

QUICK START INSTRUCTIONS

Setting Your Gas Burner Controls



TO OPERATE most of the gas burners:

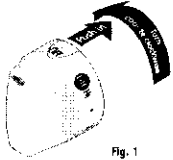


Fig. 1

1. Push the desired gas surface control knob in and turn counterclockwise out of the OFF position (See Fig. 1).
2. Release the knob and rotate to LITE position. Visually check that the needed burner has lit.
3. To adjust, push the knob in and turn counterclockwise to a flame size setting that best fits your need.

NOTE: For complete instructions and suggestions for properly using your gas cooktop, be sure to read ALL the instructions provided in your Use and Care Guide.

Setting the Bridge Burner Controls (some models)

TO OPERATE the gas Bridge burner:

1. Push the left rear gas control knob in and turn counterclockwise out of the OFF position (See Fig. 1).
2. Release the knob and rotate to LITE position. Visually check that the burner has lit.
3. Continue to rotate the knob clockwise past the first LO setting to the arrow marked BRIDGE.
4. Visually check that both the left rear and center burner are lit.
5. With both burners lit, continue to turn the knob counterclockwise to adjust the flame size for both the left rear and left center burners together (Bridge Burner flame adjustment area - See Fig. 2)
6. You may add the left front burner if needed. To add the left rear burner follow the instructions on "TO OPERATE most gas burners" provided above.

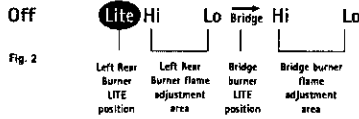


Fig. 2

NOTE: For complete instructions and suggestions for properly using your Bridge burner, be sure to read ALL the instructions provided in your Use and Care Guide.

Setting the Triple Ring Burner Controls (some models)

TO OPERATE the gas Triple Ring burners:

1. Push the right front surface control knob in and turn counterclockwise out of the OFF position (See Fig. 1).
2. Release the knob and rotate to the LITE position (See Fig. 3). Note: Although all electronic surface igniters will spark at the same time, only the selected surface Burner will lite.
3. Visually check that the inner ring of the right front Burner has lit. (See Fig. 4)
4. Continue to rotate the gas control knob counterclockwise past the first LO setting to the arrow marked TRIPLE (See Fig. 3).
5. Visually check that both the inner and outer ring of the Triple Ring Burner are lit. (See Fig. 5)
6. When both burners are lit, continue to turn the control knob counterclockwise to adjust to the desired flame size (See Fig. 3)

Note: When using both the inner and outer burner rings together adjust the flame size between second HI and LO guide marks.

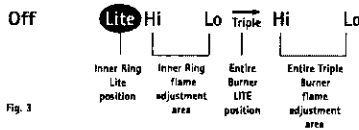


Fig. 3

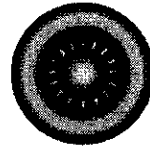


Fig. 4

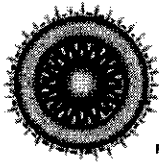
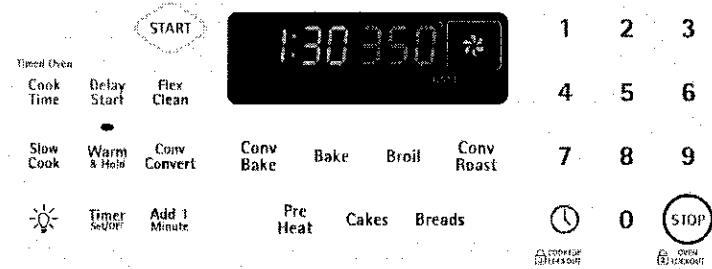


Fig. 5

QUICK START INSTRUCTIONS*

Setting Your Oven Controls



Feature

Quick Start Instructions

To set the CLOCK (for 1:30):

Press . Press pads to set the time of day. Press .

Setting the TIMER (example for 5 minutes):

Press . Press the number pads to set the time in the display (example minutes). Press . The timer will begin to count down. When the set time has run out the clock will sound with 3 beeps every 15 seconds until is pressed again.

Setting BAKE (example will start oven at 350°F):

Press . Press .

Setting BROIL (example will automatically start at 550°F):

Press . Press .

Setting CONVECTION BAKE (example 350°F):

Press . Press .

Setting CONVECTION CONVERT (example 350°F):

Press . Press . Oven control will automatically decrease the set oven temperature by 25°F.

To set WARM & HOLD:

Press . Press .

Setting FLEX CLEAN :

Press . Press . After oven door locks the oven will Self-Clean for 3 hours.

* These Quick Start Instructions are not intended to replace your Use and Care Guide. Read the Use and Care Guide completely for proper use of your appliance. If you are having a problem after reviewing these tips, refer to the "Before You Call" section of the Use and Care Guide before calling 1-800-4-MY-HOME™ for assistance.

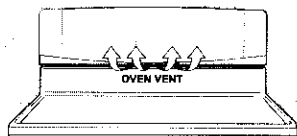
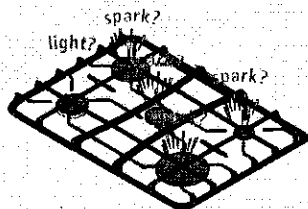


Getting started with your new gas range

Listed below are questions frequently asked by our customers. Please take a moment to read this important information to help you operate and care for your new gas range.

- Q. My clock timer display is blinking. Did a power failure cause this?
- A. Yes. After a power interruption or first installing the range your clock time of day MUST be reset before the oven will operate. See the Use and Care Guide for complete instructions.

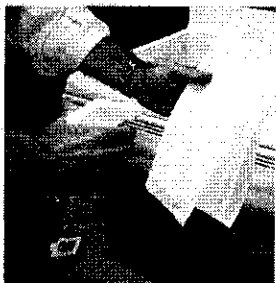
- Q. When I turn one gas burner on, why do ALL the surface burners spark?
- A. It is normal for all the surface burner electrodes to spark at the same time even if only one gas burner has been turned on. Only the burners turned on will receive gas and light.



- Q. The center cooktop surface or backguard gets warm when using the oven, although the surface burners are not being used?
- A. Warm air rises through the oven vent providing air circulation which improves baking results. DO NOT block the oven vent. It is recommended that you do not leave empty cookware or utensils on the burner grates.

The oven vent is located above the center cooktop riser and the backguard. DO NOT block the oven vent.

- Q. My oven door glass has a "rainbow" affect or color tint appearance. Is that a defect?
- A. NO. The inner door glass is coated with a heat barrier coating that when viewed under certain light sources or angles will have a rainbow color appearance. This heat barrier coating reflects oven heat back into the oven to reduce heat loss through the glass. This is normal and is used on Self-Cleaning ranges.



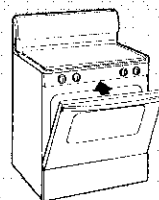
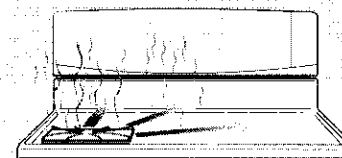
- Q. What's the best way to clean the outside of my oven door?
- A. Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT SPRAY or allow water or the cleaner to enter the oven door vents. Spray cleaner on cloth first and wipe oven door. DO NOT use strong oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT CLEAN the oven door gasket.

Any Questions: Call 1-800-4-MY-HOME™ (1-800-469-4663)



Getting started with your new gas range

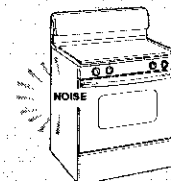
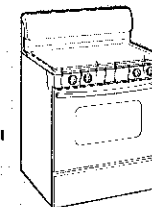
- Q. The cooktop surface seems too hot to touch while using the surface burners and/or oven?
- A. During normal use the cooktop surface will increase in temperature. It's normal for heat to reflect from your cookware and the gas burners to surrounding areas. There will be additional heat buildup when both the oven and cooktop burners are used at the same time. Consult your Use and Care Guide for proper pan size and oven vent location. Read the CAUTIONS and WARNINGS throughout the Use and Care Guide.



- Q. My oven smokes excessively while broiling?
- A. After setting the oven control and placing the food in the oven for broiling, be sure to close the oven door whenever broiling.

Note: Never use aluminum foil to cover anything or as a liner inside or outside the appliance.

- Q. When I used my oven for the first time there was an odor and some smoking?
- A. It's possible to experience some odors and/or a small amount of smoke from your new range. The odor will diminish after first using your oven. Before cooking in your oven for the first time, we recommend that you turn the oven ON to 400°F for 30 minutes minimum. This will allow for an initial burn-in period. You may also ventilate the kitchen by opening a window.



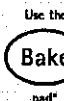
- Q. My range makes noises when I use the oven. Is this normal, or is something wrong?
- A. Changes in temperature sometimes create noises when the oven expands and contracts. This is normal. The control panel will make clicking sounds when using the oven. This is normal.

- Q. My new oven cooks differently than my old oven? Is something wrong with the settings?
- A. Your new oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking. *Refer to your appliance Use and Care Guide for complete instructions on how to adjust the temperature control.

NOTE: Please DO NOT adjust your oven temperature based on oven thermometers, such as those found in grocery stores, they may not be accurate.

Be sure to visit our web page at <http://www.sears.com>

Read your Use and Care Guide for complete instructions and information. **THANK YOU and ENJOY YOUR NEW RANGE!**



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Gas Range