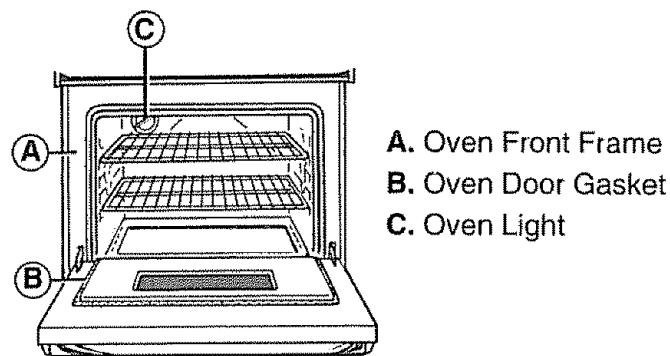
1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.
3. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.
4. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.
5. Oven does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
6. Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

Operating the Self-Cleaning Oven

Before a Clean Cycle

Step 1: Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures. (Oven shelves may be left in oven. **NOTE:** Shelves will discolor during the self-cleaning cycle.)

Step 2: Wipe up heavy soil on the oven bottom.



Step 3: Clean spatters or spills on the oven front frame (A) and only that area on the oven door that is outside the gasket (B). Do not clean the gasket. Use detergent and hot water with a soap-filled steel wool pad, then 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 with a dry cloth. Never use a commercial oven cleaner in or around the self-cleaning oven.

- Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.
- Do not rub or clean the door gasket (B)—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Step 4: Close the door and make sure the oven light (C) is off.

Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

Caution: Drip pans and grates (on models so equipped) should never be cleaned in the self-cleaning oven.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

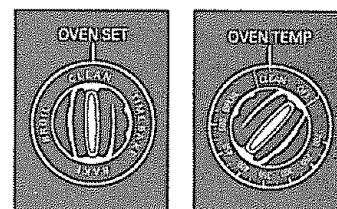
Important: The oven door must be closed and latched and all controls must be set correctly for the clean cycle to work properly.

After a Clean Cycle

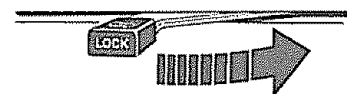
After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth. If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle. If the oven is not clean after one clean cycle, the cycle may be repeated.

How to Set Oven for Cleaning

Step 1: Turn OVEN SET knob to CLEAN. Push in and turn OVEN TEMP knob to CLEAN. Controls will snap into final position when the CLEAN location is reached.

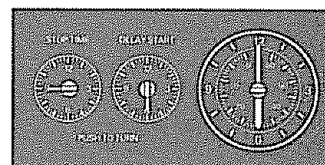


Step 2: Slide the latch handle to the right as far as it will go.



Step 3: Set the automatic oven timer:

Make sure the range clock is set to the correct time of day. Clear the DELAY START and STOP TIME dials of any previous timed cooking or cleaning function by:



by: one at a time, push the DELAY START and STOP TIME knobs in and turn the knob. Using a light touch, continue turning the knob until it "pops" out. Both knobs should now be in the out position.

- Decide on cleaning hours necessary.

Recommended Cleaning Time:

Light to Moderate Soil—2-3 hours (thin spills and light spatters)

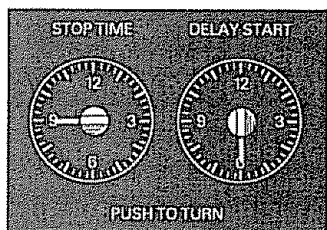
Heavy Soil—4 hours (heavy, greasy spills and spatters)

- Add these hours to present time of day, then push in and turn STOP TIME dial clockwise to this later stop time.

Oven door gets hot during self-cleaning. DO NOT TOUCH. The CLEANING light will glow, indicating the controls have been set correctly and the clean cycle has begun. If a delayed start has been selected, the CLEANING light will not glow until the start time has been reached and the clean cycle begins. The door will lock approximately 20 minutes after the clean cycle has begun.

How to Set a Delayed-Start Cleaning

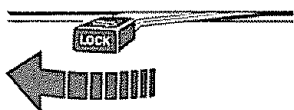
If you wish to start and stop cleaning at a later time than shown on the clock, push in and turn DELAY START dial to time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn STOP TIME dial to this later stop time. Oven will automatically turn on and off at the set times.



Follow These Steps after Self-Cleaning

After cleaning is complete, the door will stay locked until the oven cools and the CLEANING light goes off. This takes about 30 minutes.

Step 1: When CLEANING light is off, slide the latch handle to the left as far as it will go and open the door.



Step 2: Turn OVEN TEMP knob to OFF.

Questions and Answers

Q. Why won't my oven clean immediately even though I set all the time and clean knobs correctly?

A. Check to be sure your DELAY START dial is set to the same time as the range clock. Also check to be sure latch handle is moved to the right.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

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

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterward, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

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

A. No, this gasket is essential for a good oven seal, and care must be taken not to rub, damage or move this gasket.

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

A. This is caused by excessive soil, and you should switch the OVEN TEMP knob to OFF. Open windows to rid room of smoke.

Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

Q. What causes the hair-like lines on the enamel surface of my oven?

A. This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.

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

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

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning cycle dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after the self-cleaning cycle. Is this normal?

A. Yes. After the self-cleaning cycle, the shelves may have lost some luster and discolored to a deep gray.

Q. Can I cook food on the cooktop while the oven is self-cleaning?

A. Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do. However, be careful when standing in front of the range—oven becomes very hot while self-cleaning.

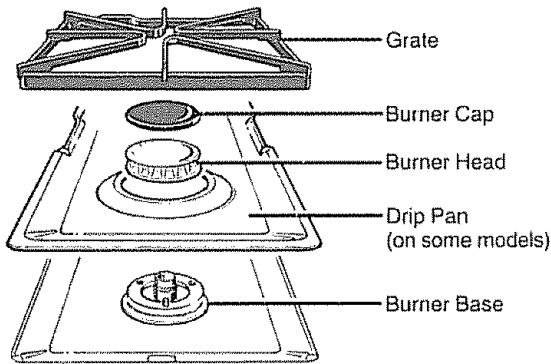
Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRICAL POWER IS DISCONNECTED BEFORE CLEANING ANY PART OF YOUR RANGE.

Sealed Burner Assemblies (on some models)

CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS AND DRIP PANS (IF SO EQUIPPED) IN PLACE.

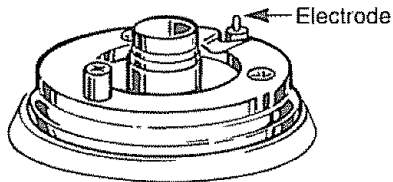


The burner assemblies should be cleaned thoroughly after spills.

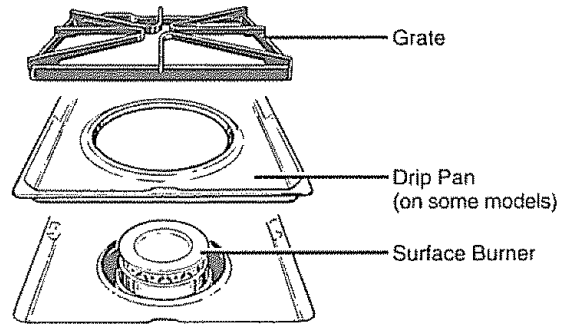
Turn all controls OFF before removing burner parts and drip pans (if so equipped).

The burner grates, caps, burner heads and drip pans (if so equipped) can be lifted off, making them easy to clean.

The electrode of the spark igniter is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.



Dual Burners (on some models)



On models with dual burners, the cooktop lifts up for easy access. The holes in the surface burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the surface burners routinely, especially after bad spillovers, which could clog these holes. Surface burners lift out for cleaning. Lift up the cooktop and then lift out the surface burners.

To remove burned-on food, soak the surface burner in a solution of mild liquid detergent and water. Soak the surface burner for 20 to 30 minutes. For more stubborn stains, use a cleanser like Soft Scrub® brand or Bon Ami® brand. Rinse well to remove any traces of the cleanser that might clog the burner openings. Do not use steel wool because it will clog the surface burner openings and scratch the surface burners. If the holes become clogged, clean them with a toothpick.

Before putting the surface burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

Burner Caps: (on sealed burners only)

Lift off when cool. Soak up to 30 minutes, if desired, or wash burner caps in hot, soapy water and rinse with clean water. Scour with a plastic scouring pad to remove burned-on food particles. Dry in a warm oven or with a cloth—don't reassemble them wet.

Burner Heads: (on sealed burners only)

The holes in the burners of your range, and the spark electrodes, must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the burner heads routinely, especially after bad spillovers, which could clog these holes.

Wipe off burner heads. If heavy spillover occurs, remove burner heads from range. Remove the burner grate and burner cap. Then lift the burner head straight up.

To remove burned-on food, soak the burner head in a solution of mild liquid detergent and water. Soak the burner head upside-down for 20 to 30 minutes in a solution of hot water and mild liquid detergent. If the food doesn't rinse off completely, scrub it with soap and water and a soft brush or plastic scouring pad.

For more stubborn stains, use a cleanser like Soft Scrub® brand or Bon Ami® brand. Rinse well to remove any traces of the cleanser that might clog the burner openings. Do not use steel wool because it will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a toothpick. Do not clean the burner heads in the self-cleaning oven.

Before putting the burner head back, shake out excess water and dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure the pin in the burner base goes in the hole in the burner head, and that the burner heads are properly seated and level.

Range Burner Base: (on sealed burners only)

The burner base (the part of the burner fastened to the cooktop) may be cleaned with a soft brush and a mild cleanser. Clean all food residues from around spark electrode. Do not use steel wool; small bits of steel wool will short out the electrode. Rinse well.

Burner Grates

Grates should be washed regularly and, of course, after spillovers. Lift out when cool. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners.

To get rid of burned-on food, place the grates in a covered container (or plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Drip Pans (on some models)

Remove the grates and lift out the drip pans. Drip pans can be cleaned in dishwasher or by hand. Place them in a covered container (or plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with soap-filled scouring pad if necessary.

CAUTION: Drip pans CANNOT be self-cleaned.

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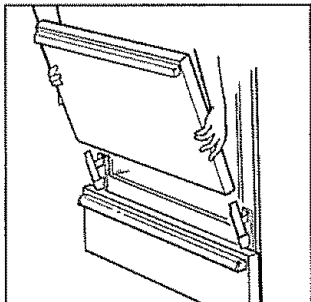
Care and Cleaning (continued)

Oven Door

The oven door is removable but it is heavy. You may need help removing and replacing the door.

To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

NOTE: Be careful not to place hands between the hinge and the oven door frame as the spring hinge could snap back and pinch fingers.



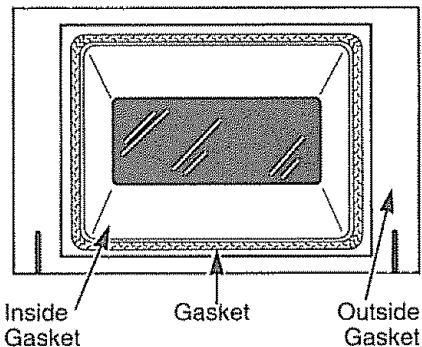
To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

TO CLEAN THE DOOR:

(Do not immerse door in water.)

Inside of door:

- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a scouring pad.
- Do not rub or clean the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.



Outside of door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

Control Panel and Knobs

It's a good idea to wipe the control panel after each use of the oven. Clean with mild soap and water or vinegar and water; rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.

The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. If knob is difficult to remove, place a towel or dishcloth between the knob and control panel and pull gently. Wash the knobs in soap and water, or a vinegar solution, but do not soak.

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside openings in the glass while cleaning.

Metal parts can be cleaned with soap and water. Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners. Dry with a soft cloth.

Metal Parts

Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces; wash, rinse, and then dry with a soft cloth.

Glass Surfaces

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside openings in the glass while cleaning.

Oven Shelves

Shelves can be cleaned by hand, using soap and water, with an abrasive cleanser, or in the self-cleaning oven.

After cleaning with soap and water rinse the shelves with clean water and dry. To remove heavy, burned-on soil, you may use scouring pads. After scrubbing, wash with soapy water, rinse and dry.

Shelves may also be cleaned in the self-cleaning oven, but will discolor and lose some luster. See the Self-Cleaning Oven section.

Oven Bottom

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the shelf below the shelf you are cooking on. You can use aluminum foil if you do not cover the whole shelf. This is particularly important when baking a fruit pie or other foods with a high acidic content. Hot fruit fillings or other foods that are highly acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can then clean the oven bottom with soap and water, an abrasive cleanser or scouring pads.

- Rinse well to remove any soap before self-cleaning.

Broiler Pan and Rack

After broiling, remove the broiler pan and rack from the oven or broiler compartment (depending on your model). Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container.

If food has burned on, sprinkle the rack with detergent while hot and cover with wet paper towels or a dishcloth. That way, burned-on foods will soak loose while the meal is being served.

Wash; scour if necessary. Rinse and dry. Do not let a soiled pan and rack stand in the range to cool. The broiler pan and rack may be cleaned in a dishwasher. Do not store a soiled broiler pan and rack anywhere in the range. Do not clean in self-cleaning oven.

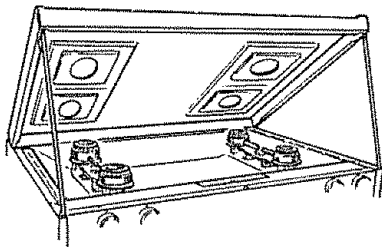
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Care and Cleaning (continued)

Lift-up Cooktop (on models with dual burners)

Clean the area under the cooktop often. Built-up soil, especially grease, may catch on fire.

To make cleaning easier, the cooktop may be lifted up.



To raise the cooktop:

1. Be sure burners are turned off.
2. Remove the grates.
3. Grasp the two front burner wells and lift up.

Some models have dual support rods that will hold the cooktop up while you clean underneath it.

After cleaning under the cooktop with hot, soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers. Lower cooktop gently to avoid blowing out pilot flames (on models with standing pilots).

Brushed Chrome Cooktop (on some models)

Clean the brushed chrome top with warm, soapy water or Bon Ami® brand cleanser and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface or a chrome protectant may be used to help reduce spotting or fingerprinting. Wipe away excess oil with a clean, soft cloth.

Cooktop Surface

To avoid damaging the porcelain enamel surface of the cooktop and to prevent it from becoming dull, clean up spills right away. Foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with a high sugar content could cause a dull spot. When the surface has cooled, wash and rinse.

For other spills such as fat splatterings, etc., wash with soap and water once the surface has cooled. Then rinse and polish with a dry cloth. Be careful when you clean the cooktop because the area over the pilot will be hot (on models with standing pilots).

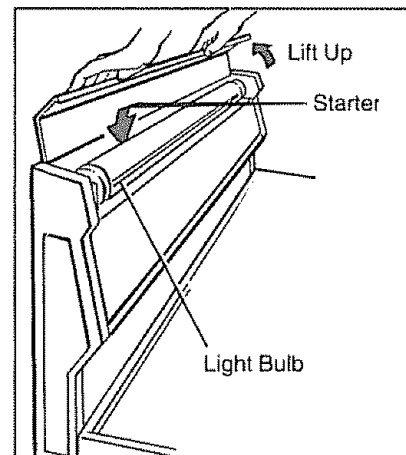
Do not store flammable materials in an oven or near the cooktop. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Surface Light and Starter (on some models)

CAUTION: Do not touch the bulb with wet hands or when bulb is hot. Never wipe the light area with a wet cloth. Electrical power must be shut off if you have to replace a bulb.

To replace a bulb:

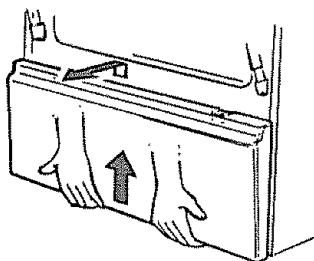
1. With one hand at each end of the hinged canopy, grasp it by the front edge and flip it up.
2. Remove fluorescent light bulb. Replace the bulb with one of the same length and wattage.
3. Lower the canopy.



To replace starter:

1. Open canopy and remove the bulb as explained above.
2. Grasp starter, turn it counterclockwise about one-quarter turn and lift out. Replace with one of the same wattage.
3. Reposition the bulb and lower the canopy.

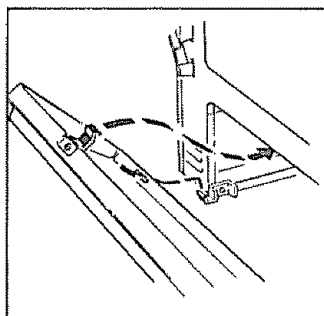
Removable Kick Panel (on some models)



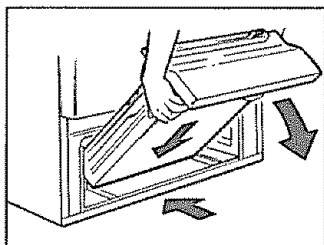
The kick panel may be removed for cleaning under the range.

To remove, lift up bottom of panel slightly to disengage the panel from the tabs at the base of the range. Pull bottom of panel forward until spring clips are released at top of panel.

To replace, insert the two slots at bottom of panel onto the two tabs at base of range and push top of panel forward to engage spring clips.



Broiler Drawer (on some models)



To remove:

1. When broiler is cool, remove rack and pan.
2. Pull the broiler drawer out until it stops, then push it back in about one inch.

3. Grasp handle, lift and pull broiler drawer out. Clean the broiler drawer with hot soapy water.

To replace:

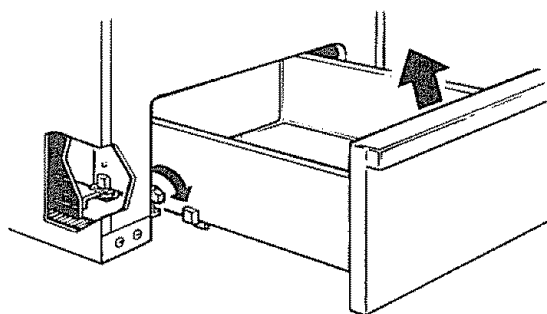
1. Hold the broiler drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed.

Removable Storage Drawer (on some models)

The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened.

The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.



To remove storage drawer:

1. Pull drawer straight out until it stops.
2. Lift drawer until stops on drawer clear stops on range.
3. Again pull drawer out until it hits second set of stops.
4. Tilt front of drawer up and free of range.

To replace storage drawer:

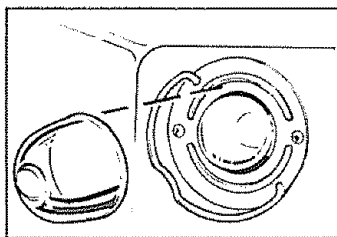
1. Set the stops on the back of the drawer over the stops in the range.
2. Slide drawer evenly and straight back, so that the rails in the range are engaged.
3. Push drawer back until second stops on drawer hit stops in the range. Tilt drawer up and over these.
4. Slide drawer the rest of the way in.

(continued next page)

Care and Cleaning (continued)

Oven Lamp Replacement (on some models)

CAUTION: Before replacing your oven bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel. Be sure to let the lamp cover and bulb cool completely.



The oven lamp (bulb) is covered with a removable glass cover that is held in place with a bail-shaped wire. Remove oven door, if desired, to reach cover easily.

To remove:

1. Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE COVER.**
2. Replace bulb with a 40-watt household appliance bulb.


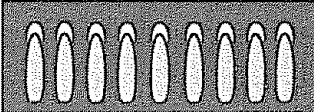
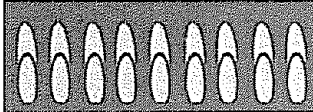
To replace cover:

1. Place it into groove of lamp receptacle. Pull wire bail forward to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire bail is in depression in center of cover.
2. Connect electrical power to the range.

Oven Air Vents

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range, under the kick panel, storage drawer or broiler drawer (depending on the model).

Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • Plug on range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • Oven controls not properly set. • Door left in locked position after cleaning.
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live power outlet. • Burner holes on the side or around the top of burner may be clogged. Remove burners (on models with dual burners) or burner heads (on models with sealed burners) and clean them with a toothpick. Make sure you do not enlarge the holes. On spill-proof models, check electrode area for burned-on food or grease.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: center;">    </div> <p>(A) Yellow flames— Call for service (B) Yellow tips on outer cones— Normal for LP gas (C) Soft blue flames— Normal for natural gas</p> <ul style="list-style-type: none"> • If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. • With LP gas, some yellow tipping on outer cones is normal.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> • If range is connected to LP gas, check all steps in the Installation Instructions.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> • Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything. • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips or recommendations. • Check common problems listed in Baking, Roasting and Broiling sections. • Oven bottom not securely seated in position.
CLOCK DOES NOT WORK	<ul style="list-style-type: none"> • Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> • Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet.
STRONG ODOR	<ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutter. • An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> • Oven temperature is too high to set self-cleaning operation. Allow the range to cool to room temperature and reset the controls. • Door latch handle not moved all the way to the right.
OVEN DOOR WILL NOT UNLOCK	<ul style="list-style-type: none"> • Oven must cool below locking temperature (approximately 30 minutes after the clean cycle is complete). Do not engage the latch except when using self-clean feature or the oven may lock.
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none"> • Oven controls not set properly. Review Operating the Self-Cleaning Oven section. • Heavily soiled ovens require 3½- to 4-hour Clean Time. • Heavy spillovers should be cleaned up before starting clean cycle.

KENMORE GAS RANGE WARRANTY

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. 731CR-W, SEARS TOWER, CHICAGO, IL 60684

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.

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.

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS 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 Full Warranty MA	MA	MA
3	Porcelain and Glass Parts	30 Days Full Warranty MA	MA	MA
4	Annual Preventive Maintenance Check at your request	W	MA	MA

W - Warranty

MA - Maintenance Agreement

America's Best Selling Appliance Brand

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