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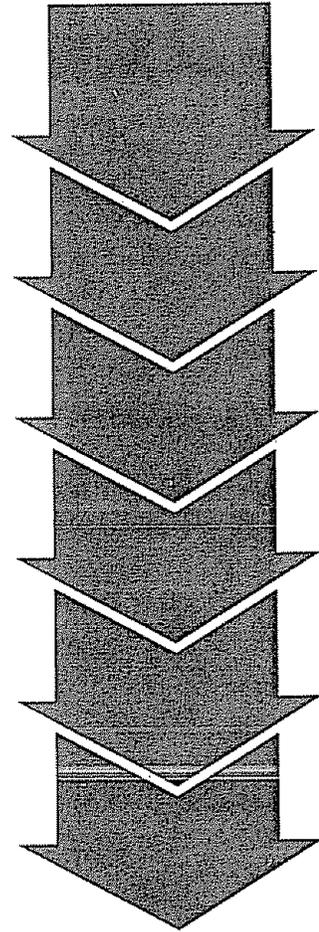
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WARRANTY

MODELS 48425, 48429

SEARS Kenmore



USE • CARE • SAFETY MANUAL



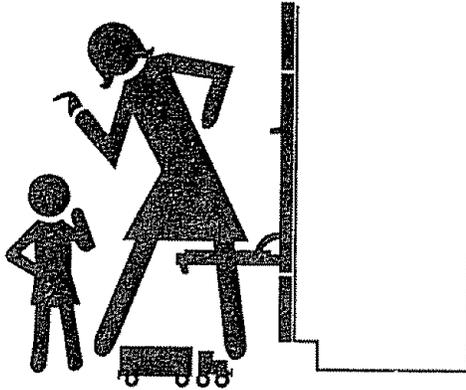
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IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

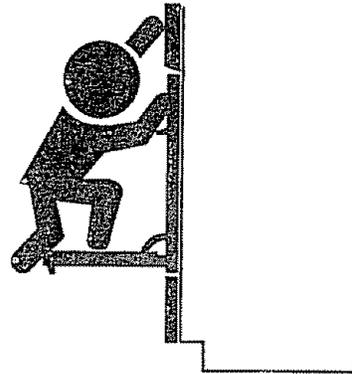
SAVE THESE INSTRUCTIONS

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



Teach children not to play with oven knobs or any other part of the oven.

Never leave children alone or unattended where an oven is in use.

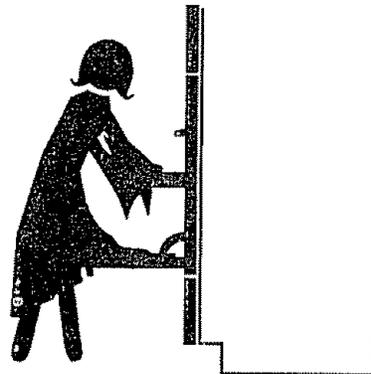


Never store things children might want above an oven.

Never let anyone climb, sit or stand on the open door or any other part of the oven.



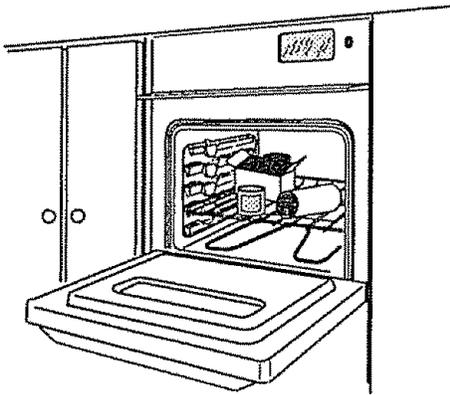
Never leave the oven door open when you are not watching the oven.



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

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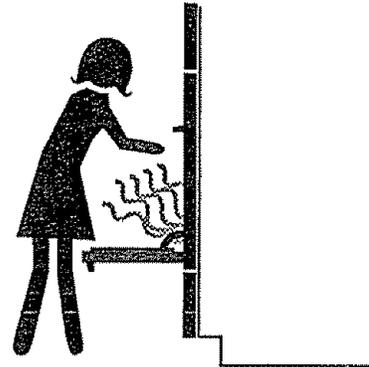
To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word "Safety".



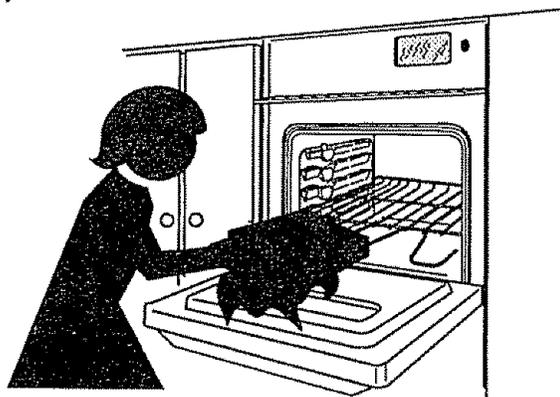
Always keep the oven area clear and free from things that will burn.

CAUTION:

Never store things in an oven. These things may catch fire and plastic items could melt.



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



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

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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

Always keep the appliance area clear and free from things that will burn, gasoline and other flammable vapors and liquids.

Always place oven shelves in desired position while oven is cool.

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

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

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

Always follow cleaning instructions in this book.

Teach children not to play with oven controls or any other part of the oven.

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

Always keep the oven clean. Food and grease are easy to ignite. Clean the oven regularly.

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

Always keep dish towels, dish cloths, potholders and other linens a safe distance away from your oven. Never store such items on your oven.

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

Never heat unopened food containers. Pressure build-up may make container burst and cause injury.

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

Never use aluminum foil to line oven bottoms. Improper use of foil could start a fire.

Never block free airflow through the oven vent.

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

Never leave children alone or unattended where an oven is in use.

Never use your oven for warming or heating a room. Such use can be dangerous and can damage oven parts.

Never wear loose fitting or hanging clothes while using your oven. Such clothes could catch fire on a hot element.

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

Never store things in an oven.

Never store wooden or plastic utensils or canned food in your oven. Always keep such items a safe distance away from your oven.

DO NOT CLEAN the door gasket of self-cleaning ovens.

Never try to clean utensils, cookware or removable parts of your oven in the oven during a self-clean cycle. Do not use any type of commercial oven cleaner or oven liner protective coating in or around your oven.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION: Do not store items of interest to children in cabinets above an oven. Children climbing on oven to reach items could be seriously injured.

Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Weight on the oven door could cause the oven to tip and result in injury. Never allow anyone to climb, sit, stand or hang on the oven door.

If the self-cleaning mode malfunctions, turn off and disconnect power supply. Have serviced by a qualified technician.

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 birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

FIRE!

Read and understand this information NOW!

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

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

OVEN FIRE

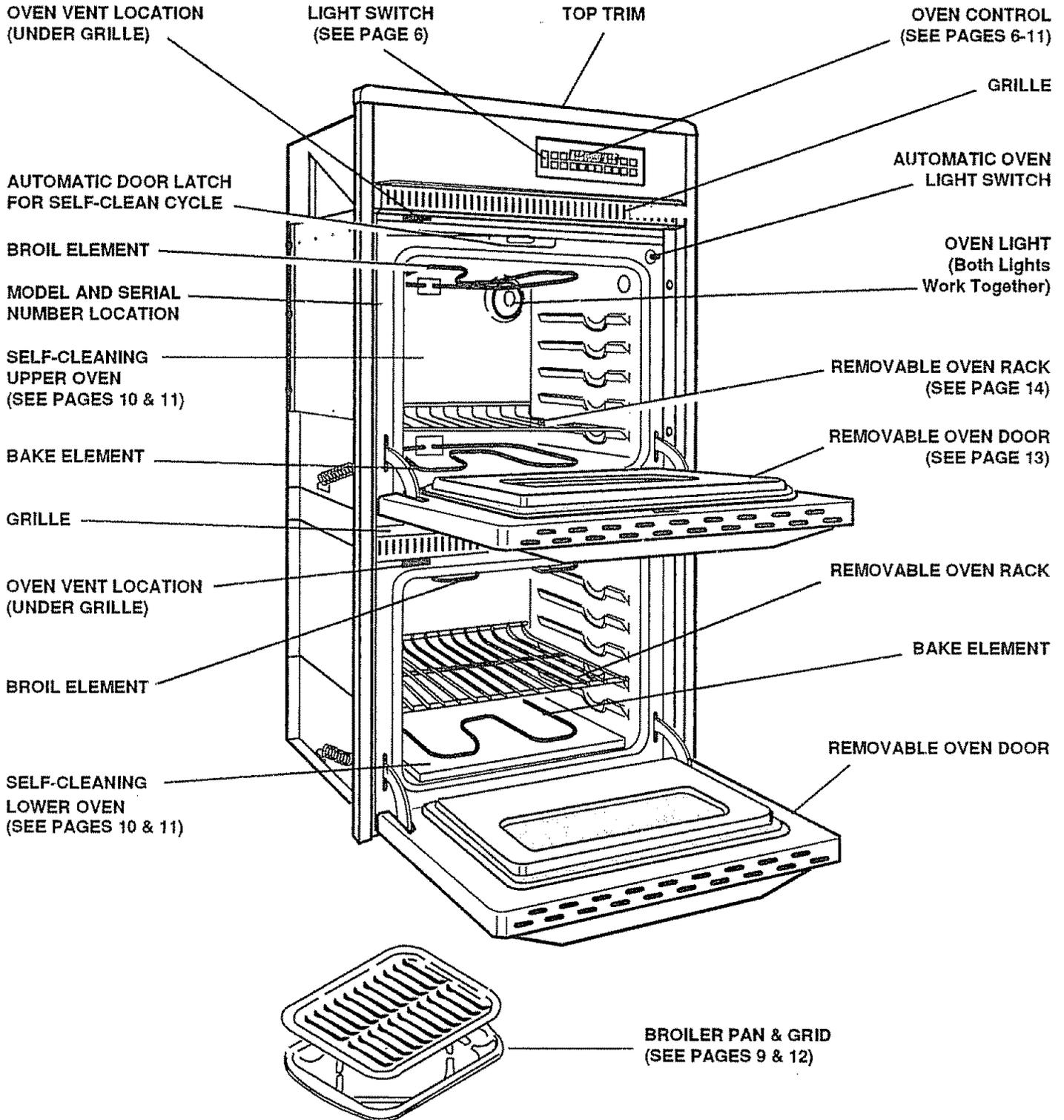
Do not try to move the pan.

1. Close oven door and turn controls off.
2. If fire continues, throw baking soda on the fire or use a dry chemical foam, or halon type extinguisher.

YOUR BUILT-IN OVEN

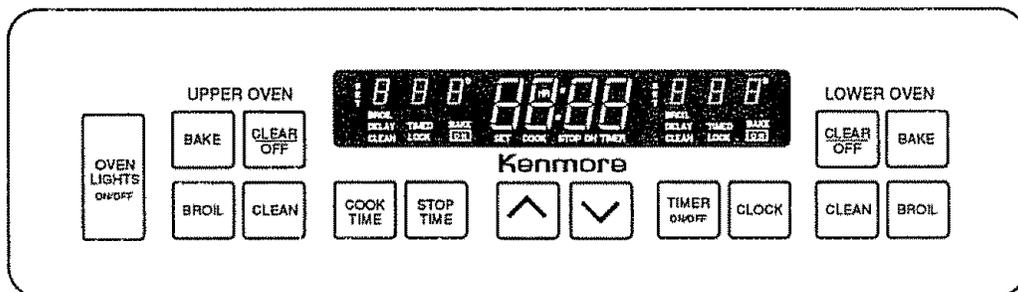
IMPORTANT:

The model and serial number of your oven can be found on a tag, on the left side of the oven front frame.



DOUBLE OVEN CONTROL

The following illustration and text will help you to “get-to-know” your **OVEN CONTROL**. You may select the oven and operation (**BAKE, BROIL, CLEAN, CLEAR/OFF**) you wish to use by pressing the appropriate pad(s) under **UPPER OVEN** or **LOWER OVEN**.



TO SET YOUR CLOCK

1. Press **CLOCK**.



2. Press the **UP** or **DOWN** arrow pad to set the time of day. Press and release the **UP** or **DOWN** arrow pad to change time one minute at a time; hold to change time 10 minutes at a time.



The words “**SET TIME**” will disappear from the display one minute after you release the **UP** or **DOWN** arrow pad. If you prefer, you can press **CLOCK** again and “**SET TIME**” will disappear immediately.

3. Press the **CLOCK** pad.

POWER OUTAGE

When the power is restored after a power outage, the clock and any other programmed operations will have to be reset .

TO SET YOUR TIMER

NOTE: The timer does not control oven operations. The maximum timer setting is 9 hours: 55 minutes. The timer displays hours: minutes except during the countdown of the last minute when seconds will be displayed.

1. Press **TIMER ON/OFF** pad.



2. Press the **UP** or **DOWN** arrow pad to set time. Press and release quickly for small changes in time. Hold for larger changes.



The timer countdown will begin automatically after you release the **UP** or **DOWN** arrow pad. The timer displays hours:minutes except during the last minute of the countdown which will count down seconds.

TO CANCEL YOUR TIMER

1. Press the **TIMER ON/OFF** pad twice if “**SET TIMER**” is displayed. Press the **TIMER ON/OFF** pad once if it has begun to count down.



TO RESET TIMER

If “**TIMER**” is showing in display, press the **UP** or **DOWN** arrow pad to reset. If “**TIMER**” is not showing in display, follow 1-3.

1. Cancel **TIMER**.
2. Press **TIMER** pad.
3. Press the **UP** or **DOWN** arrow pad to set new time.

TO SET BAKE

1. Press the **BAKE** pad.



2. Press the **UP** or **DOWN** arrow pad to set desired bake temperature. The display will show last entered temperature.



NOTE: Press and release to change temperature 5° at a time. Press and hold to change temperature 25° at a time.

3. Press the **CLEAR/OFF** pad when baking is complete.



The low temperature zone of this range (between 170° and 200°F) is available to keep hot cooked foods warm. Food kept longer than two hours at these low temperatures may spoil.

TIMED BAKING

NOTE:

- 1) Timed Baking can be used in only one oven at a time.
- 2) Before setting a timed bake function, check the clock to make sure the correct time of day is displayed.

IMMEDIATE START/AUTOMATIC STOP:

Use this feature to begin baking now and set the oven to stop cooking at the end of the bake time you select.

1. Press the **BAKE** pad.



2. Press the **UP** or **DOWN** arrow pad to select the desired temperature.



3. Press the **COOK TIME** pad.



4. Press the **UP** or **DOWN** arrow pad to select how long the food will cook. Enter the time called for in your recipe.



NOTE: Food left in the oven after the timed bake cycle has ended will continue to cook until the oven cools or the food is removed from the oven.

DELAYED START/AUTOMATIC STOP:

Use this feature to begin baking at a later time and turn off later.

1. Press the **BAKE** pad.



2. Press the **UP** or **DOWN** arrow pad to select the desired temperature.



3. Press the **COOK TIME** pad.



4. Press the **UP** or **DOWN** arrow pad to select how long food will cook. Enter the time given in your recipe.



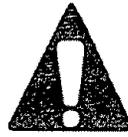
5. Press the **STOP TIME** pad. Based on your **COOK TIME**, the display will show the earliest **STOP TIME**.



FOR EXAMPLE:

If the time of day is 12:00 and you have selected a 45 minute **COOK TIME** at 350°, the display will show the earliest **STOP TIME** to be 12:45.

6. Press the **UP** or **DOWN** arrow pad to select the desired **STOP TIME**, or when you wish the oven to turn "OFF" automatically.



Never let food such as dairy products, fish, meat, poultry, etc., sit for more than 1 hour before cooking starts, when you set your oven for a delay start. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

ADJUST PAD SPEED

You can change the speed of these pads. While the oven is off and the time-of-day shows in the display, press and hold the **UP**, **DOWN**, and **TIMER ON/OFF** pads (at the same time) for two to three seconds. Display will show 0:HR00 "SET TIMER". Keep holding all 3 pads until a number from 1 to 5 appears in the display. 1 is slowest and 5 is fastest. You can select the speed you want by pressing the **UP** or **DOWN** arrow pad.



PRESS AND HOLD FOR 2-3 SECONDS

CHILD LOCKOUT

Your built-in oven can be set to keep children from accidentally turning on the oven. To lock the control panel, press and hold **STOP TIME**, and the **UP** and **DOWN** arrow pads (at the same time) for 2 to 3 seconds. The word "OFF" will appear in the display and the control panel will be locked.

To unlock the control panel, repeat procedure you used to lock the panel. The word "OFF" will disappear from the display.



PRESS AND HOLD FOR 2-3 SECONDS

TONES

The end-of-cycle tone will sound at the end of timed oven functions. The end-of-cycle tone is 3 short beeps followed by 1 beep every 6 seconds that repeat every 6 seconds until you press any operation. If you would like to eliminate the 1 beep every 6 seconds, push and hold **CLEAR/OFF** pad for 10 seconds.

To return the 1 beep every 6 seconds, press and hold **CLEAR/OFF** pad for 10 seconds.



PRESS AND HOLD
10 SECONDS TO CHANGE
END-OF-CYCLE TONE

NOTE: If you have a double oven, this adjustment can be made using either **CLEAR/OFF** pad.

OVEN TEMPERATURE

Your oven temperature is electronically controlled. We recommend that you use your oven for a number of weeks to become familiar with your new oven's performance, following all instructions in the **OVEN COOKING SECTION**. Check the **BEFORE CALLING FOR SERVICE SECTION** of this manual. If you are still not satisfied with oven performance, follow the instructions on adjusting the oven temperature.



The low temperature zone of this range (between 170° and 200°F) is available to keep hot cooked foods warm. Food kept longer than two hours at these temperatures may spoil.

OVEN COOKING

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

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

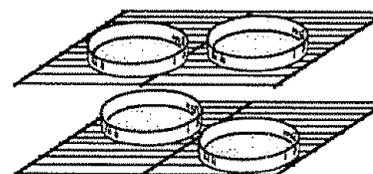
After you have used your oven for awhile, if you feel your oven should be hotter or cooler, you can adjust it yourself. See **TEMPERATURE ADJUSTMENTS** in this manual.

- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- Place pans on the oven racks with 1" to 1 1/2" of air space on all sides of each pan. Avoid overcrowding the oven.

- Pans too close to each other, to oven walls or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.



2 cake layers

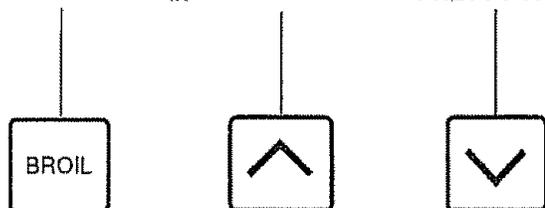


4 cake layers

- When baking several items, stagger pans so that no pan is directly above another.
- Let the oven preheat thoroughly before cooking baked products. Listen for preheat notification tone (if equipped) or watch for the indicator light to go OFF. If your range is not equipped with either of these, preheat for 15 minutes and put the food in the oven.
- Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure the underside of the pan is shiny, too. Darkened undersides will absorb the heat and may cause over-browning on the bottom of your food.
- Oven temperatures should be reduced 25 degrees below recommended temperatures if exterior of pan is predarkened, darkened by age or oven proof glass.
- There may be some odor when the oven is first used. This is caused by the heating of new parts and insulation.
- Do not cover an entire oven rack with foil. The foil can block normal heat flow and cause poor baking results. Do not place any foil directly above the bake element. Foil used on the oven bottom under the element may damage the oven surface; therefore, it should not be used.
- Cookies should be baked on flat cookie sheets without sides to allow the air to circulate properly.
- When recipes require preheating, have food nearby before you open the oven door. If the oven door is allowed to remain open for more than a brief time, the preheat temperature will be lost.

TO SET BROIL

1. PRESS 2. PRESS FOR HI. PRESS FOR LO.



3. Press **CLEAR/OFF** when broiling is complete.

Most foods can be broiled at the HI Broil Setting. Select the LO Broil setting to avoid excessive browning or drying of foods that should be cooked to the well-done stage (such as thick pork chops or poultry).

BROILING TIPS

- **Your oven door should be open to the broil stop position while broiling. If the door is closed, the food will roast and not broil.**
- Use only the broiler pan and grid that came with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter, smoke or fire.
- **Do not preheat when broiling.** For even broiling on both sides, start the food on a cold pan.
- Trim the outer layer of fat from steaks and chops. Slit the fatty edges to keep the meat from curling.
- For maximum juiciness, salt the first side just before turning the meat. Salt the second side just before serving.
- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking and broil with skin side down. It is not necessary to turn fish.
- **Never leave a soiled broiler pan in the range.** Grease in the pan may smoke or burn the next time the oven is used.
- **Be sure you know the correct procedure for putting out a grease fire. See the section on safety.**



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

POSITIONING BROILER PAN

Broiling is cooking by direct heat from the broil element. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least 3/4" thick.

After placing food on the broiler pan, put the pan on an oven rack in the proper position. The recommended rack position and cooking time can be found in the chart below.

The closer the food is to the broil element, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the element lets the meat cook to the center while browning outside.

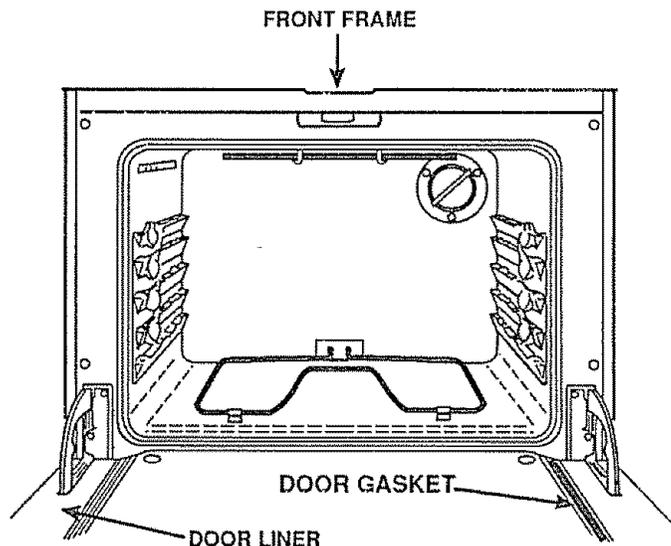
Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak - 1" Thick		
Rare	4	9-11
Medium	3	13-15
Well Done	3	21-23
Ground Beef Patties		
Medium-1" Thick	3	16-18
Medium-1/2" Thick	4	7-9
Lamb Chops - 1" Thick	3	18-21
Pork Chops - 1" Thick	3	27-29
Pork Chops - 1/2" Thick	3	16-18
Ham Slice - 1/2" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Pieces)	2	45-55
Frankfurters	3	8-11
Bacon	3	9-11

This chart is a general guide. The size, weight, thickness, and starting temperature of the food, as well as your own personal preference, will affect the cooking time. Times in the chart are based on the food being at refrigerator temperature.

THE SELF-CLEAN CYCLE

BEFORE A CLEAN CYCLE

1. Remove the broiler pan and grid, oven racks, all utensils and any foil that may be in the oven. Do not try to clean utensils or any other objects in the oven during a self-clean cycle. **If oven racks are left in the oven during a clean cycle, they will darken, lose their luster and become hard to slide.** If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.
2. Soil on the oven front frame, under the front edge of the cooktop, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration below). Clean these areas by hand before starting a clean cycle.



Use hot water with a soap-filled steel wool pad, then rinse well. **DO NOT LET WATER RUN DOWN THROUGH OPENINGS IN THE TOP OF THE DOOR.** Door should be completely open when cleaning top edge.

3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.
4. Do not rub 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 replace the gasket.

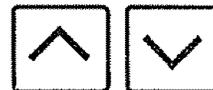
NOTE: The gasket is designed with a 5"-6" gap at the bottom of the door to allow proper air flow.

TO SET SELF-CLEAN CYCLE

1. Close the oven door.
2. Press the **CLEAN** pad.



3. Press the **UP** or **DOWN** arrow pad. "3:00, HR, and TIME CLEAN" will appear in the display. Three hours is the programmed clean time. You may set the clean time anywhere between two and four hours.



The door will lock and the self-clean cycle will begin immediately.

TO DELAY START OF CLEANING

Follow steps 1-3 above, then:

1. Press the **STOP TIME** pad.



The display will show "SET STOP TIME" and the earliest stop time you can set.

2. Press the **UP** or **DOWN** arrow pad to change the stop time to a later time of day if desired.



NOTE: Oven automatically figures the starting time so cleaning will end at the stop time you have selected.

Before a delayed self-clean cycle you can find out when the oven is set to turn on by pushing and holding **CLEAN** for 3 seconds.

NOTE: Oven light should be off during self-clean cycle. Leaving the light on during a self-clean cycle will shorten the life of your bulb.

DOUBLE OVENS

You can set a self-clean cycle for only one oven at a time. The oven control uses one timing system.



Do not use oven cleaners in or around any part of your self-cleaning oven.

AFTER A CLEAN CYCLE

After a clean cycle is complete, the oven door will stay locked until the oven temperature cools to a safe level.

1. When clean cycle has ended and oven has had time to cool, the word "**LOCK**" will disappear from the display.

NEVER FORCE THE DOOR TO OPEN AFTER A CLEAN CYCLE. If the door will not open, allow additional time to cool before attempting to open the door.

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.

TO INTERRUPT A CLEAN CYCLE

1. Press the **CLEAR/OFF** pad.



2. Wait until lock light goes out of display and oven is cool. When the oven has cooled, the door will open easily. **Never force the door.**

QUESTIONS AND ANSWERS

- Q. If my oven clock is not set to correct time of day, can I still self-clean my oven?
- A. Yes, unless you plan to set a delay clean cycle for a specific time of day.
- Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?
- A. No cleaners or coatings should be used on or around any part of this oven.
- Q. Can I clean both my upper oven and lower oven at the same time?
- A. No. Your self-clean cycle uses one central timing system and you must clean one oven at a time.

- Q. Can I clean the woven gasket around the oven door?
- A. You cannot clean the woven gasket. Be careful not to rub, move, or damage the gasket.
- Q. Is it normal to hear "crackling sound" during cleaning?
- A. Yes. This is the metal heating and cooling.
- Q. Why do I have ash left in my oven after cleaning?
- A. Some types of soil will leave a deposit. It can be removed with a damp sponge or cloth.
- Q. What should I do if excessive smoking occurs during cleaning?
- A. This is caused by excessive soil and you should press the **CLEAR/OFF** pad. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up excess soil and reset the clean cycle.
- 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. My oven shelves do not slide easily. What is the problem?
- A. After many cleanings, oven shelves may become so clean they do not slide easily if they are left in the oven during a self-clean cycle. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of cool shelf where they contact shelf supports.
- Q. Can I bake in one oven while a self-clean cycle is set in the other oven?
- A. Yes, you can bake in one oven while a self-clean cycle is set in the other oven. You cannot use Delay Bake while the other oven is set for self-clean.

CLEANING TIPS

REMOVAL OF PACKAGING TAPE:

The safest way to remove adhesive left from packing tape on new appliances to assure no damage is done to the finish of the product is by using an application of household liquid dishwashing detergent, mineral oil, or cooking oil. Apply with a soft cloth and allow to soak. Wipe with soft cloth. **DO NOT** use plastic pad or equivalent. This procedure is also safe for the face of microwave doors and other plastic parts.

NOTE: The plastic tape that is not removed from chrome trim on range parts **CANNOT** be removed if baked on.

PART	CLEANING MATERIALS	REMARKS
Control panel	Soap and water, damp cloth, paper towel	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use. DO NOT USE abrasive cleaning powders, steel wool or plastic balls. They will mar the surface.
Self-cleaning Oven interior	Detergent, water and/or soap-filled steel wool pad. DO NOT use oven cleaner in or around any part of the self-cleaning oven.	Cleaning inside the oven need only be done as an optional touch up between self-clean cycles. Rinse oven thoroughly after cleaning.
Oven rack	Detergent, warm water, scouring pad or soap-filled steel wool pad or oven cleaner	Remove from oven to clean. Rinse thoroughly. Racks are dishwasher safe.
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, commercial oven cleaner (pan only)	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Grid and pan may be washed in a dishwasher.
Glass	Glass cleaner and paper towels If you need additional cleaning for spotting, wash with equal parts white vinegar and warm water; rinse well and dry. Door should be completely open when cleaning top edge.	Do not allow water to run down inside opening in door while cleaning. Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly. Door can be removed; see removable parts section.
Porcelain enamel and painted surfaces	Detergent, warm water, paper towel, dry cloth	If acids (such as lemon juice, tomatoes or vinegar) should spill on the oven while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. Polish with dry cloth. No matter how stubborn the stain, never use harsh abrasive cleaners. They could permanently damage the enamel surface. We recommend a cleanser such as Soft Scrub® brand or a similar cleaning product to keep surfaces looking clean and new. After cleaning, rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.
Bake element and broil element	DO NOT CLEAN	Any soil will burn off when the unit is heated. NOTE: The bake element can be lifted gently to clean the oven floor. If spillover, residue or ash accumulates around the bake element, gently wipe the cooled element with warm water.

CLEANING TIPS (continued)

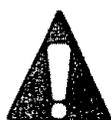
PART	CLEANING MATERIALS	REMARKS
Oven door	Detergent and water. Do Not Use oven cleaners, cleaning powders or harsh abrasives.	Inside of door: Clean only the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. DO NOT rub or damage the gasket. Avoid getting soap and water on the gasket or in any openings on the door. Rinse well.
	NOTE: Soap left on liner causes additional stains when oven is reheated. Outside of door: Use soap and water to thoroughly clean the top, sides and front of the oven door. Door should be completely open when cleaning top edge. Do not let water run down through openings.	
Oven door gasket	DO NOT CLEAN	Do not 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.

REMOVABLE OVEN DOOR

To remove:

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

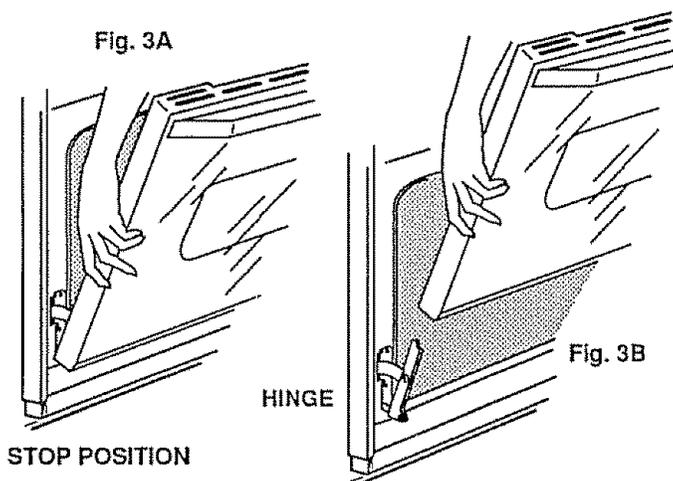
NOTE: Do not lift the oven door by the handle. Glass breakage or damage to the door may result.



NOTE: When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the range. Cover the hinges with toweling or insert empty towel rolls behind the hinges while working in the oven area.

To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. **The hinge arms must still be in the stop position.**
2. Slide the door down onto the hinges as far as it will go and close the door.



REMOVABLE OVEN RACKS

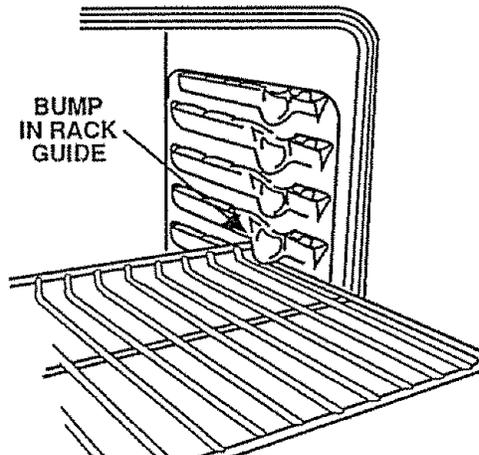
Be careful not to bump or damage the oven finish when installing or removing oven racks.

To install:

1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

To remove:

1. Pull the oven rack out, then up, in one motion. See the cleaning chart.



NOTE: For best performance remove oven racks before a clean cycle. If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide. If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.

NOTE: The racks are designed with stop locks. When placed correctly on the rack support and extended from the oven, the stop lock prevents the racks from tilting when you are removing food from the racks or placing food on them.

REPLACING OVEN LIGHT



Do not touch hot oven bulb. Do not touch bulb with wet hands. Never wipe oven light area with wet cloth.



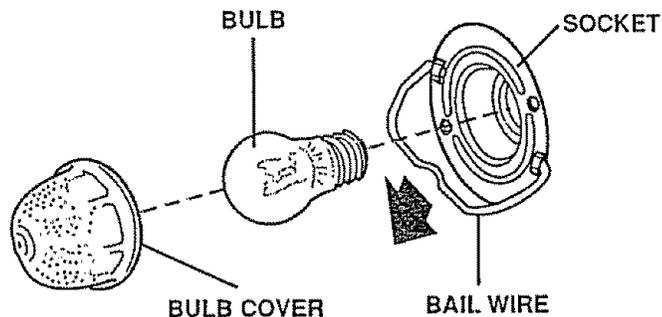
Never touch the electrically live metal collar on the bulb when replacing.

To remove:

1. Disconnect electric power to the oven at the main fuse or circuit breaker or unplug the oven from the electric outlet.
2. Hold your hand under cover and firmly push back the ball wire until it clears the cover. The cover will fall into your hand. **DO NOT REMOVE ANY SCREWS TO REMOVE THE COVER.**
3. Replace bulb with 40-watt home appliance bulb.

To replace cover:

1. Place cover into groove of lamp receptacle. Pull wire bail forward until it snaps into place. Be certain wire bail is in center of cover. Wire will hold cover firmly when in correct position.
2. Connect power to oven.



BEFORE CALLING FOR SERVICE

Save time and money — Check this list before you call for service.

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Service Center for help. When calling, have your manual and repair parts list handy with the model number, serial number and purchase date of your oven.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Oven display is flashes "F" and a number; oven stops working 	<ul style="list-style-type: none"> Possible oven malfunction 	<ul style="list-style-type: none"> Press CLEAR/OFF. Let oven cool down for 1 hour. Place oven back into operation. If problem repeats, call for service.
<ul style="list-style-type: none"> Oven does not work; totally inoperative 	<ul style="list-style-type: none"> No power to oven 	<ul style="list-style-type: none"> Check household circuit breaker or fuse.
<ul style="list-style-type: none"> Oven does not heat; clock okay 	<ul style="list-style-type: none"> Oven controls set incorrectly Clock set incorrectly 	<ul style="list-style-type: none"> Check oven control instructions. Clock must have correct time of day to set Timed Operations for specific time of day.
<ul style="list-style-type: none"> Foods do not bake properly 	<ul style="list-style-type: none"> Oven not preheated long enough Improper rack or pan placement Improper use of foil Improper temperature setting for utensil used Recipe not followed Oven rack not level Using improper cookware 	<ul style="list-style-type: none"> Be sure to pre-heat: until preheat tone sounds or 15 mins. Maintain uniform air space (1" to 1 1/2") around pans and utensils; see cooking hints section. Do not line oven bottom with foil. Do not cover an entire rack with foil. Reduce temperature 25 degrees for glass or dull/darkened pans. Is recipe tested and reliable? Check the installation section for leveling instructions. See oven cooking section.
<ul style="list-style-type: none"> Oven temperature seems inaccurate 	<ul style="list-style-type: none"> Oven calibration Is recipe tested and reliable? 	<ul style="list-style-type: none"> See Thermostat Adjustments.
<ul style="list-style-type: none"> Foods do not broil properly 	<ul style="list-style-type: none"> Improper rack position Oven preheated Improper utensil used Oven door closed during broil Improper broiling time 	<ul style="list-style-type: none"> Check broil pan placement. See broiling section. Do not preheat when broiling. Use broiler pan and grid supplied with range. Open door to broil stop position; see removable oven door section. Check broiling chart in broiling section.
<ul style="list-style-type: none"> Oven smokes 	<ul style="list-style-type: none"> Dirty oven Broiler pan containing grease left in oven 	<ul style="list-style-type: none"> Wipe up heavy spillovers on the oven bottom. Clean pan and grid after each use.
<ul style="list-style-type: none"> Oven light does not work 	<ul style="list-style-type: none"> Light switch in off position Light bulb burned out 	<ul style="list-style-type: none"> Check switch setting. Check or replace light bulb; see removable parts section.
<ul style="list-style-type: none"> Tone does not sound 	<ul style="list-style-type: none"> Tone has been eliminated 	<ul style="list-style-type: none"> Push and hold CLEAR/OFF to activate tone.

BEFORE CALLING FOR SERVICE (CONTINUED)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Oven does not clean or poor cleaning results 	<ul style="list-style-type: none"> Controls not set properly Clean cycle interrupted Oven too dirty 	<ul style="list-style-type: none"> Check self-clean instructions. Heavily soiled ovens require a 3 1/2 hour clean cycle. Heavy spillovers should be removed before setting clean cycle. Repeat clean cycle.
<ul style="list-style-type: none"> Oven door will not open 	<ul style="list-style-type: none"> Clean cycle not complete Possible range function problem 	<ul style="list-style-type: none"> Oven must cool below lock temperature after clean cycle is complete. Cancel and wait until oven cools. Then, resume normal operation by resetting the control. If function error occurs again, call for service.
<ul style="list-style-type: none"> "Door" appears in display 	<ul style="list-style-type: none"> Oven door not closed after self-clean cycle selected 	<ul style="list-style-type: none"> Close door.
<ul style="list-style-type: none"> "Off" appears in display 	<ul style="list-style-type: none"> Child lock-out feature is on Oven too hot to allow you to set clean Oven door still locked after clean cycle. You cannot set Bake or Broil until oven is unlocked. 	<ul style="list-style-type: none"> Unlock control panel. Press and hold the STOP TIME and both the UP and DOWN arrow pads for 3 seconds. Let oven cool. Then, set the self-clean cycle. Let oven cool until door unlocks.

“DO-IT-YOURSELF” OVEN TEMPERATURE ADJUSTMENT

You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide.

Your oven has been preset to maximize cooking efficiency. If you think your new oven is too hot (burning foods), or not hot enough (foods are undercooked) you can adjust the temperature yourself. The appearance and texture of foods is a better indicator of oven accuracy than an inexpensive oven thermometer. **We do not recommend the use of inexpensive thermometers, such as those found in the grocery store, to readjust the temperature setting of your new oven.** These thermometers can vary by 20°-40°F. Also, you must open the oven door to read the thermometer and this changes the temperature of the oven.

To decide how much to change the temperature, set the oven temperature 25°F higher (if foods are undercooked) or 25°F lower (if foods are burning) than the temperature in your recipe, then bake. The results of this “test” should give you an idea of how much the temperature should be changed.

To adjust temperature follow these instructions:

1. Press the **BAKE** pad.



2. Press the **UP** arrow pad to select a temperature between 500°F and 550°F.



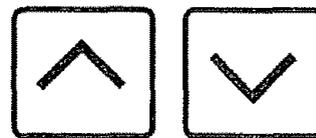
Continue to hold the **BAKE** pad until the display changes to show the preset oven display.



PRESET OVEN DISPLAY

3. **IMMEDIATELY**, press the **BAKE** pad again and hold for about 4 seconds. This display will show “ON” and “BAKE” will flash in the display.

4. Use the **UP** or **DOWN** arrow pad to select the temperature adjustment you want.



The temperature can be adjusted up to +35°F hotter or -35°F cooler.



TEMPERATURE ADJUSTMENT
YOU HAVE SELECTED IS
SHOWN IN THE DISPLAY

5. When you have made the adjustment, push the **CLOCK** pad to return the display to the time of day. Use your oven as you would normally.



NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

Adjusting the thermostat of one oven will not affect baking performance in the other oven. Each oven must be adjusted separately.

NOTES

KENMORE ELECTRIC OVEN WARRANTY

Dear Customer:

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



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

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

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

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

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

WE SERVICE WHAT WE SELL

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

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

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

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

W - Warranty MA - Maintenance Agreement

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

Kenmore® America's Best Selling Appliance Brand
 Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684

— Printed in LaFayette, Georgia —